



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**
EXPRESS

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

All prices are in Mauritian Rupees and inclusive of VAT (15%)



Appetizers

Achhari 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	
Achhari 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** 🌿🍅 Rs 145
Thin Tomato Soup, garnished with Coriander
- Dal Ka Shorba** 🌿🍲 Rs 145
Thick Lentil Soup, garnished with Coriander
- Murgh Shorba** 🍲 Rs 175
Chicken Broth cooked with Fresh Herbs
- Samundri Shorba** 🍲 Rs 195
Prawn or Fish Soup cooked with Spices and Fresh Herbs

🍲 Mild 🍅 Medium 🍲 Hot 🌿 Vegetarian Dishes

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Vegetarian curries

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



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



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

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Indian Bread



Tandoori Roti 🌱	Rs 70
Wholewheat flat Bread baked in the Tandoor	
Butter Tandoori Roti 🌱	Rs 80
Butter Wholewheat flat Bread baked in the Tandoor	
Lacha Paratha 🌱	Rs 80
Wholewheat flat Bread layered with Ghee	
Plain Naan 🌱	Rs 70
Flat Bread baked in the Tandoor	
Butter Naan 🌱	Rs 80
Butter flat Bread baked in the Tandoor	
Aloo Kulcha 🌱	Rs 95
Flat Bread stuffed with Potatoes, Green Chillies and Coriander	
Cheese Naan 🌱	Rs 95
Flat Bread stuffed with Cheese baked in the Tandoor	
Garlic Naan 🌱	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	Rs 325
Chicken Thali	Rs 345
Lamb Thali	Rs 375
Chicken & Lamb Thali	Rs 395
Fish & Prawn Thali	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

Gajar 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

All dishes above are served with Fries and Salad

Fries 🟢

Rs 125

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Hot Drinks

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Tea	Rs 75
Infusion Tea	Rs 75
Nespresso	
Coffee	Rs 100
Espresso	Rs 100
Double Espresso	Rs 150
Cappuccino	Rs 110

Indian Beverages

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

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