

### NIBBLES

Mix Papadums & Chutney (V) £1.50  
Okra Fries (CG) (V) £3.00

### DOSA

South Indian Crepe filled with your choice of  
Spiced Potato (GF) (M) (V) £4.95  
Shredded Chicken (GF) (M) £5.50  
Paneer Cheese (GF) (M) (D) £5.25

### CHAAT

Aloo Papri Chaat £4.50 (M) (D) (CG) (V) Crispy pastries, chickpeas, potatoes with sweet yoghurt & chutney  
Vegetable Samosa Chaat £5.25 (M) (D) (CG) (V) Layers of spicy Chickpeas Punjabi Samosa sweet yoghurt & Chutney  
Pani Puri (V) (CG) £3.95 A Savoury Sphere stuffed with spicy potatoes served with tamarind water to pour

### Idli

Savoury rice cake. Served with Samber (M) & Coconut chutney (M) (D)  
Idli (V) (D) (M) £3.95  
Sarakh Special Fried Idli £3.95

## SARAKH TIFFIN PLATTERS

Our chef's assortment of selected Indian canapés

Mixed Platter Per Person £7.95 (D) (EG) (CG) Onion Bhajia, Chicken Tikka, Lamb Roll, Fish Tikka or Haloumi cheese  
Seafood Platter Per Person £10.50 (CG) (CR) (M) (FIS) Tiger Prawn Puri, Fish Tikka, Soft Shell Crab, Crispy Squid  
Barbeque Platter Per Person £9.50 (D) Chicken Tikka, Beef Tikka, Lamb Chop, Fish Tikka or Haloumi cheese  
Vegetarian Platter Per Person £6.50 (M) (V) (EG) Onion Bhajia, Samosa, Pakora, Batada Vada

## TAWA TAK - A - TAK (GRIDDLE)

Popular street food, shredded main ingredients from below tossed with fresh herbs, spring onion, peppercorn, red & green peppers & cooked in a tawa  
Chicken (M) £8.50  
Paneer Cheese (M) (D) £8.00  
Venison (M) £9.75  
Lamb Kheema (M) £8.50  
Beef (M) £8.75  
Crunchy Vegetables (M) (V) £6.95  
Tiger Prawn (M) (CR) £9.95  
Duck (M) £8.75

We take allergens very seriously. If you have any concerns regarding allergens or intolerances, our staff will be happy to advise.

**Please note that our dishes may contain the following allergens that may not be suitable for you:**

Vegetarian:	V	Gluten Free:	GF
Peanut:	N	Cereals Containing Gluten:	CG
Cashew Nut:	CN	Sesame Seed:	SS
Mustard:	M	Sulphur Dioxide:	SD
Almond:	ALM	Celery/ Celeriac:	CE
Pistachio:	PS	Lupin:	L
Dairy Product (Milk):	D	Soybeans:	SO
Egg:	EG	Fish:	FIS
Crustaceans:	CR		



### WINGS

Keralan Chicken Lollipop £4.95 (EG) (GF) (M)  
Sticky Tamarind Wings £5.25 (EG) (GF) (SS)  
Bang Bang Naga Wings £5.25 (spicy) (EG) (GF)  
PAKORA  
Aubergine (GF) (V) £3.50  
Tiger Prawn (CR) (CG) £5.50  
Haloumi (D) (V) £4.50

### SAMOSA

Chicken (CG) £3.50  
Lamb (CG) £3.50  
Sag Aloo (CG) (V) £3.25  
Onion & Herbs Bhajji £3.25 (EG) (M) (GF) (V)  
Tiger Prawns Puri (CG) (CR) £5.95  
Batada Vada £4.50 (M) (V) Spiced mashed potato balls in gram flour batter  
Bangla-Scotch Egg (EG) £4.95 Quail's eggs wrapped in spicy lamb  
Sri Lankan Lamb Rolls (CG) £4.95 Tender pieces of lamb cooked in aromatic spices  
Konkani Crab £6.75 (CR) (CG) (M) Crispy soft-shell Crab with garlic sesame & chilli batter  
Bengali Crab & Fish Cake £5.50 (CG) (EG) (M) (FIS) Fresh water fish patties infused with lemon grass  
Chatpata Crispy Calamari £5.45 (CG) (CR) (M) Battered Squid with peppercorn, salt, garlic, spring onion & chilli flake

## TANDOOR, BBQ + ROASTS

First comes the marinade, then the open-air grill. Picture Bademiya in Colaba, a Bombay institution since 1942. A balmy night, with newspapers laid out on old car bonnets. You eat. Savour. Spill.

### Starter Main

Tandoori Chicken (D) (GF) £4.50 £8.95  
Chicken Tikka (D) (GF) £4.95 £9.90  
Three Way Chicken Tikka (D) (GF) £5.50 £10.95  
Cheese & Garlic Green Herb & Chilli & Smoked Paprika  
Kashmiri Lamb Chops (D) (GF) £7.50 £14.95  
Lamb cutlet, marinated with fresh ginger, Kashmiri spices & green herbs.  
Dhuadaar Duck Tikka (GF) £5.50 £10.50  
Ginger, black pepper, tamarind flavoured duck breast  
Monk Fish or Salmon Tikka (GF) (FIS) £7.25 £14.50  
Made with medley of light spices flavoured with dill & lime leaf

### Starter Main

Jumbo King Prawn Rubiyan (D) (GF) £7.75 £15.50  
Jumbo prawns prepared in a special marinade of greek yogurt, ginger & lime  
Achari Haloumi (D) (GF) £4.95 £9.95  
Paneer Cheese Shashlik (D) (GF) (V) £5.50 £10.95  
Marinated with sweet & sour pickling spices  
Kasundi Beef Tikka (M) (D) (GF) £6.25 £12.50  
Beef marinated with grain mustard, ginger & Kashmiri chilli  
Lamb Sheek Gilafi (D) (GF) £5.50 £10.95  
Minced lamb marinated in aromatic spices topped with red onion & coriander  
Tandoori Bazaar Sampler (D) (M) (CR) (GF) (FIS) £15.95  
Chef's choice selected from the above with naan bread of your choice

## REGIONAL SPECIALITIES

Old Delhi Butter Chicken £9.25 (D) (CG) (SD) Smokey tandoori chicken, in a fragrant butter based tomato and cream sauce  
Kolhapuri Garlic Chilli Chicken £9.25 (M) (GF) Cooked with fresh chillies & lime & finished with mustard & curry leaves  
Goan Green Chicken Curry £9.25 (GF) Chicken cooked in a tangy sauce made from puree of green herbs tropical lime  
Rajasthani Venison Curry £9.75 (GF) Venison curry from the land of famous forts & palaces  
Coorgi Coconut Lamb £9.25 (ALM) (D) (GF) Lamb cooked with coconut milk flavoured with cardamon & saffron  
Parsee Roast Duck Narangee £9.95 (ALM) (GF) (SD) Five spice marinated duck with ginger, fennel & orange sauce  
Sri Lankan Slow Cooked Lamb £9.25 (GF) Lamb with spinach & chick peas  
Spiced Monk Fish Malabari £13.50 (FIS) (GF) Marinated with roasted spices, pan fried & served with coconut and tomato sauce  
Bengali Beef Chilli Fry £9.50 (M) (GF) Tender Beef stir-fried with ginger chilli onions & sweet Peppers  
Keralan Jumbo Prawn Curry £14.75 (CR) (M) (GF) Golden roasted coconut & mustard curry with traditional Keralan spice  
Alleppey Mango & Coriander Chicken £8.95 (D) (M) (GF) Mild curry cooked with yogurt, mustard seed & fresh green mango  
Chennai Chicken Thoran £9.25 (D) (CN) (GF) With cashew nut onion ginger & grated fresh coconut



## FRESHLY BAKED BREAD (D) (CG)

Plain Naan £2.25  
Butter Naan £2.25  
Seeded Naan (SS) £2.50  
Garlic & Olive Oil Naan £2.75  
Spicy Lamb Naan Keema £3.25  
Fruit & Coconut Naan Peshwari (SS) £3.25  
Chicken Tikka Naan £3.25  
Chicken Tikka & Cheese Naan £3.50  
Cheese & Herb Naan £3.00  
Chilli & Coriander Naan £3.00  
Chilli & Garlic Naan £3.00  
Cheese & Chilli Naan £3.00  
Onion & Pepper Naan £3.00  
Three Cheese Naan £3.25  
Keema & Cheese Naan £3.50  
Blue Cheese Naan £3.00  
Herb Potato Naan (M) £3.00  
Buttered Flaky Paratha £2.50  
Potato Stuffed Paratha (M) £3.00  
Chapati £1.75  
Roti £2.00

## CLASSIC ALL TIME FAVOURITE CURRIES

With your choice of Meat, Seafood or Vegetables

Chicken £7.25	Tiger Prawns (CR) £9.50
Lamb £7.50	Jumbo King Prawns (CR) £13.95
Venison £8.95	Monk Fish (FIS) £12.50
Chicken Tikka £8.50	Paneer Cheese (D) £7.00
Beef Tikka (M) £8.75	Seasonal Vegetables (V) (M) £6.25
Duck Tikka £8.75	

### MILD + CREAMY

Masala\* Buttery tomato curry with almond (ALM) (D) (GF) (SD)  
Korma Creamy coconut & almond curry (ALM) (D) (GF)  
Sagwala A creamy spinach & onion curry (ALM) (D) (GF)

Pasanda Almond, yoghurt & cinnamon scented sauce (ALM) (D) (PS)  
Kashmiri Banana, mango & coconut curry (ALM) (D) (GF)  
\*all masala dishes will be charged with an additional £1.00

### MEDIUM RICH + AROMATIC

Curry A classic medium curry (GF)  
Balti With fresh ginger, lots of herbs & onions (GF)  
Dopiaza With grilled onions & mixed peppers (M) (GF)  
Korai With onion, ginger, garlic & garam masala (M) (GF)

Bhuna Rich with onion, tomato & ginger (GF)  
Biryani\* Rice cooked with your choice of meat (GF)  
Rogan Smoky tomato curry with spring onions (GF)  
\*all biryani dishes will be charged with an additional £1.95

### HOT + SPICY

Jalfrezi With caramelised onions, peppers & chillies (M) (GF)  
Rezella Spicy with yoghurt, onion & fresh chillies (D) (GF)  
Naga With Bengali Scotch bonnet unique aroma (GF)  
Dhansak Parsee dish infused with lentils, dry chilli & lemon (GF)

Vindaloo Very hot with red chillies & potato (GF)  
Madras Hot curry with dried chillies & lemon (GF)  
Pathia A sweet & spicy tomato based curry (GF)

## VEGETABLES (V)

Southern Style Veg £4.25 Subzi Porial (dry/saucy) (M) (GF)  
Herby Potato Mumbai Aloo (M) (GF) £4.25  
Sautéed Mushrooms £4.25  
Khumbi Bhaji (D) (GF)  
Cauliflower & Ginger £4.25  
Gobi Adraki (GF)  
Buttered Garlic Spinach £4.25 (D) (GF) Lasan Saag Green Beans with Coconut Narayal  
Chilli Paneer (D) £5.50  
Okra Stir Fried Bhindi Bahar (GF) £4.25  
Aubergine & Peanut £4.25 Bagar e Baingan (N) (D) (CG) (CE)  
Garlic Tampered Lentils £4.25 Tadka Dhal (GF)

Creamy Black Lentils £4.25 Dhal Bukhara (D) (GF)  
Potato & Cauliflower £4.25 Aloo Gobi (M) (GF)  
Chickpeas & Tomato £4.25 Chana Salan (GF)  
Smokey Aubergine Mash £4.25 Begun Bhortha (GF)  
Spinach & Potato Saag Aloo (M) £4.25  
Spinach & Paneer Cheese £5.50 Saag Paneer (ALM) (D) (GF)  
Peas & Paneer Cheese £5.50 Mutter Paneer (D)  
Potato, Cauliflower & Spinach £4.95 Aloo Gobi Saag (M)  
Mushroom, Potato & Spinach £4.95 Khumbi Aloo Saag (M)

## RICE (GF)

Pilau Rice £2.75  
Steamed Rice £2.50  
Lime & Coconut Rice (M) £3.50  
Mushroom & Spring Onion Rice £3.25  
Mixed Fried Rice (EG) £3.75  
Egg, mushroom, peas & onions  
Caramelised Butter Fried Rice £3.25  
Vegetable Rice (M) £3.75  
Keema Rice (meat) £3.75  
Lemon, Cashew Nut Rice (CN) £3.50  
Egg Fried Rice (EG) £3.25

## ON THE SIDE

Sarakh Slaw (D) (GF) £2.50  
Fresh, Fiasty, Crunchy  
Masala Chips (GF) £2.50  
Mixed Leaf Salad £2.50  
Raita (D) £1.50  
Yoghurt flavoured with mint & cucumber  
Fresh Chillies £1.00