



SIGDI

INDIAN RESTAURANT AND BAR

Taste of Flames

A warm welcome from the management of SIGDI to all our customers to explore our culinary excellence and join us on this journey for taste of flames and spices.

Here at SIGDI, our personalized service ensures that you feel like a part of the family and it will be your home away from home. It is our endeavor to always serve you the best. At Sigdi you will relish each dish till the end, and the taste is so unforgettable that it makes you keep coming back to the world of Sigdi.

Our Culinary dishes use only the freshest ingredients, skillfully blended with a variety of spices using ancient traditional methods to give you a perfect finish.

Sigdi is India's quintessential Barbecue. It is basically a bucket filled with coals. This was used when people didn't cook with natural gas.

This is still the case in villages where coal and wood are a major source of fuel. In fact, every culture around the world has come up with some kind of charcoal cooking concept at some point in time, India is no exception.


Function Room available for parties, weddings and other special occasion. We also take catering orders for small, large, indoor and outdoor groups.




 Contains Gluten


 Contains Dairy

 Contains Shellfish

 Contains Celery

 Contains Egg

 Contains Fish

 Contains Sesame

Popadoms..... £0.95


Spicy Popadoms.....£0.95

Masala Popadoms.....£1.45


Chutney Tray (Onion, Hot, Mint, and Mango) £2.00


Lime/ Mix pickle..... £0.75

----- Vegetarian Starter -----

Onion Bhaji  £5.95
Onions with chef's special spices, gram flour and deep fried until golden and crispy.


Vegetable Samosa   £5.95
Spicy mixed vegetable wrapped in a crispy pastry case and deep fried.

Hara Bhara Kebab  £5.95
Potato patties mixed with green vegetable and shallow fried.

Crispy Bhajiya  £5.95
Potatoes with chef's special spices, gram flour and deep fried until golden and crispy.



Chilli Paneer   £6.95
Home-made Indian cheese sauteed with bell peppers green chillies and Chinese spices.

----- Tandoori Starter -----

Meat Samosa  £5.45
Minced meat mixed Indian spices wrapped in a crispy pastry case and deep fried.



Chicken Pakoda  £6.45
Chicken filled marinated with ginger & garlic paste coated with gram flour and golden fried.

Chicken Tikka  £6.45
Tender pieces of chicken marinated with yogurt and Indian spices.




Chicken Chaat Puri   £6.95
Shredded chicken cooked with Indian spice and wrapped with traditional puri.




Seekh Kebab £6.95
Minced of lamb mixed with chef special spices cooked in charcoal grill.




Lamb Chops  £8.95
Tender of lamb chops marinated with fresh ginger, garlic, and mix spices.




Tandoori Delight   £9.95
Mix tandoori platter of chicken tikka, king prawn, lamb chops, and seekh kebab.


----- Indian Street Food -----




Dahi Puri    £6.95
A crunchy puri filled with potatoes, chickpeas, yogurt, tamarind sauce and finish with pomegranate on top.




Pani Puri    £5.95
A crunchy puri filled with potatoes, chickpeas, and tamarind sauce flavoured water and popped into one's mouth whole.

Aloo Papdi Chaat    £6.95
Crunchy wheat wafers mixed with potatoes, chickpeas, sweet yogurt, tamarind sauce and Indian Spices.

Samosa Chaat    £6.95
Veg samosa crushed and mixed with chana, finish with sweet yogurt and tamarind sauce.


Bombay Bhel   £6.95
Indian famous street food mixed with rice puff, Bombay mix, tamarind sauce and green chutney.


Paneer Roll    £9.95
Grilled paneer tucked inside a crisped roll with onion, peppers and green salad, mint chutney on the side.





Chicken Tikka Roll    £9.95
Juicy charred chicken, lavish salad and tomato served with chilli jam.

----- Chef's Recommended -----



Crispy Baby Corn   £6.45
Fresh baby corn seasoning with chef's special spices and tossed with mixed bell peppers and chilli sauce.


Chicken Lollipop   £6.45
Chicken winglet marinated with indo Chinese spices and deep fried until crunchy.


Soya Chap   £6.95
Soya chap marinated with chef's special spices and cooked in clay oven.

Veg Manchurian     £6.95
Mixed veg ball tossed with mix bell peppers and spring onions tossed in chilli sauce.

Veg Momo   £7.45
Famous tradition of Nepalese dumpling with veg & various spices served with home-made sauce. (Contains sesame)




Chicken Momo   £7.95
Famous tradition of Nepalese dumpling with chicken minced & various spices served with home-made sauce. (contains sesame)



Veg Mix Starter  £7.95
Mix platter of onion bhaji, veg samosa, hara bhara kebab, crispy bhajiya.

Chicken Chhoila  £6.95
Nepalese traditional dish cooked with shredded chicken tossed with home-made tomato chutney, served warm. (contains sesame)



Lamb Gulati £6.95
Lamb meat bowl mixed with chefs special spices tossed with mix peppers.

----- Seafood Starter -----


Chilli Garlic Prawn    £7.95
Crispy coated prawn tossed with garlic and mix peppers.

Salmon Tikka   £8.95
Salmon marinated with chef's special spices and yogurt.

Grilled Seabass  £9.95
Fresh seabass marinated with salt and peppers served with salad.

Tandoori King Prawns   £9.95
King prawn marinated with tandoori spices and yogurt.

----- Great to share Platters -----

Tandoori Platter (for 2 people)  £19.95
A combination of meat with chicken tikka, tandoori chicken, seekh kebab, lamb chops and chicken wings .

Veg Platter (for 2 people)   £14.95
A combination of veg kebab with hara bhara kebab, paneer pakoda, veg samosa, onion bhaji, and crispy bhajiya.

 Vegan

 Contains Nuts

 Mild

 Medium Spicy

 Hot

 Very Hot

----- Chef's Signature Dishes -----

Lamb Shank Khada Masala

Lamb shank cooked with onion tomato and chefs special spices fresh coriander on top.

£16.95

Garlic Chilli Chicken

Shredded chicken cooked with mixed bell peppers green chillies and fresh garlic.

£12.95

Lamb Shank Nihari

Mughal empire famous dish lamb on bone Slow cooked with chef's special spices.

£16.95

Kukhura Ko Masu (Chicken on the bone)

Shredded chicken cooked with mixed bell peppers green chillies and fresh garlic.

£12.95

Sharabi Chicken

Shredded tandoori chicken cooked with mixed peppers touch of brandy.

£14.45

Chicken Roasty

Shredded chicken cooked with keema and boiled egg on top.

£12.95

Khashi Ko Masu (lamb on the bone)

Nepali tradition slow cooked lamb on the bone with Himalayan spices and fresh ginger on top.

£13.95

Lamb Roasty

Cube of lamb cooked with lamb mince and chefs special spices boiled egg on top.

£13.95

Naga Gosht

Cube of lamb cooked with special Naga chillies sauce finish with fresh coriander.

£13.95

Duck Pepper Fry

Finest duck breast marinated with black pepper con Indian spices and red chilli.

£14.95

Butter Chicken

North Indian famous dish rich tomato base gravy finish with fresh cream and butter.

£12.95

Duck Chilli

Shredded duck breast cooked with mixed bell pepper chillies and onion.

£14.95

Peshawari Chicken

Mild curry cooked with onion tomatoes base sauce finish with fried onion and cream on top.

£12.95

Crispy Duck

Crunchy duck tossed with bell peppers mushroom and sweet chilli sauce.

£14.95

Chicken Chettinad

Aromatic chicken curry with coconut flavour and curry leaf .

£12.95

Veg Lunsikui

Mix Vegetables and Indian cheese cubes cooked with Chef's special spices, carom seeds and curry leaves.

£11.95

----- Seafood -----

Jhinga Nashila

Tandoori King Prawn cooked with mixed bell peppers and flamed with brandy.

£14.95

Seafood Grill

Combination of seafood with seabass, scallop, king prawn, salmon, with fish serve with sauce.

£19.95

Jhinga Mirchi

Prawn cooked with mixed bell pepper, onions, green chilli and coriander.

£14.95

Tandoori Mixed Grill

Combination of king prawn, tandoori chicken, chicken tikka, garlic chicken, lamb chops and seekh kebab.

£16.95

Goan Fish Curry

A hot fish curry cooked with Goan traditional spiced and fresh curry leaf.

£13.95

Tandoori Chicken (on the bone)

Chicken on the bone marinated authentic tandoori spices lime juice and yogurt.

£13.95

Boat Man Fish Curry

Fresh white fish cooked with Indian Spices and curry leaf with fresh spring onions.

£13.95

Chicken Tikka Main

£12.95

Salmon Tikka Main

£16.95

Dandi Beach Special Fish Curry

Battered Tilapia fish tossed with onion seeds and cooked with aubergine and potatoes.

£13.95




Shashlik



All shaslik dishes are cooked with bell peppers and onions.

Samundri Khazana

Mix Seafood cooked with coconut base gravy and chef's special spices served with rice or chips.

£16.95

Chicken £13.95 King Prawn  £16.95

Lamb  £14.95 Paneer £13.95

----- Biryani -----

All biryani cooked with the finest basmati rice, saffron and ground spices and served with curry sauce or Raita, tikaa £1 extra.

Vegetable Biryani

£12.95

Chicken Biryani

£12.95

Lamb Biryani

£13.95

Prawn Biryani

£14.95

Special Biryani

Special biryani cooked with king prawn, chicken tikka, lamb tikka served with sauce.

£15.95

Jackfruit Biryani

Roasted jackfruit cooked with long green basmati rice.

£13.95

King Prawn.....£14.95

Paneer.....£11.95

Lamb.....£12.95

Veg.....£10.95

Chicken.....£11.95

Tofu.....£11.95

----- Traditional Dishes -----

Tikka £1 extra

Masala



A traditional style of cooking spices and rich creamy tomato sauce.

Korma



A mild dish cooked with cashew base sauce and rich creamy sauce.

Pasanda



A traditional mild dish cooked with rich tomato and cashew base sauce.

Jalfrezi



A traditional banjarian dish cooked with mixed bell pepper, green chilli, onion and coriander.

Rogan Josh



Traditional Kashmir dish cooked with special Indian spices.

Dhanshak



A Gujarati and Parisian tradition dish cooked with lentil.

Saagwala



A medium curry cooked with Indian spices with spinach.

Dopiaza



A traditional Indian style cooking with lots of onion and chef's special spices.

Vindaloo



A very hot dish cooked with dry chilli paste with rice vinegar.

Madras



A hot dish cooked with authentic Indian spices with fresh green chilli.

Bhuna



A traditional style of cooking medium dish with strong fresh spices and fried onion.

Pathia



A Parisian sweet & sour dish cooked tomato base sauce with rice vinegar.

Balti



A aromatic curry made with tomato, special spices and touch of fresh coriander.

Kadhai



North Indian curry cooked with mix bell peppers and coriander seeds.

----- Vegetarian Dishes (Side £6.95 / Main £10.95) -----

Sigdi Special Veg



Mix vegetable Indian cheese cooked with chef's special spices, spinach and fresh coriander.

Palak Paneer



Cube of Indian cheese cooked with spinach in a creamy sauce.

Saag Aloo or Saag Chana



Potatoes cooked with fresh spinach and Indian spices.

Bhindi Dopiaza



Okra cook with onion tomato base sauce finished with fresh coriander.

Chana Masala



Chick peas cook with Punjabi style rich tomato onion sauce.

Aloo Gobi



Cauliflower and potato cook in a onion tomato base sauce finish with coriander.

Vegetable Kolapuri



Maharashtrian traditional vegetable and cottage cheese cooked with dry chilli.

Daal Makhani



Black eye lentil cooked with tomato puree, pure ghee and ginger garlic paste finished with cream.

Bombay Aloo

Diced potato tossed with cumin seeds and Indian spice.

Daal Palak



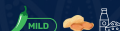
Yellow lentil cooked with cumin and fresh tomato, spinach and garlic.

Tadka Daal



Yellow lentils simmered with tomato and onion, tempered with cumin and coriander.

Paneer Butter Masala



Chunk piece of Indian cottage cheese cooked with cashew and creamy sauce with rich tomato base.

Aloo Achari Baigan



Fresh aubergine and diced potatoes cooked with mixed pickle and fresh ginger.

----- Rice -----

Steam Rice

£2.95

Pilau Rice

£3.45

Special Rice (choice of Onion, Chilli, Peas, Garlic, Lemon, Coconut, Mushroom, Egg fried, Veg, or Keema)

£4.45

----- Bread -----

Chapati

£2.95

Naan



£2.95

Garlic Naan



£3.25

Peshwari Naan



£3.95

Naan (select Cheese, Chilli or Onion)



£3.95

Keema Naan



£4.45

Lachha Paratha

£3.45

Paratha (choice filling with, potato or paneer)

£3.45

Tandoori Roti

£2.95

Roomali Roti

£3.25

----- Accompaniments -----

Chips

£2.45

Peri Peri Chips

£3.75

Schezwan Chips



£3.95

Cheesy Chips



£3.95

Punjabi Salad

£3.45

Indian Kachumbar Salad

£3.45

Mix Raita

£3.25

Plain Yogurt

£2.25

----- Kids Menu -----

Served with either rice or chips

Chicken Tikka Masala £7.45

Chicken Korma £7.45

Chicken Tikka £7.45

Chicken Nuggets £7.45

Fried Chicken £7.45

Fish Finger £7.45

Before placing your order, please inform a member of staff if you or a person in your party has any food allergy.

Due to our main curry sauce uses cashew nuts as a main ingredients, food prepare here may contain or have come in contact with peanuts, tree nuts, soyabeans, milk, eggs, wheat, fish or shellfish.

Please note, any bespoke orders requested, can not be guaranteed as entirely allergen free & will be consumed at the guest's own risk.

*A discretionary 10% service charge will be added to the final bill.