



# Dinner Menu

## **SACHI'S**

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**\*\*\*For any enquiries about allergen please ask your server.  
We cannot guarantee 100% allergen free\*\*\***

## NIBBLES

*Poppadum bites with dips, V, Gf* £4.25

Fried poppadum bites come with four types of dips.

[Any Extra Dip pot £0.70 each, combination of all Dips £1.95. Extra basket of Poppadum only £1.95]

## STARTERS

### Vegetarian Recipes:

*Dahi Sev puri, D, G* £5.25

Crisp round hollow puri filled with a mixture of potato, chickpeas, coriander, served with tamarind sauce, mint yoghurt pomegranate seed and sev.

*Vegetable Pakora (3 pcs)* £5.50

Mixed vegetable pakoras made with onion, cabbage, potato, peas, comes with mango chutney and minted yoghurt.

*Vegetable Samosa (2 pcs), V, G* £6.25

House made samosas are made of potato, cauliflower, peas, carrot, beans, and spices, served with spiced tamarind chutney and yoghurt dip.

*Samosa Chat, G, D* £6.50

Crispy samosa broken into pieces, topped with chickpea masala, tamarind puree, yogurt, green chutney, pomegranate, fine sev.

*Steamed Vegetable Momos, Ve, G* £6.50

Mixed vegetables minced together with ginger, chilli, and coriander, filled in gyoza dumpling wrapper, steamed, and served with chilli garlic dip.

*Ajwani Paneer Tikka, D* £6.95

Chunks of Cottage cheese marinated with spices, carom seed, hung curd, cooked in a Tandoor served with peppers and onion, green chutney.

### Seafood Recipes:

*Amritsari Fish, D* £7.95

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, G, D* £8.95

King prawn pan-fried with gallic, chilli, tomato, spring onion, served on garlic bread and spiced mayo.

### Chicken & Lamb Recipes:

*Murgh Tikka, D, M* £7.50

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, G* £7.75

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, D* £7.95

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.

*Tandoori Lamb Chops, D* £9.50

Finest of Yorkshire Lamb Chops, marinated with tandoori spices, yogurt, cooked in Tandoor, served with minted yogurt, salad and coriander chutney.

*Sachi's Sharing Platter, D, M* £16.95

Our platter comes with veg pakora, lamb sheekh kebab, chicken tikka, fish amritsari, dips and salad leaves.

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## MAINS

(All our curries are Gluten free)

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

### Chicken Recipes:

*Old Delhi Murgh Makhani, D* £12.50

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.

*Kadai Chicken, D* £12.95

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

*Chicken Tikka Masala, D* £12.95

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

*Chicken Chettinad* £12.95

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, D* £12.75

Healthier and **milder** chicken recipe from Northern part of India cooked in garlic and spinach-based gravy finished with dash of cream and fenugreek.

*Chicken Korma, N, D* £12.50

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.

*"Chef's Signature" Desi Chicken Masala, M* £13.50

This **medium hot** curry made from Chicken pieces cooked in mustard oil, spices, cooked in a brown onion-based gravy, finished with fresh tomatoes and coriander leaves.

*Hyderabadi Chicken Dum Biryani, D* £14.95

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

### Lamb Recipes:

*Lamb Rogan Josh* £14.50

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

*Saag Lamb, D* £14.50

Lamb pieces cooked in garlic and spinach-based gravy finished with dash of cream and fenugreek.

*"Chef's favourite" Railway Lamb Curry, M* £15.50

This special dish finds its roots in the colonial era of late 19<sup>th</sup> century when railway network started in India. This **medium hot** Lamb recipe cooked with mustard oil, potato, onion, garlic, tomato, and spices.

*Kadai Lamb, D* £14.75

A North Indian **hot** chicken recipe. Lamb cooked with onion, pepper, and tomato base spicy gravy.

*Lamb Keema Matar* £14.95

Minced lamb preparation made with whole spices, onion, garlic, tomato and peas. Customers favourite dish.

*Lamb Chettinad.* £14.75

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.

*Hyderabadi Lamb Biryani, D* £16.25

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

**Pork:** *Pork Vindaloo.* £15.50

Pork Vindaloo traditionally is a **hot** curry cooks with lots of garlic, chilli, vinegar, onion and tomato and some other spices. Its distinctive flavour makes it a unique from other curries.

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### Seafood Recipes:

*Malabari Fish Curry, M* £14.50

**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, M.* £14.50

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

*Goan Prawn curry, M* £15.95

One of very popular **mild-medium** hot 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, D, M* £15.95

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

*Chingri Malai Curry, D, M* £16.50

King Prawn cooked with mustard, coconut, turmeric and cream-based curry sauce. This **mild-medium** hot curry is a real flavour from Bay of Bengal, goes very well with steam rice.

## VEGETARIAN & VEGAN

*Mixed Vegetable Panchmel, D* £10.50

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

*Mixed Vegetable Jalfrezi, Ve* £10.50

Cauliflower, carrot, beans, broccoli, and garden peas are cooked in medium hot onion, tomato masala.

*Chandni chawh ki Chana, Ve* £10.50

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

*Aloo Gobi Matar, Ve* £10.50

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, D* £10.50

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

*Paneer Lababdar, D* £11.50

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

*Palak Paneer, D* £11.50

Chunks of cottage cheese cooked in garlic and spinach-based gravy finished with dash of cream and fenugreek.

## SIDE DISHES & SUNDRIES

*Dal Tadka, V* (Available as main dish for £9.95) £5.95

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

*Dal Makhani, V, D* (Available as main dish for £11.50) £6.95

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

*Saag Aloo, V, D* £5.75

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

<i>Fries</i>	£3.50	<i>Plain Naan, G</i>	£3.25	<i>Salad Bowl</i>	£3.50
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<i>Chapati, Ve, G</i>	£1.60	<i>Garlic Naan, G</i>	£3.50	<i>Steamed Rice, Ve</i>	£2.95
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<i>Tandoori Roti, Ve, G</i>	£2.50	<i>Chilli, cheese Naan, G</i>	£3.95	<i>Pilau Rice</i>	£3.50
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<i>Mixed veg Raita, D</i>	£3.50	<i>Peshwari Naan, G</i>	£3.95	<i>Mushroom Rice, D</i>	£4.95
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