



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

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

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