



Dinner Menu

SACHI'S

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NIBBLES

- Poppadum bites with dips, V, Ve*, Gf** £3.95
Fried poppadum bites come with three types of dips.
- Pani puri, V, Ve* £4.25
Crisp round hollow puri, filled with a mixture of potato, chickpeas, coriander; comes with tamarind water.
- Sev puri, V* £4.25
Crisp round hollow puri filled with a mixture of potato, chickpeas, coriander, served with tamarind sauce, mint yoghurt pomegranate seed and sev.

STARTERS

Vegetarian Recipes:

- Vegetable Pakora (3 pcs), V, Ve*, Gf** £5.25
Mixed bhajis made with onion, cabbage, potato, peas, comes with mango chutney and minted yoghurt.
- Vegetable Samosa (2 pcs), V, Ve** £5.25
House made samosas are made of potato, cauliflower, peas, carrot, beans, and spices, served with spiced tamarind chutney and yoghurt dip.
- Samosa Chat, V* £5.25
Crispy samosa broken into pieces, topped with chickpea masala, tamarind puree, yogurt, green chutney, pomegranate, fine sev.
- Steamed Vegetable Momos, V, Ve* £5.50
Mixed vegetables minced together with ginger, chilli, and coriander, filled in gyoza dumpling wrapper, steamed, and served with chilli garlic dip.
- Chilli Paneer, V, Gf** £5.50
Chunks of Cottage cheese stir fried with Onion, Peppers, Ginger and spring onion, sweet chilli, and soy sauce.

Seafood Recipes:

- Amritsari Fish, Gf** £7.25
Haddock fillet marinated with spices, lightly coated with gram flour batter then deep fried, served with green chutney and hand-picked leaves.
- Chilli garlic King prawn* £8.50
King prawn pan-fried with gallic, chilli, tomato, spring onion, served on garlic bread and spiced mayo.

Chicken & Lamb Recipes:

- Chicken Tikka, Gf* £6.50
Chicken thighs marinate in hung curd, ginger, garlic, coriander stems, chilli and spices cooked in a clay oven with peppers, and onion; served with green chutney and mixed salad.
- Steamed Chicken Momos* £6.50
Chicken breast minced together with ginger, garlic, chilli, and coriander, filled in gyoza dumpling wrapper, steamed, and served with chilli, garlic, tomato dip.
- Lamb Sheekh Kebab, Gf* £6.50
Minced lamb mixed with ginger, garlic, chilli, coriander, and spices cooked on sheekh in a clay oven, served with green chutney, and hand-picked leaves.
- Grilled Lamb Chops, Gf* £8.50
Charcoal Smoked, grilled Lamb Chops, marinated with Indian spices, served with minted yogurt and chilli sauce.
- Sachi's Sharing Platter, mixed, Gf** £15.50
Our platter comes with veg pakora, lamb sheekh kebab, chicken tikka, fish amritsari, dips and salad leaves.

****V - Vegetarian Ve -Vegan Ve*-Vegan option Gf - Gluten free Gf*- Gluten free Option Df - Dairy free Df* - Dairy free Option N - Contains Nuts ****

MAINS

(All our curries are Gluten free)

[We also prepare Bhuna, Balti, Dhansak & Jalfrezi dishes on request]

Veg Thali, V, Ve, Gf** £15.50

(Comes with vegetable pakora, dal, saag bhaji, mixed vegetable, paneer curry, house salad, pilau rice, chapati, pickle and pudding)

*Non-Veg Thali, Gf** £17.50

(Comes with Fish Amritsari, dal, mixed vegetable, chicken curry, lamb curry, house salad, pilau rice, chapati, pickle and pudding)

Chicken Recipes:

Delhi Butter Chicken £10.50

A very popular **mild** chicken recipe from Delhi. Chicken pieces marinated overnight with spices and hung curd, cooked in a clay oven then finished in tomato gravy with kasoori methi and dash of cream.

Kadaï Chicken £10.50

A North Indian **hot** chicken recipe. Chicken tikka pieces stir fry with onion, pepper, and tomato base gravy.

Chicken Tikka Masala £10.50

Chicken pieces marinated overnight with ginger, garlic, spices and hung curd then cooked in a clay oven later finished with tomato-based gravy, dash of cream and fresh coriander.

Chicken Chettinad, Df £10.50

Classic **hot** chicken recipe from Tamil Nadu made with roasted and ground whole spices, red chillies, coconut, poppy seeds, coriander, cumin seeds, fennel seeds, black pepper, onions, and curry leaves.

Saag Chicken £10.50

Healthier chicken curry recipe from Northern part of India prepared using fresh spinach leaves along with onion, ginger, garlic, tomato, and a touch of cream.

Chicken Korma, N £10.50

A **mild** but flavoursome recipe where chicken pieces simmered in a rich gravy made with cashew nut, coconut finished with dash of cream and toasted almonds.

Chicken Biryani £11.95

An authentic Dum Biryani preparation with Chicken, basmati rice and various spices. Comes with cucumber raita.

Lamb Recipes:

Lamb Rogan Josh, Df £12.50

Rogan josh is an aromatic meat dish. It is made with red meat, traditionally lamb or goat. It is one of the signature recipes of Kashmiri cuisine.

Saag Lamb £12.50

Lamb pieces cooked with fresh spinach leaves along with onion, garlic, tomato, and spices.

Lamb Chettinad, Df £12.50

Chettinad is a classic **hot** recipe from Tamil Nadu. It is cooked in a gravy made with roasted whole garam masala, red chillies, coconut, poppy seeds, coriander seeds, cumin seeds, fennel seeds, onions, and curry leaves.

Lamb Biryani £14.50

An authentic Dum Biryani preparation with Lamb, basmati rice and various spices. Comes with cucumber raita.

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Seafood Recipes:

Malabari Fish Curry, Df £12.95

Mild to medium recipe where marinated haddock pieces, shallow fry then cooked in a coconut, tamarind, and tomato-based sauce, finally tempered with curry leaves and mustard seed.

Masala Haddock, Df £12.95

Haddock pieces are stir-fried with Curry leaves, dry red chilli, and mustard seed with onion tomato masala.

Goan Prawn curry, Df £13.95

One of very popular Goan recipe where king prawns are simmered in a gravy made with coconut, chilli, tamarind, and ground spices finished with curry leaves.

Ghee roast King prawn masala £13.95

Medium hot recipe where King prawns are cooked in ghee, onion, tomato, garlic, chilli, curry leaves and mustard seeds.

VEGETARIAN & VEGAN

*Mixed Vegetable Panchmel, Ve** £8.95

Cauliflower, carrot, beans, broccoli, and garden peas are cooked in tomato-based sauce, finished with dash of cream and coriander leaves.

Chandni chawk ki Chana, Ve £8.95

A north Indian classic where chickpeas cooked in onion tomato masala with dry mango powder.

Aloo Gobi Matar, Ve £8.95

This is a popular Indian recipe in which potatoes, cauliflower and peas are cooked with onions, tomatoes, and spices, finished with ginger sticks, green chilli, and coriander leaves.

*Dhingri Matar, Ve** £8.95

Fresh mushroom and garden peas cooked in an onion tomato masala with aromatic spices.

Paneer Lababdar £8.95

A popular North Indian mild Paneer dish made with tomato-based gravy, chopped peppers, finished with kasoori methi and cream.

Saag Paneer £8.95

Chunks of cottage cheese cooked with fresh spinach leaves along with onion, garlic, tomato, and spices.

SIDE DISHES & SUNDRIES

*Dal Tadka, V, Ve** (Available as main dish for £8.95) £5.50

Three types of lentils cooked together with turmeric, onion, tomato, tempered with garlic, chilli, and cumin seed

Dal Makhani, V (Available as main dish for £8.95) £5.50

Black urad dal and Rajma slow cooked with ginger, tomato, whole spices; finished with cream and kasoori methi.

*Saag Aloo, V, Ve** £5.50

New potato is cooked with onion, tomato, spinach tempered with cumin seeds and garlic.

Fries £2.50 *Plain Naan* £2.50 *Peshwari Naan* £3.75

*Chapati, Ve** £1.25 *Garlic Naan* £2.75 *Steamed Rice, Ve* £2.50

Mixed veg Raita, V £1.95 *Chilli, cheese Naan* £3.5 *Pilau Rice, V, Gf* £2.75

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