

HOUSE SPECIALS

PASSANDA

Cooked in a blend of creamy Apple and Almond sauce
CHICKEN £12.00 | LAMB £12.50

KORAI

Cooked with green peppers, chunky onions, tomatoes and fresh herbs
CHICKEN £12.00 | LAMB £12.50 | KING PRAWN £16.00

CHILLI MASSALA

Cooked with chefs special spicy sauce, garlic and green chillies but still capturing the flavour
CHICKEN £12.00 | LAMB £12.50 | PRAWN £16.00

TIKKA MASSALA

Nation's favourite cooked in a creamy almond sweet massala sauce
CHICKEN £13.00 | LAMB £13.50

ROSHNI

Cooked with fresh garlic and coriander. You can add some green chilli's to give it that extra spice
CHICKEN £12.00 | PRAWN £12.50

CHICKEN RAZELLA

Cooked in a yoghurt and mint spicy sauce to give it a cool and fresh flavour
£12.00

SHORISHA CHINGRI

Tiger prawns, cooked in a mustard seed and served with chopped chillis to give a medium spice
£14.00

NAGA

Cooked in traditional spices with added hot naga sauce
CHICKEN £12.00 | LAMB £12.50

BALTI

Cooked with an exotic collection of herbs and spices, chunky onions and peppers to give rich flavours.
CHICKEN £12.00 | LAMB £12.50 | PRAWN £12.50 | KING PRAWN £15.00
| VEGETABLE £11.00

SASA'S INDIAN KITCHEN
Pettifers Freehouse Hotel
CRUDWELL MALMESBURY SN16 9EW



AUTHENTIC INDIAN

OPENING TIMES

MONDAY	17:30 - 21:00
TUESDAY	17:30 - 21:00
WEDNESDAY	17:30 - 21:00
THURSDAY	17:30 - 21:00
FRIDAY	17:30 - 21:00
SATURDAY	17:30 - 21:30

STARTERS

POPADOM

Choose from spicy or plain, served with mint sauce and onion salad
MANGO CHUTNEY £1.00 | LIME PICKLE £1.00 | SWEET CHILLI £1.00

SASA'S MIX

For 1 person, there is a mixture of chicken tikka, lamb tikka, chicken pakora, samosas and onion bhajee £7.00

SASA'S PLATTER FOR TWO

For 2 people, there is a mixture of chicken tikka, lamb tikka, chicken pakora, samosas and onion bhajee £13.50

VEGETABLE PLATTER

Consists of Pakora, onion bhajee, samosas and paneer £6.50

PAKORA

Pieces of marinated chicken or vegetables coated in gram flour and deep fried

CHICKEN £6.00 | VEGETABLE £6.00

CHICKEN OR LAMB TIKKA

Meat marinated with herbs & spices, later on barbecued in a clay oven

CHICKEN £6.00 | LAMB £6.50

TANDOORI CHICKEN

Quarter chicken marinated and cooked on the bone in the clay oven
£6.50

SHEEK KEBAB

Minced lamb that is flavoured with coriander and spices, put onto a skewer and barbecued £6.50

PRAWN PURI

Made with onions served within a crispy deep fried bread £6.50

ONION BHAJEE

Chopped onions with herbs, spices and deep fried £4.50

BIRYANI DISHES

A grand festive dish prepared with the finest basmati rice, all the traditional Indian Spice and served with a vegetable curry to complete the dish

CHICKEN £14.00 | LAMB £15.00 | PRAWN £15.00
| VEGETABLE £14.00

CHICKEN TIKKA £14.50 | LAMB TIKKA £15.50
| KING PRAWN £16.50

TANDOORI DISHES

TANDOORI MIXED GRILL

A classic tandoori dish, consisting of chicken and lamb tikka, sheek kebab and tandoori chicken £16.00

SALMON TIKKA

Fillet of salmon fish marinated in delicate spices and roasted in the clay oven £15.00

CHICKEN/LAMB TIKKA

Marinated in spices and cooked in the clay oven
CHICKEN £12.00 | LAMB £13.00

PANEER SHASHLIK

Cottage cheese marinated with herbs and mild spices, skewered with onions, capsicum, and tomatoes. Cooked in the clay oven £12.00

CHICKEN/LAMB SHASHLIK

Marinated chicken/lamb pieces, flavoured with herbs and spices, skewered with onions, peppers and tomatoes.

CHICKEN £12.50 | LAMB £13.50

TANDOORI CHICKEN

Half a chicken marinated in traditional spices and cooked in the clay oven £13.00

POPULAR DISHES

KORMA

Cooked in a mild creamy coconut sauce

PALAK

Cooked with fresh spinach, medium spice

BHUNA

Cooked with finely chopped onions in a medium sauce

ROGAN

Cooked with finely chopped onions, in a medium sauce

MADRAS

A classic hot curry with a touch of fresh lemon

VINDALOO

Cooked in extra hot sauce with potato, for those who like spice

DANSAK

Cooked in a sweet and sour spicy lentil sauce

PATHIA

Cooked in a sweet and sour spicy sauce

CHOOSE YOUR STYLE

CHICKEN £11.00 | LAMB £11.50 | PRAWN £11.50
| KING PRAWN £13.00 | VEGETABLE £10.50

SIGNATURE DISHES

JUGULU CHICKEN

A west Indian dish cooked with garam masala, onions, green peppers, garlic and a tangy tamarind sauce £13.00

KHODU CHICKEN

With butternut squash and spinach, with a medium sauce £13.00

LAMB RAJASTANI

Lamb prepared in chefs special spices, with yogurt, coconut milk, coriander, mint and green chillies and in lemon juice. £14.00

VEGETARIAN KHODU

Butternut squash with spinach and chickpeas cooked with coconut milk £13.00

SIDE DISHES

MIXED VEGETABLES

Seasonal fresh vegetables £5.50

SAAG BHAJEE

Spinach bhajee £5.50

CAULIFLOWER BHAJEE

Spinach bhajee £5.50

BHINDI BHAJEE

Okra bhajee £5.50

MUSHROOM BHAJEE

Mushrooms in an onion based sauce bhajee £5.50

CHANA PALAK PANEER

Chickpeas, spinach and paneer £5.50

SAAG PANEER

Spinach and paneer £5.50

KHODU CHANA SAAG

Butternut squash, chickpeas and spinach £5.50

ALOO GHOBI

Potato and Cauliflower £5.50

SAAG ALOO

Spinach and potato £5.50

BOMBAY POTATOES £5.50

TARKA DAAL

Lentils garnished £5.50

PLAIN RICE £3.00

PILAU RICE £3.50

SPECIAL RICE £4.00

MUSHROOM RICE £4.00

KEEMA RICE

Basmati rice stir fried minced lamb and peas £5.50

NAAN £3.00

CHEESE NAAN £3.50

KEEMA NAAN £3.50

PESHWARI NAAN £3.50

GARLIC NAAN £3.50

TANDOORI ROTI

Thin and crispy wholewheat bread baked £3.00

PARATHA

Layered wholewheat break baked then shallow fried £3.00

PURI

Thin deep fried bread £2.00

CHAPATI £2.00

CHIPS £4.00