

Dinner Menu

Roti Char (Vegetarian)

(Homemade Indian Breads)

<p>Chapati Indian style flat (with whole wheat) bread toasted over open flames</p>	1.50	
<p>Tandoori Roti Indian style whole wheat bread</p>	1.50	
<p>Missi Roti Bread made with a combination of wheat flour and gram flour and seasoned with spices</p>	2.50	
<p>Puri Deep fried puffed light bread</p>	1.95	
<p>Naan The traditional Punjabi tear-drop-shaped white bread baked in huge flat ovals by slapping it quickly on the sides of the Clay oven. Delicious with or without butter.</p>	1.95	
<p>Tandoori Prantha The common unleavened whole-wheat flour bread</p>	2.95	
<p>Onion Kulcha Mild-this scrumptious unleavened bread filled with onion</p>	3.95	
<p>Gobhi Kulcha Mild-this scrumptious unleavened bread filled with freshly minced cauliflower</p>	3.95	
<p>Aloo Prantha or Aloo Naan Mild-this scrumptious unleavened bread filled with mildly spiced potatoes</p>	3.95	
<p>Garlic Naan Freshly made Naan touched with garlic sauce and freshly minced garlic</p>	3.95	
<p>Piswari Naan Fresh naan stuffed with coconut, raisins and cashews</p>	3.95	
<p>Chilli Naan Top with Green Chillis for spice</p>	3.95	

Vegetarian Dishes

(All entrée items are served with rice, mint and onion chutneys)

<p>Dal - Black or Yellow Assorted lentils sautéed with ginger, onion, garlic and tomato</p>	12.95	 
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<p>Vegetable Vindaloo or Curry</p> <p>Garden fresh mixed vegetables cooked in a tang / hot curry and mild sauce</p>	12.95	
<p>Sag Aloo</p> <p>Potatoes cooked in spinach and flavorful spices</p>	11.95	
<p>Sag Paneer</p> <p>Potatoes and homemade Indian cheese cooked in spinach and flavorful spices</p>	11.95	
<p>Aloo Chhole</p> <p>Diced potatoes cooked in the popular Punjabi style</p>	13.95	 
<p>Chana Masala</p> <p>Chick peas cooked in the popular Punjabi style</p>	13.95	 
<p>Matar Paneer</p> <p>Green peas with homemade Indian cheese in a mildly spiced sauce</p>	13.95	
<p>Matar Aloo</p> <p>Potatoes cooked in a mildly spiced sauce</p>	13.95	 
<p>Matar Malai Methi</p> <p>Green peas cooked with fenugreek cream base sauce, ginger and garlic</p>	11.95	
<p>Aloo Gobhi</p> <p>Potatoes and cauliflower cooked in Indian spices</p>	13.95	
<p>Mushroom Matar</p> <p>Peas and mushrooms cooked in a mild Indian curry sauce</p>	13.95	
<p>Baingan Bhurtha</p> <p>Eggplant roasted in the tandoor and cooked with green peas, fresh tomatoes, onion, ginger and garlic in traditional Punjabi style</p>	13.95	 
<p>Bhindi Masala</p> <p>Fresh okra stuffed with exotic spices and cooked with onions and peppers</p>	13.95	 
<p>Vegetable Korma</p> <p>Mixed vegetables marinated in yogurt and cooked in a spicy cream sauce</p>	13.95	
<p>Shahi Paneer</p> <p>Homemade Indian cheese cooked with mildly spiced tomato and cream cheese</p>	13.95	
<p>Paneer Jal Fraizee</p> <p>Mild, medium or hot. Homemade Indian cheese prepared with fresh bell peppers, sliced tomatoes, onions and mild spices</p>	13.95	

<p>Vegetable Patia</p> <p>Fresh vegetables cooked with sweet and sour mangoes, spices and herbs with a touch of ginger</p>	13.95	
<p>Chana Sag</p> <p>Chick peas, lentils with fresh ginger garlic and spices</p>	13.95	
<p>Dal Palak</p> <p>Spinach, lentils with fresh ginger garlic and spices</p>	13.95	
<p>Paneer Chilli Fry</p> <p>Homemade cheese cooked Indian and Chinese style</p>	13.95	
<p>Paneer Bhurjee</p> <p>Homemade cheese sautéed with onion rings, garlic and tomato</p>	13.95	
<p>Paneer Makhni</p> <p>Homemade cheese with onion, tomatoes, garlic and fresh herbs</p>	13.95	
<p>Malai Kofta</p> <p>Homemade cheese stuffed in vegetable balls, cooked in a mildly spices creamy and almond sauce</p>	13.95	
<p>Paneer Masala</p> <p>Homemade cottage cheese with onions and tomatoes, cooked in butter with fresh herbs</p>	13.95	
<p>Kaju Curry</p> <p>Roasted cashew nuts cooked in a tomato, onion and spices based rich and creamy sauce. A delicious Punjabi dish.</p>	13.95	

Chef Specialties (Vegetarian)

<p>Karahi Aloo Palak</p> <p>Fresh chopped spinach cooked with fresh potatoes, nions, tomatoes and indian spices, tossed in Indian iron skillet (Karahi)</p>	13.95	
<p>Karahi Vegetables</p> <p>Fresh mixed vegetables cooked with traditional Indian herbs and spices, tossed in Indian iron skillet (Karahi)</p>	13.95	
<p>Karahi Paneer</p> <p>Paneer in a fried onion sauce with Indian spices cooked to perfection</p>	13.95	

Tandoor Specialties (Vegetarian)

(All cooked traditionally and served in an Indian iron skillet with rice)

<p>Paneer Tikka</p> <p>Homemade cottage cheese roasted in our clay oven, then simmered in a tomato</p>	13.95	
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Biryanis - Rice Specialties (Vegetarian)

(Select royal portions of vegetables sautéed in herbs and spices with fragrant rice)

Rice Pulao Lightly fried rice with peas and a touch of cumin seeds	3.95	
Vegetable Biryani Fragrant rice cooked with fresh vegetables	12.95	

Combination Dinners (Vegetarian)

Vegetarian Thali A vegetarian taste adventure of three vegetable curries. Served with Chutney, Rice and Naan Bread on a traditional Indian Thali dish, Veg Korma, Sag Paneer and Chana Masala.	15.95	
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