

We do serve Gluten, Lactose free & Vegan dishes

Sita Family menu € 130,00

(Minimum order for 4 persons)

Papadums, Mixed starters, Chicken Tikka masala, Butter Chicken, Lamb Jalfrezi, Saag Paneer Aloo Matter, Mixed Tandoori, Basmati Rice Naans, Mixed salad

Dessert : Kulfi or Kheer or Sita Sweets

Sita Veg. € 50,00

(Minimum order for 2 persons)

Papadums, Dal soups, Sahi Paneer or Saag Paneer Veg.Sizzler, Aloo Matter, Basmati Rice, Naan Mixed salad

Dessert : Kheer or Kulfi

Sita Non Veg. € 55,00

(Minimum order for 2 persons)

Papadums, Muligatwany soups, Lamb Saag or Chicken Masala Chicken Tandoori, Aloo Matter, Basmati Rice, Naan Mixed salad

Dessert : Kheer or Kulfi

Appetizers

- 1. Papadum** € 2,00
A thin, crispy cracker made of lentil flour and spices.
- 2. Dal Soup** € 5,00
Indian lentil soup
- 3. Tomato Soup** € 5,00
Undrained tomato prepared with Indian spices.
- 4. Mulligatwany Soup** € 6,00
A perfect blend of lentils and chicken prepared with spices.
- 5. Vegetable MO:MO** € 7,00
Special steamed 5ps. vegetable dumplings.
- 6. Chicken MO:MO** € 8,00
Special steamed 5ps. chicken dumplings.
- 7. Vegetable Samosa** € 6,00
Deep fried dough pastry filled with mixed vegetables.
- 8. Meat Samosa** € 6,50
Deep fried dough pastry filled with minced lamb meat and peas.
- 9. Chicken Pakora** € 6,00
Pieces of chicken fillet dipped in seasoned batter and deep fried.
- 10. Onion Bhaji** € 6,00
Deep fried spaande onions prepared with lentil flour.
- 11. Seekh Kabab** € 6,50
Minced lamb meat prepared with Indian spices and roasted.

All The Dishes Are Served With Basmati Rice

- 12. Hot Chicken Wings** € 6,50
Marinated Chicken wings and roasted with Indian spices.
- 13. Paneer Pakora** € 6,50
Homemade Indian cheese, dipped in gram flour, batter and deep fried.
- 14. King Prawn Pakora** € 8,50
Peeled shrimps, dipped in crispy spiced batter and deep fried.
- 15. Mixed Starter** € 13,00
Mixture of Veg/Non-Veg starters carefully selected by our chefs.

Tandoori Specialities

(Sizzlers)

Grilled in a clay-oven with charcoal.

- 16. Chicken Tandoori** € 19,00
Chicken legs, marinated, grilled and served with vegetables in curry sauce.
- 17. Chicken Tikka Tandoori** € 20,50
Chicken fillet, marinated, grilled and served with vegetables in curry sauce.
- 18. Lamb Tikka Tandoori** € 24,00
Lamb meat, marinated, grilled and served with vegetables in curry sauce.
- 19. King Prawn Tandoori** € 27,50
Large peeled Tiger prawns, marinated, grilled and served with vegetables in curry sauce.
- 20. Seekh Kebab Tandoori** € 21,00
Spicy minced lamb meat, roasted in clay oven and served with vegetables in curry sauce.
- 21. Mixed Tandoori** € 25,50
Mixture of Chicken Tandoori, Chicken Tikka, lamb Tikka, Kebab and Prawn Tandoori and served with vegetables in curry sauce.

Typical Nepalese Specialities

- 22. Vegetable Sizzler** € 20,00
Bunch of mixed fresh vegetables and cheese, marinated with Nepalese aromatic herbs, grilled, fried and served with vegetables in curry sauce.
- 23. Chhoyola Chicken (Chef's Special)** € 20,50
Chicken fine pieces, marinated with special Nepalese herbs and spices, grilled, fried with garlic, ginger, onion, cumin and served with vegetables in curry sauce.
- 24. Chhoyola Lamb (Chef's Special)** € 24,50
Lamb's meat, marinated with special Nepalese herbs and spices, grilled, fried with garlic, ginger, onion, cumin and served with vegetables in curry sauce.

Chicken Curries

- 25. Chicken Tikka Masala** € 18,00
Chicken meat, marinated, grilled and cooked with various spices, fresh tomatoes, garlic, ginger, and Indian spices in curry sauce.
- 26. Chicken Saag** € 18,00
Chicken meat cooked with fresh Indian spinach and various Indian spices.
- 27. Chicken Korma (Mild)** € 19,50
Chicken meat cooked with coconuts milk and powder, and cream with various Indian spices.
- 28. Butter Chicken** € 19,50
Boneless chicken meat marinated, grilled and cooked in butter and cream with various Indian spices.
- 29. Chicken Jalfrezi** € 18,00
Chicken meat cooked with fresh onions, paprika, tomatoes, garlic, ginger and various Indian spices in curry sauce.
- 30. Chicken Balti** € 18,00
Boneless chicken meat cooked with onions, fresh garlic, ginger, tomatoes, and spices in curry sauce.
- 31. Chicken Madras/Vindaloo** € 18,00
Boneless chicken curry cooked in an assortment of hot spices from south of India.

Lamb Curries

- 32. Lamb Tikka Masala** € 23,00
Lamb meat, marinated, grilled and cooked with various spices, fresh tomatoes, garlic and ginger in curry sauce.
- 33. Lamb Saag** € 21,00
Lamb meat cooked with fresh Indian spinach and various Indian spices.
- 34. Lamb Korma (Mild)** € 24,00
Lamb meat cooked with coconuts milk and powder, and cream with various Indian spices.
- 35. Lamb Jalfrezi** € 22,00
Lamb meat cooked with onions, paprika, tomatoes in curry sauce together with Indian spices.
- 36. Lamb Balti** € 22,00
Lamb meat cooked with onions, fresh garlic, ginger, tomatoes, and various Indian spices in curry sauce.
- 37. Lamb Madras/Vindaloo** € 22,00
Lamb meat curry cooked in an assortment of hot spices from south of India.

Sea Food Curries

- 38. Fish Curry** € 21,50
Fish fillet, marinated, grilled and cooked with various spices fresh coriander, tomatoes, garlic, and ginger in curry sauce.
- 39. Fish Jalfrezi** € 21,50
Fish cooked with onions, paprika, tomatoes in curry sauce together with various Indian spices and herbs.
- 40. Fish Madras/Vindaloo** € 21,50
Fish fillet curry cooked in an assortment of hot spices from south of India.
- 41. King Prawn Masala** € 26,50
Large peeled prawn, marinated and cooked with various spices, fresh tomatoes, garlic and ginger in curry sauce.
- 42. King Prawn Jalfrezi** € 26,50
Large peeled prawncooked with onions, paprika, tomatoes in curry sauce together with various Indian spices.
- 43. King Prawn Korma (Mild)** € 27,50
Large peeled prawns cooked with coconuts milk and powder, and cream with Indian spices and raisins.
- 44. King Prawn Madras/Vindaloo** € 26,50
Large peeled prawn curry cooked in an assortment of hot spices from south of India.

Vegetarian Curries

- 45. Paneer Jalfrezi** € 18,00
Homemade Indian cheese, cooked with fresh onions, paprika, tomatoes, garlic, ginger and various Indian spices in curry sauce.
- 46. Sahi Paneer (Mild)** € 19,50
Home made Indian cheese cooked together with curry roomsauce, cream and various Indian spices.
- 47. Saag paneer** € 17,50
Home made Indian cheese cooked with fresh Indian spinach, butter and spices.
- 48. Vegetable Koufta** € 17,00
Fresh mixed vegetables balls cooked in curry sauce with various Indian spices.
- 49. Mixed Vegetable Curry** € 16,50
Fresh mixed seasoned vegetables cooked with onions, tomatoes in curry sauce together with Indian spices.

- 50. Chana Masala** € 16,00
Fresh chickpeas cooked with onions, fresh garlic, ginger, tomatoes and various Indian spices in curry sauce.
- 51. Aloo Gobi** € 16,00
Fresh cauliflower cooked together with fresh potatoes and Indian spices.
- 52. Bombay Aloo** € 15,50
Half dry dish, prepared using half boiled potatoes that are fried with various Indian spices.
- 53. Mushroom Bhaji** € 16,00
Fresh brown mushroom, cooked with tomatoes, onions, garlic puree, fresh coriander and Indian spices in curry sauce.
- 54. Bhindi Bhaji** € 17,00
Fresh lady's finger, cooked with tomatoes, onions, indian spices which is fairly dry.
- 55. Dal Tadka** € 15,50
Fresh Indian yellow lentil cooked with various Indian spices and tempered with spices, herbs together with oil or ghee.
- 56. Dal Makhani** € 15,50
A dish originated from the Punjab region, prepared with whole black lentil, red kidney beans, butter and cream.
- 57. Baingan Bharta** € 17,50
A dish originated from the region of Punjab, prepared by mincing eggplant that are grilled and cooked with Indian spices and infuses the dish with a smoky flovour.
- 58. Aloo Matter** € 15,50
Curry made from potatoes and fresh peas and potatoes in a spiced creamy tomato based sauce which is cooked with garlic, ginger, cumin seeds and Indian spices.

Biryani (Indian Rice Special)

(Rice prepared with mixing veg./non veg)

- 59. Vegetable Biryani** € 18,00
Indian rice special prepared with mixing fresh seasoned mixed vegetables together with basmati rice and various Indian biryani spices and served with Raita.
- 60. Chicken Biryani** € 20,50
Indian rice special prepared with mixing marinated boneless chicken meat together with basmati rice, nuts, Indian biryani spices, and served with Raita.

- 61. Lamb Biryani** € 23,50
Indian rice special prepared with mixing marinated grilled lamb meat together with basmati rice, nuts, Indian biryani spices and served with Raita.
- 62. King Prawn Biryani** € 26,00
Indian rice special prepared with mixing peeled, marinated and grilled prawns together with basmati rice, nuts, Indian biryani spices, and served with Raita.
- 63. Mixed Biryani** € 24,50
Indian rice special prepared together with peeled, marinated and grilled prawns, chicken fillet, lamb meat and with fresh mixed vegetables, Basmati rice, nuts, Indian biryani spices, and served with Raita.

Indian Breads

(Homemade fresh Indian breads)

- Naan** € 3,00
Indian soft bread.
- Butter Naan** € 3,50
Soft bread stuffed with butter.
- Garlic Naan** € 4,00
Soft bread stuffed with garlic.
- Cheese Naan** € 4,50
Soft bread stuffed with cheese.
- Peshwari Naan** € 4,00
Soft bread stuffed with coconut powder.
- Garlic+Cheese Naan** € 5,00
Soft bread stuffed with garlic and cheese.
- Aloo Paratha** € 5,00
Soft layeredbread stuffed with potato.
- Aloo + Cheese Naan** € 5,00
Soft bread stuffed with potato & Cheese.
- Roti (Chapati)** € 3,00
Indian brown bread

Extras

- Raita** € 3,00
Yogurt sauce with cucumber, tomatoes and various herbs.
- Mango Chutney** € 2,00
A pickle of Indian origin, made from mango, vinegar, spices, and suger etc.
- Mixed Pickle** € 2,00
A pickle of Indian origin, made from spiced dry fruits, mixed vegetables, vinegar, spices, and sharp and sour in taste.
- Egg Fried Rice** € 8,00
Basmati rice fried together with egg and spices.
- Rice** € 4,00
Basmati rice.