

# MENU

## Famous Starters from South India

Idli (V)(O)

Gently steamed rice dumplings served with sambar and coconut chutney

Fried Idli (V)(O)

Gently steamed rice dumplings fried & served with coconut chutney & tomato ketchup

Kancheepuram Idli (O)

Traditional rice and lentil dumplings with green chilly, pepper and cashew nuts, served with red chutney and sambar

Medu Vada (V)(O)

Fried lentil doughnuts, soft in the middle and crispy on the outside

Rasa Vada (V)(O)

Soft lentil doughnuts soaked in warm tangy rasam

Special Upma(O)

Cream of wheat cooked with delicate spice, fresh tomato, peas and rich cashew nuts

Samosa (V)(O)

Crisp pastry turnovers filled with delicate spice potatoes, peas and cashew nuts

Potato Bonda (V)(O)

Seasoned potatoes and mild spice fried in a gram flour batter

Vegetable Kebab (V)

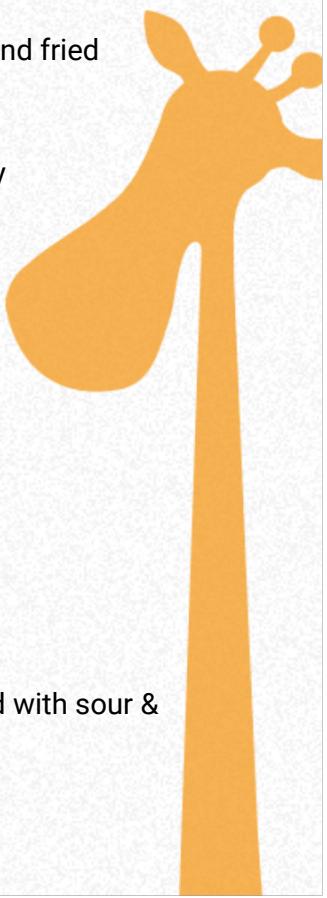
Mixed vegetables and potatoes tenderly mixed, served with salad and coconut chutney

Bhajia (V)

Chopped onions dipped in light batter of gram flour, rice coriander seeds and fried them to give the extra munch

Pappadam (V)(O)

Two crispy snacks made of black gram lentils served with pickle & chutney



## Soups

Rasam (O)

Traditional south indian spicy soup

Dal Soup (V)(O)

Lentil broth

## Bombay Chowpati Special

Bhel Puri (V)

Crispy poori served with tender potatoes, onions and puffed rice sev mixed with sour & garlic chutney

### **Sev Puri**

Crisp poori prepared with onions, tamarind, coriander, garlic chutney and yoghurt garnished with sev

### **Dahi Potato Puri (O)**

Small crispy poori stuffed with potatoes, sweet & sour spicy chutney and yoghurt

### **Aloo Papadi Chat (O)**

Crispy poori served with potatoes, sour & spicy chutney and yogurt

### **Pani Puri (V)(O)**

Small crispy poori served with chickpeas, sour & spicy consomm

### **Dahi Vada (O)**

Lentil doughnuts soaked in cold home made yoghurt.

### **Mogo Chips (V)(O)**

Served with tomato ketchup and sweet chutney

### **Potato Chips (V)(O)**

Served with tomato ketchup

## **Main Meals**

All Dosa's served with sambar & coconut chutney

### **Plain Dosa (V)(O)**

Rice and lentil pancake

### **Masala Dosa (V)(O)**

Rice & lentil golden pancake filled with potato, onions & carrot

### **Mysore Masala Dosa**

Very famous rice and lentil spicy pancake spreaded with red coconut chutney filled with potato, onions & carrot

### **Rava Dosa (V)(O)**

Cream of wheat & rice pancake

### **Rava Masala Dosa (V)(O)**

Cream of wheat & rice pancake filled with potato, onions & carrot

### **Onion Rava Dosa (V)**

Cream of wheat & rice crispy pancake with sauted onions

### **Onion Rava Masala Dosa (V)**

Cream of wheat & rice pancake filled with potato, onions & carrot

### **Paneer Dosa**

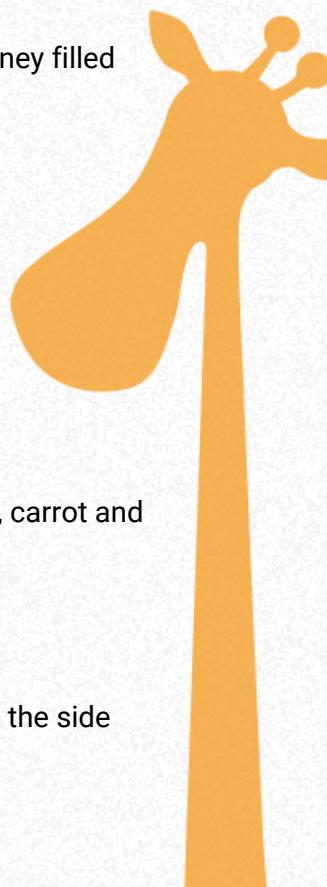
Rice & lentil pancake filled with home made cottage cheese, potato, onion, carrot and capsicum (red & green) with mild spices

### **Cheese Dosa (O)**

Rice and lentil pancake with cheese

### **Paper Masala Dosa (V)(O)**

Crispy rice and lentil pancake served with potato, onions & carrot filling on the side



### Paper Paneer Dosa

Crispy rice and lentil pancake served with home made cottage cheese, potato, onion, carrot and capsicum (red & green) filling on the side with mild spices

### Sagar Special Dosa

Rice and lentil pancake filled with onion, tomato, coriander and smashed mixed vegetables cooked in tomato sauce and spices

## Uthappams (Lentil Pizza)

Toppings, Coriander Toppings

### Plain Uthappam (V)(O)

Traditionally prepared rice & lentil pizza

### Onion Uthappam (V)

Traditionally prepared rice & lentil pizza topped with onion

### Tomato Uthappam (V)(O)

Traditionally prepared rice & lentil pizza topped with tomato

### Coconut Uthappam (V)(O)

Traditionally prepared rice & lentil pizza topped with coconut

### Onion & Chilli Uthappam (V)

Traditionally prepared rice & lentil pizza topped with onion & chillies

### Mix Uthappam (V)

Traditionally prepared rice & lentil pizza topped with tomato, onion & coconut

### Masala Uthappam (V)

Traditionally prepared rice & lentil pizza topped with potato, onion, coriander, mulaga podi (gun powder)

## Extras

### Raitha (O)

Special salad made with carrots, cucumber & yoghurt

### Green Salad (V)(O)

Cucumber, tomato, onions, lettuce, carrots, chilly & lemon

### Mini Salad (Tomato & Cucumber) (V)(O)

### Onion & Green Chilly (V)

### Green Coconut Chutney (O)

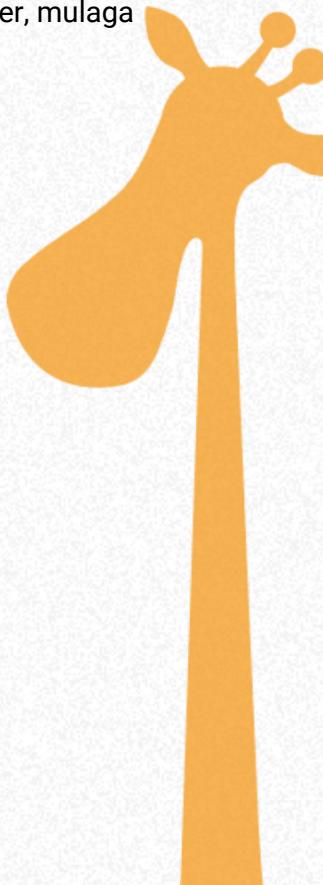
### Red Coconut Chutney (V)

### Mulaga Podi (Gun Powder) (O)

Combination of lentils ground together with spices and served with ghee

### Pickles (each) (V)(O)

Lime chutney, Apple chutney, Mint sauce, Mango chutney



## Our Famous Curry Dishes

**Vegetable Kurma (O)**

Creamy curry of fresh vegetables cooked in mild sauce with cashewnuts

**Channa Masala (V)**

Chick peas simmered in a tomato curry with fresh spices, ideally eaten with batura

**Mattar Paneer**

A delicious curry with fresh home made cottage cheese, peas, cashewnuts & cream

**Aloo Ghobi (V)**

A delicious curry with cauliflower, potato, fresh tomato and capsicum (red & green) with home blended south indian spices

**Saag Paneer**

Lightly spiced fresh spinach cooked with fresh home made cottage cheese

**Bhajee**

Smash mixed vegetables cooked in tomato sauce and spices

**Bhindi Bhajee (V)**

Fresh okra cooked in fresh tomato with home blended south indian spices

**Brinjal Bhajee (V)**

Fresh aubergine cooked in fresh tomato and capsicum (red & green) with home blended south indian spices

**Vegetable Kootu**

Fresh vegetable cooked in coconut, cashewnuts and cream with home made south indian spices

**Fried Dal (V)**

Yellow pulse with light chilly, tomato and lemon seasoning

**Sambar (V)(O)**

Fresh vegetable cooked in fresh coconut and lentil with home made south indian spice

**Onion Sambar (V)(O)**

Onion and tomato gently cooked with fresh coconut and lentil with home made south indian spice

**Suki Bhajee (V)(O)**

Fresh dry vegetable tossed in karahi with coconut and home made south indian spices

**Zeera Aloo (V)(O)**

Potatoes lightly fried with a zesty mix of cumin seeds, coriander & curry leaves

**Potato Palya (V)(O)**

Potatoes cooked with home blended south indian spices

## Thalis



### **Traditional Udupi Thali (O)**

Traditional south indian platter made mostly with lentils served with pappadam, raitha, palaya, suki bhajee, kootu, vegetable sambar, dal, rasam, basmati rice, poori and dessert

### **Sagar Thali**

Restaurant special platter served with pappadam, raitha, potato palya, kootu, dal, curry of the day, special rice of the day, paratha and dessert

### **Rajdani Thali**

Traditional north indian platter served with Pappadam, bhajia, raitha, vegetable kurma, channa masala, mutter paneer, aloo gobi, pillau rice, chappathi and dessert

## **Home Made Fresh Bread**

### **Poori (V)(O)**

Two pieces of deep fried puffy dough

### **Batura (O)**

Large fluffy fried bread

### **Chappathi (V)(O)**

Two pieces of unleavened baked bread

### **Stuffed Paratha**

One piece leavened bread filled with spiced potato

### **Paratha (O)**

One piece delicious flaky leavened plain flour bread

## **Home Made Rice Speciality**

### **Lemon Rice (V)(O)**

Basmati rice tossed in a deep pan with peas and fresh lemon juice served with raitha

### **Garlic Rice (V)**

Basmati rice tossed in a deep pan with fresh garlic, cumin seeds, dried red chillies served with raitha

### **Vegetable Biriyani**

Basmati rice cooked with vegetables and home made spices served with vegetable kurma, raitha & salad

### **Vegetable Pilau Rice (O)**

Basmati rice prepared with mixed vegetables and ghee

### **Boiled Rice (V)(O)**

Basmati rice

### **Bakalbath (O)**

A cooling mixture of rice, cucumber and yoghurt, tempered with asafoetida, served with home-made pickle.

## Desserts

Gulab Jammun (O)

Home made condensed milk rolled into balls, deep fried and soaked in sugar syrup

Payasam (O)

Hot pudding made with vermicelli, sugar, milk, cashew nuts & raisins

Ras Malai (O)

Sponge milk pudding

Rassogulla (O)

Condensed milk rolled into balls and soaked in sugar syrup served chilled

Sheera (O)

Cream of wheat cooked in sugar, ghee, with raisins and nuts

Kulfi (O)

(Indian ice cream) Mango, Malai, Pistachio or Almond

## Ice Cream

Chocolate, Vanilla or Strawberry (O)

Mango Sorbet (V)(O)

Coconut, Cassata or Pistachio Ice Cream (O)

## Tea & Coffee

Masala Tea

English Tea/ Lemon Tea/ Peppermint Tea/ Green Teea

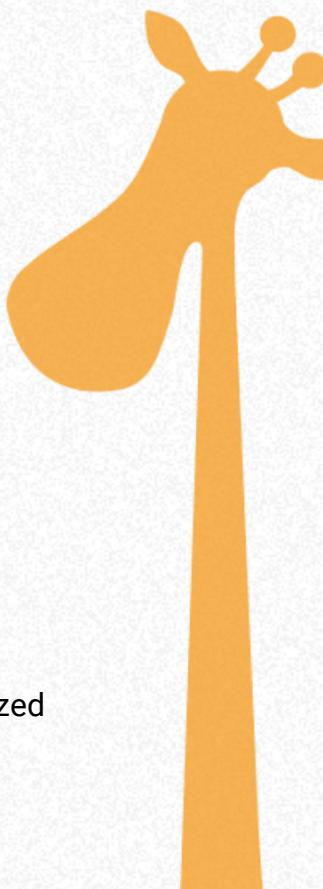
Filter Coffee

Espresso

Double Espresso

Mysore Coffee (South Indian Cappuccino)

Cappuccino/ Hot Chocolate



## Sagar Speciality Drinks

Salt Lassi

Sweet Lassi

Mango Lassi

Kessar Badam Milk

Pista Milk Shake

Kashmiri Falooda

Limbu Pani

(lemonade)

(Home Made Freshly Squeezed

Milkshakes

(Chocolate, Vanilla, Strawberry, Mango)

## Soft Drinks

Coke/ Diet Coke/ Fanta Orange/ 7up  
Ginger Ale/ Soda Water/ Tonic Water  
Bottled Water (Still/ Sparkling) 750ml  
Glass of Water (Still/ Sparkling) 330ml

## Juices

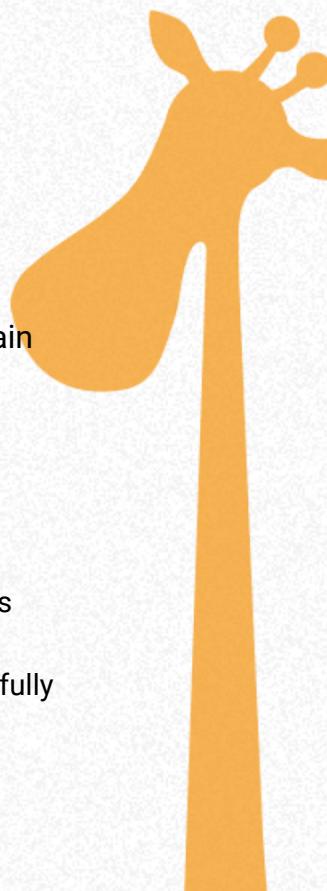
Orange  
Pineapple  
Mango  
Passion  
Guava  
Apple  
Freshly Squeezed Orange Juice

## Beers

Kingfisher Large (500ml)  
Kingfisher (330ml)  
Becks (Half Pint)  
Pils (Half Pint)

## House Wine

White - Arium Air n Blanco Albali, Valdepeas from Spain  
A lightly flavoured but refreshing white from Spain with a creamy palate  
Red - Arium Tempranillo-Garnacha Tinto Albali, Valdepeas from Spain  
A soft and gently spicy red from Spain. Flavours of black fruits and vanilla



## White Wines

Monte Verde Sauvignon Blanc, Central Valley from Chile  
A clean and light Sauvignon Blanc with a dry palate and green fruit flavours  
Cape 1652 Chenin Blanc, Western Cape from South Africa  
This Chenin from South Africa has baked apple and lime flavours. Dry but fully flavoured

Pinot Grigio di Pavia, Collezione Marchesini from Italy  
A delicately aromatic Pinot Grigio from Italy. Citrus and stone fruit flavours  
Berri Estates Unoaked Chardonnay, South-Eastern Australia from Australia  
A flavoursome Chardonnay which is rich but not oaky making it great with spicy food

## Rose Wine

Arium Tempranillo-Garnacha Rosado Albali, Valdepeñas from Spain A juicy and scented rose from Spain refreshing and vibrant

## Red Wines

Monte Verde Merlot, Central Valley from Chile  
A soft and rounded Merlot from Chile with flavours of black plums  
Luis Felipe Edwards Lot 2 Malbec, Rapel Valley from Chile  
A dark and scented Malbec with flavours of blueberries and blackberries  
Berri Estates Shiraz, South-Eastern Australia from Australia  
A spicy Shiraz from Australia. Rich and dark with just a hint of vanilla on the palate  
La Campagne Cabernet Sauvignon, Pays d'Oc from France  
A fruity Cabernet with distinct flavours of blackcurrants and violets

## Vegetarian White Wines

La Campagne Chardonnay, Pays d'Oc from France  
This is a delicate Chardonnay from France with nutty and fig flavours  
Verdicchio dei Castelli di Jesi Classico, Farnese from Italy  
This is a lightly flavoured white from Italy but has a rich palate and crisp acidity  
refreshing  
Raimat Abadia Chardonnay-Albariño from Spain  
This is a great, quirky wine from Spain that is aromatic with notes of stone fruits and spring flowers



## Vegetarian Red Wines

Le Caprice Merlot, Vin de France from France  
Soft, plummy palate which is dry but well balanced  
Le Caprice Cabernet Sauvignon, Vin de France from France  
This is a light to medium weight Cabernet that has delicate blackcurrant jam flavours  
Raimat Abadia Cabernet Sauvignon-Tempranillo from Spain  
A spicy red from Spain with flavours of black cherries and vanilla. Medium bodied

## **Champagne & Sparkling Wines**

- Prosecco, Sant Orsola, NV from Italy  
A light and crisp sparkling wine from Italy
- Louis Dornier et Fils Brut, NV from France  
A fine Champagne with vigorous mousse and lively palate
- Lanson Black Label Brut, NV from France  
A classic Champagne with fine bubbles and a palate of lemons and green apples

## **Spirits**

- Bacardi
- Captain Morgan
- Gordon Gin
- Smirnoff/ Absolut

## **Whiskey**

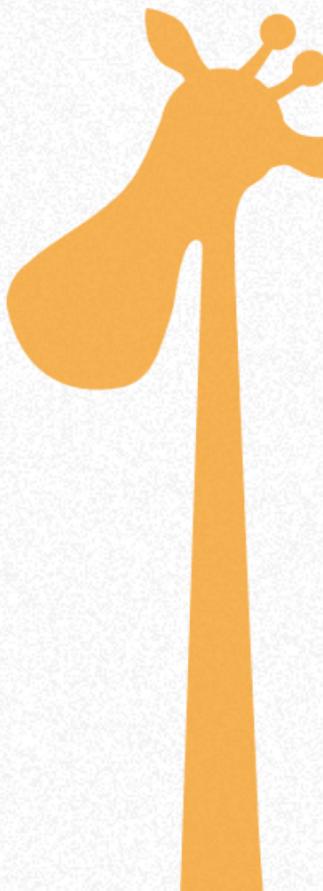
- Black Label
- Chivas
- Red Label
- Glenfiddich
- Laphroaig
- Jameson
- Jack Daniels
- Famous Grouse

## **Aperitifs (50ml)**

- Cinzano Bianco
- Martini (Dry Rosso)
- Campari
- Sherry (Dry/ Medium/ Cream)
- Port

## **Liqueurs (50ml) & Cognac (25ml)**

- Malibu
- Baileys
- Drambuie
- Tia Maria
- Cointreau



Southern Comfort

Hennessey

Remy Martin

Irish Coffee

V denote suitable for vegan

O denote Onion & garlic free

