



SEAHARVEST RESTAURANT

Indian Dinner Menu

Address: Sunset House

Phone: (345) 945 1383

Cuisine: Caribbean International

The below are all served with basmati rice, Indian salad and poppadoms. Dishes can be made mild, medium or hot.

APPETIZERS

Vegetable Samosas v **CI\$6**

Crispy Indian flour pastry patties stuffed with lightly spiced potatoes and peas, served with Tamarind sauce

Beef Samosas **CI\$8**

Crispy patties stuffed with beef & potatoes, served with Tamarind sauce

Murg Tikka With Mint Chutney **CI\$8**

A succulent, boneless chicken breast marinated with yogurt and spices served on a kebab with bell peppers and onions

Kathi Kebab Kaziranga **CI\$8**

Tandoori chicken kebab rolled in egg-dipped chappatti with bell peppers, onions, mint and lime, with Tamarind sauce

ENTREES

Chicken Jalfreze **CI\$21**

Yogurt marinated chicken cooked with onions and tomatoes and finished with sauteed bell peppers

Aloo Gobi Vegetarian Curry v **CI\$18**

Fried potatoes and cauliflower in a vegetable curry sauce with yogurt, nuts, herbs and spices.

Tofu Vegetable Curry **CI\$18**

Served with potatoes, green and red peppers in a rich gravy made of tomatoes, cashew nuts, onions and fresh cilantro.

Chicken Korma **CI\$21**

Marinated with yogurt, cooked with sauteed onions, ginger, turmeric and finish with cashew nuts and cream

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| Mutter Paneer | CI\$19 |
| Housemade cottage cheese and green peas, cooked with ginger, cilantro and tomato gravy. Finished with butter | |
| Chicken Biryani | CI\$21 |
| (30 mins cooking time). Mixed with pulao rice cooked with mint flavoured Masala, served with raita & pappadums | |
| Navaratan Korma | CI\$18 |
| Mixed vegetables cooked in a rich gravy and marinated with raisins and roasted cashew nuts. | |
| Butter Chicken | CI\$21 |
| Tender pieces of chicken cooked in a creamy tomato sauce, infused with aromatic spices and butter | |
| Malabar Fish Curry | CI\$23 |
| Red snapper cooked with coconut milk and sauteed onions flavoured with green chili, curry leaves and turmeric | |
| Gosh Mutter | CI\$23 |
| Tender pieces of lamb cooked with select Indian spices, tomatoes, onions and green peas | |
| Madras Shrimp | CI\$25 |
| Cooked with onions, fenugreek, cumin seeds, tomatoes, black pepper and finished with coconut milk | |
| Lamb Korma | CI\$23 |
| Marinated with yogurt and cooked with cashew nuts, sauteed onions and fresh cream | |
| Lamb Rogan Josh | CI\$23 |
| With hot selected Indian spices, slow cooked with tomatoes and chili | |
| Lamb Biryani | CI\$23 |
| (30 mins cooking time). Pulao rice cooked with mint flavoured Masala lamb, served with raita & pappadums | |
| Chicken Tikka Masala | CI\$21 |
| Tandoori chicken tastefully seasoned with tomatoes, ginger, yogurt, and mixed with a tomato gravy and flavored with cashew nuts, bell peppers and fresh cream. | |
| Balti Chicken | CI\$21 |
| Chicken curry cooked with green chilies, yogurt and tomatoes finished with cilantro | |
| Tandoori Chicken | CI\$21 |
| served on the bone, marinated with lime juice & yogurt and served with mint chutney and curry sauce. | |

SIDE ORDERS

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| Yogurt Raita | CI\$2 |
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| Mix Pickle | CI\$2 |
| Mango Chutney | CI\$2 |
| Kulcha Pita (Regular Naan) | CI\$2 |
| Kulcha Pita (Garlic Naan) | CI\$2.50 |
| Masala Dal Vegan | CI\$7 |
| Okra Masala Vegan | CI\$7 |
| Chana Masala Vegan | CI\$7 |
| Poppadoms Vegan | CI\$2 |

Last updated: Wed 27 Jan, 2021