



*"A true destination...
...for those who enjoy culinary finesse"*

AIK
Sitar

CLASSIC INDIAN CUISINE


Aik Sitar Indian Restaurant provides classic quality food with a menu that will satisfy even the most discerning of taste buds. we aim for nothing less than 100% excellence in every dish we create

*Delightfully tantalising, the menu features many regional Indian cuisines including more fish, crustacean & and vegetable options that should spoil you for choice
We roast and ground most of our spices*

VISIT US



 149 Strand, London, WC2R 1JA

 Telephone: 020 7836 3739

 hungry@aiksitar.com ● www.aiksitar.com

REVIEW US



APPETISERS NIBBLES

POPPADOM	0.70
Traditional Indian thin disc-shaped crisp. Plain or Spicy.	
CHUTNEY AND PICKLES (per person)	0.90
MANGO CHUTNEY/ ONION SALAD/ MINT SAUCE	

APPETISERS

PAPDI CHAAT V D	4.50
Papdi Chaat is a popular Indian street food made with crispy fried dough wafers (papdis) topped with boiled potatoes, chickpeas, yogurt, tangy tamarind chutney, and spices like chaat masala.	
PALAK PAKODI CHAAT V D	4.50
Spinach fritters served with yogurt, tamarind chutney, spices, onions, tomatoes, and sev. A crunchy, tangy, and flavorful Indian street food delicacy.	
SPINACH ONION BHAJI V G	4.95
Finely chopped cabbage, onion, spinach, fennel seed, green chilies, ginger and coriander Prepared with selected herbs and spices. deep-fried until golden. served with salad.	
FISH PAKORA F G	6.95
Strips of Cod fish, fennel seed, green chilies, ginger and coriander Prepared with selected herbs and spices. deep-fried until golden. served with salad.	
PUNJABI SAMOSA (2 pieces) V G	4.95
Aromatically mixed potato and peas then wrapped with thin pastry and deep fried.	
LAMB SAMOSA (2 pieces) G	5.95
Aromatically spiced lamb then wrapped with thin pastry and deep fried.	
GARLIC CHILLI MOGO V	4.50
Cassava fries tossed with chili, garlic, and spices for a flavorful snack.	
CHILLI PANEER V D S	6.95
Paneer cubes and vegetables stir-fried with garlic, ginger, and spicy sauces. fried till golden, garnished with spring onions. A delicious Indo-Chinese dish.	
CHICKEN 65 D	7.50
Bite-sized chicken pieces marinated in a spicy mix of yogurt, ginger-garlic paste, and Indian spices. Deep-fried till crispy, garnished with curry leaves and green chilies. A popular South Indian appetizer.	
GOBI MANCHURIAN V S	6.95
Florets of cauliflower coated in a seasoned batter, deep-fried till crisp. Stir-fried with garlic, ginger, and tangy sauces like soy and tomato ketchup. Garnished with spring onions. A beloved Indo-Chinese dish.	
CHILLI CHICKEN G S	7.50
Succulent chicken tossed with bell peppers, onions, garlic, and ginger in a spicy-sweet sauce made of soy, chili, and vinegar. A popular Indo-Chinese dish bursting with bold flavors.	
PRAWN PUREE C G	7.50
Prawn marinated in herbs and spices and then rolled in wheat flour deep fried puree.	
PRAWN TEMPURA C G	7.50
Eastern dish consisting of prawns coated in a light, crispy batter and fried until golden. Ingredients include prawns, tempura batter (flour, cornstarch, water), and oil for frying.	
MIXED STARTER E D G	8.95
A combination of mince lamb samosa, chicken tikka, gilafi sheek kabab and onion bhaji.	
MIXED VEGETABLE STARTER V D G	7.95
A combination of paneer tikka, punjabi samosa, and onion bhaji.	

TEA/DRINKS

STILL OR SPARKLING WATER (750ml)	4.25
TEA	3.50
INDIAN SPICY TEA D	3.65
COFFEE	3.60
BUTTER MILK D	3.50
SWEET OR SALTED LASSI D	4.35
MANGO LASSI D	4.95
COKE, DIET COKE	3.25
LEMONADE/ ORANGE JUICE/ PINEAPPLE JUICE/ TOMATO JUICE	3.25
GINGER ALE/ TONIC WATER/ SODA WATER	3.25

TRADITIONAL CURRY

Diverse dishes from various cultures, consisting of meats or vegetables simmered in a flavorful sauce enriched with spices.

VEG, CHICKEN, LAMB, PRAWN

BHUNA	--	, 13.95,	14.95,	15.95
Cooked with onion, tomatoes, and medium spices in a thick sauce.				
SAG D	--	, 13.95,	14.95,	15.95
Cooked with spinach, garlic, ginger garnished with julians				
CURRY	8.50,	13.95,	14.95,	15.95
Cooked with onion and tomato gravy, (Medium Hot) .				
KURMA D N	8.50,	13.95,	14.95,	15.95
Diced ingredient cubes cooked in a rich creamy cashew nut sauce, (Mild and Sweet) .				
JALFREZI	8.50,	13.95,	14.95,	15.95
Cooked in a onion, green, red pepper, ginger and chillies, (Madras Hot) .				
DANSAK	8.50,	13.95,	14.95,	15.95
Famous Parsi dish cooked with red lentils, garlic, ginger, cumin with a hot sweet and sour sauce.				
MALABAR CURRY M	8.50,	13.95,	14.95,	15.95
Rich, coconut-based curry originating from the Malabar region of Kerala, India. Ingredients include coconut milk, curry leaves, spices like turmeric, coriander, and chili, along with meats or vegetables like chicken, Lamb, or shrimp.				
KADAI D	8.50,	13.95,	14.95,	15.95
Cooked with fresh green chillies, onion, red pepper, green pepper and garlic, spicy. fairly dry, (Hot) .				

8.50, 13.95, 14.95, 15.95
PANEER

AIK SITAR HOUSE SPECIAL

Step into our culinary treasure trove, where every dish in our Specials section is crafted with passion and expertise. Indulge in exquisite creations that tantalize your taste buds, promising an unforgettable journey through flavors and textures, elevating your dining experience to new heights.

GOAN CHICKEN XACUTTI	13.95
Cooked in Goa style with coconut milk and chillies, curry leaves, fennel and white vinegar. (Fairly Hot) .	
CHICKEN TIKKA MASALA D N	14.95
Chicken cubes marinated in a lightly spiced yogurt base and chargrilled before pan-cooked in a masala sauce with a selection of spices, coriander and a dash of cumin. (Medium)	
BUTTER CHICKEN D N	14.95
Tender chicken breast cubes cooked in a rich cream and yogurt sauce and spiced with garlic and ginger, garnished with cashew nuts and honey. (Mild)	
CHICKEN OR LAMB MIRCH D	14.95
Chicken or Lamb tikka cooked in a Kashmir red chili, onion paste, turmeric, tamarind, coriander, cumin and gram masala. Madras (Hot) .	
CHICKEN OR LAMB NILGIRI D N	14.95
Chicken or Lamb cooked in a coriander, green chilli, spring onion, cashew nuts, parsley and mint	
LAMB ROGAN JOSH	14.95
Tender lamb cooked in a creamy sauce with glazed tomatoes, garlic, and herbs and delicately flavored with aromatic whole spices. (Medium Hot)	
GOAN FISH CURRY F	16.50
It is a famous dish from Goa. Tangy and aromatic dish featuring goan fish cooked in a vibrant coconut-based sauce. Ingredients include coconut milk, tamarind, turmeric, chili, garlic, ginger, and curry leaves, creating a symphony of flavors that perfectly complement the tender fish.	
SITAR FISH BHUNA F	16.50
It is a spicy and flavorful dish originating from India. It features fish cooked in a thick, fragrant sauce made with tomatoes, onions, ginger, garlic, and a blend of spices including cumin, coriander, turmeric, and chili powder, resulting in a deliciously robust and aromatic curry.	
SITAR CRAB CURRY C	18.95
Succulent crab meat cooked with onions, tomatoes, garlic, ginger, turmeric, green chillies and mixed herbs, Garnished with coriander. (Fairly Hot) .	
PRAWN MOOLI C M N	16.50
Delectable fusion dish combining succulent prawns. Ingredients include prawns, garlic, ginger, and spices like cumin and turmeric, finished with a touch of lemon juice for a vibrant, aromatic delight.	
TANDOORI KING PRAWN MASALA C N	18.95
Tandoori King Prawn Masala features marinated king prawns, cooked in a tandoor oven, then served in a creamy masala sauce made with spices, tomatoes, onions, garlic, and ginger.	

TANDOORI DELICACIES

A category of Indian cuisine featuring marinated meats or vegetables cooked in a clay oven, renowned for intense flavors.

PANEER TIKKA D M	14.95
Indian cheese with onion, tomatoes and green pepper, marinated in yogurt lightly spiced with garlic, ginger, chillies, then barbecued and garnished with fresh coriander.	
TANDOORI CHICKEN D M	12.95
Marinated in yoghurt, mixed spices with garlic, ginger, garam masala, mustard.	
CHICKEN TIKKA SHASHLIK D M	14.95
Cubes of chicken with onion, tomatoes and green pepper, marinated in yogurt lightly spiced with garlic, ginger, chillies, then barbecued and garnished with fresh coriander	
LAMB TIKKA SHASHLIK D M	15.95
Cubes of lamb with onion, tomatoes and green pepper, marinated in yogurt lightly spiced with garlic, ginger, chillies, then barbecued and garnished with fresh coriander	
TANDOORI LAMB CHOPS D M	17.95
Succulent lamb marinated in yogurt, ginger, garlic, and aromatic spices like cumin, coriander, and paprika, then grilled to tender perfection.	
MALAI CHICKEN TIKKA D M N	15.95
Tender chicken tikka marinated with mixed herbs and spiced, garlic, ginger, and nuts then grilled in tandoor, garnished with fresh coriander.	
SEEK KEBAB D	14.95
Finely minced lamb seasoned with aromatic spices, garlic, green chillies and garam masala, skewered and grilled in the tandoor. famous indian traditional tandoor.	
TANDOORI KING PRAWN C D M	18.95
Bay of Bengal king prawn marinated in yogurt with ginger, garlic, turmeric, garam masala and crushed black pepper, served with salad.	
TANDOORI MIXED PLATTER C D M	24.95
Assortment of the tandoori delicacies. lamb chop/ lamb tikka/ chicken tikka/ malai chicken tikka/ seek kabab/ tandoori king prawn	

VEGETARIAN DISHES

Experience the essence of nature's bounty in every delectable dish.

ALOO GOBI V M	7.50
Lightly spiced potatoes and cauliflower florets.	
BOMBAY ALOO V M	7.50
Potatoes cooked in Mumbai style with garlic, lemon juice and fresh herbs.	
TARKA DAL V D	7.50
Spiced lentils with garlic, cumin & coriander leaves	
DAL MAKHANI V D	7.75
It is a rich and creamy Indian dish made from black lentils and kidney beans cooked with butter, cream, and spices, creating a luscious texture and a decadent flavor profile.	
CHANA MASALA V	7.50
Chick peas stewed with tomatoes and mixed spices.	
BAIGAN BHAJI V	7.75
Fresh baby aubergines cooked with onions and garlic in fresh mixed herbs.	
BHINDI DO PYAZA V	7.75
Fresh green okra, stir fried in light spices with onions, capsicums and tomatoes	
MUSHROOM BHAJI V	7.75
Mushrooms cooked in a home style recipe with capsicums, onions & tomatoes	
PLAIN PALAK V	7.75
Fresh spinach cooked with herbs lightly spiced.	
ALOO PALAK V	7.75
A combination of fresh spinach and potato cooked with light spices.	
PALAK PANEER V D	7.95
A combination of spinach and freshly made cottage cheese cooked with garlic & aniseed, garnished with fresh coriander & spring onions.	
PANEER BUTTER MASALA V D N	7.95
It is a rich Indian dish featuring soft paneer cubes cooked in a creamy tomato-based sauce, infused with aromatic spices and finished with a hint of butter.	

DUM BIRYANI

Cooked with the finest basmati rice. Served with Raita or vegetable curry.
Sprinkled with fresh green coriander leaves where suitable.

- VEGETABLE DUM BIRYANI** (D) (N) 12.95
Fragrant Indian rice dish layered with spiced vegetables, saffron-infused rice, caramelized onions, and aromatic herbs like mint and coriander. Ingredients include basmati rice, mixed veggies, yogurt, spices, and ghee, slow-cooked to perfection for a delightful vegetarian meal.
- CHICKEN DUM BIRYANI** (D) (N) 15.95
This fragrant Indian rice dish is made with marinated chicken, basmati rice, spices like cumin, coriander, cardamom, herbs, caramelized onions, yogurt, and saffron-infused milk, cooked in layers over low heat for perfection.
- LAMB DUM BIRYANI** (D) (N) 16.95
Lamb dum biryani is a fragrant Indian rice dish layered with succulent lamb, aromatic basmati rice, caramelized onions, yogurt, saffron, and a blend of spices like cumin, cardamom, and cloves.
- PRAWN DUM BIRYANI** (C) (D) (N) 18.95
It is a fragrant rice dish layered with marinated prawns, spices, and aromatic herbs, cooked in dum style. Ingredients include prawns, basmati rice, yogurt, spices like cumin, coriander, saffron, and garnished with fried onions, mint, and coriander.

THALI

- VEGETARIAN THALI** (V) (D) (G) 21.95
Vegetable curry, palak paneer, tarka dal, raita, onion bhaji, pilau rice, naan, yoghurt, gulab jamun
- NON-VEGETARIAN THALI** (D) (G) (N) 25.95
Tandoori chicken, chicken tikka, chicken tikka masala, lamb rogan, pilau rice, naan, yoghurt, gulab jamun

RICE/BREAD

- BASMATI RICE** (V) 3.50
Steamed, white basmati rice
- PILAU RICE** (V) 3.95
steamed basmati rice, given an aromatic appeal with the addition of cinnamon cloves, cassia leaf and aniseed
- SPECIAL FRIED RICE** (E) 4.50
Basmati rice stir fried with peas and egg in aromatic light spices.
- MUSHROOM RICE** (V) 4.95
Basmati rice cooked with fresh mushrooms.
- COCONUT RICE** (M) 4.50
Basmati rice cooked with coconut, mustard seeds and curry leaves.
- NAAN** (E) (D) (G) 2.95
Flat leavened bread baked in the tandoor.
- GARLIC NAAN** (E) (D) (G) 3.25
Garlic flavoured leavened bread.
- CHEESE NAAN** (E) (D) (G) 4.50
Cheese flavoured leavened bread.
- PESHWARI NAAN** (E) (D) (G) (N) 4.50
Bread stuffed with almonds, coconut & raisins.
- KEEMA NAAN** (E) (D) (G) 4.95
Leavened bread stuffed with spiced minced lamb
- TAVA PARATHA** (V) (D) (G) 3.95
Whole wheat, flaky bread lightly fried in butter ghee
- TANDOORI ROTI** (V) (G) 2.95
Whole wheat bread cooked in a clay oven.
- CHAPATI** (V) (G) 2.50
Unleavened bread made from whole wheat flour.
- POTATO FIRES** (V) 3.95
Sliced potatoes deep-fried until golden and crispy, seasoned with salt, and Cajun spice optional
- CHEESE POTATO FRIES** (V) (D) 4.50
Sliced potatoes deep-fried until golden and crispy, seasoned with salt, and topped with cheese and Cajun spice optional

PRE THEATRE SET MENU(12.30pm - 6.30pm)

SELECT ONE FROM THE FOLLOWING 20.95

- STARTER**..... CHICKEN TIKKA or LAMB SAMOSA or PANEER TIKKA or PUNJABI SAMOSA (V) WITH..... RICE OR NAAN
- MAIN DISH**..... LAMB KORMA or LAMB ROGAN or CHICKEN TIKKA MASALA or CHICKEN BHUNA or VEGETABLE KORMA or VEGETABLE CURRY (V)



Sitar

CLASSIC INDIAN CUISINE

ALLERGY AWARENESS

Vegetarian **V** | Gluten **G** | Dairy **D** | Nuts **N** | Fish **F**
Egg - **E** | Mustard - **M** | Crustaceans - **C** | Soya - **S**

If you suffer from allergies, then please inquire when ordering

All our dishes may contain: Gluten, Nuts, Dairy, Peanuts, Soya, Mustard, Sesame, Lupin, Egg, Crustaceans, Celery, Fish/Fish Bone, Mollusc's, Sulphites

The above allergens mentioned may be present in any of our dishes.

All of our dishes are cooked with vegetable oil which contains soya.

Customers with any allergy, eat at their own risk.

GOOD TO KNOW

1. Extra sauces to accompany any dish may be ordered at £4.95
2. Any dish not on the menu may be ordered at the chef's discretion.
3. We only use quality suppliers for sourcing the raw materials used in our food preparations.
our dishes are individually prepared for distinct flavors and aromas
4. We operate a minimum spend of £15 per head.
5. All prices are inclusive of VAT.
6. A 10% optional Service Charge may be added.
7. All major Credit Cards are accepted.
8. The managements reserve the right of admission and service.

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