



Black Salt

Indian Bar & Restaurant

**FOOD
MENU**

1699 East Sauk Trail Sauk Village Il 60411



About Us

This is a first of its kind health Black Salt Restaurant & Bar located in USA

Black Salt is our super-deluxe restaurant & bar, serving the best selection of foods in America with soulful music to give you an experience of your lifetime.

Every product that we serve is freshly prepared by trained and experienced chefs using organic ingredients, produced by eco-friendly means.



APPETIZER




Aloo Pappri Chaat		\$3.99
Mix Vegetable Pakoda		\$3.99
Bowl Sprouts Chaat		\$3.99
Dry Paneer Chilli		\$5.99
Mix Vegetable Manchurian		\$5.99
Samosa Chaat		\$3.99
White Salmon Shrimp Fried		\$6.99
Baby Corn Chilli Fry		\$5.99
Fish Pakoda		\$6.99
Chicken Supreme Pakoda		\$4.99
Onion Ring		\$2.99
Cauliflower Manchurian		\$4.99
Veg. Samosa		\$5.00

Samosa is traditionally made with all purpose flour or maida. But you can swap in some of the maida for whole wheat flour (atta).

Keema Samosa		\$6.00
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The Keema Samosa is a delicious blend of minced chicken tossed along with spices and chaat masala, covered with a crispy samosa covering making it perfect for the monsoons.

Veg. Pakoda		\$5.00
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Pakoras are created with main ingredients, usually but not exclusively vegetables, dipped in a batter made from gram flour (chickpea/garbanzo bean flour) with spices, then deep fried

Chilly Paneer		\$9.99
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Paneer is an Indian cheese that's made from curdled milk and some sort of fruit or vegetable acid like lemon juice.



SOUPS



Tomato Soup		\$3.99
Hot 'N' Sour		\$3.99
Manchow		\$3.99
Broccoli Cheese Soup		\$3.99





MAIN COURSE



Tandoori Chicken (Half / Full)

Hung curd, ginger, garlic, lemon juice, freshly ground soices

Chicken Tikka

Boneless cubed chicken marinated in ginger and homemade yogurt

Garlic Black Salt Chicken Tikka

Boneless cubed chicken marinated in ginger and homemade yogurt

Malai Kabab

This appetizer gets the name chicken malai kabab again since malai is used. It tastes rich and creamy due to the addition of cream, ground cashews & almonds.

Chilly Chicken

Boneless chicken simmered in a special sacue with onion, pepper and green chilli

Shrimp

Jumbo shrimp marinated in mild spices

Fish Tikka (Mahie Mahie)

Fillet of mahi marinated lightly with garlic and herbs.

Lamb Seekh Kabab

Minced lamb meat mixed with onion, herbs and spices, roasted and skewers

Tandoori Lamb Chop

Boneless cubed chicken marinated in ginger and homemade yogurt

Tandoori Black Salt Shrimp

Tandoori Mix Grill

🍴 \$8/14.99

🍴 \$10.99

🍴 \$10.99

🍴 \$10.99

🍴 \$14.00

🍴 \$18.00

🍴 \$13.99

🍴 \$11.99

🍴 \$16.99

🍴 \$14.99

🍴 \$14.99





CHICKEN



Chicken Tikka Masala



\$10.99

Chicken tikka masala, dish consisting of marinated boneless chicken pieces that are traditionally cooked in a tandoor and then served in a subtly spiced tomato-cream sauce.

Chicken Makhani (Butter Chicken)



\$10.99

It is a dish made by marinating a chicken overnight in a yoghurt and spice mixture. The chicken is then roasted or baked.

Chicken Curry



\$9.99

A typical curry from the Indian subcontinent consists of chicken stewed in an onion- and tomato-based sauce, flavoured with ginger, garlic, tomato puree, chilli peppers and a variety of spices, often including turmeric, cumin, coriander, cinnamon, and cardamom.

Chicken Malai



\$10.99

Malai Chicken or Murgh Malaiwala is easy to make yet very delicious preparation of chicken

Chicken Vindaloo



\$10.99

This Recipe Fresh tomato puree, garlic, ginger, onions, and whole spices, granted a breathtakingly amazing flavor to Chicken Vindaloo Recipe.

Chicken Chattinad



\$9.99

The richness of the gravies is increased by addition of tomatoes, coconut, ginger and garlic. Traditionally, the spices were grounded using grinding stones. Chettinad cuisine is loaded with distinct aromas and flavours.

Chicken Kadhai



\$10.99

Kadai Chicken is a delicious Indian chicken curry where chicken is cooked with freshly ground spices. This spicy curry goes well with naan or any other Indian bread.

Madras Chicken Korma



\$10.99

Chicken Korma is a traditional Indian dish that's light and flavorful almond curry made with tomato paste, plenty of spices and cream that's buttery and completely delicious.

LAMB



Lamb Tikka Masala



\$14.99

Lamb Tikka Masala consists of marinated meat (often in yogurt) that gets skewered and cooked over a grill until charred.

Lamb Curry



\$15.00

Simple yet delicious, lamb curry is an easy and wholesome meal to put together. This Indian lamb curry is made with tomatoes and onions cooked with spices for a rich, hearty dish that's perfect to make for a crowd

Lamb Kadhai



\$15.00

Lamb Kadai or Goat Kadai is a famous North Indian curry prepared from tender lamb cubes cooked with tomatoes, onions, bell peppers, ginger and garlic.

Lamb Shahi Korma



\$15.00

Korma is a mild, creamy curry thickened with ground nuts and with origins in the Mughlai cuisine of the 16th century. Shahi korma is typically made with mutton

Goat Curry



\$14.99

In India, mutton often refers to goat meat instead of sheep. It is cooked in numerous delicious ways. This simple, yet delicious version of goat

Goat Tikka Masala



\$14.99

Tikka masala is a tomato and cream (either in the form of heavy cream, yogurt or cashews) based sauce with lots of traditional Indian spices, including ginger, turmeric and red chili powder (to give it that quintessential orange-hue), garam masala, coriander and cumin. It is slightly sweet and earthy in flavor.

Goat Shahi Korma



\$14.99

Korma defies strict definition, but this Mughlai dish typically involves meat or vegetables braised in a relatively mild velvety yogurt sauce that's seasoned with aromatic spices. It often carries a nutty undertone from blended almonds, cashews, coconut, or poppy seeds.





TANDOORI SHRIMP



Shrimp Tikka Masala

Spicy sauteed tomato paste flavored with fresh ginger and garlic paste, followed by coriander and cumin (because what Indian recipe is complete without it,) and finally tons of freshly squeezed lemon juice and chopped cilantro

\$14.99

Shrimp Korma

This easy Shrimp Korma is a mildly spiced fragrant Indian curry dish with a thick sauce featuring coconut milk. Serve it over rice and with a side of Indian Naan bread for sopping up the sauce.

\$11.99

Shrimp Kadhai Masala

A Prawn Karahi curry is a seafood spin on the more classic and common chicken, lamb or mutton Karahi

\$12.99

Shrimp Vindaloo

Typically, vindaloo is made up of vindaloo sauce, which is usually made from caramelized onions, curry paste, coconut milk, vinegar, ginger, chilies, jalapeno, garlic, chickpeas, lentils, and other spices like garam masala, salt, pepper, paprika, and turmeric.

\$12.99

Shrimp Curry

In shrimp, flavors have been described as "shrimp like", "ocean like", "crab like" or "slightly iodine."

\$11.99

Fish Curry (Talapia)

\$11.99

Fish Vindaloo

\$12.99

Fish Tikka Masala

\$12.99

VEGETABLE BLACK SALT



Mix Vegetable Curry

\$9.99

Mix Vegetable Korma

\$9.99

Vegetable Vindaloo

\$9.99

Began Bartha

\$9.99

Began Bharwa

\$9.99

Okara Masala

\$9.99

Mushroom Kadahi Masala

\$9.99

Cauliflower Potato

\$9.99

Aloo Gobi Masala

\$9.99

Vegi Tikka Masala

\$9.99

PANEER BLACK SALT



Spinach Paneer Masala

(Home-Made Cheese)

\$10.99

Paneer Butter Masala

\$10.99

Paneer Bhurji

\$10.99

Paneer Peas Masala

\$10.99

Mix Vegetable Spinach Paneer

\$10.99

Malai Kofta

\$10.99

Kofta Makhani

\$10.99

\$10.99





BIRYANI BLACK SALT



Chicken Biryani		\$10.99
Lamb Biryani		\$11.99
Goat Biryani		\$11.99
Shrimp Biryani		\$12.99
Vegetable Biryani		\$8.99
Egg Biryani (Max 4 Eggs)		\$8.99
Egg Curry		\$8.99
Masala Egg Scrambled (Black Salt)		\$7.99



BREAD ENTRANCE



Plain Naan	\$1.25
Butter Naan	\$1.50
Garlic Naan	\$2.00
Onion Kulcha	\$2.00
Paneer Kulcha	\$2.50
Lamb Kulcha	\$3.00
Tandoori Roti	\$1.50
Aloo Parantha	\$2.50
Chilli Garlic Naan	\$2.00
Poori-Chole	\$5.00
Bhature Chole	\$5.00

SWEETS



Rus Malai	\$5.00
The dessert is also described as a rich cheese cake without a crust. The name itself is exotic and denotes the richness of this delicate Indian sweet.	
Gulab Jamun	\$4.00
Gulab jamun is an Indian dessert of fried dough balls that are soaked in a sweet, sticky sugar syrup. As per tradition, the syrup has a delicate rose flavour	
Ice Cream	\$4.00
Ice cream is a sweetened frozen food typically eaten as a snack or dessert.	



Delicious
FOOD SERVED ON
Black Salt

