



SAPPHIRE

Divine Indian Dining

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Business Hours

Lunch

Monday - Friday 11:30am - 3:00pm

Saturday & Sunday 11:30am - 3:30pm

Dinner

Monday - Thursday 5:00pm - 10:00pm

Friday & Saturday 5:00pm - 10:30pm

Sunday 5:00pm - 10:00pm

We Deliver

We Cater For All Occasion

Party Trays To Go!

Grand Lunch Buffet

Monday - Friday

\$10.95

Saturday & Sunday

\$12.95

BYOB



All food can be cooked mild, medium, or spicy.

All entrées are served with basmati rice.

Any special request will be accommodated to the best of our ability.

Gratuity Of 18% will be charged to a party of 4 or more. (Dine-In Only)

Please inform your server if you have any food or nut allergies.

Vegan Options Available

All Major Credit Cards Accepted

SALADS

Fresh Garden Salad – Garden fresh cucumbers & greens salad. \$5.00

Chicken Tikka Salad \$7.00

SOUP

Mulligatawny Soup – Lentil Soup. \$5.00

Tamatar Basil Shorba – Light tomato soup cooked with fresh basil. \$5.00

VEGETABLE STARTERS

Vegetable Samosa (v)(2pcs) – Crisp patties stuffed with peas and potatoes. \$5.00

Aloo Papri Chaat – A light, refreshing mixture of crisps, potatoes & chick peas in a tamarind & yogurt sauce. \$6.00

Bombay Bhel Puri – A fine mix of crisp flour and puffed rice with chopped onions, green chili, diced tomatoes & herbs. \$6.00

Assorted Pakoras (v) – Assorted vegetables dipped in gram batter and deep fried to perfection. \$7.00

Dosa Cocktails (5 Pcs) – An exotic twist to masala dosa bite-sized. \$7.00

Jalapeno & Cheese Samosa (5 Pcs) – Cocktail turnovers stuffed with jalapeño cheese. \$7.00

Aloo Bharvan (v) – Potatoes with a savory stuffing of raisins & cashews. \$7.00

KurKuri Bhindi Chaat (v) – Fresh crispy okra tossed with tomatoes, onions and spices, dressed with a tangy sauce. \$8.00

Subz Seekh Kabab – Skewered rolls of minced vegetables. \$8.00

Pickled Mushrooms – Mushrooms marinated in pickled seasoning, cooked in a clay oven. \$8.00

Aloo Ki Tikki – Spiced potato patties, served with a side of cholley. \$8.00

Paneer Tikka – Homemade cottage cheese kabab for vegetarians. \$8.00

Pudina Paneer Tikka – Homemade cottage cheese kabab with mint, A perfect choice for vegetarians \$8.00

Grilled Vegetables – Assorted mixed vegetables marinated in a special sauce and cooked in our clay oven. \$10.00

NON-VEGETARIAN STARTERS

Chicken Samosa – Crisp patties stuffed with savory chicken. \$6.00

Chili Chicken – Spicy fried chicken tossed in a tongue teasing blend of green onion, ginger & garlic. \$10.00

Chicken 65 – A spicy, deep-fried chicken dish tossed with onions and red chilies \$10.00

Zaffran Kabab – Ground chicken patties marinated with Indian herbs and spices. \$9.00

Chicken Khurchan – Chicken tikka bites sautéed with fresh cumin and peppers & onions. \$9.00

Kabab Trio – A tasting trio of haryali kabab, atish kabab, & malia kabab. \$10.00

Fish Tikka – Cubes of salmon fillet marinated in yogurt and spices with a subtle flavor of ajwain. \$12.00

Amritsari Fried Fish – Catfish fillet pieces fried to perfection. \$10.00

Tandoori Shrimp – Jumbo shrimps marinated in yogurt, ginger, and mace cooked in a clay oven. \$12.00

Tawa Crab – Fresh flake crab meat cooked with curry leaves, onions, tomatoes & ginger. \$12.00

Barrah Kabab – Boneless lamb marinated in yogurt, ginger, and garlic. \$12.00

FROM OUR CLAY OVEN (Served with basmati rice)

Tandoori Chicken (Leg & Breast)

Half a chicken marinated with yogurt and spices. The tastiest way to barbecue chicken. \$16.00

Malai Kabab – Boneless chicken breast seasoned with an array of herbs, spices, ginger, garlic, and an added touch with mace. \$16.00

Afghani Kabab – Boneless morsels of chicken marinated in ginger, garlic and cardamom – A chef specialty. \$16.00

Chicken Tikka – Boneless morsels of chicken marinated in yogurt and spices. \$16.00

Chicken Seekh Kabab – Tender rolls of ground chicken and cashew nut paste cooked in a clay oven. \$16.00

Haryali Chicken Kabab – Boneless pieces of chicken marinated in mint, coriander, and cooked to perfection. \$16.00

Achari Chicken Tikka – Chicken pieces marinated in a pickle seasoning enough to tickle your palate. \$16.00

Pudina Paneer Tikka – An exotic mint-flavored homemade cottage cheese kabab for vegetarians. \$16.00

Grilled Vegetables – Our special tandoori vegetables from the best pick of greens, onions, bell peppers, cottage cheese, broccoli, and tandoori gobhi served hot with pineapple and tomatoes. \$18.00

Peshawari Kabab

Boneless lamb marinated in yogurt, ginger, and garlic. \$20.00

Lamb Seekh Kabab

Minced lamb marinated with cheese, Indian spices and saffron, cooked in the clay oven. \$20.00

Sapphire Tandoori Shrimp

Jumbo shrimps marinated in a traditional style with a dash of saffron, cooked in a tandoor. \$22.00

Mahi Tandoori

Fillet of salmon spiced and roasted in a clay oven. \$22.00

Sapphire Lamb Chops

Baby lamb chops marinated in fresh ginger and garlic cooked to your taste. \$26.00

Tandoori Mix Grill – A delicious combination of, malai kababs, haryali kababs, boti kabab, tandoori shrimp and fish tikka. \$26.00

CHICKEN ENTRÉES (Served with basmati rice)

Chicken Makhani – Tender morsels of chicken roasted in the clay oven & tossed in a rich creamy spiced tomato sauce. Unquestionably the most loved delicacy in Northern India. \$16.00

Chicken Tikka Masala – The most popular Indian dish, cooked in mildly spiced tomato onion gravy with green peppers, onions, & fresh cilantro. \$16.00

Chicken Vindaloo – Morsels of chicken in a hot and tangy sauce, not for the faint-hearted. \$16.00

Kadai Chicken – Chicken sautéed in an Indian wok with hot & green peppers and a blend of spices. \$16.00

Shahi Murgh Korma – Tender pieces of chicken cooked in a creamy sauce with cardamom, topped with dry fruits and nuts. \$16.00

Chicken Kali Mirch – A tangy chicken curry cooked with freshly ground black pepper corns. \$16.00

Chicken Methi – Chicken cooked in fenugreek leaves – a specialty of the Chef. \$16.00

Chicken Saagwala – Boneless pieces of chicken sautéed with sweet tender spinach & enhanced with aromatic spices. \$16.00

Chicken Curry – Chicken cooked in an onion, tomato, and yogurt-based sauce, flavored with ginger, garlic, chills and a variety of spices. \$16.00

Chicken Keema Mattar – Ground chicken cooked with ginger, green peas and spices. \$16.00

Chicken Sapphire – Chicken cooked in a special in house sauce. Not to miss. \$16.00

FISH & SEAFOOD SPECIALTY (Served with basmati rice)

Methi Machli – Salmon cooked in fenugreek. Chef's specialty. \$18.00

Goan Fish Curry – A traditional Goan fish curry cooked to perfection with a taste of coconut milk. \$18.00

Shrimp Bhuna – Shrimps cooked in a wok with freshly ground spices and herbs. \$19.00

Goan Shrimp Curry – A traditional Goan shrimp curry cooked to perfection with a taste of coconut milk. \$19.00

Kadai Shrimp – Shrimp sautéed in an Indian wok with hot & green peppers and a blend of spices. \$19.00

LAMB & GOAT ENTRÉES (Served with basmati rice)

Gazab Ki Boti – Cubes of lamb roasted in a clay oven, cooked with ginger, chilies, and freshly ground spices. \$18.00

Sapphire Lamb Korma – Tender chunks of lamb cooked in a special silky korma sauce along with potatoes, garnished with dried fruits & nuts. \$18.00

Lamb Rogan Josh – Lamb cubes cooked with onion, tomatoes & yogurt spiced with the chef's special mix & garnished with cilantro. \$18.00

Lamb Kheema Mattar – Ground lamb cooked with ginger, green peas and spices. \$18.00

Lamb Vindaloo – The fiery hot dish from Goa made with our succulent lamb in a tangy sauce. \$18.00

Rara Bhuna Goat – Goat meat stir-cooked in a spicy sauce. \$18.00

Goat Curry – Goat cooked in an onion, tomato, and yogurt-based sauce, flavored with ginger, garlic, chills and a variety of spices. \$18.00

VEGETABLE ENTRÉES (Served with basmati rice)

Vegetable Vindaloo – Assorted vegetables cooked in a hot and tangy sauce, not for the faint-hearted. \$14.00

Baingan Bharta – Buttery baked & ground eggplant lightly sautéed with onion, tomatoes & aromatic spices. \$14.00

Aloo Gobhi Masala (v) – Cauliflower and potatoes cooked with ginger and fresh Indian spices. \$14.00

Sarson Ka Saag – Mustard greens cooked Punjabi style goes perfect with corn bread. \$14.00

Palak Bhutta – Flavorful combination of fresh green spinach and corn cooked with ginger and fenugreek. \$14.00

Malai Kofte – Homemade Indian cottage cheese, potatoes and spices mixed dumplings and then finished with a creamy gravy made of crushed cashews and spices. \$14.00

Methi Mattar Malai – Fenugreek leaves with green peas in a rich creamy sauce \$14.00

Pindi Cholley – Chickpeas cooked with onions, garlic, ginger & spices, then garnished with cilantro. \$14.00

Vegetable Jalfrezi (v) – Fresh vegetables cooked with onion, tomatoes, and bell peppers with fresh ground spices. \$14.00

Mattar Mushroom Masala – Mushroom and peas tossed in a in a light savory sauce. \$14.00

Navratan Korma – Fresh vegetables cooked in a korma sauce with fruits & nuts. \$14.00

Bhindi Masala (v) – Fresh okra tossed with onions & spices then sprinkled with fresh cilantro. \$14.00

Kur Kuri Bhindi (v) – Fresh crispy okra. \$14.00

Kadai Paneer – A semidry and colorful dish of homemade cottage cheese cooked in an Indian wok with green bell peppers & tomatoes, garnished with ginger and cilantro. \$14.00

Paneer Makhani – Cubed cottage cheese cooked in a creamy tomato sauce. \$14.00

Palak Paneer – Fresh creamed spinach cooked with a cubes homemade cottage cheese. \$14.00

Paneer Bhurji – Shredded and scrambled cottage cheese with spices \$14.00

Gobhi Taka-Tin – Diced cauliflower cooked in a wok with bell peppers, tomatoes, and fresh ground spices. \$14.00

Dal Khyber – A harmonious combination of black lentils cooked over a slow fire. A favorite with almost all gourmets. \$13.00

Zaffrani Dal (Yellow)(v) – A smooth delicacy from the kitchens of the North – West Frontier. \$13.00

RICE SELECTION

Basmati Rice – Naturally aromatic long grain rice. \$4.00

Kashmiri Pulao – Saffron rice with dry fruits. \$9.00

Vegetable Biryani – Basmati rice cooked with vegetables, herbs & spices. (Served with raita) \$14.00

Zaffrani Chicken/Lamb/Goat Biryani – Basmati rice cooked with your choice of Chicken/ Lamb/Goat. (Served with raita) \$16.00

Shrimp Biryani – Basmati rice cooked with shrimp, herbs & spices. (Served with raita) \$19.00

THE SAPPHIRE BREAD SELECTION

Butter Naan / Plain Naan – Crispy white flour bread garnished with dry onion seeds. \$3.00

Tandoori Roti – An unleavened whole-wheat bread. \$3.00

Aloo Parantha – A flat bread with potato stuffing. \$4.00

Garlic Naan – Bread made of white flour topped with fresh minced garlic. \$4.00

Onion Kulcha – Bread made of white flour topped with fresh onion. \$4.00

Jalebi Parantha – Multilayered flour bread. \$5.00

Chili Garlic Naan – Bread made of white flour topped with fresh minced garlic & green chili. \$5.00

Maki Ki Roti – corn bread. \$5.00

Pudina Parantha – Minted whole-wheat bread. \$5.00

Lacha Parantha – Multilayered whole wheat bread. \$5.00

Special Stuffed Breads – Your choice of lamb keema, paneer, or dry fruits. \$6.00

Sapphire Parantha – A specialty of the house, Not To Miss \$6.00

DESSERTS

Ice Cream – Mango/ Vanilla/ Chocolate. \$4.00

Shakori Rasmalai – Sweet, spongy, cottage cheese dumpling, flavored with cardamom. \$5.00

Badami Kheer – Cool rice pudding cooked with almonds. \$5.00

Gulab Jamun – A light warm pastry made from milk & soaked in honey. \$5.00

Gajar Ka Halwa – Carrot pudding – a traditional Punjabi dish. \$5.00

Moong Dal Halwa – Lentil pudding with clarified butter, milk, saffron, and cardamom. \$5.00

Malai Ice Cream – \$6.00

Paan Masala Ice Cream – \$6.00

CONDIMENTS

Achar – \$2.00

Pappadam – (Additional). \$2.00

Mango Chutney – \$3.00

Raita – A cool yogurt sauce made with cucumber & roasted cumin, garnished with fresh cilantro - an excellent companion to our spicy dishes. \$4.00

Onion Relish (8 oz) – \$4.00