W e do serve Gluten, Lactose free & Vegan dishes	All The Dishes Are Served With Basmati Rice	Chicken Curries
Sita Family menu € 130,00 (Minimum order for 4 persons)	12. Hot Chicken Wings Marinated Chicken wings and roasted with Indian spices. € 6,50	N 11060
Papadums, Mixed starters, Chicken Tikka masala, Butter Chicken, Lamb Jalfrezi, Saag Paneer Aloo Matter, Mixed Tandoori, Basmati Rice Naans, Mixed salad	 13. Paneer Pakora Homemade Indian cheese, dipped in gram flour, batter and deep fried. 14. King Prawn Pakora € 8,50 	25. Chicken Tikka Masala Chicken meat, marinated, grilled and cooked with various spices, fresh tomatoes, garlic, ginger, and Indian spices in curry sauce. € 18,00
Dessert : Kulfi or Kheer or Sita Sweets Sita Veg. € 50,00	Peeled shrimps, dipped in crispy spiced batter and deep fried. 15. Mixed Starter € 13,00	26. Chicken Saag Chicken meat cooked with fresh Indian spinach and various Indian spices. € 18,00
(Minimun order for 2 persons)	Mixture of Veg/Non-Veg starters carefully selected by our chefs.	27. Chicken Korma (Mild) € 19,50 Chicken meat cooked with coconuts milk and powder,
Papadums, Dal soups, Sahi Paneer or Saag Paneer Veg.Sizzler, Aloo Matter, Basmati Rice, Naan Mixed salad	Tandoori Specialities (Sizzlers)	and cream with various Indian spices. 28. Butter Chicken € 19,50
Dessert: Kheer or Kulfi	Grilled in a clay-oven with charcoal.	Boneless chicken meat marinated, grilled and cooked in butter and cream with various Indian spices.
Sita Non Veg. € 55,00 (Minimun order for 2 persons)	16. Chicken Tandoori Chicken legs, marinated, grilled and served with vegetables in curry sauce. € 19,00	29. Chicken Jalfrezi Chicken meat cooked with fresh onions, paprika, tomatoes, garlic, ginger and various Indian spices in curry sauce. € 18,00
Papadums, Muligatwany soups, Lamb Saag or Chicken Masala Chicken Tandoori, Aloo Matter, Basmati Rice, Naan Mixed salad	17. Chicken Tikka Tandoori Chicken fillet, marinated, grilled and served with vegetables in curry sauce. € 20,50	30. Chicken Balti € 18,00 Boneless chicken meat cooked with onions, fresh garlic, ginger, tomatoes, and spices in curry sauce.
Dessert: Kheer or Kulfi Appetizers	18. Lamb Tikka Tandoori Lamb meat, marinated, grilled and served with vegetables in curry sauce. € 24,00	31. Chicken Madras/Vindaloo Boneless chicken curry cooked in an assortment of hot spices from south of India. € 18,00
1. Papadum A thin, crispy cracker made of lentil flour and spices. € 2,00	19. King Prawn Tandoori Large peeled Tiger prawns, marinated, grilled and served with vegetables in curry sauce. € 27,50	Lamb Curries
2. Dal Soup Indian lentil soup 3. Tomato Soup € 5,00	20. Seekh Kebab Tandoori Spicy minced lamb meat, roasted in clay oven and served with vegetables in curry sauce. € 21,00	32. Lamb Tikka Masala Lamb meat, marinated, grilled and cooked with various spices, fresh tomatoes, garlic and ginger in curry sauce. € 23,00
Undrained tomato prepared with Indian spices. 4. Mulligatwany Soup A perfect blend of lentils and chicken prepared with spices. • 6,00	21. Mixed Tandoori Mixture of Chicken Tandoori, Chicken Tikka, lamb Tikka, Kebab and Prawn Tandoori and served with vegetables	33. Lamb Saag Lamb meat cooked with fresh Indian spinach and various Indian spices. € 21,00
 5. Vegetable MO:MO Special steamed 5ps. vegetable dumplings. 6. Chicken MO:MO € 7,00 € 8,00 	Typical Nepalese Specialities	34. Lamb Korma (Mild) € 24,00 Lamb meat cooked with coconuts milk and powder, and cream with various Indian spices.
Special steamed 5ps. chicken dumplings. 7. Vegetable Samosa Deep fried dough pastry filled with mixed vegetables. € 6,00	22. Vegetable Sizzler Bunch of mixed fresh vegetables and cheese, marinated with Nepalese aromatic herbs, grilled, fried and served	35. Lamb Jalfrezi € 22,00 Lamb meat cooked with onions, paprika, tomatoes in curry sauce together with Indian spices.
8. Meat Samosa Deep fried dough pastry filled with minced lamb meat and peas. 9. Chicken Pakora € 6,50	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	36. Lamb Balti € 22,00 Lamb meat cooked with onions, fresh garlic, ginger, tomatoes, and various Indian spices in curry sauce.
Pieces of chicken fillet dipped in seasoned batter and deep fried. 10. Onion Bhaji Deep fried spaande onions prepared with lentil flour. 11. Seekh Kabab Minced lamb meat prepared with Indian spices and roasted.	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.	37. Lamb Madras/Vindaloo Lamb meat curry cooked in an assortment of hot spices from south of India. € 22,00
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