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SARISKA

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Dinner Menu



Tales of the Lamb Curry

Long before flights and highways, trains carried stories across India. In the dining cars of the Rajputana railways, chefs created a curry robust enough to soothe weary travelers and fiery enough to battle the desert night chill—**Railway Lamb Curry**. Tender meat slow-cooked with aromatic spices and softened with a touch of coconut milk became the ultimate comfort for those on the iron tracks. Even today, a single bite evokes a journey—nostalgic, bold, and timeless, just like the rails where it was born.

SARISKA

At Sariska, each dish is meticulously crafted to embody the royal flavors of Rajasthan and served with heartfelt warmth.

ALLERGIES

Please inform our staff member



Treenuts



Sulphur Dioxide



Sesame



Peanut



Molluscs



Mustard



Lupin



Milk



Fish



Gluten



Egg



Crustaceans



Celery



Soybean

(S) Spicy (V) Vegetarian (Ve) Vegan (D) Dairy
(G) Gluten (N) Nuts

Please note: Dishes marked (V) may contain eggs. While we maintain strict procedures to minimize the risk of cross-contamination, we cannot guarantee that any dish or beverage is entirely free from allergens

If you have any food allergies or specific dietary requirements, please inform our team.

We are pleased to offer a selection of dishes suitable for vegan, gluten-free, and dairy-free diets, ensuring every guest can enjoy the Sariska experience to the fullest.

Starters

Royal Poppadum Basket (4 pcs) 3.9

Begin your Sariska dining experience with our golden, crispy Indian crackers, a delightful basket of four, perfectly crafted to awaken your appetite in true royal style.

Heritage Chutney Tray 3.5

A vibrant selection of chutneys, tangy onion, sweet mango, cooling yoghurt, and a hint of chilli, a true taste of Indian tradition.

Sariska Chicken Lollipop 8.5

Get hooked on our irresistible Chicken Lollipops, juicy wings shaped to perfection, marinated in our signature spices, deep-fried for the ultimate crunch, and served with a bold garlic chilli sauce that packs a punch.

Indo-Chilli Chicken Stir Fry 9

A Sariska twist on a street-food favourite — tender chicken tossed in a fiery Indo-Chinese sauce with a kick of chilli.

Puri Delight (Chicken / Prawn) 9.5

Light, fluffy puri bread topped with spiced chicken or prawns. A timeless Indian classic with a royal touch.

Crispy Chicken Pakora 8.5

Succulent chicken breast pieces coated in spiced batter and fried until crisp. A popular British-Indian starter, done the Sariska way.

Gunpowder Paneer 9.5

Indian paneer dusted with fiery South Indian gunpowder spices, crisped to perfection. A heritage vegetarian favourite.

Punjabi Samosa (Veg or Meat) 7.5

Crispy pastry pockets filled with spiced vegetables or savoury minced meat. A true North Indian classic loved across Britain.



Vegetable Sariska Banquet Platter 19

A luxurious platter of festive favorites, samosas, chaat bombs, spring rolls, and paneer tikka, elegantly curated for sharing and savoring the royal way. (For 2 person)

Meat Sariska Banquet Platter 22

A festive platter of favourites, chicken chaat, chicken lollypop, gobi manchurian and onion bhaji.

A perfect for sharing, the royal way. (For 2 person)

Street Starters

Chaat Bomb	7
Crispy puri shells filled with spiced potato, topped with tangy tamarind, mint water or cooling yoghurt.	
Samosa Chaat	9.5
Golden samosas crushed and layered with tangy tamarind, creamy yoghurt, fresh herbs and a sprinkle of spice.	
Bhel Puri	9.5
A street favourite of puffed rice, potatoes, chickpeas and crispy pastry tossed with chutneys and spices.	
Gobi Manchurian	8.5
Cauliflower florets wok-tossed in a zesty Indo-Chinese Manchurian sauce with peppers and spring onions.	
Paneer Pakora	8.5
Soft paneer dipped in a spiced batter, deep fried till golden and served with mint chutney.	
Onion Bhaji	6.5
Crisp onion fritters fried to perfection, spiced lightly and served with chutney.	
Okra Fries	9
Crispy okra fries dusted with spices and served with a tangy sweet chilli dip.	
Hummus & Naan Dippers	8.5
Silky beetroot & cumin hummus with roasted garlic, paired with thin, crisp naan dippers.	



South Indian

Chicken/Paneer Dosa	12
A traditional South Indian rice & lentil crepe, filled with your choice of spiced chicken or paneer, served with chutney & sambar.	
Masala Dosa	9
Classic thin rice & lentil crepe, generously filled with seasoned potato masala, served with chutney & sambar.	

Grilled Starters

Mixed Starters	11.5
Lamb chop, chicken tikka, seekh kebab and chicken lollipop (for 1 person)	
Massala Fish	9.5
Fresh fish chunks marinated in coriander, green chilli & house spices, grilled to perfection.	
Mughal Spiced Duck	12.9
Succulent duck breast marinated in aromatic Mughal spices, finished with a sweet-spicy tangerine glaze.	
Skewered Monk Fish	12.9
Delicate monk fish skewered & grilled, served with sweet potato and peach sauce.	
Garlic Chicken Tikka	9.5
Juicy chicken morsels infused with garlic & warming spices, roasted in the tandoor for smoky depth.	
Garlic Chilli Paneer Tikka	9.5
Cubes of homemade paneer marinated with garlic & chillies, skewered and flame-grilled.	
Chicken Tikka	8.5
Classic tandoori chicken tikka, marinated in yoghurt & spices for a rich smoky flavour.	
Tandoori King Prawn	15.5
Plump king prawns marinated in spiced yoghurt, chargrilled in the tandoor with a smoky finish.	
Seekh Kebab	8.5
Minced lamb mixed with herbs & spices, skewered and grilled over flames for authentic flavour.	
Lamb Chop (2 pieces)	9.5
Juicy lamb chops marinated overnight with traditional spices, chargrilled for a tender finish.	



Tandoori

All Tandoori dishes are available as Shashlik £5.00 Extra

Jumbo Prawn Kebab

23

Tandoor-grilled jumbo prawns, marinated with spices for a rich taste.

Chicken Tikka

14.9

Tender chicken pieces marinated in yoghurt and spices, cooked in the tandoor.

Tandoori Chicken

14.9

Whole chicken marinated with herbs and spices, cooked to smoky perfection in the tandoor.

Lamb Chops (5 Pieces)

19.9

Charcoal-grilled lamb chops marinated with aromatic spices.

Seekh Kebab

13.9

Minced lamb skewers mixed with spices and cooked in the tandoor.

Tandoori Mixed Grill

21

A delicious platter of assorted tandoori meats.

Paneer Tikka

15.9

Cottage cheese cubes marinated in spices and grilled in the tandoor.

Tandoori Salmon

18

Fresh salmon fillet marinated with spices and grilled in the tandoor.

Garlic Chilli Lamb Chops

21

Savour our juicy lamb chops, marinated with garlic, chilies, and aromatic spices, then perfectly tandoor-grilled to achieve a smoky, irresistible flavour in every bite.

Garlic Chilli Salmon Fish Tikka

18

Treat yourself to succulent salmon chunks, marinated with garlic, chilies, and aromatic spices, then tandoor-grilled to perfection for a smoky, mouthwatering flavour that's simply irresistible.



Signature Curries

Sariska Special Chicken	16.9
Our house special chicken curry, slow-cooked with chef's secret spices for a rich, comforting taste.	
Shashlik Karahi Lamb	17.9
Spiced lamb cooked with peppers, onions & tomatoes in a sizzling karahi style.	
Hyderabadi Chicken	15.9
Chicken simmered in traditional Hyderabadi spices with a touch of coconut & herbs.	
Lahori Beef	17.9
Succulent beef cooked in Lahori-style spices, packed with bold flavour.	
Beef Chillies Garlic Masala	17.9
Fiery beef curry with fresh chillies, garlic and warming spices.	
Sariska Fish Special	17.9
Fresh fish fillets cooked in Sariska's signature spice blend with a light curry sauce.	
Monk Fish Khazana	19.9
Succulent monk fish skewers scented with lemongrass, served with sweet potato.	
Handi Exotica	20.9
A royal blend of tandoori chicken, lamb & prawns with cashews, moringa & spices.	
Laal Maas	18.9
A traditional Rajasthani speciality of tender lamb in a fiery red chilli & garlic sauce.	
South Indian Balti	18.9
Tandoori chicken & lamb cooked in a medium-spiced South Indian balti sauce.	
Apna Chicken Achari	18.9
Tangy chicken marinated in pickling spices & grilled, served in a spicy achari curry.	
Chicken Tawa	17.9
Lahore-style marinated chicken breast, slow-cooked on the tawa with rustic spices.	
Slow Cooked Railway Lamb	19.9
A historical lamb curry inspired by railway kitchens, slow-cooked with garlic, ginger, mustard & garam masala.	
Grilled Duck with Tangerine Sauce	19.9
Juicy grilled duck breast paired with a sweet-spicy tangerine glaze.	



Classic Curries

Chicken Tikka Masala

15.9

Mild, creamy and packed with flavour the nation's favourite curry.

Butter Chicken

15.9

Tender chicken simmered in a silky tomato & butter sauce with aromatic spices.

Chicken Handi

15.9

Classic North Indian style chicken curry, cooked in a handi with chef's special spices.

Goan Fish Curry

17.9

Coconut-based curry infused with Goan coastal spices & tamarind.

Garlic Chilli Masala

16.9

A classic hot & spicy curry made with garlic, chillies and chef's special masala.

Coconut with Lamb

18.9

Tender lamb simmered in a creamy coconut-based curry with subtle spices.

Traditional Curries

**Chicken 14 Lamb 17 Prawn 16 Quorn 14
Paneer 15 Beef 15 Vegi 14**

Jalfrazi - Hot

Madras - Hot

Rogan Josh - Medium

Karahi - Medium

Balti - Medium

Korma - Very Mild

Naga - Very Hot

Dansak - Mild

Sambar - Medium/Hot

Dupiaza - Medium

Bhuna - Mild/Medium

Vindaloo - Very Hot

Saggwalla - Medium



Biryani

Chicken Biryani

17

Indulge in our fragrant basmati rice infused with tender, spiced chicken, fresh herbs & a medley of aromatic spices, a flavourful masterpiece that delights with every bite.

Beef Biryani

19

Savor the richness of our slow-cooked beef biryani, tender layers of beef and fragrant basmati rice infused with saffron, aromatic spices, and fresh herbs for a truly royal indulgence.

Lamb Biryani

21

Experience the timeless taste of our traditional lamb biryani, succulent lamb slow-cooked to perfection with fragrant basmati rice, aromatic spices, and fresh herbs for an unforgettable feast of flavour.

Vegetable Biryani

17

Delight in a vibrant medley of garden-fresh vegetables, perfectly cooked with fragrant basmati rice and aromatic spices, a wholesome and flavourful celebration in every bite.

Mixed Biryani

21

Indulge in a hearty feast of tender meats and fresh vegetables, layered with fragrant basmati rice and aromatic spices a rich, flavourful harmony that satisfies every craving.

Veg Sides

	Mains	Sides
Tarka Daal	13	8.9
Bhindi Bhaji	13	8.9
Daal Makhni	13	8.9
Saag Aloo	13	8.9
Cauliflower Bhaji	13	8.9
Mushroom Bhaji	13	8.9
Saag Bhaji	13	8.9
Channa Chotry	13	8.9
Aloo Gobi	13	8.9
Bombay Aloo	13	8.9
Saag Paneer	13	8.9
Vegetable Bhaji	13	8.9

Sundries

Pilau Rice	5
Plain Rice	5
Onion Rice	6.9
Egg Pilau	6.9
Mushroom Rice	6.9
Masala Fries	5
Plain Naan	5
Garlic Naan	6
Tandoori Roti	5
Keema Naan	6.5
Peshwari Naan	5
Raita	7.5
Chips	5
Chapatti	3
Puri	3

Salads

Mango Salad	8.5
Refreshing salad with fresh mango chunks.	
House Salad	6.5
Fresh mixed greens with a light dressing.	
Indian Salad	8.5
Traditional Indian-style salad with onions, cucumber & tomato.	



Rajwada Thali 29

(Meat Thali)
“The Royal Court Platter” – inspired by Rajasthan’s royal feasts, perfect for meat lovers.

Chicken Pakora, Laal Maas, Chicken Karahi, Sariska Special Chicken, Gulab Jamun, Pilau Rice & Naan

Marwari Thali 26

(Veg Thali)
“The Vegetarian Jewel of Rajasthan” – authentic all-veg spread from the Marwar region.

Veg Samosa, Gobi Manchurian, Veg Bhuna, Saag Paneer, Gulab Jamun, Pilau Rice & Naan

Thar Sagar Thali 29

(Seafood Thali)
“Desert Meets Sea” – Rajasthan’s roots blended with coastal seafood flavours.

Masala Fish, Goan Fish Curry, Monk fish Khazana, Prawn Balti, Gulab Jamun, Pilau Rice & Naan

Maharaja Thali 29

(Mixed Thali)
“The Great King’s Feast” – a grand indulgence showcasing a complete variety.

Veg Samosa, Lamb Karahi, Chicken Handi, Goan Fish curry, Gulab Jamun, Pilau Rice & Naan





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