

Poultry

Served with Basmati Rice.

Chicken Mushroom Korma	\$12.95
<i>Fresh mushrooms, tender morsels of chicken cooked with cheese mixed with cream, spices and assorted nuts</i>	
Chicken Chilli	\$12.95
<i>Boneless chicken, peppers, sliced onions and goan sun dried red chillies tossed w/tomatoes & spices</i>	
Chicken Tikka Masala	\$12.95
<i>Tender chicken marinated with sauces and herbs cooked in creamed coconut butter sauce</i>	
Butter Chicken	\$12.95
<i>A special chicken cooked in creamy sauce made with butter, tomatoes and onions</i>	
Chicken Madras	\$12.95
<i>Spicy chilli hot chicken preparation from south india made with crushed red chillies & hot mustard seeds</i>	
Chicken Curry	\$11.95
<i>Tender morsels of chicken mixed with herbs and spices with tomatoes and onions</i>	
Chicken Korma	\$11.95
<i>Chicken cooked in sauces made with assorted nuts, mixed with cream & spices</i>	
Chicken Vindaloo	\$11.95
<i>Fresh chicken and potatoes cooked with herbs and spices in a special vindaloo sauce</i>	
Chicken Sag	\$11.95
<i>Fresh spinach creamed cooked with chicken and home grown spices</i>	
Chicken Mushroom	\$11.95
<i>Tender morsels of chicken mixed with herbs and spices with tomatoes, onions and mushrooms</i>	
Kadal Chicken	\$11.95
<i>A blend of herbs and spices cooked in kadai (wok) with chicken, bell peppers, onions, garlic and ginger</i>	
Mango Chicken	\$12.95
<i>Tender morsels of chicken mixed with herbs & spices immersed in fresh mango sauce</i>	

Lamb

Served with Basmati Rice.

Lamb Chilli	\$13.95
<i>Boneless lamb, peppers, sliced onions and goan sun dried red chillies tossed w/tomatoes & spices</i>	
Lamb Tikka Masala	\$13.95
<i>Boneless pieces of marinated lamb tikka cooked in tandoor immersed in creamed coconut butter sauce</i>	
Lamb Madras	\$13.95
<i>Spicy chilli hot lamb preparation from south india made with crushed red chillies & hot mustard seeds</i>	
Lamb Curry	\$12.95
<i>Tender morsels of lamb mixed with herbs and spices with tomatoes and onions</i>	
Lamb Korma	\$12.95
<i>Lamb cooked in sauces made with assorted nuts, mixed with cream, spices</i>	
Lamb Vindaloo	\$12.95
<i>Lamb and potatoes cooked with herbs and spices in a special vindaloo sauce.</i>	
Rogan Josh	\$12.95
<i>Lamb curry in classic Punjabi style</i>	
Lamb Sag	\$12.95
<i>Fresh spinach creamed cooked with lamb and home grown spices</i>	

Pea Food

Served with Basmati rice.

Shrimp Curry	\$13.95
<i>Shrimp cooked in gravy of tomatoes & onions mixed with herbs & spices</i>	
Shrimp Vindaloo	\$13.95
<i>Shrimp and potatoes cooked with herbs and spices in a special vindaloo sauce</i>	
Shrimp Madras	\$13.95
<i>Spicy chilli hot lamb preparation from south india made with crushed red chillies & hot mustard seed</i>	
Shrimp Pepper Masala	\$13.95
<i>Stir fried shrimp w/fresh bell peppers, onions, garlic & tomatoes in a tangy sauce</i>	
Kadal Shrimp	\$13.95
<i>Shrimp stir fried in kadai(wok) w/chopped onions, tomatoes & a blend of coarse ground roasted spices</i>	
Shrimp Korma	\$13.95
<i>Shrimp cooked in a sealed pot w/creamy saffron & coconut flavored cream sauce w/ nuts & raisins</i>	
Shrimp Masala	\$13.95
<i>Shrimp stir-fried with kashmiri deghi mirch, selected spices, tomatoes, onions in creamed coconut butter sauce</i>	
Shrimp Sag	\$13.95
<i>Fresh spinach creamed cooked with shrimps and home grown spices</i>	
Prawn Masala	\$13.95
<i>Succulent prawns, stir-fried with Kashmiri deghi mirch, selected spices, tomatoes, onions in creamed coconut butter sauce</i>	
Fish Masala	\$13.95
<i>Fish cubes mixed in herbs and spices with tomatoes, onions in creamed coconut butter sauce</i>	
Grilled Salmon	\$14.95
<i>Salmon steak marinated with garlic, ginger, herbs, mint and a touch of barbecue sauce, grilled and served with onions, bell peppers. Sizzling</i>	
Fish Vindaloo	\$13.95
<i>Fish and potatoes cooked with herbs and spices in a special vindaloo sauce</i>	
Fish Curry	\$13.95
<i>Fish cooked in gravy of tomatoes & onions mixed with herbs & spices</i>	
Chef's Special Tilapia	\$13.95
<i>Tilapia steak marinated with garlic, ginger, special herbs, bread crumbs, touch of barbecue sauce, grilled and served w/onions, bell pepper, sizzling</i>	

Begin your meal with Lassi. It is a watered down frothy yogurt drink, it can be enjoyed sweet sated, mango flavored or Bombay style herbal-sweet with ginger, mint, fresh coriander leaves and a dash of roasted spices. We have a short but well selected wine list, we also have domestic and premium beers. If you feel like something fruity try the selection of fruit juices and try some Tandoori (clay oven) roasted papadome to go with your drinks before your first course arrives.

Beverages

Chai / Indian Masala tea made w/ milk, spices and sugar.....	\$1.95
Selection of Herbal Teas	\$1.75
Black Tea	\$1.50
Mango juice	\$2.00
Mango Lassi (mango & home made yogurt).....	\$2.50
Lassi (home made yogurt - sweet or salted or plain).....	\$2.50
Rooh Afza (juice from rose & carrot made with milk).....	\$2.50
Coffee	\$1.25
Decaffeinated Coffee	\$1.25
Coke, Sprite	\$1.25
Iced Tea	\$1.95
Lemonade	\$1.50

Beer

Bud	\$2.50
Bud light	\$2.50
Anchor steam	\$3.50
Heineken	\$3.50
Foster	\$3.50
O'Doul	\$2.50

Beer from India

Golden Eagle	large	\$5.95
Flying Horse	large	\$5.95
Taj	large	\$5.95
Kingfisher	small	\$3.50
Himalayan Blue	small	\$3.50

Desserts

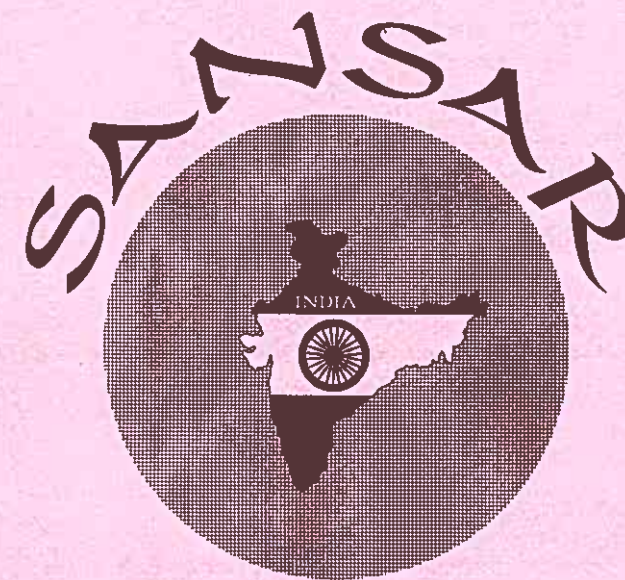
Kulfi

(Home-made Indian Ice cream)

Mango	\$3.50
Pistachio	\$3.50
Malai	\$3.50

Indian Sweet

Gulab Jamun	\$3.50
<i>(a traditional dessert-made from dry milk, semolina & cheese, fried, dipped in rose flavoured honey syrup, served warm</i>	
Kheer	\$3.50
<i>(a special home-made dessert of milk & rice served cold w/nuts</i>	
Gajar ka Halwa	\$3.50
<i>(a carrot & nut delicacy served warm</i>	



AUTHENTIC INDIAN CUISINE

TO-GO · DINNING · CATERING

Service with Quality

(all entree's require 20-40 minutes to be prepared.)

Business Hours

Open 7 Days a Week
Lunch Buffet • Mon.-Fri. 11 am - 2:30 pm
Lunch Buffet • Sat.: 12 am - 3:00 pm
Dinner • 5pm - 10 pm

2220 First Street • Livermore
Tel.: (925) 606-6191 • Fax: (925) 606-1048

www.sansarindiancuisine.com

We welcome you to a unique experience in gourmet eating, ideally suited to your contemporary palate. We combine the exotic flavors, beautiful preparations and the respect for fine ingredients, fresh meats, produce, herbs, delicate spices, homemade dairy products that have attracted food lovers in all cultures and in all times. We offer you an outstanding variety of traditional Indian dishes from the sumptuous cuisine of 'Ugval' Empress, wholesome Bengali preparations, the earthy delights of tandoor (clay oven) with the regional dishes of southern golden coast and the robust cuisine of the northwest frontier. Dinners are individually prepared - mild, medium, spicy or hot. We compromise nothing in bringing you authentic Indian cuisine complete with character and originality, uncommon elegance with exceptional customer service. All our cooking is done in low cholesterol corn oil. Our chefs will gladly substitute any item upon request to fulfill your special dietary needs. No U.S. ever used in our kitchens.

Appetizers

Lamb Rolls	\$8.95
<i>Naan bread stuffed with minced lamb saute with fresh herbs, home ground spices, onions, ginger & garlic</i>	
Fish Rolls	\$8.95
<i>Naan bread stuffed with tender pieces of fish saute with fresh herbs, home ground spices, onions, ginger & garlic</i>	
Shrimp Rolls	\$8.95
<i>Naan bread filled with fresh shrimp, onions, ginger, garlic tossed with tomatoes & spices.</i>	
Veggie Rolls	\$6.95
<i>Naan bread filled with fresh slightly seasoned vegetables</i>	
Chicken Rolls	\$7.95
<i>Naan bread filled with tender pieces of white meat, onion, garlic, ginger, tomatoes seasoned with spices</i>	
Khass Shish Kebab	\$6.95
<i>Tender rolls of succulent minced lamb, mildly spiced - coated with onions grilled over charcoal.</i>	
Samosa (non-vegie)	\$4.95
<i>Slightly spiced pocket stuffed with peas and minced lamb</i>	
Veggie Samosa	\$3.50
<i>Slightly spiced pocket stuffed with peas and potatoes</i>	
Sansar Special Samosa Chat	\$5.95
<i>Pancake stuffed with mix vegetables served on the bed of spiced chick peas and topped w/chutneys</i>	
Mixed Pakora	\$3.50
<i>Assorted fresh vegetables napped in the batter of gram flour, deep fried to crisp perfection</i>	
Fish Pakora	\$6.95
<i>Fish napped in the batter of gram flour, deep fried to crisp perfection</i>	
Shrimp Pakora	\$6.95
<i>Crisp fried shrimp napped in the batter of gram flour, deep fried to crisp perfection</i>	
Chicken Pakora	\$5.95
<i>Chicken tenderloins napped in the batter of gram flour, deep fried to crisp perfection</i>	
Panner Pakora	\$5.95
<i>Chunks of Homemade cheese napped in batter of gram flour deep fried to crisp perfection</i>	
Aloo Pakora	\$3.50
<i>Sliced potatoes lightly spiced, napped in gram flour and crisp fried</i>	
Aloo Tikki	\$3.50
<i>Potatoe patties stuffed w/chick peas and blended of fresh herbs and spices, served with chutneys</i>	
Panner Chili	\$5.95
<i>Homemade cheese cooked w/sliced onion, bell pepper, ginger, garlic, soy sauce</i>	
Chicken Chili	\$6.95
<i>Boneless chicken, bell peppers, sliced onions and goan sun dried red chillies tossed w/tomatoes & spices</i>	
Mixed Platter	\$6.95
<i>Samosa, Pakora, Aloo Tikki</i>	
Papdi Chat	\$5.95
<i>Thin crisp wafer served with North Indian spiced Garbanzo beans and potatoes</i>	
Onion Bhaji	\$4.50
<i>Onion fritters in gram flour batter, w/roasted spices and herbs</i>	
Rack of Lamb	\$10.95
<i>Lamb marinated in a special sauce, fresh ginger, garlic, black pepper & spices</i>	
Mussels	\$7.95
<i>Black pepper, garlic, ginger & special gravy sauce</i>	

Soup

Dal Soup	\$3.50
<i>A classic Indian soup, light refreshing pure of lentils, fresh herbs & spices</i>	
Chicken Soup	\$4.95
<i>Chicken white meat, tomatoes, lemon juice, garlic, ginger, w/ special soup recipe</i>	
Tamater Ka Shorba	\$3.50
<i>A traditional soup made from fresh tomatoes, coconut, coriander and subtly flavored with herbs</i>	

Salads

Green Salad	\$3.00
<i>Lettuce, tomatoes, cucumber served with home made dressing</i>	
Cucumber Salad	\$3.00
<i>Cucumber, green bell pepper, red onions, tomatoes, marinated home made dressing</i>	
Chicken Salad	\$5.95
<i>Tandoori chicken breast, lettuce, cucumber, tomatoes, red onions, marinated dressing</i>	

Side Dishes

Masala Papadum	\$1.50
<i>Thin crispy lentil wafer (Indian version of crispy nachos)</i>	
Dahi	\$1.50
<i>Plain live natural yogurt</i>	
Raita	\$1.95
<i>Live natural yogurt w/ potatoes, cucumber, carrots & fresh mint</i>	
Mango Chutney	\$1.00
<i>Sweet and sour chutney - imported from India</i>	
Curry Sauce / Masala Sauce	\$6.95
<i>Tomato onion or coconut cream based sauce w/ specially blended spices & herbs</i>	

Bread

Wholesome breads freshly baked in our clay oven. No meal in Indian household is complete without one of the following breads. Breads are cooked right then and there when you order. They also can be savored as an appetizer with chutneys or raita (yogurt dressing).

Sansar Special Naan	\$3.50
<i>Naan bread stuffed w/ chopped raisins, nuts, maraschino cherries & coconut</i>	
Plain Naan	\$1.50
<i>Refined flour leavened bread</i>	
Onion Kulcha	\$2.50
<i>Naan bread stuffed with fine chopped onions</i>	
Garlic Naan	\$1.95
<i>Naan bread stuffed with fresh grated garlic</i>	
Panjabi Parantha	\$2.25
<i>Multi layered whole wheat buttered bread</i>	
Aloo Parantha/ Gobhi Parantha	\$2.50
<i>Potatoe flat bread / whole wheat bread stuffed with slightly seasoned cauliflower</i>	
Mint Paratha	\$2.50
<i>Whole wheat bread stuffed w/fresh garden mint</i>	
Tandoori Roti	\$1.75
<i>Famous whole wheat bread of India baked in tandoori oven</i>	
Tandoori Chicken Naan	\$3.50
<i>White flour bread of India baked in tandoori oven stuffed with seasoned minced chicken</i>	
Keema Naan	\$3.50
<i>White flour bread stuffed w/minced lamb</i>	
Home made Cheese Naan	\$3.50
<i>Cheese wheat bread</i>	
Assorted Basket	\$6.95
<i>Mix whole wheat bread garlic naan, sansar special naan, onion kulcha</i>	

Tempting Rice Dishes

Basmati - A variety of rice, grown in the foot hills of Himalyan mountain range. When cooked it never sticks together and has a nutty flavored taste to it. In our restaurant we have always used top quality Basmati rice imported from India. Basmati may be ordered as a main course or an extra side dish. Serve with raita.

Vegetable Biryani	\$10.95
<i>Saffron flavored basmati rice steamed w/seasonal farm fresh vegetables in a curry sauce w/nuts and raisins</i>	
Chicken Biryani	\$12.50
<i>Chicken in a cury sauce tossed w/saffron flavored basmati rice, roasted nuts and raisins</i>	
Lamb Biryani	\$13.50
<i>Lamb and saffron flavored basmati rice steamed in a curry sauce raisins and roasted nuts</i>	
Shrimp Biryani	\$14.50
<i>Shrimp stir fried in a curry sauce and tossed with saffron flavored basmati rice, raisins and nuts</i>	
White Basmati Rice	\$2.50
<i>Plain white fluffy basmati rice</i>	
Vegetable Basmati Rice	\$4.50
<i>Plain white fluffy basmati rice w/ mushroom & peas</i>	
Sansar Special Rice	\$3.50
<i>Mustard, cashew, raisin, onion, cumin, spices rice</i>	

Delightful Vegetarian Dishes

Served with Basmati Rice.

Paneer Chilli	\$9.95
<i>Home made cheese cooked with sliced onions, bell pepper, ginger, garlic & soy sauce</i>	
Shahi Paneer	\$9.95
<i>Homemade cheese, nuts cooked in a creamy gravy with Moghlai spices</i>	
Navrattan Korma	\$9.95
<i>Fresh mixed vegetables w/cheese and nuts in a mild creamy sauce</i>	
Aloo Mushroom Mattar	\$8.95
<i>Sliced mushrooms, potatoes and peas in a semi-dry curry sauce mild to medium</i>	
Palak Paneer / Aloo Palak / Palak Makki	\$8.95
<i>Fresh spinach creamed and cooked w/home made cottage cheese cubes or potatoes or baby corn w/onions and tomatoes</i>	
Chana Palak	\$8.95
<i>Fresh spinach, creamed cooked w/ garbanzo beans</i>	
Kadai Paneer	\$9.95
<i>Home made cottage cheese stir fried in kadai w/chopped onions and a blend of roasted spices</i>	
Mushroom Korma	\$9.95
<i>Fresh mushrooms with nuts raisin and spices cooked in a creamy sauce</i>	
Dal Makhani	\$8.95
<i>Lentil cooked to perfection with chef's special sauces</i>	
Mutter Paneer	\$9.95
<i>Peas, homemade cheese cooked in creamy gravy</i>	
Aloo Mutter	\$8.95
<i>Potatoes and peas cooked with garlic and ginger in a special gravy</i>	
Baigan Bartha	\$8.95
<i>Eggplant baked and mashed with peas, spices, onion, tomatoes</i>	
Bhindi Masala	\$8.95
<i>Fresh Okra seasoned with spices</i>	
Aloo Gobi	\$9.95
<i>Potatoes & cauliflower cooked and seasoned with spices</i>	
Chana Masala	\$8.95
<i>Garbanzo beans cooked with special spices served with gravy</i>	
Kofta Kashmiri	\$9.95
<i>Dumplings made of vegetables lightly fried and soaked in gravy made with home grown spices</i>	
Mixed Vegetables	\$9.95
<i>Potatoes, carrot, cauliflower, peas & onion w/special gravy</i>	
Bhatura / Poori Choley	\$9.95
<i>Deep fried white flour bread served w/ garbanzo beans</i>	

Tandoori Specialties

Served with Basmati Rice.

Tandoor - is the name of a vat-shaped clay oven that is heated with mesquite wood, charcoal or even natural gas. The oven produces extremely high temperatures, searing the succulent juices of various marinated meats, keeping them moist, tender and flavorful, as all fat is eliminated during the high temperature cooking process. This tandoori delicacy is then served directly from the clay oven on hot sizzling platters to your table.

Tandoori Chicken Full	\$12.95
<i>Chicken marinated in a sauce with yogurt, garlic ginger and home-ground spices, then baked in a traditional Tandoori oven</i>	
Half Available	\$8.95
Chicken Tikka	\$13.95
<i>Tender boneless pieces of chicken marinated in a yogurt and home ground spices and baked in the traditional Tandoori oven</i>	
Lamb Tikka	\$13.95
<i>Tender morsels of lamb marinated in a special sauce and cooked in the traditional Tandoori oven</i>	
Shish Kebab	\$13.95
<i>Ground lamb with fresh herbs, onions, mint, cilantro, green peppers and home ground spices cooked on skewers in Tandoori oven</i>	
Tandoori Fish Tikka	\$13.95
<i>Tender pieces of fish marinated in a yogurt and home ground spices and baked in the Tandoori oven</i>	
Tandoori Prawns	\$15.95
<i>Fresh prawns marinated in a yogurt w/garlic, ginger & home ground spices cooked in the tandoori oven</i>	
Tandoori Mixed Grill	\$17.95
<i>Chicken, lamb, Kebab and shrimp marinated in a special sauce with garlic, ginger and home ground spices cooked in the Tandoori oven and served on a sizzling platter with onions, bell pepper and lemon</i>	
Rack of Lamb	\$20.95
<i>Lamb marinated in a special sauce, fresh ginger, garlic, black pepper & spices</i>	