

The name Sakura symbolise **love in the language of herbs** and we endeavour to present the sheer freshness of real indian food in an evolved way. Our menu incorporates both traditional classic favourites and exclusive new dishes that applies eastern flavours with a twist.

Guest what?

Our cooking oil is **Cholesterol free**

All our dishes are made from the finest and fresh ingredients.

**Did you know....**

- Cinnamon - Balances blood sugar
- Coriander - Prevents gas
- Garlic - Lower Cholesterol and blood pressure
- Ginger - Improves Circulation
- Onion - Alleviated symptoms of asthma and colds
- Turmeric - Reduces cholesterol, inflammation and indigestion

**NOTE: ALLERGY GUIDE**

Please check before you order if the dish of your choice contains any products you are allergic to. Most dishes can be prepared with out any particular ingredients so no need to be worried. Our chef's will cook to your requirement. Each dish has the allergy guide number on its right in brackets. If not sure ask a member of staff.



5 Star Hygiene  
Recieved again  
in 2018

- Fairly Hot
- Hot
- Very Hot
- Vegetarian
- Contains Nut

**RICE**

- 110. Plain Rice £2.60
- 111. Pilau Rice £2.75
- 112. Mushroom Rice £3.50
- 113. Special Fried Rice (2) £3.25
- 114. Sag Rice £3.25
- 115. Coconut Rice (5) £3.25
- 116. Keema Rice £3.95

**EXTRA**

- 135. Plain or Massala Papadom £0.75
- 136. Mango Chutney £0.60
- 137. Onion Salad £0.60
- 138. Mint Sauce (1) £0.60
- 139. Lime Pickle £0.60
- 140. Raitha (1) £1.95  
(yogurt / Cucumber Sauce)
- 140. Chutney Tray (1) (per person) £0.75  
onion salad, mint sauce, mango chutney & lime pickle



**SUNDAY BUFFET**

FROM 12.00 PM TO 3:00 PM  
EAT AS MUCH AS YOU LIKE

ADULT .....	£8.95
KIDS (UNDER 10 YEARS) .....	£6.95

ALL OF OUR DISHES ARE MADE FROM THE FINEST, FRESH INGREDIENTS AND BECAUSE WE DON'T COOK WITH GHEE (CLARIFIED BUTTER), ARE LOW IN FAT. LESS THAN 10% IF YOU'RE INTERESTED IN STATISTICS.

The management reserves the right to refuse service without giving any explanation  
10% service charge at management discretion on groups of 4 or more diners



for booking & information please visit our website  
[www.sakuraindian.co.uk](http://www.sakuraindian.co.uk)

# MENU



## Signature DISHES

(Lamb £1.00 extra)

### 41. Barsha Lamb or Chicken 🍴 🍴 £8.95

Cooked with its unique chilli paste crushed black peppers, touch of lime juice and fresh coriander.

### 42. Badami Chicken or Lamb Paneer Massala N (1,5) £8.95

Chicken or lamb cooked in Sakura's authentic sauce with freshly ground pistachio nut and cottage cheese deliciously creamy and with just the right amount of heat.

### 43. Classic Madras Thalapi Machli (fish) 🍴 🍴 (4) £9.95

A tomato based curry tempered with curry leaves, mustard and coconut, little chilli for bite.

### 44. Chadni Chowk Chicken or Lamb 🍴 🍴 £8.95

Special lamb fillets or chicken with rogan tomatoes and onions. Excellent with extra chilli.

### 45. Angaran Chicken or Lamb N £8.50

Chicken or lamb cooked in a mild coconut sauce flavoured with fresh curry leaves, fennel, green pepper, garlic, fresh coriander, mint, ginger and olive paste.

### 46. Bilashi Chicken or Lamb £8.95

A favourite dish from the town of Goa. It consists of lightly spiced chicken cooked in a garam massala, the sauce is infused with whole roasted spices and beautifully presented.

### 47. Murgh Anawaka £8.95

Sliced chicken prepared with fresh ground spices with fried onion, tomato, green peppers & mushroom.

### 48. Fish Sumunder (4) £9.95

Steam cooked fish. This is highly flavoured and garnished with coconut, hint of fresh green peppers, fresh coriander leaves, plum tomatoes & various roast spices and herbs.

### 49. Reshmian Chicken or Lamb (1) 🍴 £8.95

Chicken or lamb, marinated in yogurt and red spices, grilled and served in an exotic sauce.

### 50. Chadni Chingri Massala N (1,3) £12.95

Giant Prawns from the bay of Bengal are baked in a clay oven. Then gently simmered in a spicy thick bhuna sauce, shallot, nutmeg and ajwan seeds.

### 51. Chicken or Lamb Madurai (1) 🍴 £8.95

Our own version of the highly popular chilli masala. Tender lamb or chicken cooked in the tandoor with tomato and chilli sauce.

### 52. Mangalore Chicken or Lamb 🍴 🍴 £8.95

The unusual mix of cumin seeds and spices give this dish its distinctive fresh taste. Wonderful with extra chilli.

### 53. Aishwarya Chicken or Lamb £8.95

Sliced chicken marinated in lemon & methi, stir fried together with onions, peas, mushrooms, & pepper. Mild.

### 54. Bhuna Gosht Khybari (Chicken or Lamb) £8.95

Tender lamb tempered with a touch of ginger and coriander cooked in a tomato, ginger and onion sauce.

## CLASSIC TRADITIONAL

Choices of Chicken, Fish, Prawn, Vegetables or Paneer (cottage cheese). (Lamb £1.00 extra, King Prawn & Fish £4.00 extra)

### 61. Tikka Masala N (1,5) £7.95

Grilled chicken or lamb cooked in spices with cream & butter to Sakura's own recipe.

### 62. Pasanda N (1,5) £7.95

Tender Pieces of lamb or chicken cooked in a mild sauce with almond, cream, coconut

### 63. Jalfrezi 🍴 £7.95

Pieces of meat or chicken cooked with chopped onions, ginger, capsicum, tomatoes, green chillies and special spices.

### 64. Kurma N (1,5) £7.95

Your selection cooked with cream and coconut to produce a very mild dish.

### 65. Madras 🍴 🍴 £6.95

### 66. Vindaloo 🍴 🍴 🍴 £6.95

### 67. Bhuna £6.95

A drier than usual curry packed with spicy flavours.

### 68. Dupiaza £6.95

An elegant dish cooked with whole spices and garnished with onions rings.

### 69. Dhansak £7.95

A parsee dish – hot, sweet & sour with a lentil base. 🍴

### 70. Rogan-Josh £7.95

A medium hot dish cooked with green herbs, tomatoes and served in a rich sauce. 🍴

### 71. Karahi £7.95

This is a fairly thick, tomato based sauce cooked with slices of onions and capsicum, flavoured with garlic, ginger and a selection of spices.

### 72. Naga Mirchi £7.95

New exciting traditional Bangladeshi chilli cooked with natural strong spices. 🍴 🍴

### 73. Handi (Medium / Hot / Mild) £7.95

New exciting traditional dish used by Bengal. Handi is being introduced into surrey by Sakura. Handi dishes are cooked with natural spices and ingredients giving all the natural flavourings of traditional home cooking.

### 74. Makani £7.95

Chicken with various spices, cooked in butter. (mild)

### 75. Balti (Medium / Hot / Mild) £7.95

All these dishes are juicy and moist, comprising of cooked onions and tomatoes, flavoured with green peppers, herbs, and freshly ground garam masala to give that exotic aroma. Cooked carefully in a wok, The benapolian style of sizzling hot iron pot.

### 76. Biryani £9.95

## SAKURA'S GRILL

(Lamb £1.00 extra)

### 30. Tandoori Mixed Grilled (1) £11.95

Chicken tikka, lamb tikka, sheek kebab & tandoori chicken.

### 31. Chicken or Lamb Tikka (1) £7.95

Lamb or chicken marinated in yogurt then cooked over charcoal with special spices.

### 32. Tandoori Chicken (2 pieces) (1) £7.95

Spring chicken marinated in yogurt with herbs and spices then cooked in the tandoor.

### 33. Shashlick (1) £8.95

Chicken or lamb flavoured with the special spices and cooked with onion, tomatoes and capsicum in the tandoor.

### 34. Tandoori King Prawn (1,3) £12.95

Flavoured with spices and tenderly cooked over charcoal.

### 35. Fish Shashlick (1,4) £9.95

Fish flavoured with special spices and cooked with onion, tomatoes and capsicum in the tandoor.

### 36. Chicken Paneer Grill (1) £8.95

Chicken Paneer flavoured with special spices and cooked with onion, tomatoes and capsicum in the tandoor.

### 37. Vegetable Grill Tikka V £7.95

Vegetables with special spices, cooked with onion, tomatoes & capsicum in the tandoor.

## VEGETABLE MAIN DISHES

- 81. Paneer Alaraj N (1,5)** £5.95  
Vegetables cooked with cheese in a creamy bhuna sauce.
- 82. Akari** £5.95  
Fresh vegetables cooked in a fairly hot herbs & spice adding olive oil, ginger which creates an ingenious blend of flavours.
- 83. Potato in a Hot Sauce** £5.95  
Garnished with a fresh coriander and roasted garlic.
- 84. Palak Paneer (1,5)** £5.95  
A wonderful combination of finally chopped spinach and paneer prepared with fresh herbs and spices.
- 85. Shai Baygun** £5.95  
Fresh aubergine cooked with onions and garlic.
- 86. Chana Bateta** £5.95  
Chick peas and potatoes cooked with traditional sauce.
- 87. Khaibari Chana Massala** £5.95  
Kabuli chana chick peas cooked with traditional sauce. Mild.

## SIDE ORDERS

- 91. Tarka Dal** Pink lentils cooked with garlic & lemon. £3.95
- 92. Bombay Aloo** Potatoes cooked Bombay style £3.95
- 93. Spicy Begoon** £3.95  
Aubergine cooked Bengal style in light roasted spices.
- 94. Saag Bhaji** Spinach cooked in garlic & aniseed. £3.95
- 95. Saag Aloo** Spinach and potatoes. £3.95
- 96. Chana Massala N** £3.95  
Chick peas cooked with lemon & tamarind sauce.
- 97. Aloo Gobi** £3.95  
Potatoes & cauliflower cooked in spices.
- 98. Cauliflower bhaji** £3.95  
Cauliflower cooked in light spices.
- 99. Mushroom Bhaji** £3.95
- 100. Vegetable Curry** £3.95
- 101. Sag & Mushroom Bhaji** £3.95  
Spinach with mushroom
- 102. Sag Chana Bhaji** Spinach & chick peas. £3.95
- 103. Sag Paneer** Spinach & cheese. (1,5) £3.95
- 104. Bhindi Bhaji** (okra) £3.95

## BREAD

- 121. Plain Nan (1,2,6)** £2.75
- 122. Tikka Nan (1,2,6)** £2.95
- 123. Stuffed Nan (1,2,6)** £2.95
- 124. Keema Nan (1,2,6)** £3.50
- 125. Garlic Nan (1,2,6)** £3.25
- 126. Garlic Chilli Cheese Nan (1,2,6)** £3.25
- 127. Peshwari Nan N (1,2,5,6)** £3.25
- 128. Paratha (6)** £2.95
- 129. Chappati (6)** £1.95
- 130. Tandoori Roti (6)** £2.75
- 131. Puree (6)** £1.95

## STARTERS

- 01. Onion Bhaji V (2)** £3.25  
These classic bhajis are served hot with khatta-meetta tamatar chutney.
- 02. Samosa Meat or Vegetable V** £3.25  
Minced lamb or vegetable wrapped in pastry and deep fried.
- 03. Sheek Kebab** £3.95  
Minced lamb in chopped peppers, onions, herbs & spices then skewered in the grill
- 04. Lamb Tikka (1)** £4.25  
Pieces of lamb marinated in yogurt then cooked over charcoal with special spices.
- 05. Aloo Garlic Chat Puri V** £3.95  
Potato, cucumber & tomatoes in pepper sauce.
- 06. Prawn Puri** Spiced fried prawns on a pancake. £3.95
- 07. Prawn Cocktail** £2.95
- 08. Chicken Tikka (1)** £3.95  
Pieces of chicken marinated in yogurt then cooked over charcoal with special spices.
- 09. Chicken Chat Puri** £3.95  
Chicken, cucumber & tomatoes in peppery sauce.
- 10. Garlic Mushroom V** £2.95
- 11. Garlic Prawns (3)** £3.95
- 12. Mix Platter** (non vegetarian for two person) (1) £7.95  
Chicken tikka, Lamb tikka, Onion Bhaji, Sheek Kebab.
- 13. Mo Mo V** Somosa Onion Bhaji. £3.25
- 14. King Prawn Puree (3)** £6.50

## Signature STARTERS

- 15. Achari Til Chicken (1)** £3.50  
Tender pieces of chicken breast, marinated in rich masala and pickling spices (panchpuran). Slowly cooked in the tandoori and sprinkled with roasted sesame seeds.
- 17. Talapi Shai (1,4)** (Fish Tikka) £3.50  
Chunks of tasty saith fish trapped in light butter.
- 18. Kakra Bora (1,3)** £3.50  
Sakura's crab cakes infused with sakura's five mixed spices and herbs.
- 19. King Prawn Piro Piro** (1,4) £6.50  
Pan fried king prawns marinated in turmaric and red chillies served with cardamom fennel yogurt sauce.
- 20. Paneer Tikka V (1)** £3.95  
Spiced infused grilled paneer with capsicum & basil salad.
- 21. Chicken Jal** (1) £3.50  
Grilled chicken marinated in tarmaric & red chillies served with cardamom fennel yogurt sauce.
- 22. Malai Kebabs (1)** £3.50  
Cheese and cream marinated chicken breast smoked in the tandoor, flavoured with mace and cardamom. Chef's recommendation.
- 23. Murg Keyefi (1)** £3.50  
Sliced grilled chicken with creamy & butter sauce.



Cooked using the finest ingredients

