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SITARA BALI




SITARA INDIAN RESTAURANT



SONA KAJUR +62 81 125171

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to your social media tag it as  
and received our special discount  
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## VEGETARIAN SOUP

-  **Tomato Soup** 42K  
Fresh tomato soup with a dash of cream and croutons  
Sup krim tomat
- Mushroom Soup** 42K  
Clear vegetable mushroom soup  
Sup bening jamur
- Asparagus & Corn Soup** 42K  
Sup asparagus & jagung
- Veg Manchow Soup** 42K  
Spicy & Hot Soup made from mix vegetables  
Sup pedas & panas yg terbuat dari sayuran campur
- Veg Hot and Sour Soup** 42K


## NON VEGETARIAN SOUP

- Asparagus, Chicken soup** 42K  
Soup asparagus & chicken  
Sup asparagus dan ayam
- Chicken Corn Soup** 42K  
Soup corn & chicken  
Sup ayam dan jagung
- Chicken Soup** 42K  
Fresh chicken soup with a dash of cummins seeds  
Sup ayam
- Chicken Hot and Sour Soup** 42K

All price is in thousand rupiah  
All price including 10% government tax & 5% service

 New Item  
 Chef Recommendation

# VEGETARIAN appetizer

 Roasted Paper Plain 42K

A roasted delicate thin crispy cracker  
Krupuk ala indian yang dibakar

 Paper Masala 46K

A delicated thin crispy crackers with special masala  
Krupuk ala india ditaburi potongan tomat, bawang dan bumbu masala

Paneer Loly Pop 52K


Mash Paneer with potato flavor with indian masala and deep fried  
Perkedel dari susu tahu yang ditepungi lalu digoreng

Aloo Tiki 46K


Mash potatoes mixed with onions, chilies deep fried  
Perkedel kentang dicampur tepung roti disajikan dengan saos mint

Chana Tiki 46K

Deep fried greated cottage cheese mix with mash dhal chana  
Perkedel dari kacang arab dengan bumbu india

 Mix Vegetable Pakora 52K

Butter fried slice mix vegetable  
Tempura kentang, kembang kol, terong dan cabe hijau

 Vegetable Samosa 52K

Golden fried potato & green peas flaky pastry  
Pastel sayuran ala india

Hara Bara Kabab 60K

is made from spinach, potatoes and greenpeas  
Perkedel yg terbuat dari bayam, kentang & kacang polong

Paneer Tikka 70K

Marinated paneer in yougurt red sauce cook in tandoor  
Susu tahu yang di rendam bumbu yougurt merah dibakar di tandoor

Veg Sheekh Kabab 78K

Chop mix veg, cottage cheese and mash potato, cook in tandoor  
Sayuran campur, susu tahu dan kentang yang di masak di tandoor


Mix Vegetable Tandoor 75K

Mix vegetable marinated in indian masala cooked in clay oven  
Perkedel sayuran dengan bumbu india

Frech Fries 46K

## NON VEGETARIAN appetizer

Egg pakora 52K  
Butter fried boiled egg  
Tempura goreng telur

 Chicken Samosa 52K  
Minced chicken & green peas stuffed in flaky pastry & deep fried  
Pastel india isi daging ayam dengan aroma bumbu india

Fish Amritsari 80K  
a fried fish snack coated in gram flour batter and served with  
mint and coriander chutney

Chicken Tandoori 104K  
Traditional indian chicken BBQ serve in hotplate  
Ayam muda direndam dengan bumbu india dan dibakar di tandoor

Chicken Tikka Tandoor 110K  
Chicken marinated in indian red yoghurt cream sauce  
Paha ayam bakar bumbu yoghurt merah dan dimasak ditandoor

Chicken Sheekh Kabab 132K  
Chicken mince mixed with chopped onions and selected masala  
shaped onto skewers and grilled to perfection

Mutton Sheekh Kabab 132K  
Lamb mince mixed with chopped onions and selected masala  
shaped onto skewers and grilled to perfection

Murg Malay Tikka 110K  
chicken marinated and cooked and covered in yoghurt, cheese,  
coriander and chilli.

Kalmi Kabab 110K  
Grilled chicken marinated in a mixture of yoghurt, divine spices  
and chickpea flour

Fish Achari Tikka 120K  
Pieces of fish fillets are marinated in an assortment of spices  
and then grilled to perfection

Prawn Tandoor 138K  
Marinated king prawn cooked in clay oven (Prawn, Ginger, Curd, Garlic)  
Udang windu direndam dengan garam masala lalu di bakar ditandoor

Assorted Kebab 138K  
Chicken Tandoori, lamb seekh kebab, fish & chicken tikka  
Kebab campur ( ayam tandoori, ayam saos mint, ikan bakar, kambing kebab )

Tandoori Lamb Chop 130K  
Lamb chops marinated in strained yogurt and flavour some masalas,  
and then grilled to perfection

# VEGETARIAN CURRY

- ★ Navratan Korma 65K  
Combination of garden fresh vegetables cooked in white gravy  
Kare sayuran dengan saos tomat
- Mix Vegetable Curry 65K  
Mix vegetable cooked with tomato and onion  
Kare sayuran campur
- Mushroom Dry Masala 65K  
A combination of mushroom and onion, capsicum cooked in spicy gravy  
Kombinasi jamur, paprika, bombay di masak semi kering
- ★ Mushroom Mattar Hara Pyaz 70K  
Semi dry veg dish made with peas and mushroom  
Hidangan sayuran semi kering dibuat dengan kacang polong dan jamur
- Baingan Masala 65K  
Grill of eggplant and cook in dry masala curry  
Terong bakar di tumis dengan bumbu india
- Baingan Ka Bharta 65K  
Smoky eggplant stir fry  
Tumis terong ala india
- Subzi Meloni 65K  
Carrot, green bean, cauliflower, green peas cook in spinach curry  
Wortel, kacang polong, kembang kol, kentang di masak kare bayam
- Dum Aloo 65K  
Potatoes cooked in coriander and mint leave with gravy  
Kare kentang rendang dengan saos cream
- Rajma Raseela 65K
- Kadhi Pakora 65K
- Aloo Ghobi Matter 65K  
Potato, green peas and cauliflower in curry  
Kentang, kacang polong dan kembang kol dimasak kare
- Jeera Aloo 65K  
Boiled potatoes tossed in indian spice and plenty of coarsely  
crushed roasted cumin seeds

# VEGETARIAN CURRY

- ★ Panner Makhni 70K  
Cottage cheese in buttered tomatoes gravy  
Kare susu tahu dengan saos dari tomat
- Mattar Paneer 70K  
Cottage cheese & green peas cooked in creamy sauce  
Kare susu tahu dan kacang polong
- Paneer Pasanda 70K  
Layer of cottage cheese cooked with mint and creamy sauce  
Susu tahu goreng tepung di siram dengan saos cream
- Kadhai Paneer 70K  
Cottage cheese cooked semi dry with capsicum, red chilies & coriander  
Tumis susu tahu dengan paprika, cabe hijau dan ketumbar
- ★ Paneer Korma 70K  
Fresh cottage cheese cooked in creamy with dryfruit and spices  
Susu tahu yang dimasak dengan saos putih
- ★ Malay kofta 70K  
Ball of mash potato and cottage cheese served in cream sauce  
Susu tahu di masak dengan saos cream india
- ★ Paneer Lababdar 70K  
is paneer cooked in an aromatic spicy gravy
- ★ Paneer Bhurji 70K  
Scrambled Indian Cottage Cheese (paneer) cooked in Indian spices, aromatics, tomatoes, and green peas
- Dal Fry Tarka 65K  
Yellow lentil cooked with herbs and spices garnish with sauted garlic sauce  
Tumis bawang putih denga kacang kuning yang sudah di haluskan
- Dal Makhani 65K  
Cooked red lentils simmered in low fire and with fresh butter and dry masala  
Kare kacang merah dan kacang hitam
- ★ Vegetable Dal Cha 65K  
Yellow lentil cook with some vegetable ( taste sour )  
Sayur asam ala india
- Cholay Masala 65K  
Chick peas with fresh herbs and spices  
Tumis kacang arab dengan rempah india

## DELIGHTFULL CHICKEN CURRY

### Chicken Curry 97K

The classic traditional chicken curry cooked with indian herb and spices  
Tradisional kare ayam ala india yang terbuat dari kombinasi tomat, bawang, kacang mede dan rempah india

### Butter Chicken 97K

Grill boneless chicken cooked in buttered tomatoes gravy  
Kare ayam bakar di masak dengan saus tomat dan mentega

### Chicken Hydrabadi 97K

Chicken cooked in delightful tomatoes gravy and spicy  
Kare ayam yang dimasak dengan saos merah ala hydrabad

### Murg Sagh Wala 97K

Boneless cubes of chicken caisim pasta & tomato gravy  
Kare ayam yang terbuat dari bayam dan sawi dimasak dengan kare tomat

### Chicken Tikka Masala 97K

Chicken BBQ cooked semi dry with onion, paprika & tomatoes slice  
Ayam di bakar lalu di masak semi kering dengan paprika dan bawang

### Chicken Do Pyaza 97K

Tender of chicken pieces cook with onion, green chili and capsicum  
Kare ayam yang dimasak dari bawang, paprika, cabe hijau dengan patangan kecil

### "SITARA" Chicken 97K

A preparation of chicken w/ home made spices cooked in mud pot  
Special kare ayam dengan saos special chef sitara

### Chicken Handi w/ bone 97K

spicy chicken dish cooked in a handi (a cooking pot with a lid)  
with a creamy sauce which gives an unexpected unique flavor

### Kadhai Chicken 97K

### Egg Curry 65K

The classic traditional egg curry cooked with indian herb and spices  
Tradisional kare telur ala india yang terbuat dari kombinasi tomat, bawang, kacang mede dan rempah india

## DELIGHTFULL MUTTON CURRY

Mutton Curry 104K

Tender cubes of lamb cooked in rich indian curry sauce with creamy and butter  
Kare kambing yang di masak dengan rempah india

Mutton Roganjosh 104K

Tender of pieces boneless mutton cook in onion, tomato gravy  
Kare kambing dengan citarasa tinggi

Lamb Bhuna 104K

Lamb cooked with ground spices and fresh herb  
Kare kambing di masak hingga kuah nya semi kering

Mutton Rara Masala 104K

Lamb boneless in semi dry gravy with spicy taste  
Daging kambing dengan bumbu semi kering dan pedas


Mutton Vindaloo 104K

is a traditional and tasty Goan recipe made with  
lamb meat in vinegar and spices

## Machi Dil Kash Seafood

 Fish Curry 97K

Pieces of fish cooked with tomatoes and fresh coriander  
Tradisional kare ikan kakap ala india

 Goan Prawns Curry 104K

Prawns cooked in a spicy and Sour coconut based gravy  
Udang dimasak dengan santan, saus pedas dan asam

## CHINESE ITEM

### Vegetarian

Chilli Mushroom	55K
Chilli Paneer	75K
Honey Chilli Potato	65K
Veg Spring Roll	70K
Veg Mancurian	65K
Ghobi Mancurian	65K
Veg Fried Rice (Basmati)	64K

### Non Veg

Chilli Chicken	97K
Chicken Lollipop	52K
Chicken Wings	52K
Chicken Fried Rice (Basmati)	85K

### South Indian



#### Veg & Non Veg

Mutton / Chicken Dosa	81K
<small>Sauted vegetable &amp; slice lamb rolled with dosa cracker serve with coconut chatney &amp; sambar</small>	
Masala Dosa	75K
Plain Dosa	64K
Idli	75K
<small>Steam Idli serve with coconut chatney &amp; sambar</small>	
Uttapam	75K
<small>Mini Indian Pizza serve with coconut chatney &amp; sambar</small>	
Sambar	45K
<small>Indian sour lentil soup</small>	
Chicken 65	
Paneer 65	
Lemon Rice	75K
Curd Rice	75K



# CHAWAL BASMATI

## Vegetarian

-  Plain Basmati 52K  
Special indian plain rice  
Nasi putih dari beras india
-  Jeera Rice 75K  
The basmati rice tempered with cummins seeds  
Nasi basmati yang di masak dengan minyak samin dan jinten
- Vegetable Dum Biryani 75K  
Aromatic biryani rice cooked with fresh vegetables  
Nasi biryani sayuran ala india
- Peas Pulao - 75K  
Fresh green peas tossed with aromatic basmati rice  
Nasi basmati di masak dengan minyak samin dan kacang polong
- Kashmere Pulao 75K  
is a saffron flavored rice with spices, mix of dry fruits  
Nasi Basmati rasa safron dengan rempah & buah-buahan
- Peshawari Pulao 75K  
Chick peas tossed with basmati rice  
Nasi basmati di masak dengan minyak samin dan kacang arab
- ★ Dal Kicri 65K  
Yellow lentil cook with steam basmati and put some indian spicy  
Bubur kacang kuning di masak dengan rempah india
- Local Rice 18K  
Indonesian Rice

## Non Vegetarian

- Chicken Biryani 97K  
Carried chicken flavoured with aniseed and cooked with basmati rice  
Nasi biryani ayam ala india
- Mutton Biryani 104K  
Biryani cooked with lamb and garnished with fresh herb  
Nasi biryani kambing ala india
- Fish Biryani 97K  
Selected fresh fish cooked with basmati rice  
Nasi biryani ikan ala india
- Prawn Biryani 104K  
Selected fresh prawns cooked with basmati rice  
Nasi biryani udang ala india
- Mix Biryani (Lamb & Chicken) 104K  
Biryani cooked with lamb and chicken, garnished with fresh herb  
Nasi biryani isi daging ayam dan kambing

# INDIAN BREAD

<b>Plain Naan</b>	25K
Indian plain bread Roti india tanpa rasa	
<b>Butter Naan</b>	30K
Indian bread baked with butter Roti naan dari tepung terigu rasa mentega di bakar di tandoor	
<b>Garlic Naan</b>	30K
Indian bread flavoured with garlic Roti naan dari tepung terigu rasa bawang putih di bakar di tandoor	
<b>Pudina Naan</b>	30K
Indian bread flavoured with mint Roti naan dari tepung terigu ditaburi daun mint kering di bakar ditandoor	
<b>Kashmiri Naan</b>	30K
Baked tandoori bread stuffing with chop mix fruit Roti naan dari tepung terigu di isi dengan buah musiman yang diparut halus	
<b>Cheese Naan</b>	30K
Indian bread stuffing with cheese Roti naan isi keju di bakar di tandoor	
<b>Romali Roti</b>	30K
Indian bread Roti naan dari tepung jagung dicampur dengan rempah india dan di bakar di tandoor	
<b>Chepati</b>	30K
Thin baked bread Roti india tipis	
<b>Tandoori Roti</b>	30K
Baked tandoori bread in the charcoal oven Traditional roti india yang dibakar di tandoor dari tepung gandum	
<b>Bathura</b>	30K
Deep fried thin round bread Roti goreng india yang serasi untuk di makan dengan choley masala	
<b>Aloo Paratha</b>	30K
Baked tandoori bread filled with boiled potatoes and rare spices Roti chepati di isi kentang yang sudah dihaluskan di bakar dengan minyak samin	
<b>Lacha Paratha</b>	30K
<b>Masala Kulcha</b>	30K
Indian bread topping with of onion/cheese/potato and vegetable Roti yang di isi sayuran yang di haluskan dan ditambahkan bumbu india	
<b>Roti Chaney (No Curry)</b>	46K
Chicken Curry	58k
Mutton Curry	65k
Super fine flour bread with butter and served with special curry Roti mentega yang di bakar di atas wajan martabak disajikan dengan kare ayam atau kare kambing	
<b>Pizza Naan</b>	30K
Baked tandoori bread topping with mix vegetable Mini Pizza ala india	
<b>Misi Roti</b>	30K
Indian bread made with a combination of wheat flour and gram flour and seasoned with spices Roti india yang dibuat dengan kombinasi tepung terigu dan tepung gram	

## YOGHURT Raita

Plain Yougurt	35K
<i>Fresh plain yougurt</i>	
Plain Raita	35K
<i>Fresh Yougurt mix with indian masala</i>	
Cucumber Raita	40K
<i>Fresh Yougurt fill with choop cucumber mix wiyh indian masala</i>	
Onion Raita	40K
<i>Fresh yougurt put some choop onion mix with indian masala</i>	
Boondi Raita	40K
<i>Fresh yougurt put some boondi ( fried besen flour ) mix with indian masala</i>	
Mix Vegetable Raita	40K

## INDIAN DESSERT

Gajar Halwa	40K
<i>Special dessert from carrots in sweet milk</i> <i>Masakan wortel ala india yang di campur dengan susu asi</i>	
Gulab Jamun	40K
<i>A north indian sweet made from home made condensed milk</i> <i>Masakan khas timur tengah dari susu yang dikemas disajikan dengan sirup gula</i>	
Masala Tea	
<i>Masala Tea Cup 35-</i> <i>Masala Tea Pot 65-</i>	
Ice Cream	25K



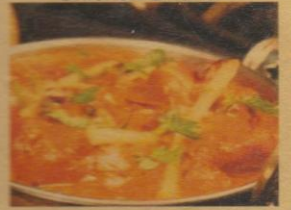
Akbari Chicken



Chicken Bhuna



Chicken Tikka Masala



Butter Chicken



Chicken Biryani



Chicken Curry



Pulo Rice



Chicken Do Pyaza



Mutton Biryani



Lamb Passanda



Chicken Rogan Josh



Chicken Korma



Lamb Rice



Mutton Curry



Assorted Kabab



Chicken Tandoori



Sheekh Kabab



Mix Veg Tandoor



Paneer Tikka



Lamb Kathi Kabab



Samosa



Spring Roll



Egg Pakora



Paneer Lolipop



Roti Chane



Martabak



Dosa & Sambhar



Iddli & Sambhar



Naan Bread



Masala Kulcha



Paratha



Bathura



Garlic Bread



Kashmere Naan



Aloo Ghobi



Chole Masala



Dum Aloo



Kadhai Paneer



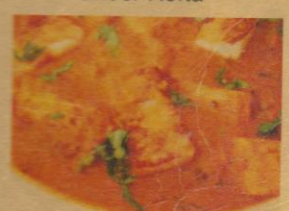
Mix Veg Curry



Paneer Kofta



Navratan Korma



Paneer Makhani



# drink list



## HOT DRINKS

Hot Black Tea	18
Cappucino	18
Regular Coffee	18
Hot Ginger	18
Indian Tea Tarikh	20
Masala Tea	25

## AIRATED WATER

Mineral Water	10
Coke	18
Diet Coke	18
Fanta	18
Sprite	18
Soda Water	18
Air Tonic water	18
Beer Bintang Small	37
Beer Bintang Large	55





## JUICE

Pineapple Juice	30
Guava Juice	30
Lemon Juice	30
Mango Juice	30
Carrot & Tomato Juice	30
Lemon Squash	30
Orange Squash	30
Lychee Pineapple Crushed	30
Orange Mango Crushed	30
Carrot, Orange & Ginger	30
Lychee Lagoon	30
Green Day	30

## SMOOTHIES DRINKS

Mango Lassi <i>Yoghurt, Milk, Mango, Simple Syrup</i>	40
Pineapple Lassi <i>Yoghurt, Milk, Pineapple, Simple Syrup</i>	40
Guava Lassi <i>Yoghurt, Milk, Guava, Simple Syrup</i>	40
Salt Lassi <i>Yoghurt, Milk, Black Salt</i>	40
Sweet Lassi <i>Yoghurt, Milk, Simple Syrup</i>	40
Coconut Mango Bomb	30
Mickey Mouse	30
Strawberry Float	30
Chocolate Milkshake	30
Vanilla Milkshake	30
Strawberry Milkshake	30

