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Wailoaloa, Nadi

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Sigatoka

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 **675 1103**



www.sitarfiji.com





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13

Thali

Served with vegetable curry ,dhal rice, roti and tomato onion salad

'Fiji Style' With bone

- 5.Chicken \$14.90
- 6.Lamb / 7.Goat \$15.90
- 8.Duck \$15.90

Traditional boneless

- 9.Chicken \$16.90
- 10.Beef \$16.90
- 11.Lamb \$18.90
- 12.Butter Chicken \$18.90
- 13.Vegetarian \$12.90

10am to 3pm



14

\$13.90

Chicken Tikka Wrap



15

\$12.90

Asian Style Fried Chicken (2pcs)



16

\$7.90

Small Garden Salad



17

Fries

- 17. Regular \$3.50
- 18. Large \$5.00



19

Satay with Mini Naan

- 19. Chicken \$12.90
- 20. Lamb \$14.90

LUNCH SPECIAL

ENTREES



21

\$2.50

Pappadum (4pcs)



22

\$5.90

Pakora (4pcs)



23

\$13.90

Dips with Naan



25

Samosa (4pcs)

- 24. Veg \$6.90
- 25. Chicken \$7.90
- 26. Lamb \$8.90



27

\$22.90

Tandoori Lamb Cutlets
(2 pcs)



28

\$10.90

Chicken Tikka
(4pcs)



29

\$10.90

**Tandoori / Fried
Chicken Wings** (4pcs)



30

\$20.90

Mixed Entree (2)



Thai

32

Tom Yum Soup

- 31. Veg \$9.90
- 32. Chicken \$11.90
- 33. Prawn \$13.90



Thai

34

\$8.90

Thai Fish Cakes
(4pcs)



Thai

35

\$10.90

Prawn Toast (4pcs)



Thai

36

Satay (4pcs)

- 36. Chicken \$9.90
- 37. Lamb \$12.90

TANDOORI DISHES



38

Tandoori Chicken

The tastes of timeless tradition. Our tandoori dishes are marinated in yogurt with fresh herbs and spices and cooked in the tandoor until tender.

38. Full 8 pcs 30.90

39. Half 4 pcs 17.90

40



\$42.90

Tandoori Lamb Cutlets (4 pcs) with rice and salad



41

Paneer Tikka

\$13.90

Breads

- | | |
|--------------------------|--------|
| 42. Fiji Roti | \$1.20 |
| 43. Chapati | \$1.30 |
| 44. Tandoor Roti | \$1.70 |
| 45. Paratha | \$3.40 |
| 46. Aloo Paratha | \$4.20 |
| 47. Naan | \$3.30 |
| 48. Garlic / Butter Naan | \$3.90 |
| 49. Cheese Naan | \$5.30 |
| 50. Saag Naan | \$5.30 |
| 51. Aloo Naan | \$5.30 |
| 52. Peshwari Naan | \$6.50 |
| 53. Saag Paneer Naan | \$6.50 |

42



45



48



44



SEAFOOD & SALADS

54. Fish Bhaji

A spicy pan fry with tomatoes, capsicum and fresh coriander.

\$21.90

55. Fish / 56. Mixed Seafood Nariyal

Pan-fried with traditional spices and simmered in coconut milk.

\$21 / \$24.90

57. Mixed Seafood Bhaji

A spicy stir fry of fish, squid and prawns with tomatoes capsicum and fresh coriander.

\$22.90

58. Bengal Prawn Masala

A popular Bengali dish – prawns marinated with ginger and garlic then pan fried with spices, fresh tomatoes and coriander.

\$25.90

59. Prawn Malai

A beautiful curry from the coastal areas of India – spicy pan fried prawns simmered in fresh coconut milk.

\$25.90

60. Prawn Saag

A wonderful combination of prawns, pan fried with spinach and traditional spices.

\$25.90



56



59



61

61. Green Papaya Salad

Shredded green papaya with sliced tomato, green beans, garlic, peanuts and lime juice.

13.90

62. Spicy Thai Seafood Salad

\$35.00

A warm salad of mixed seafood (fish, prawn, crab and squid) onion, tomato, cucumber, hot chilli, lime juice and Thai sauce.



63

63. Chicken Tikka Salad

Fresh garden salad with thinly sliced chicken tikka and an Indian style mint yoghurt dressing.

18.90



64

64. Garden Salad with Paneer

Mixed lettuce, Spanish onion, cucumber tomato, carrot, Paneer & roasted peanuts drizzled with an olive oil dressing.

13.90



65

65. Laab Gai

A warm salad prepared with minced chicken breast ground, roasted rice lime juice Thai chilli sauce and fresh lettuce.

18.90

Traditional Curries (Boneless)

Select your meat...

Beef	\$22.90
Chicken (breast fillet)	\$22.90
Lamb	\$29.90

Select your base...

- 66. Madras** – A delicious curry from the South of India prepared with tomatoes, onions, fresh herbs and spices.
- 67. Ceylon** – A Sri Lankan style curry, prepared with coconut milk and traditional Ceylonese spices creating a unique flavour.
- 68. Vindaloo** – A hot and tangy curry from Goa.
- 69. Subji** – Seasonal vegetables and your choice of meat.
- 70. Bhoona** – Onion, garlic and ginger form the base of this Traditional Bengali curry.
- 71. Korma** – A North Indian curry introduced by the Moghuls, prepared with yoghurt, fruit and nuts giving a sweet creamy flavor with a subtle hint of spices.



66



67



68

Local Flavours (Bone)

The following curry combinations are cooked on the bone for those desiring the "Local Flavour". Please note these curries come chilli hot.

Select your meat...

72. Chicken	\$17.90
73. Goat	\$20.90
74. Lamb	\$24.90
75. Duck	\$23.90



72

Select your base...

- Jalfrezi** – Spicy curry, pan-fried with fresh onion, capsicum, spring onions and coriander leaves, all adding to the delicious flavour.
- Fiji Curry** – 'Fiji Style' spices creating a favourite flavour.

Sitar Specials

- 76. Butter Chicken** **\$24.90**
Cubed chicken breast fillet simmered in a tomato, ground cashews & cream sauce.
- 77. Beef / 78. Lamb Saag Gost** **\$23.90 / \$30.90**
Pan-fried with fresh local spinach ginger garlic and special spices.
- 79. Beef / 80. Lamb Dhansak** **\$23.90 / \$30.90**
Beef or Lamb simmered with lentils and flavoured with lemon juice, fenugreek and garlic.
- 81. Chicken Tikka Masala** **\$24.90**
Chicken Tikka in a sauce prepared with ground cashews, tomato puree and cream.



76

THAI DISHES

82



\$22.90

Red Curry Chicken

A slow cooked Thai favourite, laced with a hint of fish sauce and tumeric simmered in fresh coconut milk.

83



\$22.90

Green Curry Chicken

Curry with freshly pounded green herbs, fresh coconut and aubergine.

84



\$24.90

Chilli Chicken

Spiced chicken with capsicum, flavoured with sweet chilli and Thai sauce.

85



\$24.90

Chicken Cashew Nut

Chicken with capsicum, cashews and Thai spices.

86



Sizzling

Lamb with capsicum, carrot, beans and spices in oyster sauce served on a hot platter.

86. **Chicken** \$24.90

87. **Beef** \$23.90

88. **Lamb** \$30.90

90



89. **Garlic Fish** \$19.90

90. **Garlic Prawn** \$24.90

Sautéed in garlic and spring onion flavoured with oyster sauce.

91. **Chilli Fish** \$20.90

92. **Chilli Prawn** \$24.90

Cooked in sweet chilli and oyster sauce with red chilli, garlic and ginger.

Noodles

Pad Thai

Pan-fried rice noodles with egg.

93. **Chicken** \$21.90

94. **Lamb** \$24.90

95. **Beef** \$22.90

96. **Veg** \$15.90



93

97. **Lamb Paprika** \$30.90

Lamb pan fried with red wine, Thai spices and fresh capsicum.

98. **Beef Paprika** \$23.90

Beef pan fried with red wine, Thai spices and fresh capsicum.

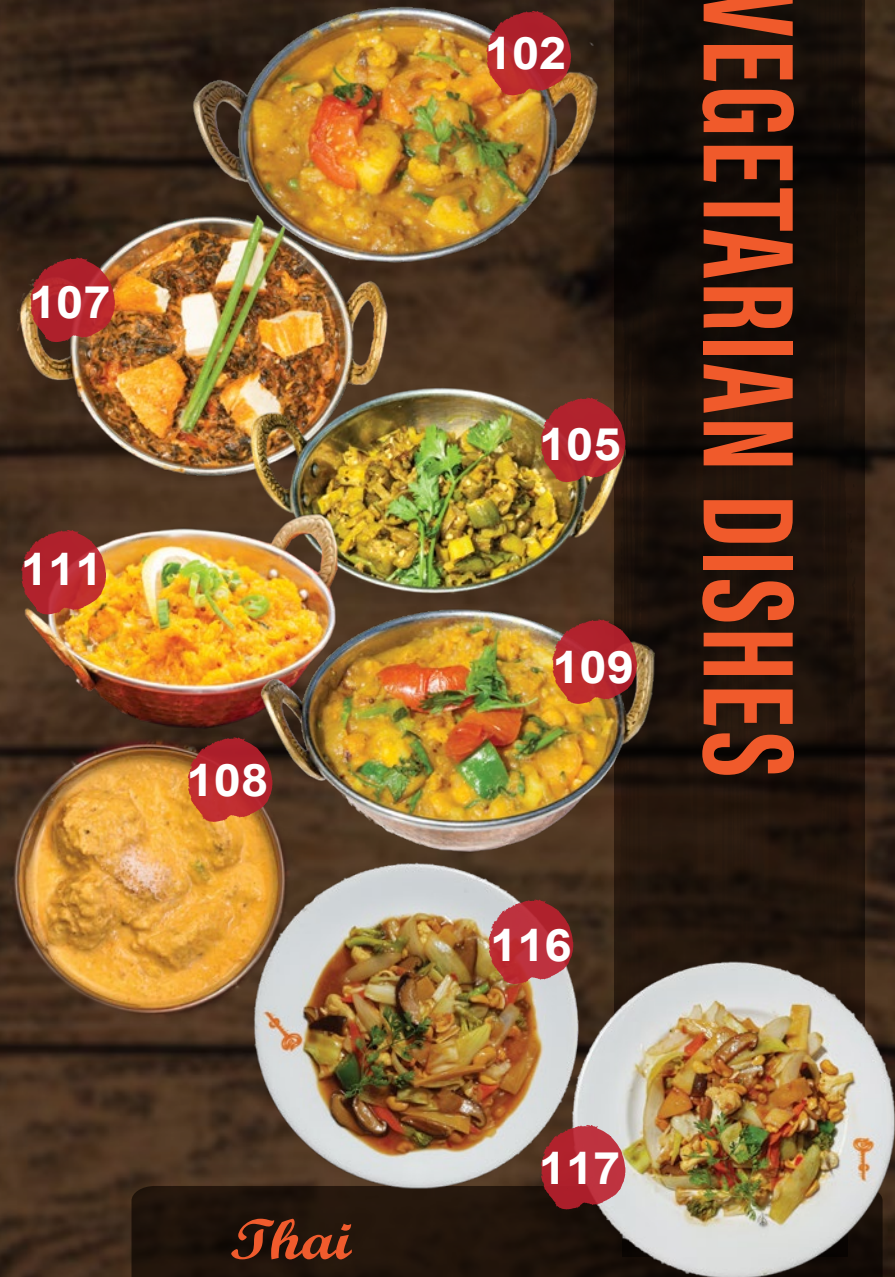
99. **Beef Oyster** \$23.90

Beef cooked in oyster sauce and Thai spices with vegetables.

VEGETARIAN DISHES

Indian

	Side	Main
100. Mixed Vegetable Curry <i>A delicious combination of fresh seasonal vegetables.</i>	\$11.90	\$16.90
101. Bombay Potatoes <i>Pan-fried with garlic, onions and fresh tomatoes.</i>	\$11.90	\$14.90
102. Aloo Gobi <i>Traditional Indian curry of potato and cauliflower.</i>	\$11.90	\$14.90
103. Aloo Mattar <i>Peas and potatoes flavoured with mild spices.</i>	\$11.90	\$14.90
104. Saag Bhaji <i>Pan-fried spinach with onions and tomatoes.</i>	\$11.90	\$14.90
105. Bhindi Bhaji <i>Pan-fried with onions and a selection of spices.</i>	\$11.90	\$14.90
106. Aloo Saag <i>Spinach with seasoned potatoes.</i>	\$11.90	\$14.90
107. Palak Paneer <i>A very popular dish prepared with cheese, spinach and cream.</i>	\$12.90	\$15.90
108. Malai Kofta <i>Vegetable balls lightly spiced with a homemade blend of masalas, sauteed with fresh tomatoes and coconut sauce.</i>	\$12.90	\$15.90
109. Chana Masala <i>A flavoursome chickpea curry.</i>	\$10.90	\$14.90
110. Eggplant <i>Pan-fried with onions, garlic, ginger and a selection of spices.</i>	\$10.90	\$13.90
111. Pumpkin <i>Local pumpkin tempered with mustard seeds and mild spices.</i>	\$10.90	\$13.90
112. Plain Dhal <i>Lentils simmered in coriander and garlic – great as a soup.</i>	\$8.90	
113. Dhal Makhani <i>Mixed lentils simmered in ginger, coriander and spices, topped with cream.</i>	\$13.90	
114. Paneer Tikka Masala <i>Cooked with Tandoori Oven, topped with Paneer</i>	\$15.90	
115. Paneer Butter Masala <i>The cubes Paneer cooked with indian spices and Butter sauce</i>	\$15.90	



Thai

- | | |
|---|---------|
| 116. Thai Style Mixed Vegetables | \$15.90 |
| 117. Mixed Vegetables with Cashew Nuts
<i>Spiced with roasted dry chilli.</i> | \$15.90 |
| 118. Red Curry Vegetables
<i>A spicy Thai favourite simmered in fresh coconut milk.</i> | \$15.90 |

RICE DISHES & SAUCES

119. Steamed Rice \$2.30

120. Pilau Rice – plain \$3.90

Basmati rice sautéed with onion ginger, garlic and spices.

Sitar Stir-Fried Pilau

Spicy stir-fried aromatic basmati rice dish.

121. Chicken | 122. Lamb \$23.90 | \$29.90

123. Veg \$17.90

124. Chicken Tikka Stir-Fried Pilau \$25.90

Spicy stir-fried basmati rice dish with cubed tandoori breast fillets.

Thai Special Fried Rice

125. Veg | 126. Chicken \$14.90 | \$19.90



127. Indian Salad (tomato, onion, herbs) \$3.90

128. Raita (yogurt and cucumber) \$3.90

129. Chilli Pickle \$2.90

(home made with fresh local chillies)

130. Mango Pickle \$2.90

(home made with fresh local mangoes)

131. Soy sauce with chili \$2.90

132. Mint sauce \$2.90

133. Tamarind chutney \$2.90

134. Sweet chilli sauce \$1.90

135. Tomato ketchup \$1.90

CHEFS SPECIALITY



Seafood Steamboat \$55.00
Combination of fish, squid, prawn and crab cooked together with coconut milk in a creamy flavoursome sauce.



Prawn Pineapple \$32.00
Fresh cored pineapple filled with cooked mushrooms and prawns giving tangle taste that teases the taste buds.

1. Crab - 100g \$10.00
2. Lobster - 100g \$14.00

Chilly Crab / Lobster

Crab or Lobster cooked with spices and chilly saluted, simmered together infusing a hot spicy flavour.

Sweet and Sour Crab / Lobster

Crab or Lobster cooked with pineapple tomatoes, cucumber, carrot, capsicum & lemon juice ending with a sweet and tangle taste



SOMETHING NEW

136



\$4.50

Bhajia - 5pcs

137



\$9.90

Nugget (4pcs) with Fries

138



\$15.90

**Cassava Chips
& Local Baby Prawn**

139



Chow Mein Noodles (Stir Fry)

139. Veg \$16.90
140. Chicken \$20.90

142



Chicken Chop Suey

141. Veg \$13.90
142. Chicken \$19.90

143



\$19.90

**Local Baby Prawn
and Squid Stir Fry**

144



\$18.90

Calamari & Veg Stir Fry

146



Spicy Indian Style Fried Rice

145. Veg \$14.90
146. Chicken \$18.90

147



Stir Fry

147. Veg \$10.90
148. Chicken \$16.90

149



\$12.90

**Fried Chicken - 6pcs
with Chilli and
Mayonnaise Sauce**

150



\$20.90

**Local Boneless
Fish Curry**

151



\$19.90

Ika Vaka Lolo

Traditional Fijian Dish of local whole fish, simmered in coconut milk with chilli and lime

BANQUETS

Group of 15 or more are recommended to select a set of banquet menu. Please speak to manager regarding menu option

Vegetarian

Indian Banquet

\$25.50 per person (min 2 people)

Entrée

Pappadum, Vegetable Samosa, Pakora

Mains

Any Vegetarian main dish

(Please select one dish per person from main menu)

Dhal Makhani

Bread

Plain Naan

Rice

Steamed Rice

Thai Banquet

\$28.50 per person (min 2 people)

Soup

Tom Yum Vegetable

Mains

(Please select one dish per person)

Thai Style mixed vegetables or

Green curry vegetables or

Red curry vegetables

Rice

Thai Vegetarian fried rice

Plain rice

Non Vegetarian

Indian Banquet

\$27.50 per person (min 2 people)

Entrée

Pappadum, Chicken Samosa, Pakora

Mains

(Please select one dish per person)

Chicken Madras or Beef Vindaloo or

Beef Bhoona or Chicken Ceylon

Bread

Plain Naan

Accompaniments

Steamed Rice

Raita

Thai Banquet

\$29.50 per person (min 2 people)

Soup

Tom Yum (Chicken or Vegetable)

Mains

(Please select one dish per person)

Chilli Chicken or Beef Sizzling

or Red curry chicken

Rice

Steamed rice

BANQUETS

Group of 15 or more are recommended to select a set of banquet menu. Please speak to manager regarding menu option

Deluxe

Indian Banquet

\$42.50 per person (min 2 people)

Entrée

Pappadum, Pakora, Samosa
Fish cake, Prawn toast

Tandoori

Tandoori Chicken

Mains

(Please select one dish per person)

Butter chicken or Lamb korma
Mixed seafood bhajee or
Chicken bhoona or
Beef saag gosht

Bread

Your choice of one naan
(please select from main menu)

Accompaniments

Steamed rice
Pickle
Raita

Deluxe

Thai Banquet

\$43.50 per person (min 2 people)

Soup

Tom Yum (Chicken or Vegetable)

Entrée

Prawn toast
Chicken Satay

Mains

(Please select one dish per person)

Chilli Chicken or Garlic Fish
or Beef Sizzling

Rice

Thai Vegetarian fried rice
Plain rice

SIGATOKA



SITAR INDIAN AND THAI RESTAURANT

Korotogo roundabout,

Sigatoka

+679 650 0056

NADI



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Newtown beach
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DENARAU



SITAR THAI RESTAURANT

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AUSTRALIA



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