

**A**t Sagar we promise to make you feel comfortable in our slick and warm décor, which is complemented by our range of mouth watering dishes. Our highly experienced chef, who had worked in some of the best Indian restaurants in North East has created a menu which is full of traditional and aromatic fusion dishes to suit everybody's taste bud. To compliment our wide range of dishes there's a list of carefully selected wines to make your dining experience memorable. To finish off your meal we have some of the best and most popular desserts to complete your dining experience, which you would like to repeat again and again.

## Starters

A selection of fusion starters

<b>Kebab E Bahar</b> Chicken Tikka, Lamb Chops, Fish Tikka, Tiger Prawns & Onion Bhaji.	<b>£6.45</b>	<b>Tandoori Hansh</b> Marinated duck breast in tandoori spices, cooked In Tandoor oven. Served with salad.	<b>£5.95</b>
<b>King Prawn Butterfly</b> King prawns marinated in corn flour, garlic, butter and coated with batter.	<b>£5.95</b>	<b>Lamb Chop Tandoor</b> Spiced homemade on the bone lamb chops, marinated with mixed spices in yoghurt. Served with salad.	<b>£5.25</b>
<b>King Prawn Suka</b> Sweet, sour with tamarind, onions and peppers.	<b>£5.95</b>	<b>Boti Kebab</b> Lamb tikka stir fried with mixed peppers and masala sauce. Served with salad.	<b>£4.95</b>
<b>Grilled Garlic King Prawns</b> Grilled King Prawns stir fry with onions, garlic and peppers. Served with salad.	<b>£5.95</b>	<b>Garlic Mushroom Chicken</b> Chicken Tikka and mushroom cooked with garlic and onions. Served with salad and puri.	<b>£4.95</b>
<b>Tikka Paneer Shashlik</b> Chicken tikka cooked with Indian cheese and fresh cream.	<b>£4.95</b>	<b>Mixed Kebab</b> Sheek Kebab, Tikka Chicken, Tikka Lamb & Onion Bhaji. Served with salad.	<b>£5.95</b>
<b>Kakra (Crab Meat)</b> White crab meat cooked with garlic, spring onion, served with salad and puri.	<b>£4.95</b>	<b>Chingri Mirch</b> Stuffed pepper with prawns, served with salad & mint sauce.	<b>£4.95</b>
<b>Chicken or Fish Momo</b> Spring and red onion, garlic, tamarind and lentils are rolled in puree. Served with salad.	<b>£4.95</b>		
<b>Aum or Sangam</b> King Prawns roasted lightly with garlic & panch puran, served with sliced mango.	<b>£5.95</b>		

## Authentic Traditional Starters

<b>Tikka Chicken</b> with salad & mint sauce	<b>£3.75</b>	<b>Samosa Meat</b> with salad & mint sauce	<b>£3.75</b>
<b>Tikka Lamb</b> with salad & mint sauce	<b>£4.95</b>	<b>Prawn Cocktail</b> Salad & Special Cocktail Sauce	<b>£3.95</b>
<b>Sheek Kebab</b> with salad & mint sauce	<b>£3.95</b>	<b>Chicken Chatt on Puree</b> Chicken tikka cooked with onion, tomatoes, cucumbers, Served with puri.	<b>£4.75</b>
<b>Tandoori Kebabs</b> Sheek Kebab, Tikka Chicken, Tikka Lamb	<b>£4.95</b>	<b>King Prawns on Puree</b> King prawns with garlic, onions and spices. Served with puri.	<b>£5.95</b>
<b>Pakura Vegetable</b> with salad & mint sauce	<b>£3.75</b>	<b>Bhuna Prawns on Puree</b> Tiger prawns with garlic, onions and spices. Served with puri.	<b>£4.45</b>
<b>Pakura Chicken</b> with salad & mint sauce	<b>£3.75</b>		
<b>Onion Bhaji</b> with mint sauce & salad served	<b>£2.95</b>		
<b>Samosa Vegetable</b> with salad & mint sauce	<b>£3.75</b>		

## A Selection of Chef's Specialities

<b>Hariali</b> Lean chicken breast marinated and barbecued in the tandoor and cooked again with fresh crushed garlic, ginger, green chilli, apple, coriander, pinch of sugar, cream and spinach. The dish is of distinctive colour, hence the name Harlali (green).	<b>£8.95</b>	<b>SAGAR - Exclusive Lamb</b> A special cut of spring lamb tikka cooked with minced meat in a method of a traditional manner as to preserve the flavour and authenticity of the dish. It is a dish full of flavour and pleasantly aromatic and of medium strength. With Rice & Side Vegetable.	<b>£14.95</b>
<b>Nawabi</b> Tender Pieces of chicken breast, marinated and barbecued over flaming charcoal and then cooked again In a wonderful, subtle mango flavoured creamy sauce. Mild to medium strength.	<b>£8.95</b>	<b>Gost Kata Masala</b> Diced de boned lamb braised in golden brown in sliced onion, ginger, garlic and ungrounded garam masala, prepared in a thick sauce- medium hot. With Rice & Side Vegetable.	<b>£14.95</b>
<b>Mushoree (Chicken or Lamb)</b> Bhuna style cooked with red lentils.	<b>£8.50</b>	<b>SAGAR - Exclusive Jhingra</b> Tiger King Prawn cooked with olive oil and garlic, peppers, raj naga pickle, mango chutney, chefs own spices, garnished with beans. With Rice & Side Vegetable.	<b>£14.95</b>
<b>Satkora Chicken or Lamb</b> Bhuna style cooked with citrus fruit called satkora and fresh coriander.	<b>£8.50</b>	<b>Sylhet Mix Special</b> Tender Chicken, Lamb & Tiger Prawn cooked with ginger, garlic, onions, peppers in a Bhuna style sauce.	<b>£9.95</b>
<b>Zaffron King Prawn</b> King Prawn cooked with special blend of appropriate spices, aromatic saffron and fresh herbs. Served with crispy okra and pilau rice.	<b>£14.95</b>	<b>Baburchi Special</b> 🌶️🌶️ Tikka Chicken & King Prawns cooked with garlic, ginger, onions, green chillies and masala spices.	<b>£11.95</b>
<b>Chingri Sabji Bahar</b> King Prawn stir fried with green peppers, onions, tomatoes, bindi in mixture of aromatic spices, garnished with fresh coriander and garlic.	<b>£11.95</b>		

## A selection of Classic Tikka Dishes from the Clay Oven

### Chicken Tikka Masala 🍲 £8.75

Barbecued then cooked with almond, peanut mix, with a mixture of medium masala spices giving unique taste and rich flavour.

### Chicken Tikka Makhani 🍲 £8.75

Preparation of the sauce consist of butter, fresh cream, ground almond, peanut mix, ground coconut, mango pulps with a mixture of mild spices.

### Chicken Tikka Zalfrezi 🌶️🌶️ £8.75

Cooked in a special hot sauce with green peppers, onion, garlic, tomatoes, coriander.

### Chicken Tikka Shashlik £8.95

Marinated and barbecued on a skewer with tomatoes, capsicum and onion. Served with salad.

### Chicken Tikka £8.75

Marinated, barbecued in a charcoal oven. Served in sizzler with salad.

### Tandoori Chicken £8.50

Tender half spring chicken marinated in yoghurt, ginger, garlic, lemon juice and medium spices, cooked in a charcoal oven. Served with salad.

### Chicken Tikka Zeel 🌶️🌶️🌶️ £8.75

Vindaloo hot, cooked with fresh green chillies and garlic.

### Chicken Tikka Chomchom £8.75

Chicken Tikka cooked with fresh egg, garlic, coriander, fresh cream, medium to mild strength.

### SAGAR- Special Tandoori Mix Grill £9.95

Tandoori chicken, Sheek kebab, lamb tikka, chicken tikka, King Prawn barbecued with onions and peppers.

### Garlic Tikka £8.75

Slightly fried garlic cloves with ginger, pepper, onions cooked with specially prepared spices.

### Mirch Masala Chicken Tikka 🌶️🌶️🌶️ £8.75

Pieces of spring tikka chicken cooked with garlic, green chili, bullet chillies, coriander, garam masala, naga pickle chili sauce. Truly home style very hot tasty curry.

### Goan Chicken 🌶️🌶️ £8.75

A classic north Indian Dish, slow cooked with aromatic spices, hole zeera, garlic goan chilli and coconut - spicy dish.

### Tandoori Bhuna Masala £8.75

Home style cooked medium strength, off the bone Tandoori Chicken, boiled egg, minced meat with special flavoured sauce.

### Tikka Chicken Jaipur £8.75

Bhuna style, Tikka chicken cooked with onions, garlic, topping with peppers and mushrooms.

### Tikka Chicken Mulli £8.75

Mixture of mild fragrance spices cooked in bhuna style. Simmered with almond and peanut powder, garlic and onions, a creamy dish with greater use of coriander.

## A selection of Modern Mild Dishes

CHOOSE FROM

Chicken	£7.50	Vegetable	£7.50
Lamb	£7.95	Lamb Tikka	£8.95
Chicken Tikka	£8.75	King Prawn	£10.95
Tiger Prawn	£7.95		

### KORMA Mild

A preparation of mild spices in which fresh cream and coconut is used to create the delicacy of its flavour and creamy texture.

### MALAYAN Mild

Fruity flavoured dish, fresh cream, banana and pineapple are used to create a unique flavour.

## Authentic Balti Dishes

These genuine and authentic dishes have been cooked with an exotic collection of herbs, spices and a touch of minced lamb distinctively blended in the traditional way of the Punjab and North West of Pakistan.

We carefully select and freshly grind spices to give each dish its unique taste.

Mixed Balti Chicken, Prawn, Lamb	£9.95
Balti Chicken	£7.95
Balti Tiger Prawn	£8.25
Balti Special Garlic Chicken	£8.45
Balti Chicken Tikka	£8.75
Balti Special Garlic Chicken Tikka	£9.25
Balti Chicken Chilli 🌶️🌶️	£8.45
Balti Lamb	£8.25
Balti Lamb Tikka	£8.95
Balti King Prawns	£10.95
Balti Duck	£10.50
Balti Vegetables	£7.50

Cooked without minced meat

## Authentic Modern Dishes

These are the classic dishes of Indian subcontinent

CHOOSE FROM

Chicken	£7.50	Vegetable	£7.25
Lamb	£7.95	Lamb Tikka	£8.95
Chicken Tikka	£8.75	King Prawn	£10.95
Tiger Prawn	£7.95		

### Medium Dishes

**Bhuna** Garlic, onions, coriander are used with freshly ground spices, medium strength, dry consistency.

**Rogan Josh** Cooked with onions, medium strength with garlic, tomatoes and coriander topping.

**Dansak** 🌶️ Sweet and sour dish with garlic, lentils and pineapple.

**Dupiaza** Medium strength, cooked with garlic, coriander and cubes of briskly fried onions & peppers.

**Sagwala** Fresh spinach pan fried with garlic, onion, ginger, chillies and fresh herbs.

### Hot & Spicy

**Madras** 🌶️🌶️ Hot spicy classic sauce.

**Vindaloo** 🌶️🌶️🌶️ The king of curries, fiery hot vindaloo is of Portuguese origin.

**Pathia** 🌶️ Garlic, onions and tomatoes, hot and sweet lemon flavour.

**Sri Lanka** 🌶️🌶️ Coconut and lemon juice are used to create a spicy flavoured dish.

**Achari** 🌶️ Mixed pickles are used to create a delicacy of the dish, added with chutney and mango slice. A rich sweet and sour taste.

**Karahi** 🌶️ A Richly spiced sauce with fresh garlic, ginger, peppers, green chillies and tomatoes tossed in with pure butter.

**Singapore** 🌶️🌶️ Fairly hot, cooked with okra

## A selection of Spring Lamb Dishes

- Lamb Pasanda** <sup>N</sup> £8.50  
Cooked in fresh cream, cultured yoghurt with cus cus, almond, peanut mix and cashew nuts in a subtle delicate sauce.
- Lamb Tikka Masala** <sup>N</sup> £8.95  
Marinated then barbecued cooked in ground almond, peanut mix and mild masala spices.
- Lamb Tikka Chilli Masala** <sup>🔥🔥</sup> £8.95  
Marinated, barbecued, cooked with Garlic, onions, coriander blend of hot spices with green chillies.
- Lamb Tikka Zalfrezi** <sup>🔥🔥</sup> £8.95  
Marinated, barbecued, cooked with garlic, peppers, onions, tomatoes, coriander in a special hot sauce.
- Lamb Chop Bhuna** £8.95  
Home style lamb chop on the bone marinated overnight with Chef's special spices then cooked in the tandoori oven with garlic, ginger, onions and coriander.
- Shally Lamb** £8.50  
Cooked in a bhuna style sauce using masala spices with crispy straw potatoes.
- Lamb Badami** £8.50  
Diced lamb cooked in a creamy sauce with ground cashew nuts, peanut mix and almonds.
- Lamb Tikka Sabji Bahar** £8.95  
Lamb Tikka stir fried with green ppeppers, onions, garlic, ginger, tomatoes and bindi in a mixture of aromatic spices.
- Lamb Lankapiaza** <sup>🔥🔥🔥</sup> £8.50  
Very hot cooked with chillies, garlic, ginger, sliced onions & peppers.

## A selection of Fusion Duck Dishes

- Imlidar Misti Hansh** £10.50  
Tender slices of duck breast cooked in tamarind & honey with a mild creamy sauce.
- Roshuni Hansh** £10.50  
Bhuna type cooked with specially prepared spices with generous use of chunky fried garlic, pepper, onions, coriander and fresh herbs.
- Jal-Jhool Hansh** <sup>🔥🔥</sup> £10.50  
Duck breast cooked in a spicy sauce, a traditional Bengali curry with chillies, garlic, onions, coriander and fresh herbs.
- Garlic Chilli Hansh** <sup>🔥🔥</sup> £10.50  
Duck breast cooked with ginger garlic, onions, pepper, coriander with lots of fresh green chillies.
- Bhuna Masala Hansh** £10.50  
Tender slices of Duck breast cooked with garlic, onions, masala spices with coriander and fresh herbs.

### Thali Dishes

- Thali Non-Vegetable** £12.95  
Served with Chicken Tikka masala, Bhuna Meat, Bombay Potatoes, Onion Bhjai, Pilau Rice and Nan Bread.
- Thali Tandoori** £13.50  
Sheek Kebab, Tandoori King Prawn, Tikka Chickens Tikka Mutton, Tikka Chicken Masala, Pilau Rice and Peshwari Nan.
- Thali Vegetable** £10.95  
Served with Vegetable Curry, Bindi Bhaji, Dall Tarka, Aloo Gobi, Boiled Rice and Tandoori Roti.

## A selection of Fusion King Prawn Dishes

- Tandoori King Prawn** £14.95  
King Prawn marinated in yoghurt and spices cooked in tandoori oven with garlic, coriander. Grilled and served in sizzler with salads.
- Tandoori Chilli Chingri Masala** <sup>🔥🔥</sup> £14.95  
King Prawns barbecued then cooked with special blend of hot spices with garlic, onion, coriander and fresh green chillies.
- Tandoori King Prawn Shashlik** £15.95  
King Prawns barbecued on a skewer with tomatoes, capsicum and onions, served with salad.
- Tandoori King Prawn Masala** £15.95  
Charcoal grilled King Prawns cooked with ground almond, peanut mix & special unique masala spices.
- Roshuni King Prawn** £11.95  
King Prawn in bhuna type of curry cooked with specially prepared spices with generous use of garlic, green pepper and fresh herbs.

## A selection of Modern Fish Dishes (Indian Style)

- Mach Zalfrezi** <sup>🔥🔥</sup> £8.25  
Briskly fried Fish cooked with onions, garlic, tomatoes, peppers and spices. Slightly spicy with chillies.
- Jaal-Jhool Mach** <sup>🔥🔥</sup> £8.25  
Fillet of fish cooked in a spicy sauce. Traditional Bengali fish cury.
- Korahi Machli** <sup>🔥</sup> £8.25  
Fillet of fish cooked korahi with green chilli, fresh ginger, onions, garlic, tomatoes and peppers with a hint of butter ghee.
- Masala Mach** £8.25  
Fish marinated overnight cooked in tandoori oven and simmered in a wonderful onion flavoured sauce.

## Biryani Dishes

Special flavoured basmati rice cooked together with a mixture of mild spices, served with medium strength vegetable curry sauce.

- Chicken Tikka Biryani** £8.95
- Tandoori Chicken Biryani** £9.95
- Chicken Biryani** £7.95
- Tiger Prawn Biryani** £8.25
- Lamb Biryani** £8.95
- Lamb Tikka Biryani** £9.95
- King Prawn Biryani** £12.95
- Vegetable Biryani** £7.95
- Mixed Biryani (Chicken, Prawn, Lamb)** £9.95

## English Dishes

Served with tomato, salad and chips

<b>Fried Chicken (Child)</b>	<b>£5.95</b>
<b>Omelette</b> (Chicken, Prawn or Mushroom)	<b>£6.95</b>
<b>Chicken Nuggets (Child)</b>	<b>£5.95</b>
<b>Sirloin Steak</b>	<b>£9.95</b>

## A selection of Indian Breads

<b>Plain Nan</b> Buttered	<b>£2.25</b>
<b>Keema Nan</b> Minced meat	<b>£2.75</b>
<b>Peshwari Nan</b> Coconut, almonds, chocolate	<b>£2.75</b>
<b>Egg Nan</b>	<b>£2.95</b>
<b>Garlic Nan</b>	<b>£2.75</b>
<b>Garlic and Chilli Nan</b>	<b>£2.95</b>
<b>Garlic and Cheese Nan</b>	<b>£2.95</b>
<b>Garlic and Keema Nan</b>	<b>£2.95</b>
<b>Modhu Nan</b> - Honey	<b>£2.95</b>
<b>Tikka Nan</b> - Tikka Chicken	<b>£2.95</b>
<b>Cheese &amp; Onion Nan</b>	<b>£2.95</b>
<b>Vegetable Nan</b>	<b>£2.75</b>

## A selection of Supporting Sides and Sundries

<b>Plain Paratha</b>	<b>£2.25</b>
<b>Stuffed Paratha</b>	<b>£2.95</b>
<b>Chapatti</b>	<b>95p</b>
<b>Puri</b>	<b>95p</b>
<b>Papadom</b>	<b>75p</b>
<b>Roasted Papadom</b>	<b>90p</b>
<b>Assorted Pickles &amp; Papadom per head</b>	<b>£1.50</b>
<b>Raita</b>	<b>95p</b>
<b>Chips</b>	<b>£2.75</b>

## Side Dishes

**All £3.45**

<b>Bombay Aloo</b> - Hot Potatoes
<b>Aloo Gobi</b> - Potatoes and Cauliflower
<b>Sag Aloo</b> - Spinach and Potatoes
<b>Masoor Dall</b> - Indian lentils with garlic
<b>Sag Paneer</b> - Spinach, Cheese and fresh cream
<b>Matter Paneer</b> - Garden peas, Indian Cheese and cream
<b>Bindi Bhaji</b> - Spiced Okra
<b>Mushroom Bhaji</b> - spiced mushroom
<b>Mushroom Paneer Corn</b> - Indian cheese, fresh cream, sweet corn & mushroom

## Rice Dishes

Pure Basmati Pilau Rice is cooked in saffron, cardamom, cinnamon, bay leaves and other fragrance flavoured ingredients.

<b>White Boiled Rice (Basmati)</b>	<b>£2.40</b>
<b>Pure Basmati Pillau</b>	<b>£2.75</b>
<b>Keema Pilau</b> - Minced Lamb and Chicken	<b>£3.25</b>
<b>Vegetable Pilau</b> - Fresh Vegetables	<b>£3.25</b>
<b>Mushroom Pilau</b> - Fresh Mushroom	<b>£3.25</b>
<b>Onion Fried Rice</b> - Onion and White Rice	<b>£3.25</b>
<b>Chilli Coriander Pilau</b>	<b>£3.45</b>
<b>Egg Pilau</b>	<b>£3.45</b>
<b>Egg Fried Rice</b> - White Rice	<b>£3.45</b>
<b>Garlic Pilau</b> - Fresh Garlic Fried	<b>£3.45</b>
<b>Mixed Pilau</b>	<b>£3.45</b>
Fresh Vegetable, Mushroom and Minced lamb	
<b>Nut Pilau</b>  Cashew nut	<b>£3.45</b>
<b>Sagar Special Pilau</b> Prawn, Peas, Vegetable & Egg	<b>£3.75</b>

## Set Meal

### Set Meal for 4 person

<b>Tikka Chicken, Samosa, Onion Bhaji,</b>
<b>Bhuna Prawn on Puri</b>
<b>Bhuna Lamb, Madras Chicken, Chicken Korma,</b>
<b>Chicken Tikka Masala</b>
<b>Bombay Potatoes</b>
<b>Pilau Rice, Egg Pillau, Mushroom Pilau,</b>
<b>Vegetable Pilau</b>
<b>Keema Nan, Garlic Nan.</b>

**£59.95**

(12% off Ala Carte menu)

Some dishes may contain nuts. If you are allergic to nuts or any other ingredients, please notify a member of the staff.