

PANEER PAKORA \$5.99

Indian cheese fritters dipped in batter made from chick pea flour and deep fried. Served with chutney.

MIXED VEGETABLE PAKORA \$4.99 

Mixed vegetables are coated with batter made with chick pea flour, then deep fried. Served with chutney.

CHICKEN PAKORA \$5.99

Pieces of white meat chicken are dipped in batter made from chick pea flour then deep fried - the Indian version of chicken nuggets! Served with chutney.

GOBI MANCHURIAN \$4.99 **NEW!!**

Fried cauliflower fritters and fresh onions with a tangy Indo Chinese sauce.

CHICKEN MANCHURIAN \$5.99 **NEW!!**

Fried chicken fritters and fresh onions with a tangy Indo Chinese sauce.

CHILLI CHICKEN \$5.99 **NEW!!** 

Lightly battered chicken cooked with onions and bell peppers, served in a spicy sauce.

VEGETABLE SAMOSA \$3.99 

Deep fried pastries stuffed with potatoes and green peas. Served with chutney.

SAMOSA CHAAT \$5.99

The samosa is broken into pieces, and served with channa chaat (chick peas, chutney and yogurt).

ALOO TIKKI CHAAT \$5.99

Potato patties served with channa chaat (chick peas, chutney and yogurt).

PANEER TIKKA MASALA \$13.99

Grilled cubes of Indian cheese cooked in a creamy onion-tomato sauce with a hint of fenugreek.

PALAK PANEER \$11.99

Indian cheese served in a creamy spinach sauce.

SHABJI JALFREZI \$10.99

Fresh mixed vegetables cooked in a tomato curry sauce.

DAL TADKA \$9.99

Tempered yellow lentils cooked with the perfect blend of Indian herbs and spices.

DAL MAKHANI \$9.99

Black lentils in a creamy tomato gravy, with fenugreek seasoning.

BAINGAN BHARTA \$10.99

Eggplant is roasted, then cooked in a delicious tomato-onion gravy.

ALOO GOBI \$10.99 

Potatoes and cauliflower are sauteed with onions and tomatoes in this classic vegetarian Indian dish.

CHANNA MASALA \$9.99

Tender chick peas flavored with ginger and garlic in a tomato-onion sauce.

BHINDI MASALA \$10.99 

Fresh okra sauteed in onion and tomato sauce.

MUSHROOM ROGANI \$11.99

Mushrooms cooked in a rich onion and tomato sauce, enriched with fresh herbs and spices, and finished with red wine.

BANARASI ALOO \$9.99

Sliced potatoes fried with chilies, tomatoes, and onions.

VEGETABLE KOFTA \$11.99 **NEW!!**

A vegetarian version of kofta (meatball) curry featuring fried veggie balls and paneer in a creamy sauce.

VEGETABLE KORMA \$10.99 **NEW!!**

Mixed vegetables in a creamy sauce, garnished with nuts.

 = VEGAN OPTION

 = SPICY

 = MEDIUM SPICE

TANDOORI

TANDOORI ITEMS ARE SLOW COOKED IN OUR TANDOOR OVEN. PLEASE ALLOW 25 MINUTES COOKING TIME.

TANDOORI CHICKEN \$13.99

Chicken marinated in creamy yogurt, seasoned with spices and cooked in our tandoor oven for a crispy outside and succulent inside.

TANDOORI SHRIMP \$15.99

Shrimp marinated in yogurt, lemon juice, and spices, then perfectly roasted in our tandoor oven.

TANDOORI FISH \$15.99

Salmon marinated in yogurt and spices and grilled in our tandoor oven.

TANDOORI PANEER \$15.99

Cubes of Indian cheese marinated and seasoned with spices and grilled with tomato, onion, and green pepper in the tandoor oven.

TANDOORI VEGETABLE \$12.99

A selection of mixed vegetables accented with spices and grilled in the tandoor oven.

CHICKEN TIKKA \$14.99

Boneless pieces of chicken breast marinated in yogurt, seasoned with spices and cooked in our tandoor oven.

LAMB BOTI KEBAB \$15.99 NEW!!

Selected juicy lamb pieces marinated with fresh herbs and spices and grilled in the tandoor oven.

LAMB SEEKH KEBAB \$14.99

Minced lamb mixed with fresh herbs and spices and cooked in the tandoor oven.

MALAI METHI KEBAB \$14.99

Delectable morsels of chicken laced with cream, accented with dry fenugreek, and grilled in the tandoor oven.

HARA MURGH KEBAB \$14.99

Grilled chicken pieces marinated with fresh herbs and spices giving it a rich green color and a perfect flavor.

LAMB VINDALOO \$14.99

A hot and spicy dish from Goa (with Portuguese influences) featuring boneless lamb and potatoes in a tangy sauce.

LAMB MADRAS \$14.99

Tamil style lamb curry, cooked in a creamy coconut sauce and flavored with curry leaves and mustard.

LAMB SAAG \$13.99

Boneless lamb served in a delicious and creamy spinach sauce.

LAMB DHANSAK \$13.99

This dish features boneless lamb pieces cooked in a delicious lentil sauce.

KEEMA MATAR \$14.99

Ground lamb cooked with green peas and seasoned with Indian spices.

LAMB ROGAN JOSH \$14.99

Boneless lamb pieces cooked in a yogurt-tomato sauce make this a popular Indian dish.

LAMB ROGANI \$14.99

Lamb cooked in a rich onion and tomato sauce, enriched with fresh herbs, and finished with red wine.

LAMB PHAL \$14.99

This extra spicy dish features lamb cooked in a blend of chilies, onions, tomatoes and spices.

VEGETABLE BIRYANI \$10.99

Fragrant rice cooked with vegetables and garnished with nuts and raisins.

CHICKEN BIRYANI \$12.99

Curried chicken cooked with fragrant rice and topped with nuts.

SHRIMP BIRYANI \$14.99

Fragrant rice cooked with curried shrimp.

LAMB BIRYANI \$13.99

Tender lamb cooked with fragrant rice, nuts, raisins and spices.

LAMB

RICE DISHES

ALL LAMB SERVED AT SITARA IS HALAL.

CHICKEN


CHICKEN TIKKA MASALA \$11.99
Marinated boneless chicken breast cooked in a creamy tomato sauce with onion masala.

CHICKEN MAKHANI \$11.99
Tender pieces of boneless chicken cooked in a creamy butter tomato sauce.

CHICKEN JALFREZI \$11.99
Boneless chicken cooked in a tomato curry sauce and sauteed with onions and bell peppers.

CHICKEN DHANSAK \$11.99
This Parsi influenced dish features boneless chicken pieces cooked in a delicious lentil sauce.

CHICKEN MADRAS \$12.99
Tamil style chicken curry in a creamy coconut sauce, flavored with curry leaves.

CHICKEN VINDALOO \$12.99 
A hot and spicy dish from Goa (with Portuguese influences) featuring boneless chicken and potatoes in a tangy sauce.

CHICKEN SAAG \$11.99
In this Punjabi dish, boneless chicken is served in a creamy spinach sauce.

CHICKEN KORMA \$12.99
Pieces of boneless chicken in a creamy sauce, garnished with nuts.

CHICKEN ROGANI \$12.99
Boneless chicken cooked in a rich onion and tomato sauce, enriched with fresh herbs and spices, and finished with red wine.

SIDES

SIDE OF RICE \$2.50
Light and fluffy basmati rice.

RAITA \$1.00
Yogurt with cucumbers and Indian spices.

MIXED VEGETABLE PICKLE \$1.00

MANGO CHUTNEY \$1.00

ALL ENTREES ARE SERVED WITH RICE.
DISHES CAN BE COOKED MILD,
MEDIUM, OR SPICY.

BREADS

BUTTER NAAN \$2.99
Traditional Indian bread made with white flour, baked in our tandoori clay oven and topped with butter.

GARLIC NAAN \$2.99
Tandoori naan topped with garlic and cilantro.

GARLIC CHILLI NAAN \$2.99 **NEW!!**
Tandoori naan topped with garlic and chillies.

CHILLI NAAN \$2.99 **NEW!!**
Tandoori naan topped with chillies.

ONION NAAN \$2.99
Tandoori naan topped with onions and cilantro.


PESHAWARI NAAN \$3.50
Tandoori naan stuffed with raisins and nuts.

KEEMA NAAN \$4.50
Tandoori naan stuffed with ground lamb and cilantro.

PARATHA \$2.99
Unleavened layered whole wheat flour bread enriched with butter.

ALOO PARATHA \$3.50
Unleavened layered whole wheat flour bread stuffed with mild potatoes and enriched with butter.

ROTI \$1.99
Whole wheat bread baked in our clay oven.

SHRIMP LAHORI \$14.99 
Deep fried shrimp marinated in the chef's special Lahori masala.

FISH MOLI \$15.99
A traditional South Indian dish featuring salmon cooked in a fresh tomato and creamy coconut sauce.

SHRIMP MADRAS \$14.99 **NEW!!**
Tamil style shrimp curry cooked in a creamy coconut sauce, flavored with curry leaves.

SHRIMP METHI MALAI \$14.99 **NEW!!**
A delicious blend of fenugreek and shrimp cooked in a creamy cashewnut sauce.

SEAFOOD

DESSERTS & DRINKS

KHEER (VERMICELLI) \$2.99
Creamy pudding made with vermicelli and rich milk, served warm, and perfectly accented with nuts and raisins.

KHEER (RICE) \$2.99
Creamy pudding made with rice and rich milk, served cold, and perfectly accented with nuts and raisins

GAJAR KA HALWA \$3.50
Rich and delicious, this carrot pudding is garnished with nuts and is a classic Indian dessert.

GULAB JAMUN \$3.50
This popular fried Indian sweet is made from flour and milk, and is soaked in sweet syrup.

LASSI \$3.50
This Punjabi yogurt-based drink is delicious and refreshing! Choose between sweet or salty.

MANGO LASSI \$3.99
This Indian yogurt smoothie is flavored with mangoes.

CHAI \$1.99
Hot tea made with milk, sugar, and the perfect blend of spices.

SOFT DRINKS \$1.99
Choose from Coke, Diet Coke, Sprite, Lemonade or Mr. Pibb (Free refills)

KID FRIENDLY

CHICKEN TIKKA WRAP \$6.99
Choice of chicken and optional onions, bell peppers, lettuce, tomatoes and chef's special sauce wrapped in naan.

CHICKEN PAKORA \$5.99
Pieces of white meat chicken dipped in batter made from chick pea flour then fried - the Indian version of chicken nuggets!

ALOO PARATHA \$3.50
Unleavened layered whole wheat flour bread stuffed with mild potatoes and enriched with butter.

PLEASE ASK YOUR SERVER FOR OTHER KID FRIENDLY SUGGESTIONS.



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