



## SAI SURBHI

[sa-ee suu-ruh-bhee]

Indian Restaurant, Bar & Lounge

*Welcome to Sai Surbhi.*

*We are delighted to share our passion for Indian food with you.*

*Our Executive Chef, a former catering technology graduate, Surinder Rana hails from the northern hills of India. He holds huge experience having worked in the kitchens of world class international 5star hotels like the Marriott chain and Bukhara in Bangladesh.*

*Rana has crafted this menu to capture the robust flavours of the Indian subcontinent. All his recipes are cooked with freshly made ingredients and a selection of aromatic spices.*



*“ It is the personal touch and the way the food is cooked that makes the ultimate difference and becomes a gourmet's delight ”*

*Surinder Rana - Executive Chef*

for special offers, find us now on:  SaiSurbhiPreston  SaiSurbhiUK

Please be aware that there may be traces of allergens in all of our menu - should you have any specific allergy, please notify your server when ordering.

# chatpati इहरुत (Appetizers)

## Vegetarian

- PAPDI CHAAT** £3.99  
Fried crispy pastry wafers served with seasoned potatoes & chickpeas and topped with yogurt & tamarind sauce
- ALOO CHAAT** £3.99  
Potatoes topped with our special sour & tangy chutney
- ONION BHAJI** £3.99  
Crisp onions & potatoes deep fried in a coating of gram flour, fennel seeds & coriander until golden brown
- ALOO TIKKI** £3.99  
"Shammi" of potatoes topped with spicy yogurt & tamarind sauce
- SABZI HARRA BHARRA (N)** £3.99  
Green vegetables patties with Indian herbs and deep fried
- VEGETABLE SAMOSA** £3.99  
Fragrant potatoes & peas with selected spices stuffed in a flakey golden pastry
- MUSHROOM PAKORA** £3.99  
Marinated mushrooms dipped in a gram flour batter & deep fried
- SURBHI VEGETABLE PLATTER (FOR TWO)** £8.95  
Mushroom Pakora, Paneer Tikka, Onion Bhaji & Aloo Tikki
- PANEER PAKORA** £4.50  
Homemade cubes of soft cheese dipped in a spiced gram flour batter & deep fried
- PANEER TIKKA** £4.95  
Chunks of Indian cottage cheese marinated in yogurt & herbs, cooked in a Tandoori oven
- CHILLI PANEER** £4.95  
Homemade cottage cheese cooked in a sweet & sour hot sauce tossed with bell peppers and onions
- VEGETABLE MANCHURIAN** £4.95  
An Indo-Chinese favourite, vegetable balls tossed with bell peppers, sweet & sour sauce

## Non-Vegetarian

- KESARI JUMBO PRAWNS** £8.95  
King prawns with fennel seeds, delicately flavoured with finest Kashmiri saffron
- KING PRAWNS SHASHLIK** £8.95  
De-shelled jumbo prawns skewered with onions, bell peppers & grilled in a clay oven
- MAHI TIKKA AJWAINI** £7.95  
Cubes of salmon marinated in yogurt, flavoured with carom seeds & herbs, char-grilled
- PRAWN PURI** £6.95  
Spiced prawns with tomato sauce rolled into a fine bread
- RESHMI CHICKEN TIKKA** £4.95  
Tender boneless chicken marinated with cream, yogurt, cheese, turmeric, and cooked in a clay oven
- CHICKEN TIKKA ORIENTAL** £5.95  
A chef's special concoction
- GILAFI'S SEEKH KEBAB** £4.95  
Minced lamb blended with spices served with bell peppers, onion, coriander leaves and roasted in tandoor
- PESHAWRI LAMB CHOPS** £6.95  
Tender lamb chops marinated with special spices & cooked in a clay oven
- SHAMMI KEBAB** £4.95  
Patties of minced lamb perfectly cooked with a special blend of home ground spices and lentil
- SURBHI MIX GRILL (FOR TWO)** £11.95  
An assortment of different kebab and tikkas (Combination of prawns, fish, chicken and seekh kebab)
- TANDOORI CHICKEN** £4.95  
A world famous delicacy from Punjab (ON THE BONE)
- CHICKEN PAKORA** £4.95  
Chicken strips coated with a spicy batter and deep fried
- FISH MASALA** £5.95  
Succulent chunks of fish coated with special masala and deep fried
- SAMUNDRI RATAN** £8.95  
Scallops, mussels and squid tossed in mustard, garlic and cumin flavoured in Goan tomato masala
- CHILLI SQUID** £6.95  
Squid tossed in garlic chilli sauce & herbs, served with french fries

## ਲਾਠਕੇ ਕੇ ਲਏਬਾਨੇ (The Chicken Selection)

28. MURGH MIRCH MASALA (Hot) £8.95  
Boneless chicken tikka cooked with black pepper & green chillies flavoured with nutmeg
29. METHI CHICKEN (Medium) £8.95  
Chicken with fenugreek, onion & tomato
30. DHANIYA CHICKEN (Medium) £8.95  
Boneless chicken cooked with coriander paste and touch of green chilli paste
31. SAAG CHICKEN (Medium) £8.95  
Punjabi special, combines boneless chicken cooked in spinach, flavoured with ginger, garam masala & fenugreek
32. RAGA CHICKEN (Medium) £8.95  
Chicken cooked with onions and tomato, finished with fried onion and coriander & cream
33. PESHAWRI CHICKEN (N) (Mild) £8.95  
Boneless chicken cooked with onions, cream and fragranced with rose water
34. MUSHROOM CHICKEN (Medium) £9.95  
Boneless chicken cooked with mushrooms
35. KABULI CHICKEN (Medium) £9.95  
Boneless chicken cooked with chickpeas
36. NAGA CHICKEN (Very Hot) £9.95  
Cooked with the fierce Naga Chilli from Bengal with onions, garlic & ginger
37. DUCK CHILLI (Hot) £10.95  
Shredded duck breast cooked with pepper, chillies, tomato, onion & coriander

## ਫਾਲੇ ਕੇ ਠਾਨੀ (Lamb from the Chef's Pan)

38. SURBHI JUICY LAMB (Hot) £12.95  
Chefs special shank of lamb cooked on the bone
39. ELAICHI BHUNA LAMB (Medium) £9.99  
Cubes of tender lamb cooked to perfection in an onion and tomato based gravy, infused with green cardamom
40. LAMB BELFOI £9.99  
Traditionally spiced lamb cooked with green olives
41. LAMB SHIRAZI (N) £9.99  
Aromatic lamb cooked in onion, tomato, cream and flavoured with fennel, garnished with coriander and fried onions
42. SAAG LAMB £9.99  
Tender lamb cooked in a spiced masala of spinach and fenugreek
43. PUDINA LAMB £9.99  
Lamb cooked with fresh mint, coriander, onions and tomato
44. MUSHROOM LAMB £10.99  
Lamb cooked with mushrooms
45. KABULI LAMB £10.99  
Lamb cooked with chickpeas

## ਝਾਲੁੰਦਰੇ ਕੇ ਠਾਨਾ (Sea Food Delicacies)

46. JUMBO JHINGA MASALA (Medium Hot) £12.99  
Sautéed king prawns cooked with silky onions and tomato gravy
47. KING PRAWN MOILEE £12.99  
Slow cooked with coconut milk & tempered with mustard and curry leaves
48. JHINGA MIRCHI (Very Hot) £12.95  
King prawns cooked with mixed bell peppers, onion, green chilli and coriander
49. KADAI PRAWN £12.99  
Succulent prawns curried in peppers, onions & spices
50. PRAWN KOLIWADA (N) (Hot) £12.95  
A favourite for those who love spicy - a unique preparation
51. GOAN FISH (Hot) £10.95  
Tilapia fish cooked with onions, tomato, coconut milk and lemon juice
52. FISH KOLIWADA (N) (Hot) £10.95  
Hot fish curry, a Mumbai Special
53. HARIALI FISH (Medium) £10.95  
Sweet water Tilapia fish cooked with coriander & mint paste, green chilli and spices
54. MAACHER JHOL (Medium) £10.95  
Fresh fish from Bengal, cooked with traditional style aubergine

## ਬ੍ਰਹਾਰ ਕੀ ਰਾਝੀ (Traditional Dishes)

Chicken £8.95 / Lamb £9.95 / King Prawn £12.95

55. **KORMA** (Mild)  
A delicate preparation of coconut, cashew nuts and fresh cream to create a mild sweet flavour
56. **TIKKA MASALA** (N) (Mild)  
A very mild dish cooked with almonds, cashew nuts and creamy tomato sauce - Britain's favourite
57. **KADAI** (Medium)  
Cooked with bell peppers, onions & blended spices
58. **BHUNA** (Medium)  
A combination of medium blend of spices to provide a dish with rich thick sauce
59. **BALTI**  
A tangy flavour with special Balti spices
60. **DHANSAK**  
Sweet and sour cooked with lentil and pineapple
61. **PATHIA** (Medium Hot)  
Bhuna style; Hot, sweet & sour
62. **MADRAS** (Very Hot)  
Cooked with special curry powder, green chilli and spices
63. **VINDALOO** (Extra Hot)  
Cooked with Goa's special red chillies, crushed black pepper and touch of lemon juice
64. **JALFREZI** (Chicken or Prawns)

## ਝਾਬਤੀ ਕੀ ਬਾਹਾਰ (Vegetarian Feast)

65. **PALAK PANEER**  
Main £8.50, Side £4.50  
Cubes of cottage cheese cooked with spinach and flavoured with fenugreek
66. **BABY CORN, MUSHROOM & PANEER**  
Main 8.50, Side £4.75  
A tantalizing combination of baby corn, mushroom & cottage cheese in a medium spice gravy
67. **PANEER MAKAHANI** (N)  
Main £8.50, Side £4.75  
Cubes of cottage cheese simmered in a rich spiced tomato gravy, finished with cream and butter
68. **PALAK PANEER KOFTA**  
Main £7.95, Side £4.50  
Spinach and cottage cheese dumpling in a silky-silky spinach puree
69. **MALAI KOFTA**  
Main £7.95, Side £4.50  
Melt in the mouth potato and cottage cheese dumpling dunked in a creamy sauce
70. **CHANNA MASALA**  
Main £7.95, Side £4.50  
Chickpeas cooked Punjabi style
71. **BAINGAN BHARTA**  
Main £8.95, Side £4.75  
Oven baked aubergine sautéed with onion, tomato, ginger, green chilli & coriander
72. **JEERA ALOO**  
Main £7.95, Side £4.50  
Cumin flavoured potatoes with a touch of tomato puree & green coriander
73. **ALOO GOBI**  
Main £7.95, Side £4.50  
Traditional home favourite, cauliflower florets and potatoes cooked with herbs
74. **BHINDI-DO-PYAZA**  
Main £8.95, Side £4.50  
Okra and shallots cooked in a tangy masala sauce
75. **SAAG MUSHROOM**  
Main £8.95, Side £4.50  
Spinach and mushrooms cooked with selected spices, ginger, garlic, onion & tomatoes
76. **METHI CORN MALAI**  
Main £7.95, Side £4.50  
Sweet corn cooked with fenugreek, onion, tomato and cream
77. **VEGETABLE KOHLAPURI** (Very Hot)  
Main £7.95, Side £4.50  
Vegetables and homemade cottage cheese cooked with dried chilli, chilli paste and coriander
78. **NAVRATAN KORMA** (Mild)  
Main £7.95, Side £4.50  
Fresh vegetables and cocktail fruits cooked in onion & tomato base creamy sauce
79. **DAL TADKA**  
Main £7.95, Side £4.50  
A rustic favourite; yellow lentils cooked with onions, tomatoes & garlic
80. **DAL MAKHANI**  
Main £7.95, Side £4.50  
Whole black lentils cooked in a slow fire, finished with cream and butter
81. **MUTTER PANEER**  
Main £7.95, Side £4.50  
Homemade cottage cheese and green peas cooked with onion, tomato & cream
82. **SAAG ALOO**  
Main £8.95, Side £4.50  
Spinach with potatoes

## बाइलती के वेजत (Rice and Biryani)

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| 83. SURBHI SPECIAL BIRYANI £13.95<br>Elegant combination of chicken, lamb, prawns, mushroom and rice with selected herbs and spices | 88. PLAIN RICE £2.95  |
| 84. CHICKEN BIRYANI £10.95<br>Chicken cooked with rice, delicately flavoured with fresh mint  | 89. PILAU RICE £3.50  |
| 85. LAMB BIRYANI £11.95<br>Rice simmered with spices, mace & lamb and flavoured with cardamom                                       | 90. VARIETY PILAU RICE £3.95<br>Choice of pilau rice sautéed with; Mushroom / Peas / Vegetables |
| 86. KING PRAWN BIRYANI £12.95<br>Basmati rice cooked with king prawns and special spices  |   |
| 87. VEGETABLE BIRYANI £9.95<br>Basmati rice cooked with assortment of vegetables  |   |

## रुती व नान (Sundries)

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| 91. PESHWARI NAAN £3.95<br>Stuffed with almond, coconut, raisins and aniseed  | 98. SALADS<br>Green Salad £2.95<br>Raita Yogurt £2.95<br>Plain Yogurt £1.99 |
| 92. LACHCHA PARATHA £3.95<br>Layered refried flour bread plain or with mint   | 99. CONDIMENTS<br>Poppadoms<br>Chutney & Pickles                            |
| 93. KULCHA £3.95<br>Naan dough stuffed with your choice of filling;<br>Onions / Potatoes / Cottage Cheese / Minced Lamb |   |
| 94. TANDOORI ROTI £1.50<br>Whole wheat unleavened bread   |   |
| 95. PLAIN NAAN £2.95<br>Puffy, leavend refined flour bread  |   |
| 96. BUTTER NAAN £3.50   |   |
| 97. GARLIC NAAN £3.50<br>With garlic and coriander  |   |

## रिचे लडन £6.95

100. Fried Chicken (Served with Chips)
101. Fish Finger (Served with Chips)
102. Chicken Pakora with Chips
103. Reshmi Tikka with Chips OR Naan
104. Chicken Korma (Served with Rice or Chips)
105. Butter Chicken (Served with Rice or Chips)