



# Offering Full Indian Menu (DINE IN . TAKE OUT . DELIVERY . CATERING)

 **237 E Blue Heron Blvd  
Riviera Beach, FL 33404**

 **Call: (561) 722-4000  
Email: [contact@sanjhusa.com](mailto:contact@sanjhusa.com)**

## Appetizers

### Sanjh Veg Platter..... \$16

Assorted Combination | Crispy Onion Fritters | Samosa | Aaloo Tikki | Paneer Pakora.

### Sanjh Non Veg Platter..... \$24

Assorted Combination | Chicken Tikka | Hariyali Tikka | Malai Tikka | Lamb Seekh Kabab | Tandoori Shrimp.

### Veg Samosa..... \$8

Vegan | Spiced Potatoes | Filling | Tamarind Chutney.

### Lamb Samosa..... \$10

Spiced Minced Lamb | Filling | Mint Chutney.

### Onion Bhaji..... \$8

Vegan | Crispy Onion Indian Fritters.

### Paneer Pakora..... \$10

Soft Paneer | Spiced Gram Flour Batter | Crispy Fried.

### Lasuni Gobi..... \$10

Vegan | Tangy Cauliflower | Onion | Bell Pepper | Scallion.

### Achari Chicken Tikka..... \$12

Succulent Chicken | Pickled Tandoori Marinade | Grilled on Tandoor

### Amritsari Fish..... \$12

Spiced Fish | Ajwain, Citrus, Gram Flour | Crispy Fried

### Tandoori Momo (Veg)..... \$10

Tandoori Marinade | Veg Fillings | Grilled on Tandoor.

### Tandoori Momo (Chicken)..... \$12

Tandoori Marinade | Minced Chicken Filling | Grilled on Tandoor.

## Chaat

### Samosa Chaat.....\$10

Crushed Samosa | Spiced Chickpeas | Yogurt | Chutnies.

### Ragra Patties..... \$10

Potato Patties | Tangy White Pea Curry | Chutnies | Vibrant Street Food

### Dahi Bhalla Chaat..... \$10

Soft Lentil Dumplings | Seasoned Yoghurt | Topped with Chutneis & Spice

## Soups

### Lentil Soup.....\$8

Yellow Lentils Soup.

### Lemon Coriander Manchow..... \$8

Vegetables Soup | Garlic Ginger | Soya Sauce | Crispy Noodle.

### Chicken Man chow Soup..... \$10

Chicken Cubes Soup | Garlic Ginger | Soya Sauce | Crispy Noodle



## Pan Asian (Indo-Chinese)

- Gobi Manchurian..... \$18**  
Vegetarian | Florets of Crispy Cauliflower | Manchurian Sauce.
- Veg Manchurian.....\$18**  
Vegetarian Dumplings | Crisp Fried | Manchurian Sauce.
- Garlic Chilli Paneer..... \$20**  
Dairy | Vegetarian | Tangy Paneer | Onion | Bell Pepper | Scallion.
- Paneer 65..... \$20**  
Dairy | Vegetarian | Cubes of Paneer in Indian Herbs | A Modern Day Classic.
- Basil Fried Rice..... \$16**  
Vegetarian | Stir Fried Rice | Veggies | Soy Sauces.
- Veg Hakka Noodle..... \$18**  
Vegetarian | Stir Fried Noodles | Veggies | Soy Sauces.
- Chicken Hakka Noodles..... \$20**  
Stir Fried Noodles | Veggies | Chicken | Soy Sauces.
- Chicken Fried Rice..... \$20**  
Shredded Chicken | Stir Fried Rice | Veggies | Soy Sauces.
- Garlic Chilli Chicken..... \$20**  
Tangy Boneless Chicken | Onion | Bell Pepper | Chilli Garlic | Soya Sauce.
- Chicken 65..... \$20**  
Cubes of Boneless Chicken in Indian Herbs | A Modern Day Classic.

## From Tandoor

*(Served with bowl of basmati rice)*

- Achari Paneer Tikka..... \$20**  
Pickled Cubes of Paneer | Tandoor Grilled.
- Chicken Tikka..... \$22**  
Cubes of Marinated Boneless Chicken | Tandoor Grilled.
- Chicken Malai Tikka..... \$22**  
Chicken Creamy Marinade | Tandoor Grilled.
- Hara Bhara Chicken Tikka..... \$22**  
Boneless Chicken | Marinated in Fresh Green Herbs | Tandoor Grilled.
- Mixed Tikka Sizzler..... \$24**  
Combination of Chicken Tikka| Hara Bhara Tikka| Malai Tikka.
- Tandoori Whole Chicken..... \$22**  
Tender Juicy Cornish Hen (Bone In) | Tandoori Marinade | Tandoor Grilled | Sanjh Signature.
- Seekh Kebabs..... \$24**  
Indian Herbs | Spiced Minced Lamb | Tandoor Grilled.

## Lamb Chops..... \$32

Lamb Rib Chops | Tandoori Marinade | Flavorful Indian Herbs | Tandoor Grilled.

## Tandoori Whole Fish..... \$28

Branzino | Indian Spices | Tandoor Grilled | Sanjh Indian Kitchen Signature.

## Tandoori Shrimp..... \$24

Marinated Prawns | Tandoor Grilled.

## Veg (Entrees)

*(Served with bowl of basmati rice)*

## Yellow Dal Fry..... \$18

Vegan | Yellow Lentils | Cumin Tempering.

## Dal Makhani..... \$18

Black Lentils | Ginger & Garlic Masala | Spices Tampering.

## Chana Masala..... \$18

Vegan | Chickpeas | Tangy Tomato Gravy.

## Eggplant Bharta..... \$18

Vegan | Florets of Cauliflower | Baby Potatoes | Tomato Gravy.

## Bhuna Aloo Gobhi..... \$18

Vegan | Florets of Cauliflower | Baby Potatoes | Tomato Gravy.

## Bhindi Masala..... \$18

Vegan | Wok Tossed Okra | Onion | Bell Pepper.

## Paneer Bhurji..... \$20

Paneer And Green Peas| Spiced Onion – Tomato Gravy.

## Kadhai Paneer..... \$20

Cubes of Spiced Paneer | Bell Pepper | Onion Gravy.

## Palak Paneer.....\$20

Cubes of Spiced Paneer | Blanched Spinach Pureed.

## Paneer Makhani.....\$20

Cottage Cheese | Traditiona | Creamy Tomato Gravy.

## Malai Kofta..... \$20

Croquettes | Creamy Onion Tomato Gravy | Cashew Nuts.

## Mixed Veg Korma.....\$20

Spiced Vegetables | Creamy Gravy | Cashew Nuts.



## Non Veg (Chicken)

*(Served with bowl of basmati rice)*

**Chicken Tikka Masala.....\$22**

Chicken Tikka | Cooked in Original Creamy Tomato Sauce.

**Butter Chicken..... \$22**

Boneless Chicken | Cooked in Original Creamy Tomato & Onion | Bell Pepper.

**Muglai Chicken Korma..... \$22**

Slow Cooked Chicken | Creamy Gravy | Cashew Nuts.

**Mango Chicken Curry..... \$22**

Chicken Cubes | Creamy Mango Gravy.

**Chicken Vindaloo.....\$22**

Boneless Chicken | Cooked in Tangy | Fiery Sauce.

**Palak Chicken..... \$22**

Boneless Chicken | Creamy Spinach.

**Chicken Madras..... \$22**

Boneless Chicken | Coconut Gravy | Curry Leaves.

**Kadhai Chicken..... \$22**

Boneless Chicken | Bell Pepper | Onion Gravy.

## Lamb/Goat

*(Served with bowl of basmati rice)*

**Lamb Roganjosh..... \$24**

Kashmiri Style Lamb Curry | Yogurt | Onion Gravy.

**Lamb Korma..... \$24**

Slow Cooked Lamb | Creamy Gravy | Cashew Nuts.

**Lamb Vindaloo..... \$24**

Boneless Lamb | Cooked in Tangy | Fiery Sauce.

**Lamb Spinach..... \$24**

Boneless Lamb | Creamy Spinach.

**Kadhai Lamb..... \$24**

Boneless Lamb | Bell Pepper | Onion Gravy.

**Lamb Madras..... \$24**

Boneless Lamb | Coconut Gravy | Curry Leaves.

**Lamb Chop Masala..... \$34**

Lamb Rib Chops | Cooked in Original Creamy Tomato Sauce.

**Goat Curry..... \$24**

Kashmiri Style Goat Curry | Yogurt | Onion Gravy.

**Goat Kadhai..... \$24**

Goat Meat (Bone In) | Bell Pepper | Onion Gravy.

## Seafood

*(Served with bowl of basmati rice)*

**Shrimp Korma..... \$24**

Slow Cooked Shrimp | Creamy Gravy | Cashew Nuts.

**Shrimp Madras..... \$24**

Spiced Large Shrimp | Coconut Gravy | Curry Leaves.

**Shrimp Vindaloo..... \$24**

Large Shrimp | Cooked in Tangy | Fiery Sauce.

**Shrimp Spinach..... \$24**

Large Shrimp | Creamy Spinach.

**Goan Fish Curry..... \$25**

Mahi Mahi | Goan Coastal Coconut Flavor | Tomato Onion Gravy.

**Fish Vindaloo..... \$25**

Mahi Mahi | Cooked in Tangy | Fiery Sauce.

## Biryani

**Veg Biryani..... \$20**

Saffron Infused | Aromatic Long Grain Basmati Rice | Crispy Onion | Vegetables cooked with Herbs & Spices.

**Chicken Biryani..... \$22**

Saffron Infused | Aromatic Long Grain Basmati Rice | Crispy Onion | Chicken cooked with Herbs & Spices.

**Lamb Biryani..... \$24**

Saffron Infused | Aromatic Long Grain Basmati Rice | Crispy Onion | Lamb cooked with Herbs & Spices.

**Goat Biryani..... \$25**

Saffron Infused | Aromatic Long Grain Basmati Rice | Crispy Onion | Goat cooked with Herbs & Spices.

**Shrimp Biryani..... \$25**

Saffron Infused | Aromatic Long Grain Basmati Rice | Crispy Onion | Shrimp cooked with Herbs & Spices.



## Breads from Tandoor / Clay Oven

**Plain Naan..... \$5**

Dairy | Flour | Eggs | On Tandoor.

**Butter Naan..... \$5**

Dairy | Butter | Flour | Eggs | On Tandoor.

**Garlic Naan..... \$6**

Crushed Garlic | Flour | On Tandoor.

**Bullet Naan..... \$6**

Spicy | Crushed Hot Green Peppers | Cilantro/ Flour | On Tandoor.

**Onion Kulcha..... \$8**

Chopped Spiced Onion | Flour | On Tandoor.

**Aloo Naan..... \$8**

Fluffy Naan | Spiced Potato & Peas | On Tandoor.

**Kashmiri Naan..... \$8**

Flour | Raisins | On Tandoor | Cashew Nuts.

**Keema Naan..... \$8**

Fluffy Naan | Minced Lamb | Mozzarella | On Tandoor.

**Cheese Naan..... \$8**

Fluffy Naan | Cheddar Cheese | Mozzarella | On Tandoor.

**Goat Cheese Naan..... \$8**

Fluffy Naan | Goat Cheese | Herbs | On Tandoor.

**Whole Wheat Roti..... \$5**

Vegan | Whole Wheat Tondoori Roti.

**Chapati (2 pcs)..... \$6**

whole-wheat flatbread | cooked on a hot tawa | soft and lightly puffed.

**Plain Paratha..... \$6**

Crispy Flaky Layers | Whole Wheat | On Tandoor.

**Pudina Paratha..... \$6**

Crispy Flaky Layers | Whole Wheat | Mint | On Tandoor.

**Rosemary | Basil | Naan..... \$6**

Topped with fresh Rosemary | Basil/ Flour | On Tandoor.

**Bread Basket Tokri..... \$14**

Assorted combination of Breads | From Tandoor | Paratha, Garlic Naan, Butter Naan

## Desserts

**Kheer..... \$8**

Dairy | Rice Pudding.

**Gulab Jamun..... \$8**

Dairy | Sugar Syrup | Milk Khoya | Fried Balls.

**Ras Malai..... \$8**

Dairy | Milk Patties | Cardamom Flavor | Pistachios.

**Malai Kulfi..... \$8**

Dairy | Traditional Indian Ice Cream | Cardamom | Pistachios.

**Gajar Halwa..... \$8**

Dairy | Carrot Pudding.

## Beverages

**Sweet Lassi..... \$6**

Dairy | Refreshing | Yogurt Sweetened.

**Mango Lassi..... \$6**

Dairy | Mango | Yogurt Smoothie.

**Masala Chai (Tea)..... \$5**

Dairy | Brewing Black Tea | Fragrant Spices.

**Soda Pop..... \$3**

Coke | Sprite | Diet Coke | Ginger Ale | Club Soda.

**Sparkling Water..... \$5**

## Sides/ Extra

**Raita..... \$4**

**Mint Chatni..... \$4**

**Tamarind Chatni..... \$4**

**Onion/Chilli Salad..... \$4**

**Rice..... \$5**

**Mango Chutney..... \$4**

**Papad..... \$4**

**DINE IN .TAKE OUT. DELIVERY. CATERING.**

**Lunch Special Platter: Offered Monday to Friday.**

**Weekend Special Brunch Buffet: Offered Saturday & Sunday.**

(Join us at Sanjh for our Weekend Special Brunch Buffet.

Our buffet features a delicious spread including tempting

Appetizer, Flavourful Vegetarian and meat Entrees, freshly

baked naan bread and Desserts, plus fresh salad and condiments.)

**Timings: Open Everyday**

**Lunch: 11:30 am to 3:00 PM**

**Dinner: 5:00 pm to 10:00 PM**

