

SAGAR INDIAN RESTAURANT

Authentic Indian Restaurant

Fully Licenced & B.Y.O.W

73 Mokoia Road Birkenhead

Ph: 09-418 5019

ENTREE

SAMOSA Deep fried pastry stuffed with vegetables.	\$ 5.00
ONION BHAJI Onion sliced dipped in spicy batter than deep fried.	\$ 6.00
CHICKEN TIKKA Boneless tender chicken marinated in authentic spices and cooked in Tandoor.	\$ 8.50
CHILLI CHICKEN Chicken marinated in fresh green chillies and spices and grilled in Tandoor	\$ 8.50
FISH TIKKA Boneless pieces of fish fillets wrapped in garam masala, herb, spices and smoke roasted.	\$ 8.50
SEEKH KABAB Lamb mince marinated in spices and grilled in the Tandoor.	\$ 8.50
BARRAH KABAB Lamb cutlets marinated in yoghurt, mildly spiced and grilled in the Tandoor.	\$ 9.50
TANDOORI PRAWNS Prawns marinated in yoghurt & spices, cooked gently in the Tandoor.	\$ 10.00
TANDOORI SANGAM (Min 2 persons) Combination of few entrees served on a platter.	\$ 14.95

MAIN COURSE

LAMB

(All main course served with boiled rice)

ROGAN JOSH Lamb cooked with exotic blend of herbs and spices. A speciality of Kashmir.	\$ 14.50
LAMB VINDALOO Lamb cooked in hot spices. A traditional dish from the shores of Goa.	\$ 14.50
LAMB MUGHALAI KORMA A dish that does wonders for your taste buds.	\$ 14.50
LAMB SAGWALA A speciality dish from Punjab, lamb cooked with spinach puree and mild blend of spices.	\$ 14.50
LAMB MASALA Diced lamb cooked with onion, tomatoes and with chef's special sauce.	\$ 14.50
LAMB DO PIYAZA Tender lamb cooked with diced onions, medium spices, tomatoes and touch of garam masala.	\$ 14.50
LAMB MALABARI A speciality from south India, lamb cooked with fresh coconut milk, herb, spices for a delicate plate.	\$ 14.50
LAMB JALFRAZI Tender lamb cooked with onions, capsicum, tomatoes, herb and spices.	\$ 14.50

BEEF

BEEF VINDALOO Beef cooked in hot spices. A speciality from Goa.	\$ 14.50
BEEF SHAHI KORMA Tender beef cooked in mild gravy of cashew nuts, creamy sauce.	\$ 14.50
BEEF KHARA MASALA Beef cooked with dry fruits and mild creamy sauce for a delicate plate. A sensational dish not to be forgotten.	\$ 14.50
BEEF MADRAS Beef cooked in a spicy sauce with coconut.	\$ 14.50

CHICKEN

CHICKEN TIKKA MASALA Chicken tikka fillets cooked with onion and mild sauce.	\$ 14.50
BUTTER CHICKEN Marinated chicken fillets roasted in tandoor and cooked in a mild creamy tomato gravy.	\$ 14.50
CHICKEN KORMA Chicken fillets cooked in almond gravy with cream and spices. A dish that words can not describe.	\$ 14.50
CHICKEN SAGWALA Chicken fillets cooked with spinach in a mild blend of spices. A specialty dish from Punjab.	\$ 14.50
CHICKEN VINDALOO Tender chicken fillets cooked in Goa style with hot spices.	\$ 14.50
CHICKEN TARIWALA Chicken curry cooked in mild spices.	\$ 14.50
CHICKEN DO PIYAZA Marinated chicken pieces cooked with diced onions, medium spices and tomatoes.	\$ 14.50
CHICKEN JALFRAZI Tender chicken cooked with onions, capsicum, tomatoes, herb and spices.	\$ 14.50
CHICKEN MADRASS Chicken cooked in a spicy sauce with coconut.	\$ 14.50
TANDOORI CHICKEN	Half \$ 12.00 Full \$ 20.00
Spring chicken marinated in yoghurt & spices and cooked in Tandoor.	

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SEAFOOD

KERALA FISH CURRY Fish cooked with fresh coconut milk and blend of herb and spices.	\$ 16.00
FISH MASALA Fish cooked with onion gravy and spices.	\$ 16.00
FISH MALAI KORMA Fish fillets cooked in mild gravy with fresh cream. A dish found hard to resist.	\$ 16.00
BUTTER PRAWNS Prawns cooked in a smooth butter & tomato sauce.	\$ 16.00
PRAWNS MASALA Prawns cooked with onions gravy, herb and spices.	\$ 16.00
JHINGA MALABARI A specialty dish from south India. Prawns cooked with coconut milk, herb and spices for a delicate plate.	\$ 16.00
PRAWN JALFRAZI Tender Prawn cooked with onions, capsicum, tomatoes, herbs & spices.	\$ 16.00

VEGETABLES

MIXED VEGETABLES Seasonal vegetables cooked with spicy curry sauce.	\$ 12.00
VEGETABLE KORMA Fresh mixed vegetables cooked in cashew nuts and creamy sauce.	\$ 12.00
BOMBAY POTATO Cubes of potatoes cooked with onions and spices.	\$ 12.00
PALAK PANEER A specialty dish from South India. Fresh leafy spinach and cottage cheese cooked in a mild gravy.	\$ 12.00
DHAL MAKHNI Mixed lentils and beans cooked with shredded ginger, sliced onions, tomatoes and fresh green coriander leaves.	\$ 12.00
VEGETABLE JALFRAZI Sliced capsicum, onions, tomatoes, paneer & coriander leaves cooked in a special spices.	\$ 13.00
MATTAR PANEER Peas and cottage cheese cooked in onions, tomato gravy.	\$ 12.00
MALAI KOFTA Cottage cheese deep fried cooked in cream and spices.	\$ 12.00
PANEER MASALA Paneer fillets cooked with onion and mild sauce.	\$ 13.00
PANEER MAKHNI Butter Paneer cooked in a mild creamy tomato gravy.	\$ 13.00

RICE

LAMB BIRYANI Spiced lamb cooked in basmati rice in a special way.	\$ 14.50
CHICKEN BIRYANI Tender chicken spiced cooked with basmati rice.	\$ 14.50
VEGETABLE BIRYANI Seasonal vegetable fried in basmati rice in a very special way.	\$ 12.00
NAVRATNA PULAO Saffron rice with fruits and nuts.	\$ 5.00
PLAIN RICE Plain white rice.	\$ 2.00

TANDOORI BREADS

BUTTER NAAN Leavened bread from refined flour.	\$ 2.00
GARLIC NAAN Naan bread with garlic.	\$ 3.00
PANEER NAAN Naan stuffed with cheese and spices.	\$ 4.00
VEGETABLE PARATHA Bread stuffed with vegetables and spices.	\$ 4.00
KEEMA NAAN Naan stuffed with mince and spices.	\$ 4.00
TANDOORI ROTI Flatened bread made from wholemeal flour.	\$ 2.00
PESHAWARI NAAN Leavened bread filled with dry fruits and nuts.	\$ 4.00

ACCOMPANIMENTS

PAPADUMS Four mildly spiced crispy wafers made from lentil flour.	\$ 2.00
RAITA Cucumber and yoghurt very mildly spiced.	\$ 3.00
FRESH MINT CHUTNEY Mint leaves grounded into paste. A lovely side dish.	\$ 2.00
SWEET MANGO CHUTNEY Mangoes mildly spiced.	\$ 3.00
MIXED PICKLES Selection of pickles made for the strong heart.	\$ 2.00
TOMATOES, ONIONS & CUCUMBER SALAD Diced tomatoes, cucumber & onions sprinkled with fine chopped corainder leaves, and excellent accompaniment for your meal.	\$ 3.00

DESSERTS

GULAB JAMUN 2 pieces Milk dumplings cooked in ghee and soaked in rose water syrup.	\$ 4.00
MANGO KULFI Reduced milk ice cream with mangoes & nuts. A traditional ice cream made in Punjab.	\$ 5.00

SAGAR **SPECIAL BANQUET FOR 2**

ENTREES:	Tandoori Sangam (for 2) Samosa, Chicken Tikka Fish Tikka, Seekh Kabab (2 pieces), Papadums
MAIN COURSE:	Rogan Josh, Butter Chicken, Beef Shahi Korma Mix Vegetables,(Rice, Butter Naan, One Serve Each)
DESSERT:	Gulab Jamun (2 pieces) or Ice Cream.

\$65.00