Saagar excells at what it does! Our restaurant includes seating for up to 100 people available for takeout or to eat in. other. of awards and accolades, including: - British Curry Award - Cobra Good Curry Award - The Good Food Award - Egon Ronay Award - Tandoori Delights Award

Quite simply, we offer the best Indian cuisine with quality food We offer mouth watering dishes that are true to the cuisine of India with secret ingredients used to bring you a taste like no From the vibe in the restaurant to the wonderful food created in the kitchen, it's easy to see why Saagar has won a whole host



Pulao Rice v	£3.20	Chips v	£2.95
Vegetable Rice v	£3.95	Raithia yogurt V	£2.45
Boiled Rice v	£3.20	Pickle Chutney v	£2.95
Egg Fried Rice v	£3.95	Naan v	£2.95
Keema Rice	£3.95	Keema naan	£3.95
<b>Garlic Mushroom Ric</b>	e v £3.95	Peshwari Naan v	£3.95
Plain Chapathi v	£1.95	Garlic Naan v	£3.45
Butter Chapathi v	£1.95	Stuffed Naan v	£3.45
Stuffed Paratta v	£3.95	Paneer Naan v	£3.45
Poppadom v	£0.70	<b>Garlic &amp; Cheese Naan</b>	v £3.45

# **DUM BIRYANI**

A dish from days of the Raj where basmati rice is slow cooked with the meat of your choice layered with safron-rose water & fresh coriander finished with a omelet on top. Served with vegetable curry sauce. Available in:

Chicken	£13.95	Vegetable £13.9	5
Lamb	. £18.95	King Prawn £18.9	5

# CHEFS SPECIAL FOR 2 £21.95 Per Person

Starters:	Mains:	Sundries:
popadum & chutney	lamb street tawa	2 rice
jumbo king prawn	butter chicken	any nan
tandoori lamb chops	bombay potatoes	or chapati

# VEGETARIAN SET MEAL FOR 2

£17.95 Per Person

Starters:	Mains:	Sundries:
popadum & chutney	veg butter makhani	2 rice
paneer shashlik	veg bhuna	any nan
crispy pakora	saag aloo	or chapati

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Food allergies and intolerances. Please tell our staff about the ingredients in your meal
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## FIRST COURSE

TIKSI COURSE	
Onion Bhaji v Classic onion bhaji with a hint of spinach	£4.45
<b>Vegetable Samosa v</b> A fried pastry filled with a delicious mix of veg, Indian style. Served with chutney	£4.45
Mix Kebab Chicken tikka, onion bhaji, seek kebab on a bed of sizzling onions and peppers	£6.45
King Prawn Pakoras  Jumbo King Krawns marinated in our chefs special spices carefully wrapped with sliced potato, cooked in an Indian gram flour and lightly fried. Served with a delicious lentil and garlic sauce	£8.95
Poori	£5.95
Choice of Lamb, Chicken or Prawn seasoned with onions, peppers, garlic and tamarind. Carefully wrapped in a shallow fried Indian poori bread	
Aubergine Paneer v  Hand picked pieces of aubergine delicately cooked with an Indian paneer cheese and a few subtle spices to give you the perfect combination of flavours, topped with garlic	£5.45
Chicken Chaat Yoghurt sweet and tangy	£5.45
Hot Lamb or Chicken Tikka  Mouth watering tender pieces of lamb or chicken tikka tossed in a wok with powerful Kashmiri spices and fresh green chillis. Highly flavoursome dish	£6.45
Crispy Pakora v Favourite Indian snack of crisp onions, baby spinach and fine sliced potatoes coated in special gram flour marinade and then delicately fried	£4.45
Paneer Shashlik v  Marinated Indian paneer cheese cubes, char grilled in a tandoor to perfection. Served with colourful julienne peppers and onions.	£4.95
Chilli Chicken  Moreish super tasty chicken tossed in our special garlic sauce! yummy!	£4.45
Mahi Amritsari  Chunks of cod fillet marinated in tandoori spices and ajawain (carom seeds) golden fried in a Indian garam flour. Served with chutney and salad.	£6.45
Mixed Platter for 2 £15.00 for 4 Selection of chicken tikka, salmon dildar, seek kebab and lamb chops	£29.00
<b>Veg Platter v for 2 £12.00 for 4</b> Selection of paneer shashlik, onion bhaji and samosa on a bed of sizzling onions and peppers	£22.00
TANDOORI GRILLS  Half Tandoori Chicken  Carefully marinated chicken on the bone marinated in a tandoori sauce, then cooked in a clay oven and served on a bed of sizzling onions & peppers  Starters  £5.95	Main £11.45

TANDOORI GRILLS	Starters	Main
Half Tandoori Chicken  Carefully marinated chicken on the bone marinated in a tandoori sauce, then cooked in a clay oven and served on a bed of sizzling onions & peppers	£5.95	£11.45
Grilled Seek Kebab (2pc) Skewered kebab of pounded lamb, blended with fresh mint, Coriander, Ginger, Green chilli and Spices then glazed golden in the grill and served on a bed of sizzling	£5.45 g onions & pep	
Lamb Chops Lamb on the bone marinated overnight with home made Kashmiri spices and yoghurt carefully grilled to perfection and served on a bed of sizzling onions & pepp	<b>£7.45</b> ers	£13.95
Newabi Chicken or Lamb Tlkka Grilled to perfection, our marinated grilled chicken tikka topped with melted cheese, fresh tomatoes and served with sauce and served on a bed of sizzling onion:	s & peppers	£13.95
Chicken Tikka Dry individual pieces of delicious chicken tikka, cooked in a clay over and served on a bed of sizzling onions & peppers. Garnished with conriander.	£6.45	£12.45
Tandoori Jumbo King Prawns Jumbo king prawns, deliciously seasoned and marinated in our homemade tandoori sauce, cooked in a clay over and served on a bed of sizzling onions & peppe		£17.45
Salmon Dildar Steak of Scottish salmon marinated in a special blend of spices, flavoured with fresh dil and char grilled in a tandoor	£6.95	£13.45
Tandoori Mix Grill Lamb chop, tandoori chicken, tandoori king prawn & seekh kebab.		£17.95

Served on a bed of sizzling onions & peppers

# CHICKEN SDECIALS A hearty dish as it says from Mumbai has a wonderful aromatic flavour infused by the warmth cinnamon blended with freshly ground spices in a moist medium sauce made of tomatoes, onion, garlic and a hint of mint. VEGETARIAN SPECIALS Makani means butter so as the name says, tender cubes of paneer tikka cooked in a clay oven until roasted then mixed in a delicious butter sauce with milk and subtle spices

# SPECIAL DISHES

CHICKEN SPECIALS	
Chicken Street Tawa  Semi dry dish cooked with sliced chicken breast with Indian whole spices from Kashmir with extra chilli peppers, ginger, roasted garlic, tomatoes and onion in a beautifully rich but authentic sauce. Very popular dish.	£11.95
Butter Chicken mild  Makani literally means with butter so as the name says pieces of chicken tikka are delicately spiced in a special buttery sauce made from distinct Indian herbs, spices and garlic garnished with fresh coriander.	£11.95
Chicken Cochin This dish originated from the north of Indian and is delicately cooked with onions, tomatoes, coconut milk, garlic and ginger with very mild spices but full of flavour.	£11.95
Chicken Tikka Dilkush Punjabs powerful dilkush chicken tikka dish cooked with fresh green chillis, roasted garlic, sliced baby potatos, coriander and mustard seeds simmered in a tomato based sauce.	£11.95
Murgh Chicken Tikka Masala mild Englands favourite dish needs no introduction. A mild creamy tomato based dish, with fresh cream, almonds and a hint of coconut.	£11.95
LAMB SPECIALS  Lamb Saag Wala  Slow brased british lamb and baby spinach leaves tossed in a hot wok with garlic, cumin, coriander seeds and fenugreek leaves simmered in a dry but very flavoursome sauce.	£13.95
Lamb Dhaba  Chunks of lam leg fillets simmered with roasted Kashmiri red chilli peppers, crushed cumin, coriander and pan fried plum tomatoes, a delicious combination of flavours finished with fresh coriander leaves.	£13.95
Bhuna Methi Lamb Tender prime chunks of fillet lamb cooked with baby potatoes in a rich bhuna sauce, with extra aromatic Indian spices, coriander, chillis, tomatoes and cumin to create that perfect dish.	£13.95
Achar Gosht  Tender lamb cooked in a piquant masala of pickling spices, ginger, tomatoes, mustard seeds, kalonji and fresh curry leaves with a hint of chilli.	£13.95
Mumbai Gosht Karahi	£13.95

Palak Paneer v  A true Indian family favourite, cubes of Indian paneer cheese cooked in a tandoor clay oven simmered with fresh garden peas delicately spiced and cooked in a light onion and tomato sauce with added baby spinach to enhance the flavour.	£9.95	
Sabzi ki Handi v A selection of our organic hand picked vegetables, cooked with garlic, ginger and Kashmiri basar which a special spice mix that can only be sourced directly from the Goa region of India.	£9.95	
Paneer Makani v	£9.95	

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# SEAFOOD SPECIALS

Garlic Fish Curry	£13.95
Cod loin marinated in garlic, Indian spice and yoghurt, hand cooked with butter in a medium	
rich sauce.	

### £13.95 **Goa Fish Curry** Beautifully seasoned cod loin & small prawns, flame tossed in a blend of green chillies, cumin, ginger paste, tamarind and coconut milk

### £13.95 **Balti Fish Curry** Cod loin cooked in a traditional balti style consisting of onions, mix peppers and aromatic spices. Giving you a mouth watering sensational taste. Topped with roasted garlic.

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King Prawn Tawa	£16.95
lumba kina prawa caakad with whole Indian caicas from Kashmir with avtra chilli pannar ainaar	

Jumbo king prawn cooked with whole Indian spices from Kashmir with extra chilli pepper, ginger,	
roasted garlic, tomatoes & onions in a beautiful rich aromatic sauce. Very popular dish. Semi dry.	

Seafood Mix	£17.95
Succulent jumbo tandoori king prawns, season cod loin and baby prawns in a rich tomato sauce	
with whole Indian spices, ginger, garam masala and coriander.	

# CLASSIC FAVOURITES

### Kurma mild

Mild dish, slow simmered in a rich creamy sauce with aromatic spices, yoghurt and coconut, finished with cream

### Vindaloo

Medium dish from the North of India cooked on a slow heat, garnished with coriander

### Madras ))

A highly flavoured spicy hot curry with a hint of fresh cilantro and capsicum

Moist, rich and flavoursome sauce with onions, peppers and fresh coriander

Tossed in a wok in a lovely medium spicy sauce, spiced Kashmiri egg with sliced peppers

### Punjabi Karahi

Street cooking method tempered with fresh bullet chillis, onions, peppers and Kashmiri

### Rogan Josh

A true flavour - slow cooked rogan josh with powerful rich flavours, with fresh tomatoes, onions and topped with extra roasted garlic

A mild to medium dish prepared with large onions, capsicums, fresh tomatoes, coriander and mild spices

### Garlic Chilli

Breast of chicken fillet in a Kashmiri sun-dried chilli and roasted garlic sauce

A south Indian dish. Breast of chicken fillet cooked with mango, coconut, yoghurt & fresh spices

Chicken
Chicken Tikka £10.95
Prawn
Jumbo King Prawns £15.95
Lamb£12.95
Mix Vegetables