

MENU



168A MAIN ROAD, ROMFORD, ESSEX RM2 5HS

01708 594 050 sutrauk.com

SNACKS

Banana Chips 	2.50
Wafer thin lightly salted plantain chips	
Masala Peanuts  	4.50
Fried peanuts mixed with fine chopped onions, tomatoes & fresh coriander. Perfect with a pint!	
Poppadom Basket  	6.00
An assortment of variety poppadoms served with mango chutney & mint sauce	

SHORT EATS

Onion Bhaji  	5.50
Finely sliced onions smothered in fragrant spiced battered fried to crispy perfection.	
Aloo Bonda 	5.50
Potato Bondas are essentially balls of seasoned mashed potato dipped in a spicy chickpea flour batter and deep fried to a crispy texture.	
Punjabi Samosa  	5.50
Deep fried classic pastry stuffed with potatoes and peas	
Medu Vada  	5.50
Crispy savory donuts served with coriander coconut chutney	
Lamb Samosa 	6.00
Flaky pastry stuffed with spiced lamb mince fried to perfection	
Mutton Rolls 	6.00
Breadcrumbs coated curried mutton and potato pastry croquettes	

STARTERS

Chilli Garlic Paneer  	10.50
Stir fried cottage cheese with spicy chilli and garlic sauce.	
Masala Mogo  	9.50
Fried Cassava tossed in tangy spice mix.	
Gobi Manchurian  	9.50
Crispy cauliflower florets tossed in special Indo-Chinese sauce.	
Bhindi Jaipuri   	9.50
Thin sliced Okra coated with gram flour and fried with carom seeds and spices	
Sutra Special Pepper Chicken 	12.00
Tender chicken tossed in special green peppercorn sauce.	
Chicken Lollipop (6pcs) 	11.00
Spicy fried chicken chicken niblets served with spicy tangy sauce	
Chilli Chicken 	10.50
Juicy chicken tossed in fiery soya based sauce with onions and peppers	
Sixty Five (Gobi / Chicken) 	9.50 / 10.50
Bold Cauliflower/ Chicken bites with spices and curry leaves served in a poppadom basket.	
Mutton Pepper fry	11.00
Dry spiced lamb cooked in South Indian spices	
Fish Amritsari 	11.00
Crispy fried fish bites marinated with spiced gram flour batter.	
Curry Leaf Prawn Varuval	12.00
Succulent prawns cooked with curry leaves and fragrant spices.	

TANDOOR

Paneer Tikka Sizzler 	12.00
Cottage cheese grilled with onions peppers and tomatoes with spices served on a sizzler.	
Classic Chicken Tikka	11.50
Boneless chicken bites marinated with yogurt and spices grilled to perfection.	

CURRIES & BIRYANIS

Nizami Chicken Tikka 	11.50
Creamy spiced chicken tikka with royal spices	
Haryali Chicken Tikka	11.50
Chicken marinated in mint & coriander chutney cooked in the clay oven	
Tandoori Chicken	11.00
Classic roast chicken (half) with Tandoori spices.	
Charminar Sheekh Kebab	11.00
Minced Lamb kebab with herbs and spices.	
Adraki Lamb Chops	15.50
Lamb chops flavoured with ginger infused marination grilled to perfection.	
Tandoori Prawn Shashlik	15.50
Kind Prawns cooked with onions, tomato and mixed pepper along with tandoori spices for a smoky flavour served on a sizzler	
Mix Grill Sizzler 	28.00
Assortment of non veg tandoori delights served on a sizzler platter.	

STREET FOOD

Vada Pav Sliders  	6.50
Spiced potato fritters served in mini bread with chutneys	
Mumbai Pav Bhaji  	8.00
Medley of smashed vegetable curry served along with butter buns	
Papdi Chaat  	8.00
Crisp wafers topped with spiced yoghurt chutneys and chickpeas	
Aloo Tikki Chaat  	8.50
Crispy potato patty topped with chutneys and sweet yoghurt	
Samosa Chana Chaat  	8.50
Crisp Punjabi samosa topped chickpeas curry, sweet yoghurt and chutneys	

DOSAS & MORE

Plain Dosa 	8.00
Crispy classic rice and lentil pancake	
Masala Dosa 	9.00
Dosa stuffed with spiced potato filling	
Mysore Masala Dosa 	9.50
Spicy red chilli chutney dosa with potato filling	
Chilli Cheese Podi Dosa 	10.00
Dosa layered with chilli, cheese and podi spice.	
Paneer Masala Dosa 	10.00
Dosa filled with spiced cottage cheese filling.	
Set Dosa 	8.50
Also known as Sponge Dosa is a thick, soft and fluffy pan cake, served in a set of 2 with chutney.	
Onion Uttapam 	9.50
A popular dish of South India made like pan cakes with rice batter with onion toppings	
Mix Veg Uttapam 	10.00
South Indian pan cakes made with rice batter with mix veg toppings	
Chana Bhatura  	12.50
Spicy chickpea curry that is served with leavened fried bread made with plain flour. North India's Favourite!	

CURRIES & BIRYANIS

Mix Veg Chettinad 	10.50
Coconut based vegetable curry with South Indian spices.	
Bhindi Do Pyaza 	11.00
A famous North Indian dish made with Okra and double the amount of onions and spices	

CURRIES & BIRYANIS

Punjabi Chole 	10.50
Spiced Chickpea curry cooked in Pujabi Style	
Mushroom Mutter Masala 	11.00
A rich tomato based gravy with mushroom and peas. Best served with Jeera Rice!	
Palak Paneer 	12.50
Spiced spinach curry with stir fried paneer	
Paneer Tikka Lababdar 	13.00
Smoky paneer tikka in rich tomato gravy with onions and pepper	
Paneer Makhanwala 	12.50
A rich & creamy tomato based curry with cubes of paneer. Mild and delicious!	
Matar Paneer 	12.50
A classic Punjabi dish consisting of soft paneer cubes and green peas simmered in a rich, spiced & creamy gravy	
Daal Makhni 	10.00
Overnight cooked black lentils with cream and butter.	
Lasooni Daal Tadka 	10.00
Lentil curry tempered with garlic	
Dhaba Style Egg Curry	11.50
Egg curry is a deliciously rich onion tomato gravy.	
Butter Chicken 	13.50
Chicken tikka cooked in rich tomato sauce with fenugreek leaves.	
Kadai Chicken 	13.50
Chicken morsels cooked with onions and peppers in spicy sauce.	
Chettinad Chicken	13.50
Fiery spiced coconut curry from South of India	
Chef's Special Nalli Gosht	20.00
Slow cooked lamb shank with aromatic spices.	
Lamb Rogan Josh	15.00
A Kashmiri style slow cooked lamb curry.	
Lamb Kadai 	15.00
Lamb curry cooked in spiced tomato and capsicum gravy	
South Indian Fish Curry	15.00</td