

## Dinner Menu

### *Roti Char*

(Homemade Indian Breads)

<b>Chapati</b> Indian style flat (with whole wheat) bread toasted over open flames	1.50	
<b>Tandoori Roti</b> Indian style whole wheat bread	1.50	
<b>Missi Roti</b> Bread made with a combination of wheat flour and gram flour and seasoned with spices	2.50	
<b>Puri</b> Deep fried puffed light bread	1.95	
<b>Naan</b> 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.	1.95	
<b>Tandoori Prantha</b> The common unleavened whole-wheat flour bread	2.95	
<b>Onion Kulcha</b> Mild-this scrumptious unleavened bread filled with onion	2.95	
<b>Gobhi Kulcha</b> Mild-this scrumptious unleavened bread filled with freshly minced cauliflower	2.95	
<b>Paneer Kulcha</b> Mild-this scrumptious unleavened bread filled with homemade cheese	2.95	
<b>Aloo Prantha or Aloo Naan</b> Mild-this scrumptious unleavened bread filled with mildly spiced potatoes	2.95	
<b>Garlic Naan</b> Freshly made Naan touched with garlic sauce and freshly minced garlic	2.95	
<b>Keema Naan</b> Naan stuffed with ground lamb and Indian spices	3.95	
<b>Piswari Naan</b> Fresh naan stuffed with coconut, raisins and cashews	3.95	

### *Lamb Specialties*

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

<b>Goat Curry - Halal Meat</b> Goat with bone cooked in classic Indian sauce and spices	14.95	
<b>Goat Kadahi - Halal Meat</b> Goat cooked in fried onion sauce, bell peppers and Indian spices cooked to perfection	14.95	
<b>Lamb Vindaloo</b> Extra-hot spicy lamb cooked in a sharp, tangy sauce	15.95	

<b>Lamb Rogan Josh</b> Cubes of lamb marinated in exotic spices and cooked with chopped tomatoes in a creamy sauce	15.95	
<b>Lamb Korma</b> A rare delicacy from Northwest India. Juicy pieces of lamb especially prepared with yogurt, onions, tomatoes and mild spices	15.95	
<b>Lamb Pasanda</b> Slices of lamb marinated in cream and cooked in a spicy almond sauce	15.95	
<b>Lamb Bhuna</b> Hearty appetites will appreciate our specialty from the upper Northern region of India. Diced lamb grilled with Himalayan herbs, tomatoes and bell peppers prepared in a traditional style.	15.95	
<b>Lamb Mango</b> Lamb with mango, aromatic herbs, touch of ginger, garlic and spices	15.95	
<b>Keema Matar</b> Minced lamb cooked with peas in mild spices	15.95	
<b>Lamb Madras</b> Lamb cooked in an onion gravy with coconut, a touch of tamarind, mustard and curry leaves	15.95	
<b>Lamb Do Piazza</b> Boneless lamb marinated, roasted in tandoor, cooked with onion, tomato and fresh ginger pieces	15.95	
<b>Boti Tikka Masala</b> Marinated sliced lamb baked in the tandoor, then cooked in a thick tomato and onion sauce	16.95	

### ***Chef Specialties (Non-Vegetarian)***

<b>Chicken Karahi</b> Specialty of Sitar. Chicken cooked in special gravy, onions, tomatoes and bell pepper, tossed in Indian iron skillet (Karahi)	13.95	
<b>Karahi Tandoori Chicken Sag</b> Boneless Tandoori chicken, made with special spices and fresh spinach	14.95	
<b>Lamb Fraizee</b> Specialty of Sitar. Lamb cooked in special gravy, onions, tomatoes and bell pepper, tossed in Indian iron skillet (Karahi)	15.95	
<b>Karahi Lamb Palak</b> Fresh lamb cooked with spinach, herbs, Indian spices, onions, tomatoes and Indian spices, tossed in Indian iron skillet (Karahi)	15.95	
<b>Karahi Fish Palak</b> Fresh fish cooked with spinach, herbs, Indian spices, onions, tomatoes and Indian spices, tossed in Indian iron skillet (Karahi)	15.95	
<b>Karahi Shrimp</b> Fresh jumbo shrimp marinated with Indian spice, cooked with ginger, fresh tomatoes, onions and bell pepper, tossed in Indian iron skillet (Karahi)	15.95	

## **Tandoori Specialties (Non-Vegetarian)**

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

<b>Chicken Tandoori</b> Chicken marinated in yogurt and mild spices with its own natural juices, roasted in our tandoor oven	12.95	
<b>Chicken Tikka</b> Thick and juicy cubes of chicken roasted in our tandoor oven	13.95	
<b>Kalmi Kabab</b> Mild, tender pieces of chicken marinated in special spices, then barbecued on a skewer in our tandoor and served with rice	13.95	
<b>Seekh Kabab</b> Minced meat mixed with onions and herbs, then roasted on skewers in our tandoor oven	15.95	
<b>Fish Tikka</b> Boneless fish marinated in aromatic herbs and spices, then broiled in Tandoor	15.95	
<b>Boti Kabab</b> Mild, tender morsels of lamb marinated in our special recipe, broiled with complementing additions in the tandoor, served with rice	16.95	
<b>Shrimp Tandoori</b> Large, mouth-watering shrimp, lightly seasoned and slowly baked over charcoal in the tandoor. Served with rice.	16.95	

## **Seafood Specialties**

<b>Goa Machhi</b> A fish specialty of Goa prepared with ground coconut and masterful spices	15.95	
<b>Fish Tikka Masala</b> Fish tikka roasted in our clay oven and tossed in a deliciously zesty sauce	15.95	
<b>Shrimp Patia</b> Shrimp sautéed with sweet and sour mangoes, touch of ginger, scallions and spices	15.95	
<b>Scallop Patia</b> Scallop sautéed with sweet and sour mangoes, touch of ginger, scallions and spices	15.95	
<b>Shrimp Mushroom</b> Shrimp with fresh mushrooms and tomatoes sautéed in mildly spiced curry sauce	15.95	
<b>Scallop Mushroom</b> Scallop with fresh mushrooms and tomatoes sautéed in mildly spiced curry sauce	15.95	
<b>Shrimp Masala</b> Shrimp sautéed in a zesty tikka masala sauce, with touch of onion, pepper and fenugreek leaves	15.95	
<b>Scallop Masala</b> Scallop sautéed in a zesty tikka masala sauce, with touch of onion, pepper and fenugreek leaves	15.95	

<b>Shrimp Nirgisi</b> Large shrimp cooked in a spicy coconut sauce	15.95	
<b>Shrimp Chilli Fry</b> Sautéed shrimp with sliced onion, tomato, green pepper, then glazed in tancy sauce garnished with cilantro	15.95	

## **Chicken (Murg) Specialties**

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

<b>Chicken Curry</b> Chicken cooked in a light gravy, mild curry.	12.95	
<b>Desi Chicken</b> Boned chicken sautéed with chopped onion, tomato, ginger, garlic and spices	14.95	
<b>Chicken Do Piazza</b> Boneless chicken marinated, roasted in tandoor, cooked with onion, tomato and fresh ginger pieces	13.95	
<b>Chicken Sagwala</b> Boneless chicken cooked in spinach with mild spices	13.95	
<b>Chicken Makhani</b> Tandoori baked chicken cooked in exotic spices with chopped tomatoes and butter	13.95	
<b>Chicken Sultani</b> Boneless chicken cooked in a mild cream sauce with ginger	13.95	
<b>Chicken Korma</b> A rare delicacy from Northwest India. Juicy pieces of chicken especially prepared with yogurt, onions, tomatoes and mild spices and cashew.	13.95	
<b>Chicken Chilli Fry</b> Boneless chicken cooked Indian and Chinese style	13.95	
<b>Chicken Vegetable</b> Boneless chicken sautéed with your choice of garden fresh mushrooms or broccoli or mixed vegetables	13.95	
<b>Chicken Methi Mushroom</b> Boneless chicken sautéed in ginger and garlic with fresh fenugreek leaves and mushrooms	13.95	
<b>Chicken Patia</b> Boneless chicken cooked with sweet and sour mangoes, spices and a touch of ginger and scallions	13.95	
<b>Chicken Vindaloo</b> Boneless chicken cooked in hot curry sauce	13.95	
<b>Chicken Tikka Mughlai</b> Tender pieces of boneless chicken and fresh mushrooms cooked in a mildly spiced creamy tomato sauce	13.95	
<b>Chicken Tikka Masala</b> Pieces of chicken tikka cooked in a creamy sauce with fresh tomato and exotic spices and cashew	13.95	

## **Biryanis - Rice Specialties (Non-Vegetarian)**

(Select royal portions of lamb, chicken and shrimp sautéed in herbs and spices with fragrant rice)

<b>Chicken Biryani</b> Chicken marinated with spices and saffron, then steam-cooked with naturally fragrant Basmati rice. A classic Moghul royal dish	12.95	
<b>Chicken Tikka Biryani</b> Boneless white chicken sautéed with fresh onions and bell peppers cooked with steamed rice and spices	13.95	
<b>Lamb Biryani</b> A classic Moghul dish. Succulent pieces of curried lamb cooked with Basmati rice, gently flavored with saffron and nuts	14.95	
<b>Goat Biryani</b> Fragrant long-grained rice with goat cooked in spices and traditional Indian seasoning made with a delicious recipe.	14.95	
<b>Shrimp Biryani</b> Shrimp marinated with spices and saffron, then steam-cooked with naturally fragrant Basmati rice. A classic Moghul royal dish	14.95	
<b>Sitar Special Biryani</b> Saffron rice cooked with boneless pieces of chicken, cubes of lamb and shrimp	14.95	

## **Combination Dinners (Non-Vegetarian)**

<b>Non-Vegetarian Thali</b> Mulligatawny Soup, Chicken Tikka Masala or Lamb Curry, Vegetable Korma, Dal, Rice	15.95	
<b>House Specialty</b> Our mouth-watering house special dish. Chicken Tandoori, Lamb Rogan Josh, Vegetable Korma, Rice and Naan bread, Soup	16.95	
<b>Mixed Grill</b> Splurge and day of the week on assorted delicacies from our charcoal-fired tandoor oven. Includes Chicken Tandoori, Chicken Tikka, Seekh Kabab and Shrimp served with chutney, rice, naan bread and soup. Your taste buds will thank you.	16.95	
<b>Special Combination (For Two)</b> Two people can cuddle up to this dinner. Mulligatawny soup, Seekh Kabab, Chicken Tikka, Lamb Rogan Josh, Vegetable Korma, Basmati rice and Naan bread.	36.95	

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