										Meats			Seafood		.090	tarian I Vega	,,,
Starters					Curries				Chicken	Lamb*	Chicken or Lamb Tikka	Prawn	King Prawn	Fish**	Mix Veg	Paneer	Jackfruit
Onion Baji (v, vf) 4pcs	3.00	Chicken or Prawn P	uri 4.00	PII	Korma mild creamy luxurious cocor Garlic Korma mild creamy luxur	ut curry			6.50	7.00	7.00	6.50	10.00	8.00	6.50	6.50	6.50
		cooked in herbs & spices and then wrapped in a fluffy light flat bread.		$\mathbf{\Sigma}$	Garlic Korma mild creamy luxur	ious coconu	ıt garlic curry		6.50	7.00	7.00	6.50	10.00	8.00	6.50	6.50	6.50
Samosas (v) _{2pcs}	2.50	Pakora Selection (v)	4.25	_	Masala herbs & spices in red tikka						7.50	7.50	10.00	8.00	7.50	7.50	7.50
Veg, chicken or lamb minced, lightly spiced, wrapped in triangular crunchy filo pastry.		Ideal for sharing. A selection of veg onion bajis, and aloo pakoras.	samosas,	Уe	Garlic Masala herbs & spices in	red tikka co	oconut cream garlic cui	rry			7.50	7.50	10.00	8.00	7.50	7.50	7.50
Grilled Tikka	4.00	Chicken Chaat	4.00		Makani cross between a Korma & a	a Masala. A	rich coconut & cream	curry.			7.00	7.00	10.00	8.00	7.00	7.00	7.00
tandoori flavoured grilled chicken or lamb tikka		Marinated chicken tikka, diced up i small cubes & then cooked in a ligh			Pasanda like a korma but in a stroi	nger coconu	ut almond creamy curry	y.			7.00	7.00	10.00	8.00	7.00	7.00	7.00
Chicken Pakora chicken tikka in lightly spiced batter	4.00	Kebab Puri	4.50		Malaya Coconut & cream curry ser	ved with chu	unks of pineapple		6.50	7.00	7.00	6.50	10.00	8.00	6.50	6.50	6.50
	4.50	Sheek kebab grilled in a clay oven wrapped in a fluffy light flat bread.	& then		Butter tikka cooked in a masala sau	ce topped v	with creamy coconut c	curry			8.00	8.00	10.00	8.00	8.00	8.00	8.00
on a skewer.	4.50	Tikka Selection Ideal for sharing. A selection of ma		щ	Curry simple lightly spiced medium	curry in lots	of sauce.		6.50	7.00	7.00	6.50	10.00	8.00	6.50 ^{VF}	6.50	6.50 VF
Reshmi Kebab 2pcs Minced lamb burger patties cooked on	4.50	chicken tikka, lamb tikka & sheek k		li.	Bhoona slow cooked with lots of o	nions, spice	es, garlic & fresh corian	nder.	6.50	7.00	7.00	6.50	10.00	8.00	6.50 VF	6.50	6.50 VF
a griddle, wrapped in an omelette.		Prawn Cocktail	2.50	eq	Dupiaza Onion & garlic curry with	chunky chop	pped onions & bell pe	ppers .	6.50	7.00	7.00	6.50	10.00	8.00	6.50 VF	6.50	6.50 VF
				Σ	Rogan Onion & garlic curry topped	with a layer	r of tempered garlic to	omatoes.	6.50	7.00	7.00	6.50	10.00	8.00	6.50 VF	6.50	6.50 VF
Biryani					Dansak Sweet & sour lentil & onior	curry.			6.50	7.00	7.00	6.50	10.00	8.00	6.50 VF	6.50	6.50 VF
Chicken I Lamb I Prawn B	Birvan	with a side medium sauce	7.50		Balti Delicious saucy onion & garlic c				6.50	7.00	7.00	6.50	10.00	8.00	6.50 VF	6.50	6.50 VF
			8.00		Saag fresh spinach in an onion, toma	ato & garlic	curry.		7.00	7.00	7.00	7.00	10.00	8.00	7.00 ^{VF}	7.00	7.00 ^{VF}
			9.50														
			6.50	ot	Madras fairly hot onion, tomato and ga	erlic curry.			6.50	7.00	7.00	6.50	10.00	8.00	6.50 VF		6.50 VF
		8.50	I	Pathia fairly hot zesty sweet & sour on	ion & garlic c	curry.		6.50	7.00	7.00	6.50	10.00	8.00	6.50 VF	6.50	6.50 VF	
Chicken, lamb, prawns & mushrooms		0.50		Vindaloo Spicy hot onion garlic curry.				6.50	7.00	7.00	6.50	10.00	8.00	6.50 ^{VF}	6.50	6.50 ^{VF}	
Maharajah Biryani with a side masala sauce Chicken tikka, lamb tikka and minced lamb		8.50		Exotic Chilli Spicy hot onion garlic co	urry with Nag	ga chillies				8.00	8.00	10.00	8.00	8.00 ^{VF}	8.00	8.00 VF	
					Super Phall Spicy hot onion garlic cu	ırry with card	olina reaper chillies.				7.00	7.00	10.00	8.00	7.00 ^{VF}	7.00	7.00 ^{VF}
Grill												*Muttor	**tilapia fish *	**please me	ntion when or	dering that y	ou are vegan
Mixed Grill chicken tikka, lamb tikka , sheek kebab, chicken (on the bone) & onions. Served with a nan bread.	9.50	1/2 Chicken (on bone) half chicken marinated in a tikka spices & yoghurt & then charcoal gon a skewer in a clay oven.	7.00	:	Mirchi Masala hot Strong flavour. A special spice mix in a tomat onion, garlic, ginger curry & red chilli pepper		Shamoli medium Your selection cooked v lamb, green chillies in a	with green be	8.00 sans, minced smato sauce.	Pulle	asaka hot d tandoori chicke ed lamb, aromati			a mixtu	narajah B re of chicken ti lamb in an oni	ikka, lamb tikk	
Mixed Shashlick tandoori chicken, lamb & king prawns, topped with chargrilled tomatoes, bell peppers & onions Served with a separate mild korma sauce.	9.50 s.	Shashlick Grilled tandoori chicken or lamb,to chargrilled tomatoes, bell peppers Served with a separate mild korma	& onions.	erent.	Handi Pili Pili medium Delicious onion, garlic, tamarind flavoured cu topped with fresh coriander.		Jalfrezi Hot Our Best Seller! roughly green chillies & coriand		7.00 , garlic,	Medi	icken Pala jum. Chicken tikk ach & Indian cotta	a cooked with	fresh	thick pa	pali hot aste of herbs & tomatoes & fr		
	7.00	Tandoori Wrap Tandoori chicken or lamb grilled in Then thinly sliced with cooked onic	6.00 a clay oven.	_	Exotic citrus orange cooked in an onion, tom coriander & cumin curry.		Hariyali medium curry with an oriental tw butter, spinach and crea	wist cooked in am.	8.00 tomatoes,		eg Sp			n Chan	a Dansal	k (v. vf)	7.00
Served with a separate korma sauce. wrapped in a nan bread.			hin	Rajony Gonda medium 8.00 Honey Modhu mild Regional favourite. Delicious onion, garlic, mint, Coconut, cream & honey cooked in a light			8.00	Car	uliflower & potat nt cooked in an o	oes in yoghurt	. &	medium.	Chick peas in a & onion curry	thick sweet &			
Tandoori King Prawns Tandoori king prawns grilled & topped with chargrilled tomatoes, bell peppers & onions. Served with a separate mild korma sauce. Grilled Tikka Main 6.50 chicken or lamb. marinated in aromatic spices & yoghurt and grilled in a clay oven with onions.		atic spices	met	yoghurt curry. Sour & Hot Murghi hot chicken cooked with minced lamb & a boiled	8.00	spiced curry Korahi medium Chunky onions, tomatoe		8.00	Ka me	atchuri Da	ansak (v,	, vf) 7.0	₀ Malai	Kofta (v nash dumpling) mild	7.00	
					egg, in a rich tangy, onion, tomato & mustarc		tomato, garlic masala c			and	d sour lentil & on	ion curry			,		
Veg Sides 8	sı	Saag Aloo Bopinach & potatoes (vf)	ombay Aloo potatoes (vf)		Khala Chana brown chick peas (vf) po	Aloo C	Gobi uliflower (vf)	Mushr			Aubergine (vf)		Mix selection of fi			Palak Par tage cheese	
fresh veg cooked in garlic, herbs & spices (v)		Saag spinach (vf)	Uri green beans (vf)		Chana chick peas (vf)	Caulifl (vf)		arlic Mu (v	shrooms		Bhindi okra (vf)		Tarka lentil soup w			1uttar Pa ge cheese &	

Chana chick peas (vf)

Rice		breads	
Steamed Rice ^F	2.00	Original Nan	2.00
Pilau Rice	2.50	Peshwari Nan coconut	3.00
Coconut Rice	3.00	Garlic Nan	2.50
Mushroom Rice	3.00	Garlic + Coriander Nan	3.00
Keema Rice minced lamb	3.00	Garlic + Cheese Nan	3.00
Lemon Rice	3.00	Garlic + Keema Nan	3.00
Fried Rice	3.00	Keema Nan minced lamb	3.00
Egg Rice	3.00	Chilli Nan green chillies	2.50
Chilli Rice green chillies	3.00	Veg Nan mix veg mash	3.00
Garlic Rice	3.00	Chapaty ^{VF} wholemeal flat bread	1.50
Half + Half rice + chips	2.50	Paratha pastry like flatbread	1.50
Extras		Chutneys	
		•	
Chips	2.00	Mint Sauce	0.50
Papadum ^{VF}	0.50	Onion Salad	0.50
Masala Papadum spicy	0.60	Mango Chutney	1.00
Cucumber Raitha Natural yoghurt with cucumber	1.25	Lime Pickle A hot and spicy lime pickle.	1.00
Drinks		Deserts	
Cans 330ml Coca Cola, Diet Coke, Sprite, Orange Fanta Dr Pepper & Coke Zero	1.00	Ben & Jerrys 500ml Cookie Dough & chocolate fudge Brownie	4.50
Bottles Coca Cola (1.25I) and Diet Coke (1.5I)	2.50	Chocolate Cake ^{VF} 1 slice fluffy rich chocolate & avacado cake.	2.50
Sauces			
Currys Sauce	3.00	Madras Sauce	3.00
Korma Sauce	3.00	Vindaloo Sauce	3.00
Masala Sauce	3.00		
Kids		£4	
Chicken Nuggets + C	hips		

Chicken Strips + Chips

Fish Fingers + Chips

Breads

Rice

Set Meals

Set Meal for 2	25
Onion Baji, Grilled Chicken Tikka, Chicken Tikka Masala, Chicken Balti, Bombay	4 3
Aloo, 2 Pilau Rice, an Original Nan, Pagadums & a selection of chutneys.	

Veg	Set	Meal	for	2
-----	-----	------	-----	---

Pakora Selection to share, Veg balti, Chana Dansak, Palak Paneer, 2 Pilau Rice, an Original Nan, Papadums and a selection of chutneys 20

Vegan Meal for 2

Onion bhajis, Chana Dansak, Jackfruit Bhoona, 2 steamed basmati rice, Chapaty, Papadums, chutneys and salad.

18

13.95

Mid Week Special*

Onion bhajis, chicken Korma, Chicken Tikka Masala, Pilau Rice, Nanbread, Papadums, chutneys and salad.

 * vegetarian options available. Limited Period Only. May be withdrawn at anytime. Monday - Thursday only



Celebrating more than 20 Years in Penarth

Please order direct via www.saagor.com rather than Just-Eat. This is to avoid Just Eat's excessive charges.

All our prices are inclusive of VAT.

Catering Service

We also provide a catering service for events and parties. Advance notice is required. Please contact us via email or telephone for more information.

Dietary Requirements

We have excellent vegetarian and vegan options. When placing an order, please state you are vegan and we will easily accomodate. Only our 'Mild' dishes may contain traces of nuts. GLUTEN FREE - Most of our Items are gluten free except items that contain bread or pastry. All of our curries are gluten free. DAIRY FREE - Most our 'Mild' dishes will contain dairy & any dish that contains tikke will contain dairy as it is marinated in yoghurt. Any other dietary requirements feel free to speak to a member of staff. More detailed food allergen information is available on our website.

Go to food.gov.uk/ratings to find out the food hygiene rating of our business, or ask us for our food hygiene rating when you order.

How Long?

Collection times are the quickest. Usually approx 20 mins. We advise customers to place orders via the telephone in advance to avoid waiting times. We aim to deliver meals within 45 mins (local areas) and a little longer for further away. Weekends are likely to take longer (60mins+).

aagor	Open 7 days a	Opening Hours
04 Glebe Street	week including	
enarth CF64 1ED	bank holidays &	Mon-Sun
nfo@saagor.com	festive holidays	5pm-10.30pm
ww.saagor.com	Issue : Dec 2021	

order online www.saagor.com

Delivery: 02920 700332 Collection: 02920 711861