

# साँसा sauma

Sharing style menu, dishes are served as they get ready

## STREET / SMALL

<b>pani puri shots</b> crisp wheat bubbles, coriander, mint, tamarind, cumin, chilli shooter <sup>d n ve</sup>	3 ea
<b>oysters</b> freshly shucked, chilli, berry & lime vinaigrette <sup>d g n</sup>	5ea
<b>waygu beef samosa</b> roast cumin, peas, beetroot ketchup <sup>n</sup>	6.5 ea
<b>onion and cauli bhaji</b> , black salt, sweet tamarind sauce, pickled radish (4) <sup>d n ve</sup>	14
<b>paneer tikka</b> , roasted rose valley farm ricotta, pistachio, beetroot, mint (3) <sup>g v</sup>	16
<b>tandoor roasted mushroom</b> , marinated fields mushrooms, cashew cream, apple, walnut <sup>d g ve</sup>	17
<b>mango dhai bhalla</b> fermented lentils fritters, tamarind, sweet yoghurt, mint chutney <sup>n v</sup>	13
<b>fish tikka</b> , tandoor roasted trout, mint chutney, lemon, chilli pickled red onion (2) <sup>g n</sup>	22
<b>chicken tikka</b> , tandoor roasted, coriander, mint, green chillies, ginger, lemon (2) <sup>g n</sup>	14
<b>shark bay scallops</b> , coconut, cauli and turmeric sauce, mustard seeds, lemon (3) <sup>d g n</sup>	24
<b>chargrilled chilli squid</b> , watermelon, cucumber, lemon, cumin, chilli, turmeric mayo <sup>d n g</sup>	18
<b>lamb ribs</b> twice cooked, sweet tamarind, blacksalt, chilli, radish, coriander (3) <sup>d n</sup>	22

## CURRIES / LARGE

<b>auntie g's chicken curry</b> homestyle curry, onions, tomatoes, cardamom, turmeric, chilli <sup>d n g</sup>	27
<b>prawn chingari</b> , tiger prawns, mustard oil, coconut milk, bengali five spice, <sup>d n g</sup>	35
<b>goat curry</b> bone in, slow cooked, traditional style, onions, tomatoes, chilli, garam masala <sup>n g d</sup>	29
<b>banana leaf fish</b> fresh barramundi, coconut, ginger, chilli, tamarind, chargrilled <sup>d n g</sup>	34
<b>butter chicken</b> roasted fenugreek leaves, tomatoes, cream, mild sauce <sup>n g</sup>	28
<b>pork vindaloo</b> , linley valley pork shoulder, hot goan spice paste, vinegar, cumin, <sup>d g</sup>	28
<b>vegetable &amp; figs kofta</b> , fresh vegetables and figs koftas, mild cashew nut and tomato sauce <sup>g ve</sup>	24
<b>eggplant bartha</b> , tandoor roasted, crushed eggplant, onions, tomatoes, chilli, peas, ginger <sup>g n ve</sup>	24
<b>sauma dal</b> , lentils cooked with spices and sauteed with garlic and cumin <sup>g n vo</sup>	22
<b>palak paneer</b> ghee sauteed spinach, ricotta, dry chilli, garlic, fenugreek, tomatoes <sup>g n v</sup>	24

## KIDS (under 12 years)

<b>butter chicken</b> , rice & pappadums <sup>g n</sup>	14
<b>crispy chicken and chips</b> , aioli <sup>d n</sup>	14
<b>dal</b> , rice, yoghurt and pappadum <sup>d g n v</sup>	14

## BREADS FROM TANDOOR

<b>plain naan</b> <sup>n v</sup>	5	<b>garlic naan</b> <sup>n v</sup>	6
<b>wholemeal roti</b> <sup>n vo</sup>	4	<b>layered paratha</b> <sup>n vo</sup>	5
<b>spelt flour roti</b> made from an ancient whole grain from mt barker <sup>n vo</sup>			5

## SIDES

<b>aged basmati rice</b> <sup>d g n ve</sup>	5	<b>sauma salad</b> greens <sup>d g n v</sup>	7
<b>pappadums</b> <sup>d n ve</sup>	4	<b>raita</b> yoghurt, cucumber	6
<b>vegetable pickle</b> <sup>d g n ve</sup>	5		

### DIETARY NOTES

**no added dairy** - <sup>d</sup>    **no added gluten** - <sup>g</sup>    **no added nuts** - <sup>n</sup>    **vegetarian**- <sup>v</sup>    **vegan**- <sup>ve</sup>  
**vegan option**- <sup>vo</sup>

**please note:** Our kitchen uses nuts, dairy, seafood, gluten, chillies and soy products.

10% surcharge applicable on Sundays

sorry no doggy bags