D R I N K S

Sagar Speciality Drinks

Lassi is a delicious cool, creamy yoghurt & milk drink, served chilled

Salt Lassi D	**£3.85**
Sweet Lassi D	**£3.85**
Mango Lassi D	**£4.15**
Limbu Pani	**£3.45**

Home made freshly squeezed lemonade

Soft Drinks

Coke / Diet Coke Coke Zero / Fanta Orange / Sprite (330ml Glass)	**£3.25**
Appletiser 275ml	**£3.25**

Schweppes

Ginger Ale / Soda Water	**£2.65**
Tonic Water / Slimline Tonic Water	**£2.65**
Water Bottle (still / sparkling) 750ml	**£4.25**
Water Glass (still / sparkling) 330 ml	**£2.45**

Aperitifs (50ML)

Cinzano Bianco	**£3.25**
Martini (Dry Rosso)	**£3.25**
Campari	**£3.25**

Spirits (25ML)

Bacardi	**£4.25**
Captain Morgan	**£4.25**
Gordon's Gin	**£4.25**
Smirnoff	**£4.25**

Cognac (25 ML)

Remy Martin	**£4.25**
Courvoisier	**£4.25**

Juices

Orange	**£2.65**
Mango	**£2.65**
Passion	**£2.65**

Beers

Kingfisher (330ml) 4.8%	**£3.95**
Cobra (330ml) 4.8%	**£3.95**
Cobra (330ml) Alcohol Free - 0%	**£3.95**
Becks (275ml) 4.8%	**£3.95**
Heineken (330ml) 5%	**£3.95**
Kingfisher Large (650ml) 4.8%	**£6.85**
Cobra Large (660ml) 4.8%	**£6.85**
King Cobra Double Fermented Superior Beer (750ml) 7.5%	**£14.95**

Whiskey (25ML)

Black Label	**£4.25**
Chivas Regal	**£4.25**
Red Label	**£4.25**
Glenfiddich	**£4.25**
Laphroaig	**£4.25**
Jameson	**£4.25**
Jack Daniels	**£4.25**

Liqueurs (25 ML)

Malibu	**£4.25**
Drambuie	**£4.25**
Tia Maria	**£4.25**
Cointreau	**£4.25**
Southern Comfort	**£4.25**
Baileys (50ml)	**£4.25**

Vegetarian White Wine

	125ml	175ml	bottle
Ayrum Verdejo Blanco Albali, Valdepeñas, Spain. This aromatic Verdejo shows floral notes with green apple and citrus fruit on the palate.	**£3.95**	**£4.45**	**£17.95**
Cullinan View Chenin Blanc, South Africa. Delicious fresh and creamy with peach fruit character. A classic South African style.		**£4.65**	**£18.95**
Monte Verde Sauvignon Blanc, Chile. Classic gooseberry flavours enhanced by tropical fruit and zesty lemon		**£4.85**	**£19.95**
Pinot Grigio di Pavia, Collezione Marchesini, Italy. Lovely buttery, crisp and dry style with typical pear fruit from this area of central northern italy in the Southern section of Lombardy.			**£21.95**
Da Luca Pinot Grigio, Terre Siciliane, Italy. Vegan Delicious fresh and creamy with peach fruit character. A classic South African style.			**£22.95**

Vegetarian Rose Wine

	125ml	175ml	bottle
Ayrum Tempranillo Rosado Albali, Valdepeñas (Spain) This aromatic Verdejo shows floral notes with green apple and citrus fruit on the palate.	**£3.95**	**£4.65**	**£18.95**
Los Romeros Merlot Rosé, Central Valley (Chile) Vegan Bright raspberry and strawberry aromas with pleasant blackcurrant flavours make this a soft easy drinking wine.	**£4.15**	**£4.85**	**£19.95**

Vegetarian Red Wine

	125ml	175ml	bottle
Borsari Cabernet Sauvignon, Italy. Bright, soft berry-fruits with juicy damsons, a smooth, easy-going red.	**£3.95**	**£4.45**	**£17.95**
Solstice Shiraz, Italy. A softer style of this spicy, full flavoured grape, that thrives in the Sicilian sun - ripe, light and lively.		**£4.65**	**£18.95**
Monte Verde Merlot, Central Valley, Chile. Vegan A supple and intensely juicy style with intense flavours of ripe red berries and plums		**£4.85**	**£19.95**
Callia Malbec, San Juan, Argentina. Plenty of ripe, soft berry fruit flavours with the usual pinch of spice associated with Malbec as well as cinnamon and vanilla oak-spice notes			**£21.95**
Da Luca Nero d'Avola, Terre Siciliane, Italy. Vegan Delicious cherry and bramble fruit aromas, followed by a note of vanilla on the finish			**£22.95**

Vegetarian Sparkling Wine & Champagne

	125ml	175ml	bottle
Da Luca Prosecco (Italy) Vegan 200ml Pear and peach fruit on a lively, soft and generous palate.			**£8.95**
Da Luca Prosecco (Italy) Vegan Pear and peach fruit on a lively, soft and generous palate.			**£29.95**
Louis Dornier et Fils Brut (France) Vegan A light, fresh, vigorously youthful Champagne with a fine, elegant, slightly lemony nose, and long, crisp palate.			**£39.95**

sagar

M E N U

Our chefs are from Udupi, a small town in the coastal region of the Western Ghats, about 360km from Bangalore in Karnataka. At a famous temple there is an idol of Lord Krishna richly adorned in jewels. The town is a knowledged centre for authentic South Indian Cuisine. Udupi chefs are renowned for the cooking of traditional South Indian vegetarian food.

Sagar is a restaurant that is recognised as breaking new ground in the presentation of South Indian vegetarian dishes, including some which are new to this country.

We do Onion Garlicfree Dishes. Please ask the staff for seperate menu.

A discretionary 12.5% service charge will be added to your bill.

FOOD ALLERGIES AND INTOLERANCES
Please speak to our staff about the ingredients in your meal when placing your order. Thank you

Famous Starters from South India

Idli Vegan **£5.55**
Gently steamed rice dumplings served with sambar and coconut chutney
Contains Mustard

Idli Vada Vegan **£6.35**
Gently steamed rice dumplings & lentil doughnut served with coconut chutney & sambar
Contains Mustard

Kancheepuram Idli Vegan **£6.25**
Traditional rice and lentil dumplings with green chilly, pepper and cashew nuts, served with red chutney and sambar
Contains Nuts • Mustard

Medu Vada Vegan **£5.85**
Fried lentil doughnuts, soft in the middle and crispy on the outside
Contains Mustard

Rasa Vada Vegan **£5.25**
Soft lentil doughnuts soaked in warm tangy rasam
Contains Mustard

Special Upma Vegan **£4.55**
Cream of wheat cooked with delicate spice, fresh tomato, peas and rich cashew nuts
Contains Gluten • Nuts • Mustard

Samosa Vegan **£5.85**
Crisp pasty turnovers filled with delicate spice potatoes, peas and cashew nuts
Contains Gluten • Nuts

Potato Bonda Vegan **£5.15**
Seasoned potatoes and mild spice fried in a gram flour batter
Contains Mustard

Vegetable Kebab Vegan **£5.85**
Mixed vegetables and potatoes tenderly mixed, served with salad and coconut chutney
Contains Gluten

Chilli Paneer **£8.75**
Cottage cheese stir fried with capsicum, chillies, onion, garlic & tossed in soya sauce
Contains Dairy

Bhajia Vegan **£5.15**
Chopped onions dipped in light batter of gram flour, rice coriander seeds and fried them to give the extra munch

Pappadam Vegan **£2.85**
Two crispy snacks made of black gram lentils served with pickle & chutney

Soups

Rasam Vegan **£3.95**
Traditional south indian spicy soup
Contains Mustard

Dal Soup Vegan **£3.60**
Lentil broth

Bombay Chowpati Special

Bhel Puri Vegan **£4.75**
Puffed rice sev mixed with sour & garlic chutney with tender potatoes and onions
Contains Gluten

Sev Puri (Vegan option available) **£5.25**
Crisp poori prepared with onions, tamarind, coriander, garlic chutney and yoghurt garnished with sev
Contains Milk • Gluten

Dahi Potato Puri **£5.35**
Small crispy poori stuffed with potatoes, sweet & sour spicy chutney and yoghurt
Contains Milk• Gluten

Aloo Papadi Chat **£5.15**
Crispy poori served with potatoes, sour & spicy chutney and yogurt
Contains Milk• Gluten

Pani Puri Vegan **£5.15**
Small crispy poori served with chickpeas, sour & spicy consommé
Contains Gluten

Dahi Vada **£5.25**
Lentil doughnuts soaked in cold home made yoghurt.
Contains Milk

Mogo Chips Vegan **£5.25**
Served with tomato ketchup and sweet chutney

Potato Chips Vegan **£4.25**
Served with tomato ketchup

Main Meals

All Dosa's served with sambar & coconut chutney

Plain Dosa Vegan **£5.80**
Rice and lentil pancake
Contains Mustard

Masala Dosa Vegan **£7.55**
Rice & lentil golden pancake filled with potato, onions & carrot
Contains Mustard

Mysore Masala Dosa **£8.35**
(Vegan option available)
Very famous rice and lentil spicy pancake spreaded with red coconut chutney filled with potato, onions & carrot
Contains Mustard • Milk

Rava Dosa Vegan **£7.55**
Cream of wheat & rice pancake
Contains Gluten • Mustard

Rava Masala Dosa Vegan **£8.25**
Cream of wheat & rice pancake filled with potato, onions & carrot
Contains Gluten • Mustard

Onion Rava Dosa Vegan **£7.75**
Cream of wheat & rice crispy pancake with sautéed onions
Contains Gluten • Mustard

Onion Rava Masala Dosa **£8.55**
Vegan
Cream of wheat & rice pancake filled with potato,onions & carrot
Contains Gluten • Mustard

Paneer Dosa **£8.15**
Rice & lentil pancake filled with home made cottage cheese, potato, onion, carrot and capsicum (red & green) with mild spices
Contains Milk • Mustard

Cheese Dosa **£7.15**
Rice and lentil pancake with cheese
Contains Milk • Mustard

Sagar Special Dosa **£9.35**
(Vegan option available)
Rice and lentil pancake filled with onions, tomatoes, coriander and smashed mixed vegetables cooked in tomato sauce and spices
Contains Milk • Mustard

Paper Masala Dosa Vegan **£10.15**
Crispy rice and lentil pancake served with potato, onions & carrot filling on the side
Contains Mustard

Paper Paneer Dosa **£10.95**
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
Contains Milk • Mustard

Uthappams (Lentil Pizza)

All Uthappams served with sambar & coconut chutney

Plain Uthappam Vegan **£6.55**
Traditionally prepared rice & lentil pizza
Contains Mustard

Onion Uthappam Vegan **£7.25**
Traditionally prepared rice & lentil pizza topped with onion
Contains Mustard

Tomato Uthappam Vegan **£7.25**
Traditionally prepared rice & lentil pizza topped with tomato
Contains Mustard

Coconut Uthappam Vegan **£7.25**
Traditionally prepared rice & lentil pizza topped with coconut
Contains Mustard

Onion & Chilli Uthappam **£7.85**
Vegan
Traditionally prepared rice & lentil pizza topped with onion & chillies
Contains Mustard

Mix Uthappam Vegan **£8.15**
Traditionally prepared rice & lentil pizza topped with tomato, onion & coconut
Contains Mustard

Masala Uthappam Vegan **£8.55**
Traditionally prepared rice & lentil pizza topped with potato, onion, coriander, mulaga podi (gun powder)
Contains Mustard
(Toppings: Cheese Toppings 95p, Coriander Toppings 45p)

Our Famous Curry Dishes

Vegetable Kurma Vegan **£7.25**
Creamy curry of fresh vegetables cooked in mild sauce with cashewnuts
Contains Nuts

Channa Masala Vegan **£7.25**
Chick peas simmered in a tomato curry with fresh spices, ideally eaten with batura

Mattar Paneer **£7.55**
A delicious curry with fresh home made cottage cheese, peas, cashewnuts & cream
Contains Milk • Nuts

Aloo Ghobi Vegan **£7.25**
A delicious curry with cauliflower, potato, fresh tomato and capsicum (red & green) with home blended south indian spices

Saag Aloo Vegan **£7.25**
A delicious curry with spinach, potato, with home blended south Indian spices

Saag Paneer **£7.55**
Lightly spiced fresh spinach cooked with fresh home made cottage cheese
Contains Milk

Bhajee Vegan **£7.15**
Smash mixed vegetables cooked in tomato sauce and spices

Bhindi Bhajee Vegan **£7.55**
Fresh okra cooked in fresh tomato with home blended south Indian spices
Contains Mustard

Brinjal Bhajee Vegan **£7.55**
Fresh aubergine cooked in fresh tomato and capsicum (red & green) with home blended south indian spices

Vegetable Kootu **£6.55**
Fresh vegetable cooked in coconut, cashewnuts and cream with home made south Indian spices
Contains Milk • Nuts • Mustard

Fried Dal Vegan **£6.75**
Yellow pulse with light chilly, onion, tomato, garlic, ginger and lemon seasoning
Contains Mustard

Sambar Vegan **£6.15**
Fresh vegetable cooked in fresh coconut and lentil with home made south Indian spice
Contains Mustard

Suki Bhajee Vegan **£6.15**
Fresh dry vegetable tossed in karahi with coconut and home made south Indian spices
Contains Mustard

Zeera Aloo Vegan **£6.15**
Potatoes lightly fried with a zesty mix of cumin seeds, coriander & curry leaves

Potato Palya Vegan **£6.15**
Potatoes cooked with home blended south Indian spices
Contains Mustard

Thalis

Traditional Udupi Thali **£18.15**
Traditional south indian platter made mostly with lentil's served with pappadam, raitha,palya, suki bhajee, kootu, vegetable sambar, dal, rasam, basmati rice, poori and dessert
Ask staff for details

Vegan Thali **£19.15**
Special platter with pappadam, channa masala, brinjal bhajee, vegetable kurma, sambar, potato palya, suki bhajee, lemon rice, paratha and dessert
Ask staff for details

Rajdani Thali **£18.15**
Traditional north indian platter served with Pappadam, bhajia, raitha, vegetable kurma, channa masala, mutter paneer, aloo gobi, pilau rice, chappathi and dessert
Ask staff for details

Home Made Fresh Bread

Poori Vegan **£4.15**
Two pieces of deep fried puffy dough
Contains Gluten

Batura Vegan **£4.15**
Large fluffy fried bread
Contains Gluten

Chappathi Vegan **£3.35**
Two pieces of unleavened baked bread
Contains Gluten

Stuffed Paratha Vegan **£4.35**
One piece leavened bread filled with spiced potato
Contains Gluten

Paratha Vegan **£3.35**
One piece delicious flaky leavened plain flour bread
Contains Gluten

Home Made Rice Speciality

Lemon Rice **£4.85**
(Vegan option available)
Basmati rice tossed in a deep pan with peas and fresh lemon juice served with raitha
Contains Mustard • Nuts • Milk

Garlic Rice **£4.85**
(Vegan option available)
Basmati rice tossed in a deep pan with fresh garlic, cumin seeds, dried red chillies served with raitha
Contains Mustard • Milk

Vegetable Pilau Rice Vegan **£4.55**
Basmati rice prepared with mixed vegetables and vegetable ghee

Vegetable Biriyani **£7.15**
Vegan option available)
Basmati rice cooked with vegetables and home made spices served with vegetable kurma, raitha & salad
Contains Milk • Nut

Boiled Rice Vegan **£3.35**
Basmati rice

Curd Rice **£5.55**
A cooling mixture of rice, cucumber and yoghurt, served with home-made pickle.
Contains Milk • Mustard

Extras

Raitha **£2.75**
Special salad made with carrots, cucumber & yoghurt
Contains Milk

Plain Yoghurt **£2.10**
Contains Milk

Green Salad Vegan **£4.15**
cucumber, tomato, onions, lettuce, carrots, chilly & lemon

Mini Salad (Tomato & Cucumber) Vegan **£2.10**

Onion & Green Chilly **£2.10**
Vegan

Mulaga Podi **£2.10**
Combination of lentils ground together with spices and served with ghee
Contains Milk

Pickles (each) **£1.85**
Lime pickle and mango chutney