DRINKS

Sagar Speciality D	<u>)rinks</u>		
Lassi is a delicious cool, creamy yoghurt & milk drink, served chilled			
Salt Lassi D	£4.25		
Sweet Lassi D £4.25			
Mango Lassi D £4.45			
Limbu Pani Home made freshly squeezed	£3.95 lemonade		

Soft Drinks

Coke / Diet Coke £3.45 Coke Zero / Fanta Orange / Sprite (330ml Glass)

<u>Schweppes</u>			
Ginger Ale / Soda Water	£2.75		
Tonic Water	£2.75		
Water Bottle (still / sparkling) 750ml	£4.35		
Water Glass (still / sparkling) 330 ml	£2.55		

Aperitifs (50ML)

Cinzano Bianco	£3.35
Martini (Dry Rosso)	£3.35
Campari	£3.35

Spirits (25ML)

Bacardi	£4.35
Captain Morgan	£4.35
Gordon's Gin	£4.35
Smirnoff	£4.35

Cognac (25 ML)

Remy Martin	£4.35
Courvoisier	£4.35

	Juices	
Orange		£3.35
Mango		£3.35
Passion		£3.35

Beers

Kingfisher (330ml) 4.8%	£4.35
Cobra (330ml) 4.8%	£4.35
Cobra (330ml) Alcohol Free - 0%	£4.35
Kingfisher Large (650ml) 4.8%	£7.05
Cobra Large (650ml) 4.8%	£7.05

Whiskey (25ML) **Black Label** £4.35 **Chivas Regal** £4.35 Glenfiddich £4.35 Laphroaig £4.35 £4.35 Iameson **Jack Daniels** £4.35

Ī	Liqueurs (25 N	<u>ML)</u>
Malibu	1	£4.35
Tia Ma	aria	£4.35
Southe	ern Comfort	£4.35
Baileys	s (50ml)	£4.35

Vegetarian White Wine

vegetarian white whi	<u>e</u>		
	125ml	175ml	bottle
Ayrum Verdejo Blanco Albali, Valdepeñas, Spain. This aromatic Verdejo shows floral notes with green apple and citrus fruit on the palate.	£4.15	£4.65	£18.95
Cullinan View Chenin Blanc, South Africa. Delicious fresh and creamy with peach fruit character. A classic South African style.		£4.85	£19.95
Monte Verde Sauvignon Blanc, Chile. Classic gooseberry flavours enhanced by tropical fruit and zesty lemon		£5.05	£20.95
Pinot Grigio di Pavia, Collezione Marchesini, Italy. Lovely buttery, crisp and dry style with typical pear fruit from this area of central northern italy in the Southern section of Lombardy.			£22.95
Da Luca Pinot Grigio, Terre Siciliane, Italy. Vegan Delicious fresh and creamy with peach fruit character. A classic South African style.			£23.95
Vegetarian Rose Wine	<u>×</u>		
	125ml	175ml	bottle
Ayrum Tempranillo Rosado Albali, Valdepeñas (Spain) This aromatic Verdejo shows floral notes with green apple and citrus fruit on the palate.	£4.15	£4.85	£19.95
Los Romeros Merlot Rosé, Central Valley (Chile) Vegan Bright raspberry and strawberry aromas with pleasant blackcurrant flavours make this a soft easy drinking wine.	£4.35	£5.05	£20.95
Vegetarian Red Wine			
	125ml	175ml	bottle
Borsari Cabernet Sauvignon, Italy. Bright, soft berry-fruits with juicy damsons, a smooth, easy-going red.	£4.15	£4.65	£18.95
Solstice Shiraz, Italy. A softer style of this spicy, full flavoured grape, that thrives in the Sicilian sun - ripe, light and lively.		£4.85	£19.95

Da Luca Nero d'Avola, Terre Siciliane, Italy. Vegan	£23.95
Callia Malbec, San Juan, Argentina. Plenty of ripe, soft berry fruit flavours with the usual pinch of spice associated with Malbec as well as cinnamon and vanilla oak-spice notes	£22.95
Monte Verde Merlot, Central Valley, Chile. Vegan A supple and intensely juicy style with intense flavours of ripe red berries and plums	£5.05 £20.95
the Sicilian sun - ripe, light and lively.	

Da Luca Nelo uAvola, lette Sicilialle, Italy.	vegan Z	<u>,</u>
Delicious cherry and bramble fruit aromas, followed by		
a note of vanilla on the finish		

Vegetarian Sparkling Wine & Champagne

	125ml	175ml	bottle
Da Luca Prosecco (Italy) Vegan 200ml Pear and peach fruit on a lively, soft and generous palate.			£9.95
Da Luca Prosecco (Italy) Vegan Pear and peach fruit on a lively, soft and generous palate.			£30.95
Louis Dornier et Fils Brut (France) Vegan A light, fresh, vigorously youthful Champagne with a fine, elegant, slightly lemony nose, and long, crisp palate.			£40.95

& sambar **Contains Mustard**

sambar

Rasa Vada Vegan £6.45 Soft lentil doughnuts soaked in warm tangy rasam **Contains Mustard**

£4.95 Special Upma Vegan Cream of wheat cooked with delicate spice, fresh tomato, peas and rich cashew nuts Contains Gluten • Nuts • Mustard

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Our chefs are from Udupi, a small town in the coastal region of the Western Ghats, about 360km from Bangalore in Karnataka. At a famous temple there is an idol of Lord Krishna richly adorned in jewels. The town is a knowledged centre for authentic South Indian Cuisine. Udupi chefs are renowned for the cooking of traditional South Indian vegetarian food.

Sagar is a restaurant that is recognised as breaking new ground in the presentation of South Indian vegetarian dishes, including some which are new to this country.

We do Onion Garlicfree Dishes. Please ask the staff for seperate menu.

A discretionary 12.5% service charge will be added to your bill.

FOOD ALLERGIES AND INTOLERANCES Please speak to our staff about the ingredients in your meal when placing your order. Thank you

Famous Starters from South India

Idli Vegan £6.25 Gently steamed rice dumplings served with coconut chutney & sambar **Contains Mustard**

Idli Vada Vegan £6.95 Gently steamed rice dumplings & lentil doughnut served with coconut chutney

Kancheepuram Idli Vegan £6.75 Traditional rice and lentil dumplings with green chilly, pepper and cashew nuts, served with coconut chutney & Contains Nuts • Mustard

Medu Vada Vegan £6.25 Fried lentil doughnuts, soft in the middle and crispy on the outside with coconut chutney & sambar **Contains Mustard**

Samosa £6.25 Vegan Crisp pasty turnovers filled with delicate spice potatoes, peas and cashew nuts Contains Gluten • Nuts

Potato Bonda Vegan £6.25 Seasoned potatoes and mild spice fried in a gram flour batter Contains Mustard

Gobi Manchurian £7.25 Battered cauliflower deep fried and tossed in soya sauce with onion and garlic Contains Soya

Chilli Paneer £9.95 Cottage cheese stir fried with capsicum, chillies, onion, garlic & tossed in soya sauce **Contains Milk**

£5.95 Bhajia Vegan Chopped onions dipped in light batter of gram flour, rice coriander seeds and fried them to give the extra munch

Pappadam Vegan £3.25 Two crispy snacks made of black gram lentils served with pickle & chutney

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Rasam Vegan £3.95 Traditional south indian spicy soup Contains Mustard	Dal Soup Vegan £3.95 Lentil broth
Bombay Chor	<u>wpati Special</u>
Bhel Puri Vegan £5.25 Puffed rice sev mixed with sour & garlic chutney with tender potatoes and onions Contains Gluten	Pani Puri Vegan £5.65 Small crispy poori served with chickpeas, sour & spicy consommé Contains Gluten
Sev Puri (Vegan option available) £5.95 Crisp poori prepared with onions, tamarind, coriander, garlic chutney and yoghurt garnished with sev Contains Milk • Gluten	Dahi Vada £5.95 Lentil doughnuts soaked in cold home made yoghurt. Contains Milk
Dahi Potato Puri£5.95Small crispy poori stuffed with potatoes, sweet & sour spicy chutney and yoghurtContains Milk• Gluten	Mogo Chips Vegan £5.25 Served with tomato ketchup and sweet chutney
Aloo Papadi Chat £5.65 Crispy poori served with potatoes, sour & spicy chutney and yogurt Contains Milk • Gluten	Potato Chips Vegan £4.15 Served with tomato ketchup
Main	Meals
All Dosa's served with sar	nbar & coconut chutney
Plain DosaVegan£7.35Rice and lentil pancakeContains MustardMasala DosaVegan£8.35Rice & lentil golden pancake filled with	Paneer Dosa£9.95Rice & lentil pancake filled with home made cottage cheese, potato, onion, carrot and capsicum (red & green) with mild spicesContains Milk • Mustard
potato, onions & carrot Contains Mustard	Cheese Dosa £7.95
Mysore DosaVegan£8.35Very famous rice and lentil spicy pancakespread with red coconut chutney	Rice and lentil pancake with cheese Contains Milk • Mustard
Contains Mustard Mysore Masala Dosa £9.35 (Vegan option available) Very famous rice and lentil spicy pancake spreaded with red coconut chutney filled with potato, onions & carrot	Sagar Special Dosa£9.95Rice and lentil pancake filled with onions, tomatoes, coriander and smashed mixed vegetables cooked in tomato sauce and spicesContains Milk • Mustard
Contains Mustard • Milk Rava Dosa Vegan £8.25 Cream of wheat & rice pancake Contains Gluten • Mustard	Paper Masala Dosa Vegan £10.45 Crispy rice and lentil pancake served with potato, onions & carrot filling on the side Contains Mustard
Rava Masala Dosa Vegan £9.25 Cream of wheat & rice pancake filled with potato, onions & carrot Contains Gluten • Mustard	Paper Paneer Dosa£10.95Crispy rice and lentil pancake servedwith home made cottage cheese, potato,
Onion Rava Dosa Vegan £8.45 Cream of wheat & rice crispy pancake with sautéed onions Contains Gluten • Mustard	onion, carrot and capsicum (red & green) filling on the side with mild spices Contains Milk • Mustard
Onion Rava Masala Dosa £9.45	Ghee Roast £8.35 Rice and lentil pancake filled with ghee Contains Milk • Mustard
Vegan Cream of wheat & rice pancake filled	

Uthappams (Lentil Pizza)

All Uthappams served with sambar & coconut chutney

Plain Uthappam Vegan £7.95 Traditionally prepared rice & lentil pizza Contains Mustard

Onion Uthappam Vegan £8.25 Traditionally prepared rice & lentil pizza topped with onion Contains Mustard

Tomato Uthappam Vegan £8.25 Traditionally prepared rice & lentil pizza

topped with tomato **Contains Mustard**

Cheese Uthappam £8.95 Traditionally prepared rice & lentil pizza topped with cheese Contains Milk • Mustard

Onion & Chilli Uthappam £8.95 Vegan Traditionally prepared rice & lentil pizza topped with onion & chillies

Contains Mustard

Our Famous Curry Dishes

Vegetable Kurma Vegan £7.95 Creamy curry of fresh vegetables cooked in mild sauce with cashewnuts Contains Nuts

Channa Masala Vegan £7.95 Chick peas simmered in a tomato curry with fresh spices, ideally eaten with batura

Mattar Paneer A delicious curry with fresh home made cottage cheese, peas, cashewnuts & cream Contains Milk • Nuts

indian spices

A delicious curry with spinach, potato, with home blended south Indian spices

Saag Paneer Lightly spiced fresh spinach cooked with fresh home made cottage cheese **Contains Milk**

Vegan Smash mixed vegetables cooked in tomato sauce and spices

Mix Uthappam Vegan £9.25 Traditionally prepared rice & lentil pizza topped with tomato, onion & coconut Contains Mustard • Gluten • Nuts

Masala Uthappam Vegan £9.45 Traditionally prepared rice & lentil pizza topped with potato, onion, coriander, mulaga podi (gun powder) Contains Mustard

Sagar Special Uthappam £9.95 Vegan Traditionally prepared rice & lentil pizza

topped with onion, tomato and capsicum Contains Milk • Mustard

Extra Topping £1.95 Cheese, Paneer or Capsicum

(Vegan option available) Basmati rice tossed in a deep pan with fresh garlic, cumin seeds, dried red chillies served with raitha Contains Mustard • Milk

Basmati rice prepared with mixed vegetables and vegetable ghee

Vegetable Fried Rice Vegan £8.95 Basmati rice stir fried mix vegetables tossed in soya sauce Contains Soya

Mini Salad

£8.45

Bhajee £7.95

Bhindi Bhaiee Fresh okra cooked in fresh tomato with home blended south Indian spices Contains Mustard

Aloo Ghobi Vegan £7.95 A delicious curry with cauliflower. potato, fresh tomato and capsicum (red & green) with home blended south

Vegan £7.95 Saag Aloo

home blended south indian spices £8.45

Brinjal Bhajee Vegan £8.25 Fresh aubergine cooked in fresh tomato and capsicum (red & green) with

£8.25

Vegan

Vegetable Kootu Vegan £7.25 Fresh vegetable cooked in coconut, cashewnuts and cream with home made south Indian spices Contains Milk • Nuts • Mustard

Fried Dal £7.35 Vegan Yellow pulse with light chilly, onion, tomato, garlic, ginger and lemon seasoning **Contains Mustard**

Sambar £6.95 Vegan Fresh vegetable cooked in fresh coconut and lentil with home made south Indian spice Contains Mustard

Suki Bhajee £6.95 Vegan Fresh dry vegetable tossed in karahi with coconut and home made south Indian spices **Contains Mustard**

Potato Palya £6.95 Vegan Potatoes cooked with home blended south Indian spices **Contains Mustard**

Thalis

Traditional Udupi Thali £19.95

Traditional south indian platter made mostly with lentil's served with pappadam, raitha, palya, suki bhajee, kootu, vegetable sambar, dal, rasam, basmati rice, poori and dessert

Contains Mustard • Gluten • Milk • Nuts

Vegan Thali

£20.95

Special platter with pappadam, channa masala, brinjal bhajee, vegetable kurma, sambar, potato palya, suki bhajee, lemon rice, paratha and dessert

Contains Mustard • Gluten • Nuts

Rajdani Thali

£19.95 Traditional north indian platter served with Pappadam, bhajia, raitha, vegetable kurma, channa masala, mutter paneer, aloo gobi, pilau rice, chappathi and dessert Contains Gluten • Milk • Nuts

Home Made Fresh Bread

Poori £4.25 Vegan Two pieces of deep fried puffy dough **Contains Gluten**

£4.25 Batura Vegan Large fluffy fried bread **Contains Gluten**

Chappathi £3.95 Vegan Two pieces of unleavened baked bread **Contains Gluten**

Stuffed Paratha Vegan £4.45 One piece leavened bread filled with spiced potato **Contains Gluten**

Paratha Vegan £3.95 One piece delicious flaky leavened plain flour bread **Contains Gluten**

Home Made Rice Speciality

Lemon Rice

£5.25

(Vegan option available) Basmati rice tossed in a deep pan with peas and fresh lemon juice served with raitha Contains Mustard • Nuts • Milk

Garlic Rice

£5.95

Vegetable Pilau Rice Vegan £4.95

vegetable kurma, raitha & salad Contains Milk • Nut

Boiled Rice Vegan

home made spices served with

Basmati rice

in soya sauce.

Contains Soya

£5.95

£3.95

Curd Rice A cooling mixture of rice, cucumber and yoghurt, served with home-made pickle. Contains Milk • Mustard

Extras				
Raitha Special salad made with carrots,	£2.95	Onion & Green Chilly Vegan	£2.15	
cucumber & yoghurt Contains Milk Plain Yoghurt Contains Milk	£2.40	Mulaga Podi Combination of lentils ground t with spices and served with ghee Contains Milk	0	
Green Salad Vegan cucumber, tomato, onions, lettuc carrots, chilly & lemon	£4.45 ce,	Pickles (each) Lime pickle and mango chutney	£1.95	
Mini Salad Vegan	£2.45			

tomato & cucumber

Veg Hakka Noodles Vegan £8.95

Noodles fried with mix vegetables tossed

Vegetable Biriyani £8.45 Vegan option available)

Basmati rice cooked with vegetables and