

SAI SURBHI

[sa-ee suu-ruh-bhee]

indian restaurant bar & launge



OPEN 7 DAYS A WEEK

SUNDAY	2PM-10:30PM
MON TO THU	5PM-10:30PM
FRI & SAT	5PM-11:30PM

20% off in take away (collection only)

TAKEAWAY MENU

01772 715000

01772 715776

FREE DELIVERY WITHIN 3 MILES RADIUS
MINIMUM ORDER E20.00

**323-325 GARSTANG ROAD
FULLWOOD PRESTON PR2 9UP**

EARLY BIRDS MENU

£ 12.95 pp

EVERYDAY FROM 5PM-7PM

TERMS AND CONDITIONS APPLY



“It is the personal touch and the way the food is cooked that makes the ultimate difference and becomes a gourmet’s delight”

SURENDER RANA - EXECUTIVE CHEF

A former catering technology graduate, Suren Rana hails from the northern hills of India. He holds huge experience having worked in the kitchens of world class international 5 star hotels like the Marriott chain and Bukhara in Bangladesh.

Rana has crafted this menu to capture the robust flavours of the Indian subcontinent. All his recipes are cooked with freshly made ingredients and a selection of aromatic spices

Allergy Advice

Dishes may contain nuts, gluten & other allergens. Please speak to a member of staff before placing your order.



STARTERS & STREET FOOD

Poppadoms with dips	£1.30
Meat Mix Platter FOR 2 An assortment of different kebabs & tikkas, a combination of prawns, fish, chicken & seekh kebab	£12.95
Vegetable Platter FOR 2 Mushroom pakora, paneer, tikka, onion bhaji & aloo tikki	£9.95

VEGETARIAN

Paani Pouri Crisp puffed semolina & flour ball stuffed with spiced potatoes & chickpeas served with spiced mint & tamarind water	£4.25
Gunpowder Potatoes Potato wedges tossed coated with special gunpowder masala boom!	£4.95
Samosa Chaat Crispy fried mini pastry pyramids stuffed with spice, peas & potato mash topped with chick peas, tomatoes & red onion salsa, drizzled with an assortment of chutneys & sweet yoghurt	£4.00
Aloo Chaat A sour, tangy appetizer made from potatoes	£4.25
Papdi Chaat Deep fried crispy pancakes, served with potatoes, chickpeas topped with yoghurt & tamarind sauce	£4.25
Bhindi Kurkuri Okra coated with a special butter crispy fried	£4.25
Onion Bhaji Onion mixed with gram flour, fennel seeds & coriander	£3.95
Aloo Tikki 'shammi' of potatoes topped with spicy yoghurt & tamarind sauce	£3.95
Veg Samosa Potatoes & green peas with selected spices stuffed in a pancake & deep fried	£3.95
Paneer Tikka Chunks of Indian cottage cheese marinated in yoghurt & herbs, cooked in tandoori oven	£5.50
Veg Hara Bhara Vegetable patties filled with vegetables, coriander & potatoes, coated with breadcrumbs	£3.95

CHICKEN

Chicken Tikka Oriental The chef's concoction	£5.95
Tandoori Chicken A world famous delicacy from Punjab (ON THE BONE)	£4.95
Chicken Shashlik Marinated chicken skewered with onion, bell pepper & grilled in day oven	£7.95
Chicken Pakora Strips of chicken coated with a spicy butter & deep fried	£4.95
Chicken Chaat Puree Chicken with onions, tomatoes & chaat masala, wrapped in puree	£5.95

LAMB

Gillafi's Seekh Kebab Minced lamb with bell peppers, onion, coriander leaves & roasted in tandoor	£5.25
Lamb Taka Tak Cubes of tender lamb tossed with onions, peppers & spices	£5.50
Peshawri Lamb Chops Tender lamb chops marinated with special spices cooked in clay oven	£6.95
Chapalli Kebab Flattened minced lamb patty infused with spices & herbs	£5.25
Meat Samosa Lamb minced & stuffed in flaky golden pastry	£4.95

SEAFOOD

Fish Amritsari Chunks of fish coated with special masala & deep fried	£6.95
King Prawns Rai King prawns tossed with mustard seeds, curry leaves & sweet chilli sauce	£8.95
King Prawns Shashlik De-shelled jumbo prawns skewered with onions, bell peppers & grilled in the clay oven	£8.95
Prawn Puri Spiced prawns with tomato sauce rolled on to a fine bread	£6.95
Chilli Squid Strips of squid coated with butter & deep fried, served with chips	£8.95
Gunpowder Scallops Scallops wedges tossed coated with a special gunpowder masala boom!	£8.95
Samundari Ratan Scallops mussels and squid tossed in mustard, garlic & cumin flavoured in Goan tomato masala	£10.95
Salmon Tikka Cubes of fish marinade in yoghurt, flavoured with carom seeds & herbs, then char grilled	£7.95
Garlic Chilli Fish	£6.95
Tandoori King Prawn A world famous delicacy from Punjab	£8.95

INDO-CHINESE

Chilli Paneer Homemade cottage cheese cooked with sweet & sour hot sauce & bell peppers	£5.50
Vegetable Manchurian Vegetable balls tossed with bell peppers & sweet & sour sauce	£5.50
Chilli Chips Crispy potato chips tossed with chilli sauce	£4.25
Chilli Chicken Marinated chicken cooked with sweet'n'sour hot sauce & bell peppers	£5.50
Chinese Mushroom Rice	£3.95
Chinese Veg Rice	£3.95
Chinese Egg Rice	£3.95

HEALTHY — CORNER —

Grilled Paneer Tender Leaf Sallad	£7.95
Grilled Chicken Tender Leaf Sallad	£8.95
Grilled Fish Tender Leaf Sallad	£8.95

MAIN COURSES

CHICKEN SPECIAL

Chicken Shahi Tender chicken breast cooked with spiced minced lamb	£9.50
Murgh Mirch Masala HOT Boneless chicken tikka with black pepper & green chillies, flavoured with nutmeg	£9.50
Methi Chicken MEDIUM Chicken with fenugreek, onion & tomato	£9.50
Dhaniya Chicken MEDIUM Boneless chicken cooked with coriander paste & green chilli paste	£9.50
Saag Chicken MEDIUM Boneless chicken cooked with spinach, flavoured with ginger, garam masala & fenugreek (very famous in Punjab)	£9.95
Raga Chicken MEDIUM Chicken cooked with onions & tomato, finished with fried onions, coriander & cream	£9.95
Mushroom Chicken MEDIUM Boneless chicken cooked with mushrooms	£9.50
Naga Chicken VERY HOT Chicken cooked with onions, garlic, ginger & special naga chilli from Bengal	£9.95
Duck Chilli HOT Shredded duck breast cooked with pepper, chillies, tomato, onion & coriander	£11.95

THERE WILL BE £1 EXTRA FOR TIKKA DISH

LAMB SPECIALS

Gosht Kali Mirch Tender cubes of lamb cooked in onion & black pepper sauce	£10.95
Keema Mutter Spice lamb minced cooked with potatoes & green peas	£9.50
Masaledar Pasliyan Tender lamb chops cooked in a thick tomato & onion sauce	£12.95
Surbhi Juicy Lamb Tender lamb shank marinated in the chef's choice of spices & slow-cooked, finished off with tomatoes & brown onion gravy	£12.95
Elaichi Lamb Bhuna MEDIUM Cubes of tender lamb cooked to perfection in an onion & tomato based gravy, flavoured with green cardamom	£10.95
Lamb Shirazi Lamb cooked with onion, tomato, cream & flavoured with fennel, gamished with coriander & fried onions	£10.95
Saag Lamb Lamb cooked with spinach & fenugreek	£10.95

SEAFOOD DELICACIES

Jumbo Jhinga Masala MEDIUM HOT Sautéed king prawns cooked with silky onions & tomato gravy	£12.95
Jhinga Mirchi VERY HOT King prawns cooked with mixed bell peppers, onions, green chilli & coriander	£12.95
Kadai Prawn Succulent prawns curried in peppers, onions & spices	£12.95
Goan Fish Curry Curry leaf scented coconut based fish curry, staple of sunny Goa	£11.95
Goan Prawn Curry Curry leaf scented coconut based prawn curry from sunny Goa	£12.95
Prawn Balchao King prawn cooked with red chilli and tamarind sauce finished with scented curry leaves	£12.95

Traditional dishes

Chicken / Lamb / Prawn / King Prawn / Vegetable
 £9.95 / £10.95 / £11.95 / £12.95 / £8.95

Tikka Masala MILD
 Cashew nuts, tomatoes, coconut, cream, butter & Indian spice

Roganjosh MEDIUM
 Onions, tomatoes, ginger, & garlic, make this dish a tasty favourite!

Bhuna MILD / MEDIUM
 A traditionally cooked dish fried with onions, giving a rich & intense flavour

Jalfrezi HOT
 Onions and peppers cooked with tomato gravy & green chillies hot, hot, hot!

Korma Mild
 Cashew, nuts, yoghurt, coconut cream, butter & Indian spices

Dopiaza Mild / Medium
 Cooked similarly to bhuna, but with a larger quantity of onions

Madras HOT
 Black pepper, coriander seeds, coconut & dried red chillies

Pasanda MILD
 Almonds & yoghurt are blended with cardomom for subtle spice

Patiya SWEET'N'SOUR
 Cooked with oriental herbs & spices to achieve a hot, sweet & sour flavour

Dhansak MILD / MEDIUM
 A sweet'n'sour dish, with lentils & pineapple

Balti MEDIUM
 Chillies, vinegar, coriander, cumin & tumeric powder are ground together

Vindaloo HOT
 Crafted with spicy red chillies & crushed black pepper

Peshawari MILD
 Yoghurt, cashews, almonds & cream are blended with the chef's blended of spices

Palak MILD TO HOT
 With buttercream, ginger, garlic & the chef's special blend of spices

Karahi MILD TO HOT
 Peppers, onion, tomatoes & ginger are cooked with aromatic spices

Naga HOT
 A very hot dish with spicy naga chilli sauce

Fall HOT
 A very spicy dish cooked with Indian spices

Samber HOT
 A fruity hot dish cooked from lentils & the zest of lemon for a sharp taste

Mushroom Dish
 Fresh mushroom with Indian spices

Vegetarian

Palak Paneer
 Cubes of cottage cheese cooked with spinach & flavoured with fenugreek

Paneer Makhani
 Cubes of cottage cheese cooked in tomato gravy, finished with cream & butter

Palak Paneer Kofta
 Spinach and cottage cheese dumpling in a silky spinach puree

Malai Kofta
 Potato and cottage cheese dumpling in a creamy sauce

Channa Masala
 Chickpeas cooked Punjabi style

Aloo Jaipuri
 Cumin flavoured potatoes with a touch of tomato pure & green coriander

Aloo Gobi
 Popular cauliflower florets & potatoes with herb

Bhindi Dopiazza
 Okra & shallots cooked in a tangy masala sauce

Saag Aloo
 Spinach with potatoes

Saag Mushroom
 Spinach & mushrooms cooked with selected spices, ginger, garlic, onion tomatoes

Vegetable Kohlapuri VERY HOT
 Vegetables & cottage cheese cooked with dried chilli, chilli paste & coriander

Dal Takda
 Yellow lentil cooked with onions, tomatoes & garlic

Dal Makhani
 Whole back lentil & kidney beans cooked in a slow fire, finished with cream & butter

Mutter Paneer
 Homemade cottage cheese & green peas cooked with onion, tomato & cream

MAIN **£8.50** SIDE **£4.75**

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Biryani

Surbhi Special Biryani £13.95

Elegant combination of chicken, lamb, prawns, mushroom & rice with selected herbs & spices

Chicken Biryani £11.95

Chicken cooked with rice delicately flavoured with fresh mint

Lamb Biryani £12.95

Rice simmered with lamb mace, spiced lamb stock & flavoured with cardamom

King Prawn Biryani £13.95

Basmati rice cooked with king prawns & special spices

Vegetable Biryani £10.95

Basmati rice cooked with an assortment of vegetables

Rice

Basmati Pilau Rice £3.95

Basmati Plain Rice £3.00

Mushroom Pilau Rice £3.95

Aromatic basmati rice cooked with fresh mushrooms, garlic & onions

Egg Pilau Rice £3.95

Pilau rice wok fried with scrambled eggs & spring onions

Lemon Rice £3.95

Basmati rice with saffron, fresh lime & tempered with mustard & cumin seeds

Keema Rice £4.95

Basmati rice cooked with saffron & minced keema

Breads

Plain Naan £3.00

Classic indian bread cooked in the tandoor

Butter Naan £3.50

Garlic Naan £3.50

Fresh naan bread coated with freshly ground garlic & coriander cooked in tandoor

Peshwari Naan £3.95

Fresh naan bread coated with almonds, raisins, coconut & aniseed

Cheese Kulcha £3.95

Fresh naan bread stuffed with cheese, fresh coriander and baked in tandoor

Potato Kulcha £3.95

Fresh naan bread stuffed with crushed potato, fresh coriander & baked in tandoor

Keema Kulcha £3.95

Fresh naan bread stuffed with finely minced lamb, spices, fresh coriander & baked in tandoor

Laccha Paratha £3.95

Layered refried flour bread, plain or with mint

Tandoori Roti £2.00

Sides

Green Sallad £2.95 Plain Yoghurt £2.00

Raita Yoghurt £2.95 Chips £2.00

Kid's meals

Fried Chicken SERVED WITH CHIPS

Fish Fingers SERVED WITH CHIPS

Chicken Pakora SERVED WITH CHIPS

Chicken Tikka SERVED WITH CHIPS OR NAAN

Chicken Korma SERVED WITH CHIPS OR RICE

Butter Chicken SERVED WITH CHIPS OR RICE

£6.95
EACH

Sunday Special

LUNCH

3 COURSE MEAL

LIMITED SET MENU ONLY, AVAILABLE 12PM-5PM ONLY
 NOT TO BE USED IN CONJUNCTION WITH OTHER OFFERS
 NOT AVAILABLE FOR TAKEAWAY

£11.95 PP