

“Sāmbār brings an enlightened plane of Indian food to Culver City”

Jonathan Gold, LA Times

CATERING PLATTER MENUS

How to order:

Call: 310-558-8800

Fax: 310.558-8810

Email: catering@sambarcc.com

RESTAURANT HOURS

LUNCH

Tuesday - Friday 11:30am - 2:30pm

HAPPY HOUR

Daily 4pm - 7:00pm

DINNER

Tuesday - Thursday 5:30pm - 9:30pm

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

Sunday - 5:30pm - 9:30pm

9531 Culver Blvd.

Culver City, CA 90232

Facebook: facebook.com/sambarcc

Twitter & Instagram

@sambar_cc | @akasharichmond

LA's 13 Sexiest New Restaurants of 2015

Situated in the former Ford's Filling Station, only two doors away from her other restaurant, the newly whitewashed, contemporary spot is home to her brand of Indian cuisine with Los Angeles leanings.

Lesley Balla, ZAGAT

Ten Best Cocktails of 2015, EATER LA

*The libation that truly exemplifies the unexplored potential of Indian-inspired cocktails is the Sacred Cow, a blend of Sloane's gin, Bols yogurt and apricot liqueur, lemon, honey, egg white, saffron bitters, & pistachio crumble. **Crystal Coser***

Akasha Richmond's Sāmbār Has Something For Everyone -LA Magazine



ABOUT

Sāmbār is a new restaurant from chef Akasha Richmond of AKASHA. Like AKASHA, Sāmbār is committed to local family farms, certified humane producers, sustainable seafood, organic, artisan, and fair trade companies.

CUISINE

Akasha has studied Indian cooking for many years. Sāmbār showcases the diversity of Indian cuisine with an invigorating array of clean, bright flavors and choices - all inflected with familiar ingredients as interpreted through a California lens. Our Sāmbār catering platters are Indian inspired, yet dishes you can eat everyday. We prepare all of our chutneys, sauces and spice blends in house. Many of our dishes are gluten-free, please ask when you place your order.

ORDERING & DEADLINES

Ordering is available 7 days a week. Our food is made fresh daily therefore same day orders are based on availability. All orders must be placed with a minimum of 24 hours and up to 48 hours notice, but we will try and accommodate last minute requests.

PAYMENT OPTIONS

We accept American Express, MasterCard, Visa, company check, and cash.

CHANGES & CANCELLATIONS

Changes and cancellations must be made 24 hours in advance to avoid full charges.

SERVING & STAFF

Platters come ready to serve. Paper plates, utensils and napkins are included if requested. China platters and full service staff are available for an additional fee.

PICK UP & DELIVERY

Our take-away platters can be picked up or delivered (fee based on location) to your home, office, location, or meeting.

OFF-SITE CATERING

Akasha Richmond has been catering events and parties in Los Angeles for over 20 years.

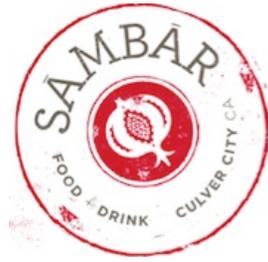
At Sāmbār we offer everything from small dinners to themed events from 100 to 1,000.

Our custom menus are inspired by the season and the flavors of Indian cuisine.

We also offer “Chindian” menus: fusing Indian ingredients & Chinese dishes.

LIQUID CATERING

Sāmbār offers fully staffed off-site liquid catering. Our entire wine list, spice forward cocktail list, classic cocktails and a selection of fine spirits are available for all off-site events. Our mixologist can also create custom cocktails for any type of party or event.



MARKET SALADS

small platter serves 5 as an entrée or 10 as part of a buffet
large platter serves 10 as an entrée or 20 as part of a buffet

black chickpea

local lettuce, tomato, toasted dal, sev (crunchy noodles), avocado, hempseed dressing
small 35 large 65

schaner farms citrus salad

market lettuces, avocado, citrus, coconut-cashews, tamarind-lime vinaigrette
small 45 large 85 add shrimp, small 85 large 165

tandoori chicken

coleman farms lettuce, radish, carrot, sāmbar snack mix, chutney dressing
small 55 large 105

wild isles salmon

lettuces, kachumber (cucumber & tomato), puffed rice, chaat masala, yogurt dressing
small 75 large 145

steak vindaloo

arugula, pickled onion, avocado, goat cheese, cherry tomato, tamarind vinaigrette
small 90 large 175

KATI ROLLS

An Indian street food wrap, made on our house made paratha, (or gluten-free chapatti).
Choice of filling, pickled onion, chutney & slaw. Please choose a combination of rolls,
or we can choose for you. Each platter comes with papadums & chutney.

bombay falafel (available vegan), yellow dal fritters, raita, hempseed chutney 9

chicken tikka, fruit chutney, pomegranate-mint chutney 11

pork shoulder vindaloo, malabar hot sauce, mango chutney 13

masala steak, tamarind sauce, tomato & onion chutney 13

small 4 rolls, 8 pieces, (priced by the roll)

large 8 rolls, 16 pieces, (priced by the roll)



ENTREE PLATTERS

small platter serves 5 as an entrée or 10 as part of a buffet
large platter serves 10 as an entrée or 20 as part of a buffet

wild isles salmon with chaat masala marinade

cucumber & radish raita (48 hrs. notice)

small (10 each 2.5 oz. pieces) 75 large (20 each 2.5 oz. pieces) 145

vindaloo flat iron steak

spinach, pickled red onion, tamarind sauce

small 95 large 185

chicken tikka

yogurt marinated chicken breast, mango chutney & mint chutney

small 45 large 85

chicken masala

roasted chicken breast, tomato chutney & raita

small 45 large 85

bhutanese red rice pilaf

carrots, cauliflower, green beans, cabbage, tamarind-soy sauce, coconut-cashews

small 25 large 45 add shrimp, small 65 large 125

turmeric quinoa pilaf

chickpeas, roasted squash, spinach, masala toasted pumpkin seeds

small 30 large 55

masala roasted vegetables

cauliflower, broccoli, carrots, asparagus & red onion , raita on the side

small 35 large 65

SIDES & BREADS

gunpowder potatoes, sesame masala & tomato chutney (serves 8-10) 20

lemon rice with curry leaves & toasted dal (serves 8-10) 15

chile-lime slaw pint 5 quart 10

kachumber (cucumber, tomato & onion) pint 7 quart 14

raita-cucumber & radish yogurt pint 6 quart 12

turmeric naan each 3 ½ dz. 15



SNACKS & BITES

small platter serves 10 as part of a buffet
large platter serves 20 as part of a buffet

papadums, selection of chutney
small 10 large 20

samosas, potato & vegetable
mint chutney, tamarind chutney
small (10 each) /20 large (20 each) /40

kerala mango guacamole
chutney, papadums & teff chips
small 35 large 65

sāmbār cheese board
brie with mango chutney & pistachios, goat cheese, buffalo mozzarella & roasted cherry tomatoes
lemon pickle, sambar snack mix, naan, papadums
small 90 large 180

farmers' market crudité
hempseed chutney, raita
small 35 large 65

tandoori vegetable skewers, 2 dozen
mushrooms, squash, cauliflower & carrot, hempseed & tomato chutney 24

chicken tikka skewers 2 dozen
pomegranate-mint chutney & raita 32

vindaloo steak skewers, 2 dozen
flatiron & tamarind sauce 52

masala shrimp skewers, 2 dozen
preserved tomato chutney & lime 70



BEVERAGES

intelligentsia hot coffee box

includes cups, ½ & ½, milk, coconut creamer, organic sugar & agave
20 / serves 8 to 10

intelligentsia cold brewed coffee box

includes cups, ½ & ½, milk, coconut creamer, organic sugar & agave
30 / serves 8 to 10

16 oz. bottled beverages

mango iced tea 4 each
tamarind cooler 4 each
turmeric & ginger lemonade 6 each
rose-pomegranate punch 7.5 each

SWEETS

gluten-free cookie platter

chocolate spice
salty peanut butter
coconut-chocolate chip
36 mini cookies 28
24 large cookies 42

gluten-free pound cake bites

banana walnut with orange glaze
double dark chocolate
carrot-pecan with cinnamon glaze
small serves 10-12 / 36
large serves 12-18 / 65

mini cupcake platter

vanilla, chai icing & candied ginger
chocolate, ganache & pistachios
carrot-pecan & cream cheese icing
per dozen 18