

SITARA

r e s t a u r a n t

Takeaway Menu

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POPPADUMS & CONDIMENTS

poppadums plain/spiced	0.60
chutney & pickle set mango chutney, lime pickle, onion salad, mint sauce & tamarind chutney	2.00
raita yogurt with cucumber or onion	1.30

STARTERS

chicken tikka breast of chicken marinated in yogurt with ghrum masala and turmeric. baked in the tandoor	3.80
sheek kabab minced lamb seasoned with ground spices and herbs. baked in the tandoor on skewers	3.80
chole chat chick peas and potatoes in a special sweet and sour masala with herbs	3.50
samosa vegetables with paneer, coriander and cummin. wrapped in pastry. deep fried	3.50
onion bhaji finely sliced onions coated in light spicy batter. deep fried	3.50

fish amritsari swordfish marinated with ginger, garlic, white pepper and lemon juice. baked in the tandoor	4.00
prawn pathia on puri spicy sweet and sour tiger prawns served on deep fried wholemeal bread	4.60
jhinga barah king prawns marinated in mild spices, barbecued on skewers	6.00
reshami mali tikka tender chicken fillets coated in basil, cheese and coriander. cooked in the tandoor	3.90
aloo tikki fried gallettes of spiced potato, lentils and peas	3.50
machi pakora white fish coated in a delicately spiced batter (deep fried)	3.60
parche malain kabab Awadhi fragrant and subtly spiced chicken fillet marinated and flavoured with cardamom and mace	4.20
chooza ke chaat kabab marinated breast chicken with cracked black pepper and select spices for a distinctive flavour	4.20

CHICKEN DISHES

chicken shashlick chicken tikka baked in the tandoor with peppers, onions and tomatoes	8.40
chicken tikka masala tender pieces of chicken tikka, cooked in a mild creamy yogurt sauce with ground almonds	8.20
chicken korma chicken pieces cooked in a mild smooth coconut sauce	8.20
chicken jalfrezi chicken cooked with onions, bell peppers, lemon zest and green chillies. fairly hot	8.20
chicken dhansak chicken pieces in a hot sweet and sour lentil sauce. fairly hot, a flavoursome parsi dish	8.20

peshawar khas murgh chicken thighs cooked in a yogurt and besan sauce with cardamoms and mace. slightly hot	8.20
ishtew nalli chicken thighs cooked in whole spices in a thick spicy sauce. garnished with fresh coriander. medium spiced	8.20
kashmiri chicken curry chicken cooked in a rich tomato sauce with kashmiri spices and yogurt. medium spiced	8.20
butter chicken tikka chicken cooked in butter and tomato sauce with almonds and cream	8.20
bombay chicken biryani fragrant basmati rice cooked with select spicy aromatic spices. served with a vegetable curry	11.25
Jhol-jula murgi mali wonderful marriage of spiced chicken with ground almonds and mint in a deliciously creamy sauce. mild	8.20

chicken saagwalla chicken cooked with fresh spinach, herbs and garlic. medium spiced	8.20
chicken tikka chicken marinated in yogurt laced with allspice and turmeric. baked in the tandoor	8.50
chettinad chicken cooked in garam masala with tamarind, red chillies and cracked black peppercorns. spicy and hot	8.20
murgh mirch masala chicken tikka cooked with bell peppers and onions in selection of whole spices, lemon juice, crushed red chillies and black peppers. hot	8.20

murgh mahsoo chicken cooked with an assortment of hot aromatic spices.	8.20
rasedar quorma khadi cooked tender chicken pieces in a highly aromatic sauce. mild	8.20
dahiwalla murgh chicken cooked in a rich tomato and spiced yoghurt, flavoured with dry-roasted spices. medium	8.20

allergens notice

we make every effort to provide allergen free food on request, however this cannot be guaranteed as we handle allergens on the premises. please make your server aware of any allergens & any other dietary requirements

LAMB DISHES

lamb bhuna tender lamb cooked with fresh tomatoes, peppers and coriander. medium spiced	11.00	narangi kaju gosht mild korma, flavoured with the citrus taste of orange in acashew and almond sauce with a hint of sweetness. mild	11.00
khumbani ma gosht lamb and apricots cooked in a delicately spiced sauce with tomatoes and herbs. garnished with cashews. medium spiced	11.00	gosht kozhambu south Indian style lamb curry with curry leaves, tamarind, mustard seed and fresh grated coconut. Garnished with fresh coconut and coriander. Hot	11.00
lamb dhansak classic parsi dish. lamb cooked in a flavoursome hot sweet and sour lentil sauce. fairly hot	11.00	gosht seyal a sindhi dish- seyal means cooking with onions. lamb cooked in braised onions and tomatoes with yogurt, ground spices and herbs.	11.00
lamb pasanda kadhi cooked slices of lamb in a very mild aromatic spice and almond sauce	11.00	nehari famous cuisine of old delhi. tender lamb cooked in a thick spicy gravy. garnished with fried onions and coriander.	11.00
lamb biryani combination of fragrant basmati rice and spiced lamb, served with a vegetable curry side dish	11.00	gosht saoji khus khus spiced lamb and coconut curry cooked with roasted poppy seeds, cumin and mace. slightly hot	11.00

SEAFOOD

mitaa jhinga bhaja stir-fried tiger prawns in a tamarind and honey sauce with mushrooms and peppers	9.50	amm aur chingri salan tiger prawns cooked with onions in spicy mango sauce with coconut milk and curry leaves. garnished with ginger juliennes. medium	10.00
palak jhinga tiger prawns cooked in medium spices with spinach and garlic	9.50	ras machi molee kerelan fish curry. Monk fish cooked in fresh coconut milk sauce and grated coconut. typical curry of inland kerela. Medium	11.00
king prawn dhansak classic parsi dish. king prawns cooked in a fairly hot sweet and sour lentil sauce	13.00	jhinga dum anari tiger prawns cooked with sumac in a buttermilk cashews and cardamom sauce. Slightly hot	10.00
tandoor masale jhinga tandoor-cooked king prawn simmered in a delicate almond and cream sauce	13.50	kaalvan kaalvan- Maharashtrian term for sauce based fish curry. Monkfish cooked in tamarind and coconut milk. medium	11.00
machli shahslik swordfish marinated in garam masala, ginger and garlic with red bell peppers and courgettes. cooked in the tandoor	12.00	ambot hot and sour goan fish curry. Monkfish cooked in a tamarind and black pepper sauce with vinegar.	11.00
macher torkari Bengali fish curry cooked with swordfish with chilly flakes and dry shrimp for simple layers of flavour. Different from other fish curry	11.00		

VEGETARIAN

baingan aloo aur channa aubergine, potato and chick peas in light spices with garlic. garnished with coconut	7.50	shabzi toran spiced vegetable simmered in the alluringly indian five spice with fresh grated coconut and coconut milk. medium	7.50
vegetable biryani combination of fragrant basmati rice cooked with spiced vegetable, served with a vegetable curry	8.50	butter motar chaman paneer and peas cooked in a butter masala sauce. a firm punjabi favorite.	7.50
rajma aur sabzi ka rasam mixed vegetables and red kidney beans cooked with tamarind	7.50		
panir aur chana kofta curry chickpea dumpling cooked in a tomato gravy with select spices and cream.	7.50		
shabzi kori bhaja selection of tender vegetables cooked in a delicious mixture of whole spices. (dry)	7.50		
shabzi paneer kaurchan traditional north indian semi dry curry. paneer cooked with onions, tomato, bell peppers and amchoor for a tangy sweet taste. medium	7.50		

SIDE DISHES

shabzi mixed vegetables in curry sauce or dry	3.60	baingan bhaji spiced aubergine	3.90
bhindi bhaji tender spiced okra	3.60	saag paneer spinach with curd cheese	3.90
saag bhaji fresh spinach with onion and garlic	3.60	tarka dhall lentils with garlic	3.60
mushroom bhaji spiced mushroom	3.60	channa masale curried chick peas	3.60
saag aloo potato and spinach	3.60	dhall makhani urid dhall and red kidney beans cooked in a delicious makhani sauce	3.60
bombay aloo spiced hot potatoes	3.60		

RICE

pilau rice basmati rice cooked in butter and aromatic spices	2.20
boiled rice boiled basmati rice	2.20
coconut rice rice with fried onions, herbs and spices	3.80
kashmiri pilau with nuts and fruits	3.80
mushroom pilau with spiced mushroom	3.50

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BREADS

naan leavened bread baked in tandoor	2.10
pehwari naan with almonds, sultana and coconut	2.30
keema naan with spiced minced lamb	2.30
cheese naan	2.30
garlic naan	2.30
chapati unleavened bread	1.20

notice
items not listed on the takeaway menu will be charged at full listed menu price