

DESSERT MENU

- CHOCOLATE SIN CAKE \$6
Flourless Ghirardelli chocolate with hazel nut pralissimmo drizzled with fruit coulis.
- WHITE CHOCOLATE MANGO CHEESECAKE \$6
A Sara's original, a cheese cake with white chocolate flavor and fresh mango.
- MACADAMIA NUT TORTE A LA MODE \$6
A macadamia nut torte served with home made vanilla ice cream.
- INDIAN RICE PUDDING \$6
A traditional Indian dessert made with basmati rice in whole milk, flavored with cardamon.
- ASSORTED HOMEMADE SORBETS \$6
Seasonal flavors include mango, guava, passion fruit or strawberry.
- BANANA BREAD PUDDING \$6
An adaptation of the classic dessert with a touch of Asian flavors, served with rum crème anglais.



ELEPHANT DAZE

Mango Daiquiri

Full Service Bar
Take Out - Private Parties
Catering For all Occasions

Sara's started out in 1989 as an Indian restaurant. Old Calcutta, opened by current owner & operator Mac Rahman in the historic Carrollton Riverbend neighborhood of New Orleans. In 1993, chef Ganesh Ayyengar, a former molecular biologist who has trained under renowned local chefs joined the team and brought with him a passion for experimentation and innovation. Three years after Ayyengar's arrival, Old Calcutta was re-invented as Sara's with a new menu and atmosphere. Sara's fusion menu offers a blend of Indian, Thai and Creole flavors perfectly combined and prepared with French techniques. It also boasts a wide selection of vegetarian dishes and is accompanied by an excellent hand-picked wine list. We invite you to try one of our specialty mango daiquiris, unwind and enjoy an unforgettable dining experience.

"Early Bird Special"

Three Course \$22.00

Tues-Wed-Thur

5.30 - 6.45

HOURS

Lunch: Tues-Fri

11.30-2.30

Dinner: Tues-Sat

5.30-10.30

2/11/2007y

Sara's

Asian / Creole



Rated "Excellent" By Zagat

724 Dublin St
(St Charles at Carrollton.
Behind Walgreens)
New Orleans, La 70118
(504) 861-0565

www.sarasrestaurant.com

DINNER MENU

STARTERS

- LOUISIANA CRAWFISH EGGROLLS \$8
A house specialty. Served with an oyster sweet chili dipping sauce.
- SAMOSAS \$7
An Indian favorite. Coriander spiced vegetables in a pastry turnover with a tamarind sauce.
- SHRIMP SATAY \$9
Pan seared prawns served with baby greens and in a spicy peanut sauce.
- ASIAN CRAB CAKES \$8
Crab seasoned with fresh herbs. Served with cilantro-mint chutney.
- OYSTER TORTE \$8
Louisiana oysters baked with herbs, gouda & gruyere with Creole mustard cream sauce.

SALADS

- GRILLED PORTABELLA SALAD \$7
Sliced portabella over a bed of fresh baby greens, with sun dried cherry vinaigrette.
- ENGLISH STILTON BLUE CHEESE \$7
Crumbled bleu cheese over fresh greens, tossed in a tiger sauce vinaigrette.
- GOAT CHEESE SALAD \$8
Breaded goat cheese browned & served with mixed greens with a sun dried cherry vinaigrette.
- THAI BBQ \$9
Beef Salad Barbequed tenderloin tips over baby greens & cucumbers with lemon cilantro dressing.

SOUPS

- SPINACH & GOLDEN LENTIL SOUP \$7
An Indian soup with three kinds of lentils & sautéed spinach.
- CHICKEN & ANDOUILLE GUMBO \$8
A savory stew made with chicken & local andouille sausage.
- LEMONGRASS CRAB BISQUE \$8
All lump jumbo crab meat in a lemongrass coconut cream broth.

ENTRÉES

- LAMB OXFORD \$22
A house specialty. Lamb braised in ginger & garlic, served with basmati cumin rice.
- SESAME CRUSTED SALMON \$22
Atlantic salmon pan-seared over wasabi beurre blanc with jasmine rice.
- FIRE ROASTED MAHI-MAHI \$24
Pan-seared Mahi served with a mango sweet chili sauce & jasmine rice.
- SAAG PANEER \$16
House-made Indian cheese sautéed with baby spinach & spices. Served with basmati cumin rice & golden lentils.
- RED THAI CHICKEN \$18
Chicken breast sautéed with coconut, cilantro & basil. Served with jasmine rice.
- CITRUS CHICKEN \$16
Pecan crusted chicken with a citrus ginger reduction, served with jasmine rice.
- CHICKEN CURRY \$16
Chicken breast sautéed in a curry sauce, with basmati rice & golden lentils.
- HONEY GINGER SCALLOPS \$22
Marinated jumbo scallops pan-seared & served with jasmine rice.
- COCONUT SHRIMP \$22
Prawns simmered in coconut cream, red, & green curries. Served with jasmine rice.
- PEPPER CRUSTED PORK CHOPS \$22
Double cut grilled pork chops over crab basil salsa, served with garlic mashed potatoes.
- ROAST PORK TENDERLOIN \$20
Rubbed with seasonings over a tamarind sweet chili glaze. With jasmine rice.
- SHRIMP VINDALOO \$22
A traditional Indian dish. Served with basmati cumin rice & golden lentils.
- FILET MIGNON \$29
8oz tenderloin served with vermouth stilton reduction & garlic mashed potatoes.
- GRILLED MUSCOWY DUCK BREAST \$26
A juicy duck breast served over port plum reduction & garlic mashed potatoes.

LUNCH MENU

STARTERS

- CRAWFISH EGGROLLS \$8
With sweet chili dipping sauce.
- SAMOSAS \$7
Served with tamarind sauce.
- ASIAN CRAB CAKES \$8
Crab seasoned with fresh herbs. Served with cilantro-mint chutney.
- OYSTER TORTE \$8
Louisiana oysters baked with herbs, smoked gouda & gruyere with creole mustard sauce.

SALADS

- GRILLED PORTABELLA SALAD \$7
- ENGLISH STILTON BLUE CHEESE SALAD \$7
- HERBED GOAT CHEESE SALAD \$8
- THAI BBQ BEEF SALAD \$9
- CHICKEN PEANUT SALAD \$8
- HONEY GINGER GLAZED SHRIMP SALAD \$9

SOUPS

- SPINACH & GOLDEN LENTIL SOUP \$7
- CHICKEN & ANDOUILLE GUMBO \$8
- LEMONGRASS & CRAB BISQUE \$8

ENTRÉES

- SESAME CRUSTED SALMON \$13
With mango sweet chili sauce & jasmine rice.
- FIRE ROASTED MAHI-MAHI \$16
With coconut mint sauce & jasmine rice.
- LAMB VINDALOO \$13
Served with jasmine rice & lentils.
- GREEN CURRIED SHRIMP \$16
Served with jasmine rice.
- SAAG PANEER \$12
With jasmine rice and lentils.
- PEPPER CRUSTED PORK CHOPS \$16
With creole mustard cream sauce & garlic mashed potatoes.
- ROAST PORK TENDERLOIN \$16
With port plum reduction & garlic mashed potatoes.
- CURRY CHICKEN \$14
With basmati cumin rice & lentils.