

## **SHURUAAT (VEGETARIAN STARTERS)**

<b>PAPADUM</b> each with chutney and salad	<b>.99</b>
<b>PAPDI CHAAT</b> Crispy savoury, Served with potatoes, chick peas, yogurt & tamarind sauce.	<b>3.95</b>
<b>ALOO TIKKI</b> Mashed potatoes mixed with various herbs, served with spicy yogurt and tamarind sauce.	<b>3.95</b>
<b>ONION BHAJI</b> Onion mixed with gram flour, fennel seed and coriander	<b>3.95</b>
<b>HARIALI TIKKI</b> Potato patties mixed with green vegetable coriander ginger and shallow fried	<b>3.95</b>
<b>PUNJABI SAMOSA</b> Vegetable flavoured with garam masala, ginger. Wrapped in a crispy fried pastry	<b>3.95</b>
<b>PANEER TIKKA</b> Chunks of Indian cottage cheese mildly marinated skewered in clay oven.	<b>4.50</b>
<b>MUSHROOM PAKORA</b> Marinated Mushrooms dipped in gram flour & deep fried	<b>3.95</b>
<b>SAI VEGETABLE PLATER (FOR TWO)</b> Mushroom pakora, pannier tikka onion Bhaji & Aloo Tikki	<b>7.95</b>
<b>CHILLI PANNER</b> Homemade cottage cheese cooked with sweet & sour hot sauce & bell peppers.	<b>4.95</b>

## **MIGHTY MEATY STARTERS**

<b>RESHMI CHICKEN TIKKA</b> Tender boneless chicken marinated with saffron, Cheese, cashew nut, other spices & cooked in clay oven	<b>4.95</b>
<b>AATISH KEBAB</b> Morsels of chicken in tangy sour pickled marinade and char grilled	<b>4.95</b>
<b>SEEKH KEBAB</b> Aromatic lamb mince, infused with herbs and spices, skewered and cooked in clay oven.	<b>4.95</b>
<b>TANDOORI CHICKEN</b> Chicken on the bone with freshly ground ginger, garlic, yogurt and roasted in the tandoor. "A world famous delicacy from Punjab"	<b>4.95</b>
<b>PESHWARI LAMB CHOPS (3 pcs)</b> Tender lamb chops marinated with special Peshawar spices cooked in clay oven.	<b>6.95</b>
<b>CHIKCEN PAKORA</b> Strips of chicken coated with a spicy batter and deep fried	<b>4.95</b>
<b>SAI MIX GRILL (FOR TWO)</b> An assortment of different kebab and tikka (Combination of prawn, fish, chicken, and seek kebab)	<b>11.95</b>
<b>SHAMMI KEBAB</b> Patties of minced lamb deftly cooked with a special blend of home ground spics	<b>4.95</b>
<b>SEA FOOD STARTERS</b>	
<b>SAI SEA BASS</b> Sea bass marinated with chefs special spices and shallow fried, served with tamarind sauce	<b>7.50</b>
<b>SAMUNDARI RATAN</b> Scallops, mussels and squid tossed in mustard, garlic and cumin flavoured Goan tomato masala	<b>8.95</b>
<b>FISH MASLA</b> Succulent chunks of fish coated with special masala and deep fried	<b>7.95</b>
<b>MACCHI METHI TIKKA</b> Fresh Scottish salmon marinated in yogurt, fenugreek leaves and other spices cooked in clay oven.	<b>7.95</b>
<b>KESRI JEENGA (3 pcs)</b> Shell- on king prawns marinated with saffron, and chef's special own blend spices.	<b>8.95</b>
<b>KING PRAWN PUREE</b> Prawn cooked with sweet & sour wrapped with chapatti	<b>5.95</b>
<b>SESAME JHINGA</b> Curried flavour breaded king prawns coated with sesame seeds and crispy fried.	<b>7.95</b>
<b>SALMON MUSTARD KEBAB</b> Salmon fish marinated with Indian fresh mustard paste, black onion seed, green chilli and yoghurt.	<b>7.95</b>

## **CHICKEN & BIRDS**

<b>LEMON CHICKEN (Medium)</b> Chicken cooked with Bengal lemon with chef's own spice	<b>8.95</b>
<b>PESHWARI CHICKEN (Mild)</b> Pieces of tandoori chicken cooked with yogurt cream, coriander, mixed nuts and rose water	<b>8.95</b>
<b>URI CHICKEN (Medium)</b> Sour & sweet chicken tikka cooked with broad beans, onion, tomatoes and tamarind	<b>8.95</b>
<b>RAGA CHICKEN (Medium)</b> Chicken cooked with gram flour green chilli, tomato and yogurt cream finish with coriander	<b>8.95</b>
<b>NAGA CHICKEN (Hot)</b> Chicken cooked with onion, garlic, ginger and special naga chilli	<b>8.95</b>
<b>DHANIYA CHICKEN (Medium to Hot)</b> Spring chicken cooked with coriander paste and a touch of green chilli, garlic	<b>8.95</b>
<b>METHI CHICKEN (Medium)</b> Spring chicken cooked with fresh fenugreek leaves, onion and tomato	<b>8.95</b>
<b>DUCK CHILLI (Hot)</b> Shredded duck breast cooked with pepper, chilli, tomato, onion and coriander	<b>10.95</b>
<b>CHICKEN HARIALI (Medium)</b> Chicken cooked with spinach, mint, coriander, chilli and crispy onion	<b>8.95</b>
<b>MUSHROOM CHICKEN (Medium)</b> Lamb cubes cooked with fresh mushrooms and chefs own blend spices	<b>8.95</b>

## **LAMB DISHES**

<b>SAI JUICY LAMB (Hot)</b> Overnight marinated shank of lamb pot roasted with onion, tomatoes, chilli and coriander	<b>11.95</b>
<b>ELAICHI BHUNA LAMB</b> Tender lamb cooked with chef's bhuna spice and green crushed cardamom.	<b>9.95</b>
<b>LAMB SHIRAZI</b> Diced tender lamb cooked with the rich whole spices and a touch of yogurt and coriander.	<b>9.95</b>
<b>SAAG LAMB</b> Chunks of lamb cooked with spinach & fenugreek leaves.	<b>9.95</b>
<b>KEEMA MATAR</b> Mince lamb and green peas cooked with rich flavoured spices.	<b>9.95</b>
<b>NAGA LAMB</b> Favourite of those who loves very hot food lamb cubes cooked with onion, tomatoes and naga chilli	<b>9.95</b>
<b>LAMB BELFOI</b> Lamb cooked with green Olive and well spiced.	<b>9.95</b>
<b>PUDHINA LAMB (Medium)</b> Lamb cooked with fresh mint, coriander, onions, garlic, ginger and a touch of green chilli	<b>9.95</b>
<b>KASHMIRI LAMB (Mild)</b> Lamb cubes cooked with fresh mixed fruit, onion, tomato, coriander and cream	<b>9.95</b>
<b>MUSHROOM LAMB (Medium)</b> Lamb cubes cooked with fresh mushrooms and chefs own blend spices	<b>9.95</b>

## **SAMURIDRI KHAZANA (SEA FOOD DELICACIES)**

<b>LAZEEZ LOBSTER</b>	<b>26.95</b>
A chef's creation of stuffed lobster with mushroom, flavored with chef's own blend spices.	
<b>KING PRWAN MOILEE</b>	<b>12.95</b>
King prawn cooked with coconut milk and tempered with turmeric, mustard and curry leaves	
<b>SHAHI KING PRAWN</b>	<b>12.95</b>
King prawns cooked in tandoor, served with sauté bell peppers, spinach and sweet & sour rich gravy	
<b>JHINGA MIRCHI (Hot)</b>	<b>12.95</b>
King prawns cooked with mixed bell peppers, onion, tomato, green chilli and coriander	
<b>JHINGA MALAI CURRY (Medium)</b>	<b>12.95</b>
Butterfly king prawns cooked with mustard paste, coconut milk and coriander	
<b>SEAFOOD PLATTER</b>	<b>13.95</b>
King prawn, salmon, scallops, lobster ball	
<b>MAACHER JHOL (Medium)</b>	<b>10.95</b>
Fresh fish from Bengal, cooked with traditional style aubergine and black onion seed	
<b>HARIALI MACHLI (Medium)</b>	<b>10.95</b>
Sweet water Tilapia fish fillet cooked with coriander, mint, garlic, green chilli puree and chefs spices	
<b>GOAN MACHLI (Hot)</b>	<b>10.95</b>
Fresh fillet of Tilapia fish, cooked with coconut, tamarind and traditional goa's spices	

## **EXPLORE YOUR FAVOURITE DISHES**

**CHICKEN 7.95 TIKKA 8.95 LAMB 8.95 VEGETABLE 7.95 K-PRAWN 11.95**

### **BHUNA (Medium)**

Cooked with onion, tomatoes and flavoured with gram masala

### **KADAI (Medium)**

Cooked with bell peppers, blended spices, garnished with fresh coriander

### **TIKKA MASALA (Mild)**

A very mild dish cooked with yogurt, mixed spices & creamy tomato sauce

### **KORMA (Mild)**

A mild flavoured with coconut, almonds, yogurt and nuts

### **PASANDA (Mild)**

A rich tomato and onion, yogurt with pistachio nuts and cream

### **BALTI (Medium)**

A tangy flavoured with special balti spices

### **DANSHAK (Medium)**

Sweet and sour cooked with lentil and pineapple

### **PATHIA (Hot)**

Hot, sweet and sour bhuna style

### **VINDALOO (Very hot)**

Cooked with special goa's red chillies and crushed black pepper

### **MADRAS (HOT)**

Cooked with special curry powder, red chillies and black pepper

<b>VEGETARIAN FEAST (SABZI KI BAHAAAR)</b>	<b>SIDE</b>	<b>MAIN</b>
<b>PALAK PANEER</b> Cubes of cottage cheese cooked with spinach & flavoured with fenugreek	<b>4.25</b>	<b>7.95</b>
<b>BABY CORN, MUSHROOM &amp; PANEER</b> A tantalizing combination of baby corn, mushroom & cottage cheese in spicy gravy	<b>4.25</b>	<b>7.95</b>
<b>PANEER MAKHNI</b> Cubes of cottage cheese cooked in tomato gravy, finished with cream & butter	<b>4.25</b>	<b>7.95</b>
<b>PALAK PANEER KOFTA</b> Spinach and cottage cheese dumplings with garlic, served in tomatoes gravy	<b>4.95</b>	<b>8.95</b>
<b>CHANA PINDI</b> Chick peas cooked in Punjabi style	<b>4.25</b>	<b>7.95</b>
<b>BAINGAN BHARTA (Medium)</b> Oven baked aubergine sautéed with tomato, onion and coriander	<b>4.95</b>	<b>8.95</b>
<b>DAHI BAINGAN (medium)</b> Delicious of aubergine curried with yogurt and chef own spiced	<b>4.95</b>	<b>8.95</b>
<b>DHINGRI DULMA</b> Sliced button mushroom & mashed cottage cheese cooked with julienne of capsicum	<b>4.25</b>	<b>7.95</b>
<b>JEERA ALOO</b> A cumin flavoured potatoes with a touch of tomato puree & Green coriander	<b>4.25</b>	<b>7.95</b>
<b>ALOO GOBI</b> Popular cauliflower florets and potatoes with herb	<b>4.25</b>	<b>7.95</b>
<b>BHINDI- DO- PYAZA</b> Okra and shallots cooked in a tangy masala slice	<b>4.95</b>	<b>8.95</b>
<b>SAAG ALOO</b> Spinach with potatoes	<b>4.25</b>	<b>7.95</b>
<b>SAAG MUSHROOM</b> Spinach and mushroom cooked with selected spices, Ginger, garlic, onions and tomatoes	<b>4.25</b>	<b>7.95</b>
<b>METHI CORN MALAI (Mild)</b> Fresh Baby corn cooked with fenugreek leaves onion, tomato, and cream	<b>4.25</b>	<b>7.95</b>
<b>MALAI KOFTA CURRY (Mild)</b> Mashed potatoes stuffing with mixed nut, cottage cheese and served with korma	<b>4.95</b>	<b>8.95</b>
<b>VEGETABLE KOLHAPURI (Very Hot)</b> Maharashtra traditional vegetables and homemade cottage cooked with dried chili, Chilli paste and coriander	<b>4.25</b>	<b>7.95</b>
<b>VEGETABLE MAKHANWALA (Mild)</b> Seasonal mixed vegetable cooked with tomato, cashew nut, cream and coriander	<b>4.25</b>	<b>7.95</b>
<b>NAVRATAN KORMA (Mild)</b> Fresh garden vegetable and fruit cooked in yogurt cashew nut and cream	<b>4.25</b>	<b>7.95</b>
<b>DAL MAKHANI</b> Whole black lentil cooked in slow fire, finished with cream & butter	<b>4.25</b>	<b>7.95</b>
<b>DAL TADKA</b> Yellow lentil cooked with onions, tomatoes and garlic	<b>4.25</b>	<b>7.95</b>

## **BASMATI KI DAWAT (BIRYANI)**

<b>SAI SPECIAL BIRYANI</b>	<b>13.95</b>
Elegant, combination of chicken, lamb, prawns, mushroom and rice with selected herbs and spices	
<b>HYDERABDI CHICKEN BIRYANI</b>	<b>10.95</b>
Chicken cooked with rice, delicately flavoured with fresh mint	
<b>LAMB BIRYANI</b>	<b>11.95</b>
Rice simmered with lamb & mace, spiced lamb stock and flavoured with saffron and cardamom	
<b>KING PRAWN BIRYANI</b>	<b>12.95</b>
Basmati rice cooked with king prawns and special spices	
<b>VEGETABLE BIRYANI</b>	<b>8.95</b>
Basmati rice cooked with assortment of vegetable	

## **CHAWAL (RICE)**

<b>PLAIN RICE</b>	<b>2.25</b>
<b>PILAU RICE</b>	<b>2.75</b>
<b>FRIED RICE</b>	<b>2.95</b>
<b>VARIETY PILAU RICE</b>	<b>3.25</b>
Choice of Pilau rice sautéed with mushroom, peas, vegetable, keema	
<b>EGGS FRIED RICE</b>	<b>3.25</b>
<b>POTATO CHIPS</b>	<b>1.95</b>

## **ROTI & NAAN (SUNDRIES)**

<b>TANDOORI ROTI</b>	<b>1.50</b>
Whole wheat unleavened bread	
<b>NAAN</b>	<b>2.50</b>
Puffy, leavened refined flour bread	
<b>GARLIC NAAN</b>	<b>2.95</b>
With garlic and coriander	
<b>PESHWARI NAAN</b>	<b>3.50</b>
Stuffed with almond coconut, raisins and aniseed	
<b>LACHEHA PARATHA/ PUDINA PARATHA</b>	<b>3.95</b>
Layered refried flour bread plain or with mint	
<b>KULCHA</b>	<b>3.95</b>
Naan dough stuffed with your choice of filling Onion, keema, cottage cheese and potatoes	

## **SALAD**

<b>GREEN SALAD</b>	<b>2.95</b>
<b>RAITA (Cucumber, onion, potatoes and pineapple)</b>	<b>2.95</b>
<b>PLAIN YOGURT</b>	<b>1.95</b>

## **CHILDREN'S CORNER & ENGLISH MENU**

<b>CHICKEN KORMA (SERVED WITH RICE OR CHIPS)</b>	<b>6.95</b>
<b>RESHMI CHICKEN TIKKA (SERVED WITH NAAN OR CHIPS)</b>	<b>6.95</b>
<b>CHICKEN PAKORA (SERVED WITH CHIPS)</b>	<b>6.95</b>
<b>PAN FRIED CHICKEN (SERVED WITH CHIP &amp; SALAD)</b>	<b>8.95</b>
<b>FRIED CHICKEN (SERVED WITH CHIPS)</b>	<b>5.95</b>
<b>FISH FINGER (SERVED WITH CHIPS)</b>	<b>5.95</b>
<b>OMLETTE &amp; CHIPS</b>	<b>5.95</b>
<b>PAN FRIED SEABASS (SERVED WITH CHIP &amp; SALAD)</b>	<b>11.95</b>