

# SIPAHI, BATH

## NIBBLES

MIX MINI PAPADOMS £ 4.95

CHEESE MASALA PEANUTS (N) 🌶️ £ 4.95

## CHAAT BAZAAR

PAPDI CHAAT (G) 🌶️ £ 6.95

A refreshing combination of crispy wheat papdi, chickpeas, diced potatoes with chilled sweet yogurt tamarind mint chutney and pomegranate.

SAMOSAS CHAAT (G) 🌶️🌶️ £ 6.95

Home made samosa crushed and topped with chilled yogurt, chutney and spices and pomegranate.

PALAK CHAAT (G) 🌶️ £ 6.50

Crunchy spinach with sweet yogurt, date and tamarind sauce and pomegranate.

## STARTERS (VEG)

ONION BHAIYA (G) (V) 🌶️🌶️ £ 6.95

Served with mango and mint chutney.

ACHARI PANEER TIKKA 🌶️🌶️🌶️ £ 10.95

Indian cottage cheese marinated with pickle masala and cooked in tandoor.

STUFFED MUSHROOMS 🌶️🌶️ £ 9.95

Cheese stuffed mushrooms cooked in tandoor.

TANDOORI PINEAPPLE AND BROCCOLI (V) 🌶️🌶️🌶️ £ 10.95

Pineapple and broccoli marinated with Indian seasoning cooked in tandoor.

BEETROOT CROQUETTES 🌶️🌶️ £ 8.95

Seasoned beetroot rolled in breadcrumbs and deep fried.

## STARTERS (NON-VEG)

BARRA LAMB CHOPS 🌶️🌶️🌶️ £ 14.95

British baby lamb chops marinated overnight with raw papaya, ginger and garlic paste and chef's special masala.

CHICKEN CHOP 🌶️🌶️🌶️ £ 13.95

A firm favourite of Indian cuisine. Chicken marinated with hung yogurt and spices.

DUCK SEEKH KEBAB 🌶️🌶️🌶️ £ 13.95

Premium duck mince infused with Indian herbs and spices grilled to perfection.

AJWAINI JHINGA 🌶️🌶️🌶️ £ 16.95

Prawns marinated with authentic Indian spices grilled in tandoor.

CALAMARI RINGS (G) 🌶️🌶️ £ 8.95

Crisp battered calamari fried with black pepper.

SALMON TIKKA 🌶️🌶️🌶️ £ 14.95

Salmon marinated with ginger, garlic and mustard paste and Greek yogurt grilled in tandoor.

VENISON DOUGHNUT (G) 🌶️🌶️ £ 9.95

Seasoned venison mince inside a crispy vermicelli shell.

MALAI TIKKA (N) £ 12.95

Bite sized chicken marinated with matured cheddar and cashew paste grilled in tandoor.

### **MAIN COURSE (VEG)**

PANEER TIKKA MASALA (N) 🌶️🌶️🌶️ £ 12.95

Traditional Indian cottage cheese grilled in tandoor and then simmered in onion and tomato gravy.

METHI MUTTER MALAI (N) £ 12.95

Green peas cooked in a thick and aromatic gravy enriched with cashews and fenugreek leaves

VEG JALFREZI (N) 🌶️🌶️🌶️🌶️ £ 11.95

This north Indian recipe is loaded with peppers, mixed vegies and green chillies simmered in a sweet and sour gravy.

PANEER MAKHANI (N) 🌶️ £ 12.95

Indian cottage cheese simmered in a tomato, cream and cashew-based gravy flavoured with dried fenugreek leaves.

MALAI KOFTA (N) £ 11.95

Vegetable paneer balls simmered in creamy, nutty gravy.

BOMBAY ALOO (V) 🌶️🌶️ £ 9.95

A flavourful preparation of potatoes with fresh roasted cumin powder, onion seeds and coriander.

PALAK PANEER 🌶️ £ 12.95

Indian cottage cheese cooked in smooth and creamy spinach gravy with fenugreek and coriander.

AMRITSARI CHANA MASALA (V) 🌶️🌶️🌶️ £ 10.95

Curry made by chickpeas in a blend of spices, onion tomato masala gravy with fresh cilantro.

YELLOW TADKA DAL 🌶️🌶️ £ 8.95

Cooked lentils lastly tempered with fried spices, cumin, garlic and green chillies.

**DAL MAKHANI £ 10.95**

Prolonged simmered black lentils with a rich and creamy flavour.

**MARWARI BHINDI (V) 🌶️🌶️🌶️ £ 8.95**

okra sautéed with fragrant onions and seasonings.

## **MAIN COURSE (NON-VEG)**

**BUTTER CHICKEN (N) 🌶️ £ 14.95**

Authentic style chicken simmered in a tomato and cream-based gravy flavoured with dried fenugreek leaves.

**CHICKEN TIKKA MASALA (N) 🌶️🌶️ £ 14.95**

Traditional chicken tikka simmered in tomato and onion sauce.

**LANGRI CHICKEN CURRY 🌶️🌶️🌶️ £ 14.95**

A desi (traditional) Indian style chicken curry made with mixed spices.

**CHICKEN MUGHLAI KORMA (N) £ 14.95**

Tendered chicken slow cooked in a thick and aromatic sauce enriched with cashew and almonds.

**CHICKEN JALFREZI (N) 🌶️🌶️🌶️🌶️ £ 14.95**

Juicy chicken cooked with green pepper, onion and tomatoes with a signature sweet and sour flavour.

**FAUJI CANTEEN GOAT CURRY 🌶️🌶️🌶️ £16.95**

(On the bone goat) Slow cooked mutton in a yogurt gravy infused with mustard oil and brown onion.

**LAMB ROGANJOSH 🌶️🌶️🌶️ £15.95**

Tender lamb prepared in saffron, Kashmiri spice, tomato and fried onion gravy.

**KEEMA MUTTER 🌶️🌶️🌶️ £15.95**

Minced meat and peas sautéed in a thick mixture of stimulating flavours like cumin, cardamom and fenugreek.

**LAMB BHUNA 🌶️🌶️🌶️ £ 15.95**

Authentic slowly cooked lamb in roasted spicy sauce (Bhuna masala).

**GOAN PRAWN CURRY 🌶️🌶️🌶️ £ 16.95**

Prawns simmered in coconut, curry leaves and kokum based gravy, widely famous in southern India.

**DAKSHINI FISH CURRY 🌶️🌶️🌶️ £ 15.95**

Creamy fish curry with goodness of coconut milk, coriander and mustard seed.

SCALLOP LABABDAAR (N) 🌶️🌶️ £ 18.95

Pan-seared scallops in spicy onion, tomato & cashew nuts masala served with pilau rice.

SIKANDARI LAMB 🌶️🌶️🌶️ £ 18.95

Tender lamb shanks in a delicious sauce seasoned with cinnamon, cardamom, cloves, ginger and garlic.

## **BIRYANI**

VEG BIRYANI 🌶️🌶️🌶️ £ 14.95

CHICKEN BIRYANI 🌶️🌶️🌶️ £ 15.95

LAMB BIRYANI 🌶️🌶️🌶️ £ 16.95

KING PRAWN BIRYANI 🌶️🌶️🌶️ £ 17.95

Chicken/lamb/prawns marinated in spices, rose water, brown onions cooked with fragrant basmati rice accompanied with cucumber raita.

## **RICE**

STEAMED RICE £ 3.25

PILAU RICE £ 3.95

COCONUT RICE £4.25

MUSHROOM RICE £4.25

## **BREADS**

PLAIN NAAN £2.95

BUTTER NAAN £3.25

KHURMI NAAN 🌶️🌶️ £3.50

Stuffed cheese topped with chopped green chillies.

GARLIC NAAN £3.45

CHILLI GARLIC NAAN 🌶️🌶️ £3.50

LACCHA PARATHA £3.70

TANDOORI ROTI £2.95

PESHWARI NAAN (N) £4.45

Sweet naan bursting full of flavour with coconut pistachios and almonds topped with white sesame seeds.

KEEMA NAAN 🌶️ £4.45

Naan stuffed with seasoned lamb mince.

## SIDES

CUCUMBER RAITA **£3.95**

A cucumber and yogurt dip.

PLAIN CHIPS **£3.25**

MASALA CHIPS   **£4.25**

CHILLI GARLIC CHIPS   **£5.95**

## PLATTERS

NON-VEG PLATTER    (SMALL **£21.95** LARGE **£35.95**)

(Suitable for 2) a selection of grilled non veg starters including malai tikka (N), salmon tikka, duck seekh kebab, lamb chops, chicken chops.

VEG PLATTER    (SMALL **£17.95** LARGE **£29.95**)

(Suitable for 2) a selection of vegetarian starters including paneer tikka, stuffed mushroom, broccoli, pineapple and onion bhajis.

## DESSERT

SIZZLING BROWNIE **£9.95**

Chocolate brownie with a scoop of ice-cream on top served with a generous pouring of melted chocolate on the ice-cream it is served on hot sizzler.

LADY KENNY **£6.95**

Ledikeni or lady Kenny is a light fried reddish-brown sweet ball made of Chhena and flour, soaked in sugar syrup. Ledikeni is named after Lady Canning, the wife of Charles Canning, the governor general of India during 1856-62.


## SALADS

MANGO AVOCADO SALAD **£6.95**

Salad of micro leaves with mango and avocado laced with cumin dressings.

GREEN SALAD **£5.95**

Customers with nut allergies/ intolerances eating in our restaurants do so entirely at their own risk. All our dishes can contain traces of nuts. There could be accidental cross-contamination from cooking oils, utensils or nut particles.

(N)- CONTAINS NUTS, (V)- VEGAN, (G)- CONTAINS GLUTEN, - SPICY