

Sitar Indian Restaurant welcomes you!

Discover the rich variety of traditional North Indian cuisine, prepared by our master chefs, all trained in some of the best hotels in India. At Sitar our preparations include a mix of spices which is a century-old craft of India's King Dynasty, as well as more recent recipes from the Maharaja's very own kitchen.

We invite you to relax in a charming atmosphere to the sounds of traditional ghazals & instruments, and enjoy the distinctive savours of delicately blended spices and our warm & friendly service.

Note: Our menu items are marked as follows :

● Mild ● Medium ● Hot ● Vegetarian Dishes

All prices are inclusive of VAT (15%).

Thank you for choosing Sitar and we wish you a memorable experience in our restaurant. Enjoy!



  
**सितार**  
*Authentic Indian Cuisine*

# Sitar Mix platters

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**Small (veg) - 4 pieces** 🌱

**Rs 799**

Paneer Tikka

Hariyali Kebab

Veg Seekh Kebab

**Large (veg) - 6 pieces** 🌱

**Rs 999**

Paneer Tikka

Hariyali Kebab

Veg Seekh Kebab

**Small (non veg)**

**Rs 999**

Tandoori Chicken 2 pieces

Murg Malai Tikka 3 pieces

Boti Kebab 4 pieces

Fish amritsary 4 pieces

Ajwaini Jheenga 4 pieces

**Large (non veg)**

**Rs 1,599**

Tandoori Chicken 2 pieces

Murg Malai Tikka 6 pieces

Boti Kebab 6 pieces

Fish amritsary 6 pieces

Ajwaini Jheenga 6 pieces

🟡 Mild 🟠 Medium 🔴 Hot 🌱 Vegetarian Dishes



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# Appetizers

- Achari Paneer Tikka** 🌱 🌶️ Rs 295  
Indian Cottage Cheese Kebabs, marinated in Yogurt, with Five-Spice Pickles, cooked in the Tandoor
- Vegetable Seekh Kebab** 🌱 🌞 Rs 295  
Mixed Vegetable Kebabs with Cheese and Dried Fruit, cooked in the Tandoor
- Hariyali Kebab** 🌱 🌞 Rs 295  
Deep Fried Spinach and Green Peas Kebabs with Garlic, Ginger, Chillies and Garam Masala
- Chicken 65** 🌶️ Rs 345  
Deep Fried Chicken Marinated with Eggs, Rice Flour, Ginger & Garlic paste, Curry Leaves & Indian Spices
- Murg Malai Tikka** 🌞 Rs 395  
Diced Chicken marinated in Nutmeg and Cream, cooked in the Tandoor
- Achari Murg Tikka** 🌶️ Rs 395  
Diced Chicken marinated in Yogurt and Five Pickles Spices cooked in the Tandoor
- Tandoori Chicken** 🌶️ Rs 395  
Chicken marinated in Spices, cooked in the Tandoor
- Reshmi Seekh Kebab** 🌶️ Rs 395  
Minced Chicken marinated with Ginger, Chillies, Garlic, Coriander, Mint and Indian Spices cooked in the Tandoor
- Macchi Tikka** 🌶️ Rs 395  
Fish Fillets marinated in Garlic, Ginger, Yogurt and Spices, cooked in the Tandoor
- Fish Amritsari** 🌶️ Rs 395  
Deep Fried Fish marinated with Egg, Rice Flour, Carom Seed, Lemon Juice and Indian Spices
- Seekh Kebab Sitar** 🌶️ Rs 455  
Spiced Minced Lamb Kebabs with Onions, cooked in the Tandoor
- Boti Kebab** 🌞 Rs 455  
Cube of Lamb marinated with Yogurt, Onion, Garam Masala and Ginger Garlic paste cooked in the Tandoor
- Ajwaini Jheenga** 🌶️ Rs 495  
Tiger Prawns flavoured with Carom Seed, marinated in Garlic and Ginger, cooked in the Tandoor

🌞 Mild 🌶️ Medium 🌶️🌶️ Hot 🌱 Vegetarian Dishes

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# Soups



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## Tamatar Dhania Shorba 🌱 🟡

Thin Tomato Soup, garnished with Coriander

Rs 125

## Dal Ka Shorba 🌱 🟡

Thick Lentil Soup, garnished with Coriander

Rs 125

## Murgh Shorba 🟡

Chicken Broth cooked with Fresh Herbs

Rs 155

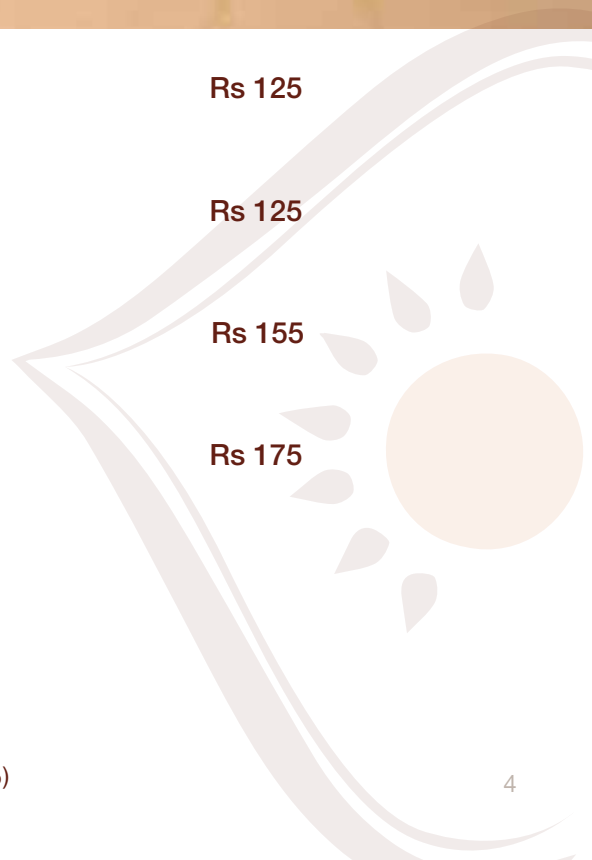
## Samundri Shorba 🟡

Prawn or Fish Soup cooked with Spices and Fresh Herbs

Rs 175

🟡 Mild 🟠 Medium 🔴 Hot 🌱 Vegetarian Dishes

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# Vegetarian curries

<b>Dal Makhni</b> 🌱🔥	Rs 195
Black Urad Dal, slow-cooked over a fire, with fresh Cream and butter	
<b>Dal Tadka</b> 🌱🔥	Rs 195
Yellow Dal cooked with Onions, Garlic, Cumin and Tomatoes	
<b>Jeera Aloo</b> 🌱🔥	Rs 295
Diced Potato flavoured with Cumin, cooked in a light Sauce	
<b>Aloo Gobi</b> 🌱🌱	Rs 295
A dry and spicy dish of Potato and Cauliflower	
<b>Aloo Mattar</b> 🌱🌱	Rs 295
Diced Potato and Green Peas cooked in a Mild Tomato Sauce	
<b>Dum Aloo</b> 🌱🌱	Rs 295
Deep Fried Potato cooked in a fennel flavoured light Creamy Sauce	
<b>Bhindi do Pyaza</b> 🌱🌱	Rs 295
Fresh Ladies' Fingers Stir Fried with Onions and Spices	
<b>Milijuli Subzi</b> 🌱🌱	Rs 295
Mixed Vegetables cooked in a Spicy Tomato Sauce	
<b>Baigan Bharta</b> 🌱🔥	Rs 295
Grilled, Mashed Aubergine, cooked with Onions, Tomatoes and Spices	
<b>Chana Masala</b> 🌱🔥	Rs 295
Boiled Chickpeas cooked with Ginger, Garlic, Chilli, Onion, Tomato and Masala	
<b>Kadhai Paneer</b> 🌱🔥	Rs 295
Onions, Green Peppers and Paneer cooked in a blend of Mughlai Spices	
<b>Mattar Paneer</b> 🌱🌱	Rs 295
Fresh Green Peas and Paneer cooked in a spiced Tomato Sauce	
<b>Paneer Butter Masala</b> 🌱🔥	Rs 295
Marinated Paneer cooked in an Indian Masala Butter Sauce	
<b>Malai Kofta</b> 🌱🌱	Rs 295
Paneer and Potato bites cooked in a light Creamy Sauce	
<b>Palak Paneer</b> 🌱🔥	Rs 295
Paneer and Spinach cooked with Garlic, Ginger, Chillies in an Onion Tomato Sauce	

🌱 Mild 🔥 Medium 🌶️ Hot 🌱 Vegetarian Dishes

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# Chicken Curries



## Murgh Vindaloo 🌶️

Tender pieces of Chicken cooked with Potatoes and freshly ground Hot Spices

Rs 395

## Achari Murgh 🌶️

Chicken marinated with Five-Spice Pickles, cooked in an Onion and Tomato Sauce

Rs 395

## Dum Murgh 🌿

A hyderabad delicacy of marinated Chicken, slow-cooked over a fire

Rs 395

## Murgh Makhan Masala 🌶️

Diced marinated Chicken cooked in a Masala Butter Sauce

Rs 395

## Chicken Jalfrezi 🌶️

Chicken cooked with Onions, Tomato, Green Pepper in Indian Masala Sauce

Rs 395

## Murgh Makhani (Butter Chicken) 🌶️

Tandoori Chicken pieces cooked in a Tomato, Butter and Cream Sauce

Rs 395

## Palak Murgh 🌶️

Chicken and Spinach cooked with Garlic, Ginger, Chillies in an Onion Tomato Sauce

Rs 395

🌿 Mild 🌶️ Medium 🌶️🌶️ Hot 🌿 Vegetarian Dishes

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# Lamb Curries



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- |  |        |
|--|--------|
| <b>Keema Mattar</b> 🟡  | Rs 455 |
| Minced Lamb cooked with Green Peas, Onion, Tomato, Masala and Indian Spices                              |        |
| <b>Gosht Vindaloo</b> 🔴  | Rs 485 |
| Tender pieces of Lamb cooked with Potatoes and Freshly Ground Spices                                     |        |
| <b>Gosht Korma</b> 🟡   | Rs 485 |
| Tender pieces of Lamb flavoured with Onions, Ginger And Garlic, cooked in a Fresh Cream and Almond Sauce |        |
| <b>Rogan Josh</b> 🔴  | Rs 485 |
| Tender pieces of Lamb cooked in a copper pot, with special Kashmiri Masala                               |        |
| <b>Lamb Jalfrezi</b> 🔴   | Rs 485 |
| Lamb cooked with Onions, Tomato, Green Peppers in Indian Masala Sauce                                    |        |
| <b>Palak Gosht</b> 🔴   | Rs 485 |
| Lamb and Spinach cooked with Garlic, Ginger, Chillies in an Onion Tomato Sauce                           |        |

🟡 Mild 🔴 Medium 🔴 Hot 🟢 Vegetarian Dishes

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# Seafood Curries



<b>Machli Sitar Ki</b> 🟡	Rs 475
Fish Fillet cooked in Coconut Milk Spices with Green Peppers, Tomato and Onions	
<b>Machli Masaledar</b> 🔴	Rs 475
Fish Fillet marinated in Garlic and Ginger, cooked with Onion, Tomato and Indian Spices	
<b>Narial Machli Korma</b> 🟡	Rs 475
Fish Fillet and Coconut Cream cooked in a blend of Mughlai Spices	
<b>Machli Jalfrezi</b> 🔴	Rs 475
Fish Fillet cooked with Onions, Tomatoes and Green Peppers in Indian Masala Sauce	
<b>Kadhai Jheenga</b> 🔴	Rs 495
Prawns, Green Peppers and Onions cooked in a rich Tomato Sauce	
<b>Achari Jheenga Curry</b> 🔴	Rs 495
Prawns marinated with Five-Spice Pickles, cooked in an Onion and Tomato Sauce	
<b>Peshawari Jheenga</b> 🟡	Rs 495
Peshawari dish of Prawns, flavoured with fennel	
<b>Machli and Jheenga Curry</b> 🔴	Rs 545
Fish and Prawns cooked in Coconut flavoured Masala Sauce	
<b>Camaron Makhani</b> 🔴	Rs 695
Camaron cooked in a Tomato and Butter Creamy Sauce	
<b>Camaron Korma</b>	Rs 695
Camaron cooked in fresh Cream and Cashew Nuts Sauce	

🟡 Mild 🔴 Medium 🔴 Hot 🟢 Vegetarian Dishes

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# Side Dishes



## Raita Mix 🌱

Spiced fresh Yogurt with Cucumber, Potatoes and Tomatoes

Rs 85

## Kheera Raita 🌱

Spiced fresh Yogurt with Cucumber

Rs 85

## Sitar Green Salad 🌱

Fresh sliced Cucumber, Tomato, Onions, Carrots and Green Chillies

Rs 155

## Rice

### Steamed Rice 🌱

Fine quality Indian long-grain Basmati Rice steamed to perfection

Rs 55

### Subzi Pulao 🌱🌱

Basmati Rice cooked with Mixed Vegetables

Rs 155

### Jeera Rice 🌱🌱

Rice flavored with Cumin and with lightly spiced Garam Masala

Rs 165

### Navratan Pulao 🌱🌱

Basmati Rice cooked with Dried Fruits, Cashew Nuts and Vegetables

Rs 185

🌱 Mild 🌱🌱 Medium 🔥 Hot 🌱🌱 Vegetarian Dishes

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# Indian Bread

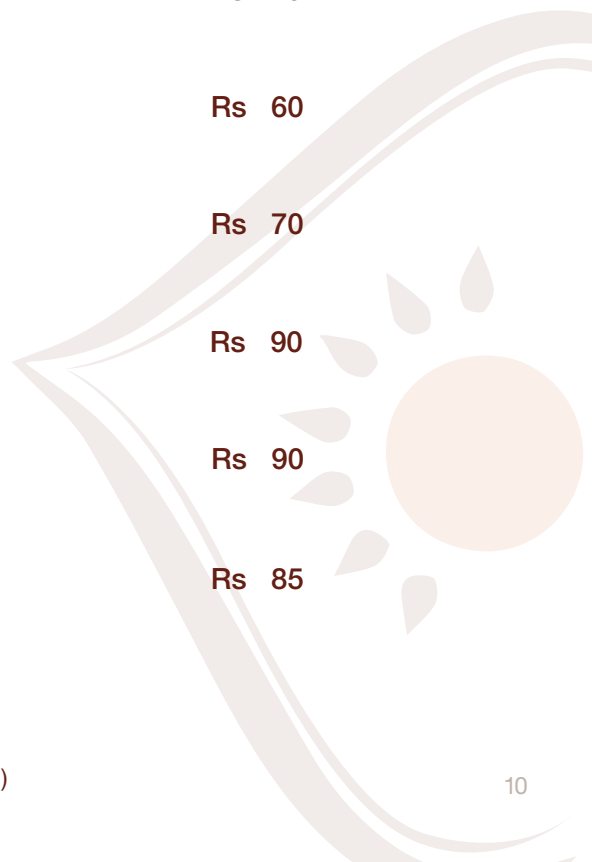


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<b>Tandoori Roti</b> 🌱	Rs 60
Wholewheat flat Bread baked in the Tandoor	
<b>Butter Tandoori Roti</b> 🌱	Rs 70
Butter Wholewheat flat Bread baked in the Tandoor	
<b>Lacha Paratha</b> 🌱	Rs 70
Wholewheat flat Bread layered with Ghee	
<b>Plain Naan</b> 🌱	Rs 60
Flat Bread baked in the Tandoor	
<b>Butter Naan</b> 🌱	Rs 70
Butter flat Bread baked in the Tandoor	
<b>Aloo Kulcha</b> 🌱	Rs 90
Flat Bread stuffed with Potatoes, Green Chillies and Coriander	
<b>Cheese Naan</b> 🌱	Rs 90
Flat Bread stuffed with Cheese baked in the Tandoor	
<b>Garlic Naan</b> 🌱	Rs 85
Flat Bread stuffed with Garlic baked in the Tandoor	

🟡 Mild 🟠 Medium 🔴 Hot 🌱 Vegetarian Dishes

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AVAILABLE FOR LUNCH ONLY!

# Thali



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Veg Thali

Chicken Thali

Lamb Thali

Chicken & Lamb Thali

Fish & Prawn Thali

Rs 299

Rs 325

Rs 325

Rs 349

Rs 425

● Mild ● Medium ● Hot ● Vegetarian Dishes

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# Desserts



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## Ras Malai

Paneer simmered in Aromatic Milk

Rs 75

## Gajjar Halwa

Grated Carrot Dessert cooked with Ghee, Milk and Dried Fruits

Rs 145

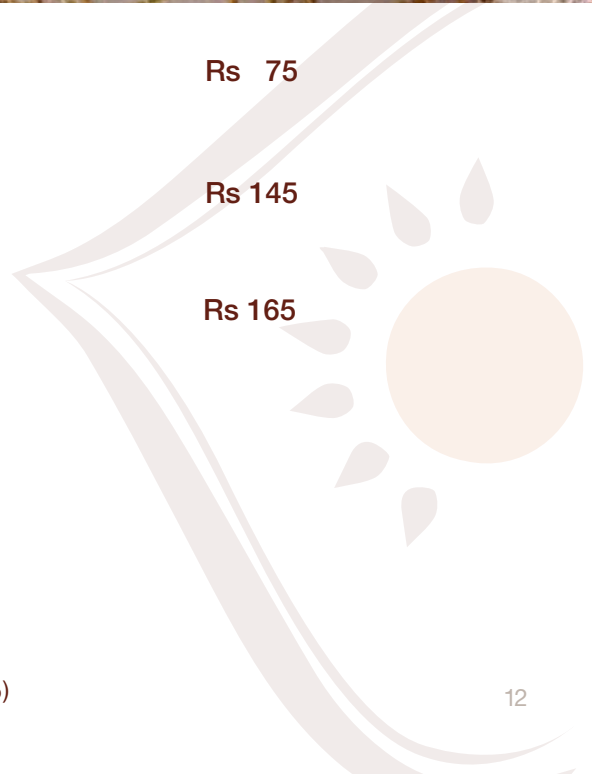
## Kulfi Pista

Traditional Indian Ice Cream flavoured with Pistachio Nuts

Rs 165

 Mild  Medium  Hot  Vegetarian Dishes

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# Kids Menu



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## Murg Malai Tikka 🟡

Diced Chicken marinated in Nutmeg and Cream, cooked in the Tandoor

Rs 205

## Paneer Tikka 🟢🟡

Paneer marinated in Yogurt, with Five-Spice Pickles, cooked in the Tandoor

Rs 165

## Macchi Tikka 🟡

Fish Fillets marinated in Garlic, Ginger, Yogurt and Spices, cooked in the Tandoor

Rs 205

## Boti Kebab 🟡

Cube of Lamb marinated with Yogurt, Onion, Garam Masala and Ginger Garlic paste cooked in the Tandoor

Rs 235

All dishes above are served with Fries and Salad

## Fries 🟢

Rs 120

🟡 Mild 🟠 Medium 🔴 Hot 🟢 Vegetarian Dishes

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# Hot Drinks

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<b>Tea</b>	Rs 70
<b>Infusion Tea</b>	Rs 70
<b>Nespresso</b>	
Coffee	Rs 90
Espresso	Rs 90
Double Espresso	Rs 135
Cappuccino	Rs 95

## Indian Beverages

<b>Lassi (with sugar or mango)</b>	Rs 120
Fresh chilled drinking Yogurt flavoured with Sugar or Mango purée	
<b>Lassi (with salt or masala)</b>	Rs 120
Fresh chilled drinking Yogurt flavoured with Salt or Masala Spice	
<b>Strawberry Lassi</b>	Rs 120
Fresh chilled drinking Yogurt flavoured with Strawberry purée	
<b>Sweet Nimbu Paani/Soda</b>	Rs 120
Fresh Lemon Juice, sweetened and served with still or Soda Water	
<b>Salted Nimbu Paani/Soda</b>	Rs 120
Fresh Lemon Juice, Salted and served with still or Soda Water	
<b>Chai Masala</b>	Rs 120
Indian Tea brewed with a mixture of Aromatic Indian Spices and Herbs	
<b>Elaiti Chai</b>	Rs 120
Indian Tea blended with Ginger, Cardamom and Milk	

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# Soft Drinks



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Coca Cola   Fanta   Sprite	Rs 90
Diet Coke	Rs 90
Soda   Tonic Water   Ginger Ale	Rs 90
Pearona	Rs 95
Orangina	Rs 95
Appletiser   Grapetiser	Rs 100
Mineral Water (1lt)	Rs 100
Sparkling Water (0.5)	Rs 100
Sparkling Water (1lt)	Rs 120
Iced Tea (Homemade)	Rs 90
Red Bull	Rs 135

## Juice

Mango	Rs 90
Orange	Rs 90
Pineapple	Rs 90
Apple	Rs 90
Red Grape	Rs 90
Peach	Rs 90
Passion Fruit	Rs 90
Litchi	Rs 90
Tropical	Rs 90
Homemade Fresh Juice	Rs 160

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# Aperitif



<b>Martini (Rosso   Bianco   Secco)</b>	<b>Rs 155</b>
<b>Campari</b>	<b>Rs 155</b>
<b>Rum Green Island</b>	<b>Rs 145</b>
<b>Rum Spice Gold</b>	<b>Rs 155</b>
<b>Gin Gilbeys</b>	<b>Rs 145</b>
<b>Gin Gordon</b>	<b>Rs 175</b>
<b>Gin Bombay Sapphire</b>	<b>Rs 215</b>
<b>Vodka Smirnoff</b>	<b>Rs 135</b>
<b>Vodka Absolute</b>	<b>Rs 245</b>
<b>Tequila</b>	<b>Rs 185</b>

# Digestif

<b>Malibu</b>	<b>Rs 145</b>
<b>Amarula</b>	<b>Rs 145</b>
<b>Cacao Crème</b>	<b>Rs 185</b>
<b>Baileys</b>	<b>Rs 185</b>
<b>Cherry Brandy</b>	<b>Rs 185</b>
<b>Brandy</b>	<b>Rs 185</b>
<b>Peach Liquor</b>	<b>Rs 185</b>
<b>Southern Comfort</b>	<b>Rs 185</b>
<b>Cointreau</b>	<b>Rs 245</b>

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# Beer



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Phoenix	Rs 120
Blue Marlin	Rs 120
Gister	Rs 140

# Whisky

Hedges & Butler	Rs 115
Red Label	Rs 195
Jack Daniels	Rs 255
Chivas Regal	Rs 275
Black Label	Rs 295
Glendfidch 12 Years	Rs 355
Blue Label	Rs 945

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# Mocktails

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<b>Virgin Colada</b> Pineapple Juice, Coconut Cream & Fresh Cream	<b>Rs 180</b>
<b>Virgin or Apple Virgin Mojito</b> Fresh Mint, Lemon, Sugar and Soda Water or Fresh Apple Juice	<b>Rs 180</b>
<b>Bird of Paradise</b> Peach Juice, Pineapple Juice and Orange Juice with a three layer colour	<b>Rs 180</b>
<b>Sitar Delight</b> Grape Fruit & Litchis Juice top with Lemonade & Grenadine Syrup	<b>Rs 180</b>
<b>Virgin-Shangria</b> Red Grape Juice, Peach Juice, Grenadine Syrup top with Ginger Ale (all macerated in Cinnamon & Fruits)	<b>Rs 180</b>
<b>Jaipur Rose</b> Orange Juice, Pineapple Juice & Litchis Juice blend in Creamy Strawberry Syrup	<b>Rs 180</b>
<b>Neha's Special</b> Fresh Ginger Juice & Mint Juice blend with Passion Fruit Juice, Ginger Ale & Mint Syrup	<b>Rs 180</b>
<b>Apple Ginger Ice Tea</b> Apple Ginger Juice infuse in Mauritian Black Tea & Lemon	<b>Rs 180</b>
<b>Mumbai Lover</b> Pineapple & Banana Juice blend in a Strawberry Sweet Lassi	<b>Rs 180</b>
<b>Indian Cooler</b> Lemon & Cucumber Juice blend with Tamarin & Mint Juice top with Tonic Water	<b>Rs 180</b>

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# Exotic and Classical Cocktails



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<b>Pinacolada</b>	Rs 230
Rum, Coconut Liquor, fresh Cream and Pineapple Juice	
<b>Mojito or Apple Mojito</b>	Rs 230
Rum, Fresh Mint, Lemon, Sugar and Soda Water or Apple Juice	
<b>Peach Daiquiri</b>	Rs 230
Rum, Peach Liquor and Peach Juice	
<b>Indian Masti</b>	Rs 230
Gin, Red Martini, Ginger Syrup and Pineapple Juice	
<b>Green Angel</b>	Rs 230
Rum, Peach Liquor, Blue Curacao, Pineapple Juice and Fresh Cream	
<b>Blue Lagoon</b>	Rs 230
Vodka, Blue Curacao, Lemon top with Lemonade	
<b>Shik-Shafari</b>	Rs 180
Gin, Southern Comfort, Litchis Juice, orange Juice and Grenadine Syrup	

## Digestif Cocktails

<b>Moonlight</b>	Rs 230
Scotch Whisky, Southern Comfort, Orange Juice and Cranberry Syrup	
<b>White Russian</b>	Rs 230
Vodka, Kalhua and Fresh Cream	
<b>Espresso Martini</b>	Rs 230
Vodka, Coffee Liqueur and Cold Espresso	

# Wine



## White Wine

Fleur du Cap Chardonnay (South Africa)	Rs 895
Fleur du Cap Sauvignon (South Africa)	Rs 895
Gewurstraminer Villera (South Africa)	Rs 995
CH St Pierre (South Africa)	Rs 1,195
Roolberg Sauvignon Blanc - Glass (South Africa)	Rs 200

## Rosé Wine

Hill & Dale - Rosé Dry (South Africa)	Rs 995
Drosty Hof Rosé (South Africa)	Rs 895
Nederburg Semi Sweet - Glass (South Africa)	Rs 200

## Red Wine

Roolberg Reserve Merlot (South Africa)	Rs 1,100
Roolberg Premium Pinotage (South Africa)	Rs 995
Fleur du Cap Shiraz (South Africa)	Rs 995
Château Cabos - Bordeaux (France)	Rs 995
Côte du Rhône - George du Boeuf (France)	Rs 1,100
Roolberg Cab/Sauvignon Merlot - Glass (South Africa)	Rs 200

## Sparkling Wine

Chamdor (Sans Alcool)	Rs 395
J.C Le Roux (South Africa)	Rs 1,100

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