

bread (indian bread served from tandoor)

- | | |
|---|---|
| 26. naan | plain \$3.25
garlic \$3.75 |
| unleavened bread made with plain flour. | |
| 27. paneer naan | \$4.50 |
| unleavened bread, stuffed with cottage cheese and spices. | |
| 28. chilli cheese naan ■ | \$4.50 |
| unleavened bread stuffed with chilli flakes and cheese. | |
| 29. aloo paratha ■ | \$4.50 |
| unleavened bread stuffed with spicy potato. | |
| 30. roti | \$3.50 |
| unleavened wholemeal flour bread. | |

accompaniments

- | | |
|--|---------------|
| 31. raita | \$2.50 |
| yoghurt dip with dry roasted cumin powder. | |
| 32. papadam basket (5pcs) | \$2.50 |
| 33. mango pickle / chutney | \$2.50 |
| 34. tamarind / mint chutney | \$2.50 |

desserts

- | | |
|--|---------------|
| 35. kulfi | \$4.00 |
| traditional indian ice-cream with roasted pistachios. | |
| 36. gulab jamun | \$4.00 |
| cottage cheese dumplings soaked in a cardamom flavoured sugar syrup. | |

■ medium ▲ hot

**curries may contain traces of nuts and dairy products
gift vouchers available.
prices subject to change without notice
credit card minimum \$25*

your dinner escape menu

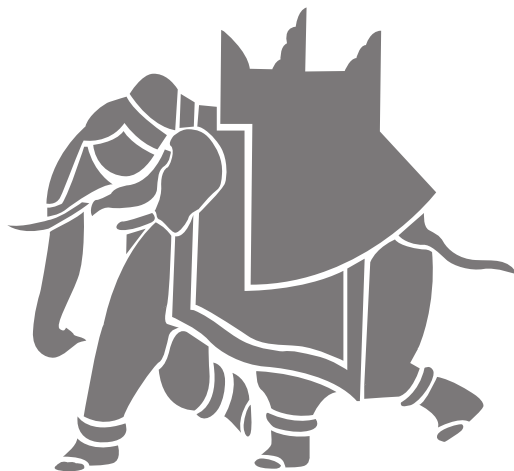
SARI'S

FINE INDIAN CUISINE

5175 0005

fully licensed | bookings essential

dinner 5 nights
5pm - close
closed sunday & monday



29 church street, traralgon
www.sarisrestaurant.com.au



add Sari's on Facebook

appetizers

gst incl

- 1. samosa ■** **\$7.00**
a traditional indian pastry stuffed with potatoes and peas.
- 2. onion bhaji** **\$7.50**
diced onions in a chick pea flour batter with carom seeds, chilli powder and deep fried.
- 3. sari's chicken tikka ■** **\$8.50**
boneless pieces of chicken marinated in yoghurt with spices and cooked in the tandoor.
- 4. hyderabadi burra kebab ■** **\$10.00**
rack of lamb marinated in yoghurt with spices and cooked in the tandoor.
- 5. tandoori platter (for 2) ■** **\$20.50**
combination of marinated meats cooked in the tandoor.
- 6. sari's tandoori chicken ■** **\$18.00**
tender chicken marinated in yoghurt with spices and cooked in the tandoor.

vegetarian curries

- 7. vegetable curry** **\$15.50**
mixed vegetables cooked with blended cashew nuts, onions, tomatoes and spices.
- 8. palak paneer** **\$16.50**
cottage cheese cubes cooked in pureed spinach and cream.
- 9. dhal** **\$16.50**
lentils stewed with onions, tomatoes and tossed in melted butter.
- 10. channa masala** **\$15.50**
chick peas cooked with fresh onions, capsicum and spices in a tomato based sauce.
- 11. baingan hyderabadi** **\$15.50**
diced eggplant cooked with tomatoes, onions, shredded coconut and tempered with mustard seeds.

*vegan options available on request
all our curries are gluten and MSG free*

non-vegetarian curries

- 12. butter chicken** **\$15.50**
boneless chicken cooked in a rich tomato and cashew nut based sauce with butter and mild spices.
- 13. chettinadu chicken ■** **\$15.50**
boneless chicken cooked with freshly ground spices, onions and tomatoes.
- 14. chicken tikka masala ■** **\$15.50**
boneless chicken tossed with fresh onions, capsicum, spices and cooked in a masala sauce.
- 15. rogan josh** **\$16.50**
tender lamb cooked with spices and tomatoes in a cashew nut based sauce.
- 16. khatta aloo gosht** **\$16.50**
lamb pieces cooked with yoghurt, spices and potatoes.
- 17. beef madras ■** **\$15.50**
beef cooked with curry leaves, coconut cream and tempered with mustard seeds.
- 18. beef vindaloo ▲** **\$15.50**
beef cooked in a hot chilli vinaigrette sauce.
- 19. malabar prawn curry ■** **\$16.50**
prawns cooked with coconut cream, onions, tomatoes and tempered with mustard seeds and curry leaves.

rice

- 20. basmati rice** **\$5.00**
basmati rice with butter and cumin seeds.
- 21. kashmiri pulao rice** **\$7.00**
rice cooked with nuts, sultanas and spices.
- 22. vegetable pulao rice** **\$7.00**
rice cooked with vegetables, spices and butter.

■ medium ▲ hot

ask for
our weekly
specials