

गणिशाय नमः



## SAGITAWAH

**INDIAN** & WESTERN EATERY

Dine In

Take Out

Catering Special Events

Sagitawah Booking

## **APPETIZERS**

Vegetable <mark>Sa</mark> mosa	5.99	Jalapeno Popper	10.99
Savory Pastry stuffed with Indian spiced vegetables (2pc)		Jalapeno hollowed out, stuffed with cheese and spices, breaded and deep fried	
Vegetable Pakora	12.99	and stop stop	
Crispy fritters of veggies with Indian		Chips & Dip	4.9 <mark>9</mark>
spices		Sauteed Onion Dip with Ripple Potato Chips	
Veg Spring Roll	12.99	Totato Chips	
Served with home made sweet chili sauce		Onion Rings	<b>5.99</b>
		Battered and deep-fried onions	
Chicken Samosa	7.99	Chicken Strips	14.9 <mark>9</mark>
ADeep fried savory Pastry stuffed with Indian spiced Chicken (2pc)		Breaded Chicken Tenders with French Fries and Dip	
Chicken Pakora	17.99	<b>Pretzel Bites</b>	6.9 <mark>9</mark>
Crispy fritters of chicken with Indian spices		]Small bite sized pretzels with your choice of Honey Mustard or Beer	
Chicken Tikka	18.99	Cheese Dip	
Chicken grilled in Indian clay oven with		Fries	<b>8.00</b>
yogurt and tandoori spices served with onion salad and Mint Chutney (8 pc)		Deep Fried French Fries seasoned with homemade spices	
		Fried Calamri	16.99
Wet Wings 1 lb	15.00	Deep Fried Breaded Calamari with	
Barbeque, teriyaki, Buffalo, Hot Honey Garlic, Sweet Chili		Tartar sauce and side of friesli	
,	1 = 00	<b>Dry Pork Ribs</b>	14.9 <mark>9</mark>
Dry Wings	15.00	Battered and deep fried boneless pork	
Lemon Pepper, Salt n Pepper		bites with fries	

Dal Tadka Traditional Punjabi style cooked lentils	15.99	Butter Chicken  Boneless chicken cooked in creamy tomato, onion sauce and cream	18.99
Chana Masala Chickpeas cooked with onions & traditions spices	<b>15.99</b>	Chicken Tikka Masala  Marinated chicken cooked in clay oven a finished with onions and tomato	<b>19.99</b> and
Aloo Gobi Cauliflower and Potatoes, peppers, onions cooked with Indian spices	17.99	Mango Boneless choice of protein flavored with mango and Indian spices Chicken	20.99
Veg Navratan Korma	17.99	Beef/Lamb	22.99
Mixed vegetables cooked in chef special sauce	1,433	Coconut  Boneless choice of protein flavored	22.33
Paneer Korma	17.99	coconut and Indian spices	
Cottage cheese cooked with tomato, onic puree	on	Chicken Beef/Lamb	19.99 22.99
Palak Paneer Fresh Indian cottage cheese cooked with spinach and onion sauce	18.99	Korma Boneless choice of protein cooked in chef's special sauce	
Matter Paneer	17.99	Chicken	19.99
Fresh Cottage cheese and green peas		Beef/Lamb	22.99
cooked in onion and tomato sauce		Curry	
Paneer Tikka Masala  Marinated cottage cheese cooked in clay oven and finished with onion and tomato	<b>17.99</b>	Boneless choice of protein cooked in traditional Indian spices and onion, tomato sauce	
		Chicken	19.99

**VEGETARIAN** 

NON- VEGETARIAN

22.99

Beef/Lamb

BREADS		SIDES & DIPS	
Traditional Indian bread baked in claoven  Butter Naan	3,50	Raita Yogurt with traditional Indian spices	5.99 5.99
Garlic Naan	3.50 4.50	Plain Yogurt	5.99
Tandoori Roti	3.50	Tamarind Chutney	3.99
		Mint Chutney	3.99
RICE & BIRYA	NI	Mango Chutney	3.99
Traditional Steamed basmati Rice  Jeera Rice	6.99	DESSERTS	
Coconut/ Saffron Rice Biryani	8.99	Gulab Jamun Indian style Sugar dumplings	5.99
Basmati Rice cooked with Choice of protein or vegetables cooked		Vanilla Ice Cream 2 scoops of vanilla ice cream	3.99
with special biryani spices pinch of saffron and cardamom served with spiced yogurt		Carrot Cake Spices and walnuts make up this carrot based dessert	6.99
Vegetable	16.99	Brownie	6.99
Chicken	19.99	Chocolate brownie with drizzle of chocolate syrup	0.77
Beef/ Lamb	20.99	of effocolate syrup	
BEVERAGES			
Masala Chai Tea	4.50		
Coffee	2.00		
Pop	3.00		
Mango Lassi	7.99		
Mango Shake	7.99		