



## 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

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

## SIDE ORDERS

<b>Yogurt Raita</b>	<b>CI\$2</b>
---------------------	--------------

<b>Mix Pickle</b>	<b>CI\$2</b>
<b>Mango Chutney</b>	<b>CI\$2</b>
<b>Kulcha Pita (Regular Naan)</b>	<b>CI\$2</b>
<b>Kulcha Pita (Garlic Naan)</b>	<b>CI\$2.50</b>
<b>Masala Dal</b> <span>Vegan</span>	<b>CI\$7</b>
<b>Okra Masala</b> <span>Vegan</span>	<b>CI\$7</b>
<b>Chana Masala</b> <span>Vegan</span>	<b>CI\$7</b>
<b>Poppadoms</b> <span>Vegan</span>	<b>CI\$2</b>

Last updated: Wed 27 Jan, 2021