

Lahori Beef	14.90
Succulent beef cooked in Lahori-style spices, packed with bold flavour.	
Beef Chillies Garlic Masala	14.90
Fiery beef curry with fresh chillies, garlic and warming spices.	
Sariska Fish Special	14.90
Fresh fish fillets cooked in Sariska's signature spice blend with a light curry sauce.	
Monkfish Khazana	17.90
Succulent monkfish skewers scented with lemongrass, served with sweet potato.	
Handi Exotica	18.90
A royal blend of tandoori chicken, lamb & prawns with cashews, moringa & spices.	
Laal Maas	15.90
A traditional Rajasthani speciality of tender lamb in a fiery red chilli, garlic and tomato sauce.	
South Indian Balti	15.90
Tandoori chicken & lamb cooked in a medium-spiced South Indian balti sauce.	
Apna Chicken Achari	15.90
Tangy chicken marinated in pickling spices & grilled, served in a spicy achari curry.	
Chicken Tawa	14.90
Lahore-style marinated chicken breast, slow-cooked on the tawa with rustic spices.	
Slow Cooked Railway Lamb	17.90
A historical lamb curry inspired by railway kitchens, slow-cooked with garlic, ginger, mustard & garam masala.	
Grilled Duck with Tangerine Sauce	17.90
Juicy grilled duck breast paired with a sweet–spicy tangerine glaze.	

Traditional Curries

Chicken	Lamb	Prawn	Quorn
12	15	15	12
Beef	Paneer		Veg
13	13		12
Jalfrazi - Hot		Madras - Hot	
Rogan Josh - Medium		Karahi - Medium	
Balti - Medium		Korma - Very Mild	
Naga - Very Hot		Dansak - Mild	
Sambar - Medium/Hot		Dupiazza - Medium	
Bhuna - Mild/Medium		Vindaloo - Very Hot	
Saggwalla - Medium			

Classic Curries

Chicken Tikka Masala	13.90
Mild, creamy and packed with flavour — the nation's favourite curry.	

Butter Chicken	13.90
Tender chicken simmered in a silky tomato & butter sauce with aromatic spices.	
Chicken Handi	13.90
Classic North Indian style chicken curry, cooked in a handi with chef's special spices.	
Goan Fish Curry	15.90
Coconut-based curry infused with Goan coastal spices & tamarind.	
Garlic Chilli Chicken Masala	14.90
A classic hot & spicy curry made with garlic, chillies and chef's special masala.	
Coconut with Lamb	16.90
Tender lamb simmered in a creamy coconut-based curry with subtle spices.	

Veg Sides

	Mains	Sides
Tarka Daal	11	7.50
Bhindi Bhaji	11	7.50
Daal Makhni	11	7.50
Saag Aloo	11	7.50
Cauliflower Bhaji	11	7.50
Mushroom Bhaji	11	7.50
Saag Bhaji	11	7.50
Aloo Gobi	11	7.50
Bombay Aloo	11	7.50
Saag Paneer	14	8.50
Vegetable Bhaji	11	7.50

Sundries


Pilau Rice	4
Plain Rice	4
Onion Rice	5.50
Egg Pilau	5.50
Mushroom Rice	5.50
Masala Fries	4
Plain Naan	4
Garlic Naan	5
Tandoori Roti	4
Keema Naan	5.50
Peshwari Naan	5
Raita	6.50
Chips	4
Chapatti	2.50

Salads

Mango Salad	8.50
Refreshing salad with fresh mango chunks.	
House Salad	6.50
Fresh mixed greens with a light dressing.	
Indian Salad	8.50
Traditional Indian-style salad with onions, cucumber & tomato.	

SARISKA

Takeaway Menu




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www.sariskadining.com

Delivery upto 3 mile radius and £4.00 delivery charge

Starters	
Royal Poppadum Basket (4)	3.90
Heritage Chutney Tray	3.50
Sariska Chicken Lollipop Juicy chicken wings shaped into lollipops, marinated in our signature spices, deep-fried to perfection	7.00
Indo-Chilli Chicken Stir Fry A Sariska twist on a street-food favourite — tender chicken tossed in a fiery Indo-Chinese sauce with a kick of chilli.	7.50
Puri Delight (Chicken / Prawn) Light, fluffy puri bread topped with spiced chicken or prawns — a timeless Indian classic with a royal touch.	8
Crispy Chicken Pakora Succulent chicken breast pieces coated in spiced batter and fried until crisp — a popular British-Indian starter, done the Sariska way.	7
Gunpowder Paneer India paneer dusted with fiery South Indian gunpowder spices, crisped to perfection — a heritage vegetarian favourite.	8
Punjabi Samosa (Veg or Meat) Crispy pastry pockets filled with spiced vegetables or savoury minced meat — a true North Indian classic loved across Britain.	6
South Indian	
Chicken/Paneer Dosa A traditional South Indian rice & lentil crepe, filled with your choice of spiced chicken or paneer, served with chutney & sambar.	12
Masala Dosa Classic thin rice & lentil crepe, generously filled with seasoned potato masala, served with chutney & sambar.	9
Street Starters	
Chaat Bomb Crispy puri shells filled with spiced potato, topped with tangy tamarind, mint water or cooling yoghurt.	6
Samosa Chaat Golden samosas crushed and layered with tangy tamarind, creamy yoghurt, fresh herbs and a sprinkle of spice.	7.50
Bhel Puri A street favourite of puffed rice, potatoes, chickpeas and crispy pastry tossed with chutneys and spices.	7.50
Gobi Manchurian Cauliflower florets wok-tossed in a zesty Indo-Chinese Manchurian sauce with peppers and spring onions.	7

Paneer Pakora Soft paneer dipped in a spiced batter, deep fried till golden and served with mint chutney.	7
Onion Bhaji Crisp onion fritters fried to perfection, spiced lightly and served with chutney.	5.50
Okra Fries Crispy okra fries dusted with spices and served with a tangy sweet chilli dip.	7
Hummus & Naan Dippers Silky beetroot & cumin hummus with roasted garlic, paired with thin, crisp naan dippers.	7
Grilled Starters	
Mixed Starters Lamb chop, chicken tikka, seekh kebab and chicken lollypop	10
Massala Fish Fresh fish chunks marinated in coriander, green chilli & house spices, grilled to perfection.	8
Mughal Spiced Duck Succulent duck breast marinated in aromatic Mughal spices, finished with a sweet–spicy tangerine glaze.	9.90
Skewered Monk Fish Delicate monkfish skewered & grilled, served with sweet potato and peach sauce.	9
Garlic Chicken Tikka Juicy chicken infused with garlic & warming spices, roasted in the tandoor for smoky depth.	7.50
Garlic Chilli Paneer Tikka Cubes of homemade paneer marinated with garlic & chillies, skewered and flame-grilled.	7.50
Chicken Tikka Classic tandoori chicken tikka, marinated in yoghurt & spices for a rich smoky flavour.	7
Tandoori King Prawn Plump king prawns marinated in spiced yoghurt, chargrilled in the tandoor with a smoky finish.	13
Seekh Kebab Minced lamb mixed with herbs & spices, skewered and grilled over flames for authentic flavour.	7
Lamb Chop (2 pieces) Juicy lamb chops marinated overnight with traditional spices, chargrilled for a tender finish.	8

Tandoori	
Jumbo Prawn Kebab Tandoor-grilled jumbo prawns, marinated with spices for a rich taste.	21
Chicken Tikka Tender chicken pieces marinated in yoghurt and spices, cooked in the tandoor.	12
Tandoori Chicken Whole chicken marinated with herbs and spices, cooked to smoky perfection in the tandoor.	12
Lamb Chops (5 Pieces) Charcoal-grilled lamb chops marinated with aromatic spices.	17.90
Seekh Kebab Minced lamb skewers mixed with spices and cooked in the tandoor.	12
Tandoori Mixed Grill A delicious platter of assorted tandoori meats.	17.90
Paneer Tikka Cottage cheese cubes marinated in spices and grilled in the tandoor.	13
Garlic Chilli Lamb Chops Juicy lamb chops marinated with garlic, chilli and spices, grilled to perfection in the tandoor.	17.90
Garlic Chilli Salmon Fish Tikka Salmon chunks marinated with garlic, chillies and spices, tandoor-grilled for a smoky flavour.	15.90
Biryani	
Chicken Biryani	16
Beef Biryani	18
Lamb Biryani	19
Vegetable Biryani	15
Mixed Biryani	19
Signature Curries	
Sariska Special Chicken Our house special chicken curry, slow-cooked with chef’s secret spices for a rich, comforting taste.	13.90
Shashlik Karahi Lamb Spiced lamb cooked with peppers, onions & tomatoes in a sizzling karahi style.	15.90
Hyderabadi Chicken Chicken simmered in traditional Hyderabadi spices with a touch of coconut, curry leaves & herbs.	13.90