

Traditional Curry Dishes

SAMBER

A hot curry cooked with lentils and lemon juice to give a sharp and distinctive flavour.

BHUNA

A combination of special blend of spices to provide a dish of medium strength and a rather thick sauce.

SAAG

A wonderful combination of spinach prepared with fresh herbs.

DHANSAK

Of persian origin, sweet and sour curry made with lightly spiced lentils, pineapple.

ROGAN JOSH

A dish based on tomatoes cooked with aromatic spices and herbs.

BALTI

A medium dish cooked in special balti spices with chunk of onions, peppers, garlic and fresh coriander.

JALFREZI

Hot dish cooked with sliced onions, green chillies and capsicum

MADRAS

A very popular hot dish originating from south India prepared with tomato puree and lemon juice.

PATHIA

Hot, Sweet & Sour dish cooked with various spices and herbs.

KORMA

A delicate preparation of coconut, ground almond and fresh cream to create a lovely mild dish.

DUPIAZA

Fairly thick sauce, medium, cooked with chunks of onions and coriander.

KORAI

Chopped onions, peppers and fresh coriander in a medium sauce.

CYLON

A very hot curry cooked with ground coconut and various spices.

VINDALOO

A very hot dish with garlic, ginger, tomato puree to give a rich taste.

Chicken	£5.90
Lamb	£6.75
Chicken Tikka	£6.00
Lamb Tikka	£6.90
Prawn	£6.15
King Prawn	£8.95
Vegetable	£5.75

Chef Specials

Mango Chicken	£6.75
Mango Lamb	£7.10
<i>Mild dish cooked with mango and cream.</i>	
Meti Gusth (Lamb)	£7.10
<i>Special sauce, tomatoes, spices. (fairly hot)</i>	
Lamb or Chicken Akuti Fri	£7.10
<i>Coated in egg fried with sliced potatoes.</i>	
Chicken or Lamb Rezela (med-hot on request)	£7.10
<i>Hot curry cooked with lamb mince meat various spices and herbs.</i>	

Fish Dishes

Fish Massala	£8.50
<i>Cooked with aromatic spices and herbs in a medium sauce.</i>	
Fish Mugal	£8.50
<i>Whole fish with garlic, whole peppers and onions in a special medium sauce</i>	

Sitar Specialities

Chicken Bengal	£6.75
Lamb Bengal	£7.10
<i>Cooked in a medium sauce with Mushroom, Mince meat and aromatic spice. (Hot on request)</i>	
Ginger Chicken	£6.75
Ginger Lamb	£7.10
<i>Cooked with fresh ginger, garlic, various spices & herbs. Usually medium, hot on request.</i>	
Shahee Murgi	£6.95
<i>Tandoori chicken off the bone, cooked with mince meat, garlic, onions & fresh coriander in a medium sauce. (Hot on request)</i>	
Chicken Mirchi	£6.75
Lamb Mirchi	£7.10
<i>A very nice hot curry cooked with fresh green chillies, garlic, peppers, onions and various spices.</i>	
Garlic Chilli Chicken	£6.75
Garlic Chilli Lamb	£7.10
<i>Cooked with freshly chopped garlic and green chillies.</i>	
Podina Chicken	£6.75
Podina Lamb	£7.10
<i>Slightly hot dish cooked with garden mint, fresh garlic, ginger & aromatic spice.</i>	
Chicken Mumbai	£6.75
Lamb Mumbai	£7.10
<i>Fairly hot dish cooked with onions, potatoes, various spice & fresh coriander.</i>	
Chicken Naga	£6.75
Lamb Naga	£7.10
<i>A very nice hot curry cooked with garlic, onions & naga chilli sauce.</i>	
Chicken Farsi	£6.75
Lamb Farsi	£7.10
<i>Spinach & Lentils cooked with various spice in a medium sauce.</i>	
King Prawn Mughal	£9.50
<i>King Prawns cooked with garlic, onions, various spice and fresh coriander. (Hot on request)</i>	
King Prawn Zafran	£9.50
<i>Delicious King Prawn on the shell dish cooked with onions, garlic, peppers, aromatic spice and herbs. (Hot on request)</i>	
Butter Chicken	£6.75
Butter Lamb	£7.10
<i>Cooked with pure butter in a rich creamy almond sauce.</i>	
Makhoni Chicken	£6.75
Makhoni Lamb	£7.10
<i>Mild dish as butter chicken but with cheese.</i>	
Chicken Kashmiri	£6.75
Lamb Kashmiri	£7.10
<i>A lovely fruity dish cooked with mixed fruit in a creamy mild sauce.</i>	
Chicken Lankhani	£6.75
Lamb Lankhani	£7.10
<i>Hot curry cooked with crushed dried red chillies.</i>	
Chicken Kalia	£6.75
Lamb Kalia	£7.10
<i>Slightly hot curry cooked with garlic pickle.</i>	
Chicken Passanda	£6.75
Lamb Passanda	£7.10
<i>Mild dish cooked with almond & cream.</i>	
Chicken Achari	£6.75
Lamb Achari	£7.10
<i>Cooked with pickle various spice & herbs in a medium sauce.</i>	