

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!

  
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 325  
Indian Cottage Cheese Kebabs, marinated in Yogurt, with Five-Spice Pickles, cooked in the Tandoor
- Vegetable Seekh Kebab** 🌱 🌞 Rs 325  
Mixed Vegetable Kebabs with Cheese and Dried Fruit, cooked in the Tandoor
- Hariyali Kebab** 🌱 🌞 Rs 325  
Deep Fried Spinach and Green Peas Kebabs with Garlic, Ginger, Chillies and Garam Masala
- Chicken 65** 🌶️ Rs 375  
Deep Fried Chicken Marinated with Eggs, Rice Flour, Ginger & Garlic paste, Curry Leaves & Indian Spices
- Murg Malai Tikka** 🌞 Rs 425  
Diced Chicken marinated in Nutmeg and Cream, cooked in the Tandoor
- Achari Murg Tikka** 🌶️ Rs 425  
Diced Chicken marinated in Yogurt and Five Pickles Spices cooked in the Tandoor
- Tandoori Chicken** 🌶️ Rs 450  
Chicken marinated in Spices, cooked in the Tandoor
- Reshmi Seekh Kebab** 🌶️ Rs 425  
Minced Chicken marinated with Ginger, Chillies, Garlic, Coriander, Mint and Indian Spices cooked in the Tandoor
- Macchi Tikka** 🌶️ Rs 425  
Fish Fillets marinated in Garlic, Ginger, Yogurt and Spices, cooked in the Tandoor
- Fish Amritsari** 🌶️ Rs 425  
Deep Fried Fish marinated with Egg, Rice Flour, Carom Seed, Lemon Juice and Indian Spices
- Seekh Kebab Sitar** 🌶️ Rs 495  
Spiced Minced Lamb Kebabs with Onions, cooked in the Tandoor
- Boti Kebab** 🌞 Rs 545  
Cube of Lamb marinated with Yogurt, Onion, Garam Masala and Ginger Garlic paste cooked in the Tandoor
- Ajwaini Jheenga** 🌶️ Rs 545  
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 145

## Dal Ka Shorba 🌱 🟡

Thick Lentil Soup, garnished with Coriander

Rs 145

## Murgh Shorba 🟡

Chicken Broth cooked with Fresh Herbs

Rs 175

## Samundri Shorba 🟡

Prawn or Fish Soup cooked with Spices and Fresh Herbs

Rs 195

🟡 Mild 🟠 Medium 🔴 Hot 🌱 Vegetarian Dishes

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# Vegetarian curries

<b>Dal Makhni</b> 🌱🔥	Rs 215
Black Urad Dal, slow-cooked over a fire, with fresh Cream and butter	
<b>Dal Tadka</b> 🌱🔥	Rs 215
Yellow Dal cooked with Onions, Garlic, Cumin and Tomatoes	
<b>Jeera Aloo</b> 🌱🔥	Rs 325
Diced Potato flavoured with Cumin, cooked in a light Sauce	
<b>Aloo Gobi</b> 🌱🌱	Rs 325
A dry and spicy dish of Potato and Cauliflower	
<b>Aloo Mattar</b> 🌱🌱	Rs 325
Diced Potato and Green Peas cooked in a Mild Tomato Sauce	
<b>Dum Aloo</b> 🌱🌱	Rs 325
Deep Fried Potato cooked in a fennel flavoured light Creamy Sauce	
<b>Bhindi do Pyaza</b> 🌱🌱	Rs 325
Fresh Ladies' Fingers Stir Fried with Onions and Spices	
<b>Milijuli Subzi</b> 🌱🌱	Rs 325
Mixed Vegetables cooked in a Spicy Tomato Sauce	
<b>Baigan Bharta</b> 🌱🔥	Rs 325
Grilled, Mashed Aubergine, cooked with Onions, Tomatoes and Spices	
<b>Chana Masala</b> 🌱🔥	Rs 325
Boiled Chickpeas cooked with Ginger, Garlic, Chilli, Onion, Tomato and Masala	
<b>Kadhai Paneer</b> 🌱🔥	Rs 345
Onions, Green Peppers and Paneer cooked in a blend of Mughlai Spices	
<b>Mattar Paneer</b> 🌱🌱	Rs 345
Fresh Green Peas and Paneer cooked in a spiced Tomato Sauce	
<b>Paneer Butter Masala</b> 🌱🔥	Rs 345
Marinated Paneer cooked in an Indian Masala Butter Sauce	
<b>Malai Kofta</b> 🌱🌱	Rs 345
Paneer and Potato bites cooked in a light Creamy Sauce	
<b>Palak Paneer</b> 🌱🔥	Rs 345
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 425

## Achari Murgh 🌶️

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

Rs 425

## Dum Murgh 🌿

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

Rs 425

## Murgh Makhan Masala 🌶️

Diced marinated Chicken cooked in a Masala Butter Sauce

Rs 425

## Chicken Jalfrezi 🌶️

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

Rs 425

## Murgh Makhani (Butter Chicken) 🌶️

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

Rs 425

## Palak Murgh 🌶️

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

Rs 425

🌿 Mild 🌶️ Medium 🌶️🌶️ Hot 🌿 Vegetarian Dishes

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# Lamb Curries



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## Keema Mattar 🟡

Minced Lamb cooked with Green Peas, Onion, Tomato, Masala and Indian Spices

Rs 495

## Gosht Vindaloo 🔴

Tender pieces of Lamb cooked with Potatoes and Freshly Ground Spices

Rs 545

## Gosht Korma 🟡

Tender pieces of Lamb flavoured with Onions, Ginger And Garlic, cooked in a Fresh Cream and Almond Sauce

Rs 545

## Rogan Josh 🔴

Tender pieces of Lamb cooked in a copper pot, with special Kashmiri Masala

Rs 545

## Lamb Jalfrezi 🔴

Lamb cooked with Onions, Tomato, Green Peppers in Indian Masala Sauce

Rs 545

## Palak Gosht 🔴

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

Rs 545

🟡 Mild 🔴 Medium 🔴 Hot 🟢 Vegetarian Dishes

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# Seafood Curries



<b>Machli Sitar Ki</b> 🟡	Rs 495
Fish Fillet cooked in Coconut Milk Spices with Green Peppers, Tomato and Onions	
<b>Machli Masaledar</b> 🔴	Rs 495
Fish Fillet marinated in Garlic and Ginger, cooked with Onion, Tomato and Indian Spices	
<b>Narial Machli Korma</b> 🟡	Rs 495
Fish Fillet and Coconut Cream cooked in a blend of Mughlai Spices	
<b>Machli Jalfrezi</b> 🔴	Rs 495
Fish Fillet cooked with Onions, Tomatoes and Green Peppers in Indian Masala Sauce	
<b>Kadhai Jheenga</b> 🔴	Rs 525
Prawns, Green Peppers and Onions cooked in a rich Tomato Sauce	
<b>Achari Jheenga Curry</b> 🔴	Rs 525
Prawns marinated with Five-Spice Pickles, cooked in an Onion and Tomato Sauce	
<b>Peshawari Jheenga</b> 🟡	Rs 525
Peshawari dish of Prawns, flavoured with fennel	
<b>Machli and Jheenga Curry</b> 🔴	Rs 595
Fish and Prawns cooked in Coconut flavoured Masala Sauce	
<b>Camaron Makhani</b> 🔴	Rs 795
Camaron cooked in a Tomato and Butter Creamy Sauce	
<b>Camaron Korma</b>	Rs 795
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 175

### Jeera Rice 🌱🌱

Rice flavored with Cumin and with lightly spiced Garam Masala

Rs 150

### Navratan Pulao 🌱🌱

Basmati Rice cooked with Dried Fruits, Cashew Nuts and Vegetables

Rs 195

🌱 Mild 🌱🌱 Medium 🔥 Hot 🌱🌱 Vegetarian Dishes

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# Indian Bread

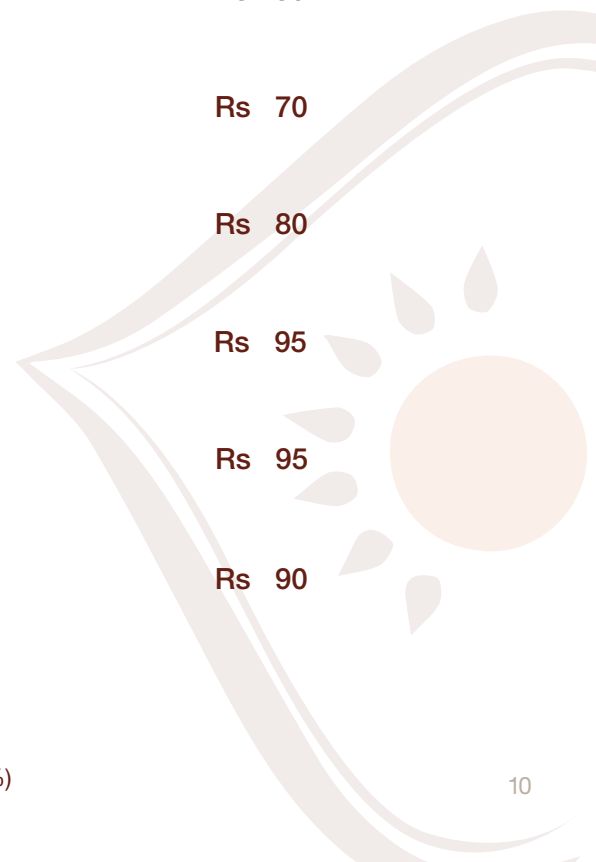


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<b>Tandoori Roti</b> 🌱	Rs 70
Wholewheat flat Bread baked in the Tandoor	
<b>Butter Tandoori Roti</b> 🌱	Rs 80
Butter Wholewheat flat Bread baked in the Tandoor	
<b>Lacha Paratha</b> 🌱	Rs 80
Wholewheat flat Bread layered with Ghee	
<b>Plain Naan</b> 🌱	Rs 70
Flat Bread baked in the Tandoor	
<b>Butter Naan</b> 🌱	Rs 80
Butter flat Bread baked in the Tandoor	
<b>Aloo Kulcha</b> 🌱	Rs 95
Flat Bread stuffed with Potatoes, Green Chillies and Coriander	
<b>Cheese Naan</b> 🌱	Rs 95
Flat Bread stuffed with Cheese baked in the Tandoor	
<b>Garlic Naan</b> 🌱	Rs 90
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 325

Rs 345

Rs 375

Rs 395

Rs 455

● Mild ● Medium ● Hot ● Vegetarian Dishes

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# Desserts



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**Ras Malai** 🌱

Paneer simmered in Aromatic Milk

Rs 85

**Gajjar Halwa** 🌱

Grated Carrot Dessert cooked with Ghee, Milk and Dried Fruits

Rs 155

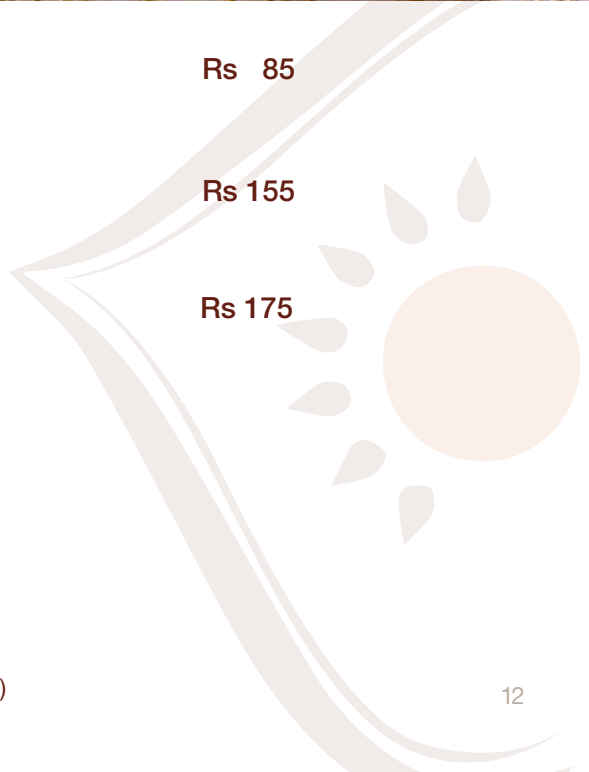
**Kulfi Pista** 🌱

Traditional Indian Ice Cream flavoured with Pistachio Nuts

Rs 175

🟡 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 225

## Paneer Tikka 🟢 🟡

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

Rs 195

## Macchi Tikka 🟡

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

Rs 225

## Boti Kebab 🟡

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

Rs 295

Sesame Chicken - Rs 250

All dishes above are served with Fries and Salad

## Fries 🟢

Rs 125

🟡 Mild 🟠 Medium 🔴 Hot 🟢 Vegetarian Dishes

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# Hot Drinks

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<b>Tea</b>	<b>Rs 75</b>
<b>Infusion Tea</b>	<b>Rs 75</b>
<b>Nespresso</b>	
Coffee	<b>Rs 100</b>
Espresso	<b>Rs 100</b>
Double Espresso	<b>Rs 150</b>
Cappuccino	<b>Rs 110</b>

## Indian Beverages

<b>Lassi (with sugar or mango)</b>	<b>Rs 130</b>
Fresh chilled drinking Yogurt flavoured with Sugar or Mango purée	
<b>Lassi (with salt or masala)</b>	<b>Rs 130</b>
Fresh chilled drinking Yogurt flavoured with Salt or Masala Spice	
<b>Strawberry Lassi</b>	<b>Rs 130</b>
Fresh chilled drinking Yogurt flavoured with Strawberry purée	
<b>Sweet Nimbu Paani/Soda</b>	<b>Rs 130</b>
Fresh Lemon Juice, sweetened and served with still or Soda Water	
<b>Salted Nimbu Paani/Soda</b>	<b>Rs 130</b>
Fresh Lemon Juice, Salted and served with still or Soda Water	
<b>Chai Masala</b>	<b>Rs 130</b>
Indian Tea brewed with a mixture of Aromatic Indian Spices and Herbs	
<b>Elaiti Chai</b>	<b>Rs 130</b>
Indian Tea blended with Ginger, Cardamom and Milk	

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# Soft Drinks



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Coca Cola   Fanta   Sprite	Rs 100
Diet Coke	Rs 100
Soda   Tonic Water   Ginger Ale	Rs 100
Pearona	Rs 105
Orangina	Rs 105
Appletiser   Grapetiser	Rs 110
Mineral Water (1lt)	Rs 110
Sparkling Water (0.5)	Rs 100
Sparkling Water (1lt)	Rs 120
Iced Tea (Homemade)	Rs 100
Red Bull	Rs 150

## Juice

Mango	Rs 100
Orange	Rs 100
Pineapple	Rs 100
Apple	Rs 100
Red Grape	Rs 100
Peach	Rs 100
Passion Fruit	Rs 100
Litchi	Rs 100
Tropical	Rs 100
Homemade Fresh Juice	Rs 175

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# Aperitif



**Martini (Rosso | Bianco | Secco)**

**Rs 175**

**Campari**

**Rs 175**

**Rum Green Island**

**Rs 165**

**Rum Spice Gold**

**Rs 175**

**Gin Gilbeys**

**Rs 165**

**Gin Gordon**

**Rs 195**

**Gin Bombay Sapphire**

**Rs 235**

**Vodka Smirnoff**

**Rs 155**

**Vodka Absolute**

**Rs 265**

**Tequila**

**Rs 205**

# Digestif

**Malibu**

**Rs 165**

**Amarula**

**Rs 165**

**Cacao Crème**

**Rs 205**

**Baileys**

**Rs 205**

**Cherry Brandy**

**Rs 205**

**Brandy**

**Rs 205**

**Peach Liquor**

**Rs 205**

**Southern Comfort**

**Rs 205**

**Cointreau**

**Rs 205**

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# Beer



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Phoenix	Rs 135
Blue Marlin	Rs 135
Gister	Rs 135

# Whisky

Hedges & Butler	Rs 135
Red Label	Rs 215
Jack Daniels	Rs 275
Chivas Regal	Rs 295
Black Label	Rs 325
Glendfidch 12 Years	Rs 385
Blue Label	Rs 1,150

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# Mocktails

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## Virgin Colada

Pineapple Juice, Coconut Cream & Fresh Cream

Rs 195

## Virgin or Apple Virgin Mojito

Fresh Mint, Lemon, Sugar and Soda Water or Fresh Apple Juice

Rs 195

## Bird of Paradise

Peach Juice, Pineapple Juice and Orange Juice with a three layer colour

Rs 195

## Sitar Delight

Grape Fruit & Litchis Juice top with Lemonade & Grenadine Syrup

Rs 195

## Virgin-Shangria

Red Grape Juice, Peach Juice, Grenadine Syrup top with Ginger Ale  
(all macerated in Cinnamon & Fruits)

Rs 195

## Jaipur Rose

Orange Juice, Pineapple Juice & Litchis Juice blend in Creamy Strawberry Syrup

Rs 195

## Neha's Special

Fresh Ginger Juice & Mint Juice blend with Passion Fruit Juice, Ginger Ale & Mint Syrup

Rs 195

## Apple Ginger Ice Tea

Apple Ginger Juice infuse in Mauritian Black Tea & Lemon

Rs 195

## Mumbai Lover

Pineapple & Banana Juice blend in a Strawberry Sweet Lassi

Rs 195

## Indian Cooler

Lemon & Cucumber Juice blend with Tamarin & Mint Juice top with Tonic Water

Rs 195

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# Exotic and Classical Cocktails



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<b>Pinacolada</b>	Rs 250
Rum, Coconut Liquor, fresh Cream and Pineapple Juice	
<b>Mojito or Apple Mojito</b>	Rs 250
Rum, Fresh Mint, Lemon, Sugar and Soda Water or Apple Juice	
<b>Peach Daiquiri</b>	Rs 250
Rum, Peach Liquor and Peach Juice	
<b>Indian Masti</b>	Rs 250
Gin, Red Martini, Ginger Syrup and Pineapple Juice	
<b>Green Angel</b>	Rs 250
Rum, Peach Liquor, Blue Curacao, Pineapple Juice and Fresh Cream	
<b>Blue Lagoon</b>	Rs 250
Vodka, Blue Curacao, Lemon top with Lemonade	
<b>Shik-Shafari</b>	Rs 250
Gin, Southern Comfort, Litchis Juice, orange Juice and Grenadine Syrup	

## Digestif Cocktails

<b>Moonlight</b>	Rs 250
Scotch Whisky, Southern Comfort, Orange Juice and Cranberry Syrup	
<b>White Russian</b>	Rs 250
Vodka, Kalhua and Fresh Cream	
<b>Espresso Martini</b>	Rs 250
Vodka, Coffee Liqueur and Cold Espresso	

# Wine



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## White Wine

Bellingham Homestead Chardonnay (South Africa)	Rs 1,345
Steenberg Rattlesnake Sauvignon Blanc (South Africa)	Rs 1,395
Marianne Natana Cuvée Blanche (South Africa)	Rs 1,100
Culemborg Chenin Blanc (South Africa)	Rs 895
Glass (South Africa)	Rs 225

## Rosé Wine

AOP Côtes-De-Provence St Roch les Vignes (France)	Rs 1,375
Drosty Hof Rosé (South Africa)	Rs 1,095
Culemborg Blanc de Noir (South Africa)	Rs 995
Glass (South Africa)	Rs 225

## Red Wine

Côtes-Du-Rhône Réserve de Bonpas (South Africa)	Rs 1,150
Marianne Selena Red (South Africa)	Rs 1,250
Fleur du Cap Shiraz (South Africa)	Rs 1,150
AOP Haut-Médoc-Baron de Malleret (France)	Rs 1,575
Culemborg Merlot (France)	Rs 945
Glass (South Africa)	Rs 225

## Sparkling Wine

Chamdor (Sans Alcool)	Rs 395
J.C Le Roux (South Africa)	Rs 1,300

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