

Appetisers & Starters

Aloo Chat ^V	£3.30
Diced boiled potatoes served in a rich sauce with coriander	
Chicken Chat	£3.30
Diced chicken in our special chatt massala sauce	
Chicken Tikka Pakora	£3.40
Golden, crispy parcels containing spiced chicken	
Chicken Tikka or Lamb Tikka	£3.55
Tender pieces of marinated meat grilled on charcoal	
Mushroom Cocktail	£3.95
Whole mushroom stuffed with chicken in medium spice	
Garlic Mushrooms ^V	£3.15
Freshly cooked mushrooms in a butter and garlic sauce	
Vegetable Pakora	£3.95
crisp golden mixed vegetable bites cooked with a selection of spices in a garam and wheat flour batter which are deep fried	
Tandoori Cocktail	£4.15
Sheek kebab & Chicken & lamb tikka served on a hot platter with onions and green peppers	
King Prawn Butterfly	£7.20
Succulent king prawns lightly spiced and deep fried	
King Prawn Puri	£8.25
King prawns marinated and served in rich sauce with deep fried leavened bread	
Chicken Shashlick	£3.95
Pieces of marinated chicken cooked in the clay oven with green peppers, onions and tomatoes served in a mint sauce	
Sitar Mix Starter	£4.15
Chicken Pakora and mushroom cocktail, meat samosa, onion bhajee	
Mixed Starter	£3.95
A selection of onion bhajee, meat samosa and chicken pakora	
Onion Bhajee ^V	£2.95
Shredded onion patty with gram flour, cumin, coriander & green chilli deep fried and served with a slice of lemon and mint sauce	
Prawn Cocktail	£2.90
Juicy prawns in our special cocktail sauce	
Prawn Puri	£4.15
Tender prawns served in a rich sauce with deep fried leaven bread	
Samosa	£3.25
Triangular pastry containing lightly spiced meat or vegetable filling	
Santosh Bhandar	£4.15
A mixture of different types of meat pakora, samosa, spicy boiled egg and onion bhajee	
Sheek Kebab	£3.40
Marinated minced lamb with herbs and spices, shaped into small sausages and cooked in tandoor	

Tandoori Treasures

Original Indian dish cooked in a clay oven above charcoal heat. Accompanied by a green side salad.

Chicken or Lamb Tikka	£7.95
Marinated in spices and barbecued in a charcoal oven	
Mixed Tandoori/Platter	£9.35
Tandoori chicken, lamb tikka, chicken tikka, sheek kebab, shamoi kebab in a mint sauce, green salad	
Tandoori Chicken	£7.95
Half spring chicken marinated in yoghurt and spices, gently roasted in a charcoal oven	
Tandoori King Prawns	£14.30
King Prawns delicately spiced and cooked in a clay oven	
Tandoori Trout	£10.25
A whole rainbow trout marinated in tandoori spices and cooked in a clay oven, served with fried onions	
Chicken Shashleek	£8.35
Pieces of marinated chicken cooked in a clay oven with green peppers, onions and tomatoes, served with a mint sauce and green salad	

Specialities

Sitar Balti Special	£9.10
Marinated chicken, minced lamb & whole king prawns cooked with spices & herbs in a medium sauce	
Chicken or Lamb Tikka Massala	£7.95
Marinated pieces of chicken cooked over flaming charcoal, served with a mild creamy sauce	
Coriander Chicken	£8.10
Breast chicken fillets with freshly ground coriander & exotic spices	
Jaipuri Chicken	£7.95
Sliced chicken in a hot & spicy sauce with chopped green chillies	
Karahi Duck	£11.35
Tender pieces of duck barbecued and toasted in medium spices with onions	
Shatkara	£8.50
Lamb, Chicken or Prawn (very popular Bangladeshi dish) cooked in onions, herbs & medium spices in a medium sauce. The shatkara gives the sauce a citrus flavour	
Lamb or Chicken Pasander ^N	£7.95
Lamb cooked in yoghurt, mild spices, mixed ground nuts and fresh cream	
Makhani Chicken (with cottage cheese) ^N	£7.95
Slices of chicken cooked in a rich butter, spices & cream sauce	
Murgu Massala ^N	£8.50
Tandoori chicken cooked with minced meat and served in a spicy sauce	
Achar Gosht	£7.95
Lamb marinated with garlic, ginger & pickles, then cooked in a hot sauce	
Kofta Narmadil (medium)	£8.10
This dish is cooked in every house in India. Meatballs cooked in oil with an onion based sauce and yoghurt	
Zeera Chicken	£7.95
Off the bone chicken with cumin seeds, onions, tomatoes, capsicum & spices	
Chicken or Lamb Chilli Mossala	£7.95
Cooked in capsicum and tomatoes with rich spice, Slightly hot.	
Tikka Garlic Chilli	£8.50
Marinated tikka chicken, fresh garlic, green chilli, herbs and spices.	
Fairly Hot	
Chana Ghost	£8.50
Diced lamb pieces cooked with traditional spices & herbs with chick peas. Medium strength with a thick sauce	
Shahi Lamb Rezela	£7.45
Pieces of lamb marinated in yoghurt, cooked in pure ghee and a special curry paste, seasoned with roasted garam massala	
House Special! Chicken Moni Puri	£9.05
Whole chicken fillet stuffed with minced lamb. medium spice and tandoored then cooked in a slightly hot sauce	
Rasedaar Balti Ghost	£7.45
Pieces of lamb cooked in oil with traditional spices and tossed with fresh spinach	
Methi Ghost or Murgu	£8.45
Lamb or chicken cooked in dry Methi leaves (fenugreek leaves) with herbs & spices in a medium thick sauce	
Keema Aloo Peas Bhuna	£8.95
Minced lamb cooked in potato, peas in a spicy rich sauce	

Fish Specials

Maslader Trout	£8.45
Cooked in traditional Bengal style, garnished with fresh coriander, onions, spices & herbs	
Sardine Bortha	£7.55
Minced, sardine cooked in onion, fresh coriander and chilli in a thick sauce	
Machli Bhoona	£12.35
A speciality fish from Bangladesh served in a rich spicy massala sauce	
King Prawn Bhoona	£14.25
Medium spiced king prawns in a thick sauce	
Tandoori King Prawn Massala ^N	£14.25
King prawns cooked in a clay oven and served with a rich creamy sauce	

Traditional Dishes

Duck, chicken, lamb or prawn available on all traditional dishes. (Please add an extra £4.00 for all duck dishes)

Bhoona (medium dish)	£7.30
A special blend of spices fried together to produce a fairly dry curry	
Dhansak (sweet, sour & hot)	£7.30
This delicious dish originates in ancient Persia and is cooked with lentils, garlic and ginger to create its own unique sweet and sour & hot	
Dupiaza (medium dish)	£7.30
Cooked with an abundance of onions. Do-piaza means: two onions.	
Tangy orange flavour	
Plain Curry	£6.50
Basic medium plain curry cooked with fresh coriander and herb sauce	
Karai (rich)	£7.50
From northern India and named after the cast iron like wok it is cooked in.	
With exotic herbs and spices served on a sizzling karahi	
Korma (mild dish) ^N	£7.30
Of Moghul origin with coconut, almonds & light spices with generous fresh cream to produce a sweet, creamy and luxurious curry	
Madras (fairly hot)	£7.20
A rich exotic flavour from an abundant use of aromatic spices including: coriander, cardamon, cumin, ginger, fenugreek, turmeric and garlic	
Jalfrezi (fairly hot dish)	£7.50
Prepared with green chilli, onions, capsicums & aromatic spices to produce a rich spicy thick curry	
Rogan Josh (medium dish)	£7.30
With tomatoes, onions, capsicums & fresh coriander	
Vindaloo (hot & spicy dish)	£7.30
Similar to Madras but with the addition of black pepper & tomato puree and stronger use of spices to produce a hot curry	
Pathia (sweet, sour & hot)	£7.30

Original Balti Dishes

Chicken/Lamb Balti	£8.00
Chicken/Lamb Vegetable Balti	£8.00
Chicken/Lamb and Mushroom Balti	£8.10
Prawn Balti	£8.00
Prawn, Vegetable, Saagwala & Mushroom Balti	£9.30
King Prawn Balti	£14.20

Biryani Selection

Special Basmati rice with chicken, lamb, prawn or vegetable in butter ghee & herbs.

It is not a curry but it is served with a special vegetable sauce to compliment the dish.

Chicken or Lamb or Prawn Biryani ^N	£8.50
King Prawn Biryani ^N	£14.25
Chicken Tikka Biryani ^N	£8.95
Vegetable Biryani ^N	£7.25
Sitar Special Biryani (mixed with omelette) ^N	£10.95
Tandoori Chicken Biryani (massala sauce) ^N	£9.35

Vegetable Accompaniments

Aloo Gobi Potatoes and cauliflower V	£3.60
Aloo Peas Bhajee potatoes and peas V	£3.60
Bhindi Bhajee Okra V	£3.60
Bombay Potatoes Hot & spicy dry potatoes V	£3.60
Chana Sag Bhajee chick peas and spinach V	£3.60
Cauliflower Bhajee Tender cauliflower V	£3.60
Channa Massala Chick peas cooked with medium spices V	£3.60
Dall Sag spinach and lentils V	£3.60
Daal Shamber slightly hot mixed veg & lentils V	£3.60
Mushroom Bhajee V	£3.60
Mutter Panir mild spiced peas & cottage cheese V	£3.60
Sag Aloo Bhajee spinach and potatoes V	£3.60
Sag Bhajee spinach V	£3.60
Sag Panir spicy spinach & cottage cheese V	£3.60
Tarka Daal medium spiced lentils fried with garlic V	£3.60
Vegetable Bhajee mixed vegetables V	£3.60
Dall Aloo Potatoes and Lentils cooked in a medium sauce	£3.60

Sundries

Chips	£2.30
Massala Papadam with Hot Massala spiced	£0.80
Plain Papadam	£0.80
Chutney Tray	small £2.50 Large £4.00
Onion salad, mint sauce, mango pickle and mixed pickle	
Mixed Raitha	£1.40
Yoghurt dip with tomatoes, cucumber, onion & a hint of fresh mint.	
Choice of mixed or plain cucumber.	

Special Breads

The perfect accompaniment to your main course

Magzi Nan garnished with herbs and seeds	£2.55
Chapatti Flat unleaved bread cooked in a griddle	£1.35
Garlic Nan stuffed with fresh garlic	£2.55
Keema Nan stuffed with mince meat	£2.55
Plain Nan plain bread cooked in a tandoor	£2.30
Peshwari Nan stuffed with coconut and almonds N	£2.55
Stuffed Nan stuffed with mixed vegetables	£2.55
Paratha soft and flakey griddle-fried flat bread	£2.65
Stuffed Paratha stuffed with mixed veg or potatoes	£2.55
Tandoori Roti similar to chapatti but cooked in a clay oven	£2.55
Balti Nan Large plain naan	£5.30

Fragrant Rices

Palok Rice (cooked with spinach)	£3.00
Boiled Rice Plain boiled rice	£2.50
Keema Rice fried rice with minced lamb	£3.00
Mushroom Fried rice with seasoned fresh mushroom	£3.00
Pilau Rice Grown on the foothills of the Himalayas	£3.00
Special Fried Rice Eggs, peas, onions, almonds & spices	£3.00
Garlic Rice	£3.00
Fried Rice (with vegetables)	£3.00
Half & Half	£3.50
Lemon Rice	£3.00
Chana Rice (with chick peas)	£3.00

English Dishes

All these dishes will be served with chips, tomatoes, peas etc

Sirloin Steak	£8.60
Chicken & Chips	£5.65
Omelette (plain)	£4.85
Prawn or Mushroom Omelette	£5.65
Fried Scampi	£5.20
Green Salad	£1.35

Vegetarian Selection

Vegetarian Platter V	£9.95
A traditional Indian vegetable meal served on a Thala with a variety of Indian vegetable dishes, accompanied by Polau and chapati	
Mixed Vegetable Korma V N	£6.20
very mild and sweet	
Shabzee Balti V	£7.00
A mouthwatering mixture of fresh vegetables cooked in a balti style	
Shabzee Paneer V	£7.25
Mixed vegetables cooked with cottage cheese, herbs and spices in a medium sauce	
Mushroom Matter Makhana V	£7.00
Sauteed mushrooms, green peppers & roasted channa tossed with masalla of ginger, tomato, coriander & cream	

Allergen Warning

Please note: Some (or all) of our products may contain Allergens.

If you have any allergies please let our staff know and they will be able to advise you on all menu ingredients.



V Suitable for Vegetarians

N Contains Nuts

Special Set Meals

A Sitar Balti House Special
For Two £35.00 For Four £70.00
Popadom & pickles, Chicken Tikka, Sheek Kebab, Lamb Balti, Chicken & Mushroom Balti, Aloo Gobi, Pilau Rice, Naan, Kulfi, coffee

B Sitar Balti Vegetarian
For Two £31.00 For Four £62.00
Popadom & pickles, Onion Bhajee, Vegetable Samosa, Vegetarian Korma, Vegetable Balti, Sag Aloo, Mushroom Rice, Naan, Kulfi, Coffee

C Sitar Balti Sizzler Special
For Two £37.00 For Four £74.00
Popadom & Pickles, Tandoori Cocktail, Lamb Shashleek, Garlic Chicken Lamb Tikka Massala, Bindi Bhajee, Palok Rice, Keema Naan, Kulfi, Coffee

Trading as SHADI (NPT) LIMITED
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The management reserve the right to refuse service to anyone without reason.



FINEST INDIAN CUISINE

I n a Class of its own...

Menu

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The Cellar, "St Maur", Beaufort Square,
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Open 7 days 6pm - 11.30pm
(Friday & Saturday 6pm - 12.00pm)
including Bank Holidays

www.sitarbalti.co.uk