



## SEAHARVEST RESTAURANT

### Indian Dinner Menu

**Address:** Sunset House

**Phone:** (345) 945 1383

**Cuisine:** Caribbean International

## APPETIZERS

### Kathi Kebab Kaziranga

**CI\$8.5**

Tandoori chicken kebab rolled in egg-dipped chappatti with bell peppers, onions, mint and lime, with tamarind sauce

### Beef Samosas

**CI\$8.5**

Flour pastry stuffed with lightly spiced beef & potatoes with tamarind sauce

### Vegetable Samosas v

**CI\$6.5**

Flour pastry stuffed with lightly spiced vegetables with tamarind sauce

## MAINS

Served with basmati rice, Indian salad and poppadoms

Dishes can be made mild, medium or hot

### Chicken Tikka Masala

**CI\$22**

Tandoori chicken tastefully seasoned with tomatoes, ginger, yogurt, tomato gravy, cashew nuts, bell peppers and cream

### Chicken Korma

**CI\$22**

Marinated with yogurt, cooked with sauteed onions, ginger, turmeric, garlic and finished with cashew nuts and cream

### Chicken Jalfreze

**CI\$22**

Yogurt marinated chicken cooked with onions and tomatoes and finished with sauteed bell peppers

### Balti Chicken

**CI\$22**

Chicken curry cooked with green chilies, yogurt and tomatoes finished with cilantro

### Butter Chicken

**CI\$22**

Cooked in a creamy tomato sauce, infused with aromatic spices and butter

<b>Lamb Rogan Josh</b>	<b>CI\$25</b>
With hot selected Indian spices, slow cooked with tomatoes and chili	
<b>Lamb Korma</b>	<b>CI\$25</b>
Marinated with yogurt and cooked with cashew nuts, sauteed onions and cream	
<b>Madras Shrimp</b>	<b>CI\$26</b>
Cooked with onions, fenugreek, cumin seeds, tomatoes, black pepper and finished with coconut milk	
<b>Malabar Fish Curry</b>	<b>CI\$28</b>
Red snapper with coconut milk and sauteed onions, flavoured with green chili, curry leaves and turmeric	
<b>Aloo Gobi Vegetarian Curry</b> <span>V</span>	<b>CI\$18</b>
Fried potatoes and cauliflower in a vegetable curry sauce with yogurt, nuts, herbs and spices	
<b>Mutter Paneer</b> <span>V</span>	<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\$22</b>
(30 mins cooking time). Mixed with pulao rice, cooked with mint flavoured masala	
<b>Lamb Biryani</b>	<b>CI\$25</b>
(30 mins cooking time). Mixed with pulao rice, cooked with mint flavoured masala	
<b>Fish Biryani</b>	<b>CI\$28</b>
(30 mins cooking time). Mixed with pulao rice, cooked with mint flavoured masala	
<b>Shrimp Biryani</b>	<b>CI\$26</b>
(30 mins cooking time). Mixed with pulao rice, cooked with mint flavoured masala	
<b>Veggie Biryani</b>	<b>CI\$19</b>
(30 mins cooking time). Mixed with pulao rice, cooked with mint flavoured masala	

## SIDE ORDERS

<b>Naan</b>	<b>CI\$3</b>
<b>Garlic Naan</b>	<b>CI\$3.5</b>
<b>Mixed Pickles</b>	<b>CI\$2</b>
<b>Mango Chutney</b>	<b>CI\$2</b>
<b>Pappadum</b> <span>Vegan</span>	<b>CI\$2</b>

Masala Dal	Vegan	CI\$8
Yogurt Raita		CI\$4
Okra Masala	Vegan	CI\$8
Chana Masala	Vegan	CI\$8

Last updated: Tue 04 Feb, 2025