



menu



A TOUCH OF SPICE

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NB: Some of our dishes may contain nuts, if you have any allergy please inform a member of staff.

Please note a discretionary service charge of 10% will be added to your bill.



## A TOUCH OF SPICE

The cuisine of South Asia is explored by our chefs, allowing you to experience tastes and techniques covering thousands of miles, resulting from years of perfecting.

The exquisite flavours of our creations have been attained through the use of carefully sourced ingredients and classic cooking techniques.

Both traditional styles of cooking and creative flair are celebrated within our menu allowing us to offer time-honoured dishes to satisfy and innovative meals to thrill.

Our chefs have drawn from their clever passion for food to create several contemporary and quite simply, delectable dishes, ensuring the Samsara menu is a culinary triumph.

Be a guest at Samsara. Relax, entertain, or simply enjoy whilst our intuitively attentive staff enhance the dining experience.

## appetisers

<b>Crab Cake</b> Fresh white crab meat marinated with fresh ginger, coriander and red chilli flakes, with fresh cream and cheese. Served with tamarind sauce.	<b>£6.75</b>
<b>Malai Kebab</b> Bite size pieces of chicken, marinated in yoghurt, cashew nuts, cream, elachi chic pea flour, ginger and sugar, skewered and grilled in the tandoor.	<b>£4.95</b>
<b>Lamb Jhankar</b> Marinated scallop of lamb, stuffed with pickled mango, rolled on rice noodles, cooked in the tandoor for a unique taste. Chef's signature dish.	<b>£5.95</b>
<b>Tandoori Smoked duck</b> Home smoked breast of duck served with salad.	<b>£6.45</b>
<b>Aloo Chana Misal (V)</b> Spicy stuffed potatoe cakes pan fried, served on a bed of spicy fried chickpeas with tamarind chutney and cumin raita.	<b>£4.95</b>
<b>Salmon Shah</b> Home smoked tandoori salmon flavoured with mustard oil and dill, served with salad.	<b>£6.95</b>
<b>Jaipuri Whitebait</b> Whitebait dipped in slightly spiced rice powder and red chilli flakes, shallow fried Jaipuri style.	<b>£5.95</b>
<b>Bagan-E-Bahar(V)</b> Baked aubergine steak, mixed with cheese and sesame seeds, with a yoghurt sauce.	<b>£4.75</b>
<b>Seekh Kebab Gilafi</b> Mince lamb spiced with fresh herbs, skewered and topped with a light vegetable coating, cooked in the tandoor.	<b>£4.95</b>
<b>Samosa (V)</b> Spicy fresh vegetables, wrapped in pastry and fried until golden brown.	<b>£3.75</b>
<b>Chingri Puri</b> Lightly spiced king prawns tossed briskly with shredded ginger, garlic and spring onions	<b>£6.45</b>
<b>Piazi (onion Bhaji) (V)</b> The ever popular spiced onion fritters.	<b>£3.75</b>
<b>Mix Platter</b> A combination of Malai kebab, piazi, samosa and seekh kebab gilafi.	<b>£6.95</b>

## accompaniments

### Breads

<b>Plain Naan</b>	<b>£2.60</b>
<b>Peshwari Naan(N)</b> Filled with almonds, coconut and raisins.	<b>£2.85</b>
<b>Garlic and onion naan</b>	<b>£2.85</b>
<b>Keema naan</b> Mince lamb filling.	<b>£2.95</b>
<b>Malai Naan</b> Filled with assorted cheese, onion and chillies.	<b>£3.25</b>
<b>Samsara Naan</b> Topped with garlic, peppers, spring onion, prawns and cheese.	<b>£3.95</b>
<b>Paratha</b>	<b>£2.75</b>
<b>Stuffed Paratha</b> With vegetable stuffing.	<b>£2.95</b>
<b>Tandoori Roti</b>	<b>£2.75</b>
<b>Chapati</b>	<b>£1.75</b>
<b>Puree</b>	<b>£1.60</b>
<b>Bread basket</b> A combination of three different mini naans	<b>£6.50</b>

### Rice

<b>Steamed basmati rice</b>	<b>£2.90</b>
<b>Pillau Rice</b>	<b>£3.10</b>
<b>Lemon Rice</b>	<b>£3.95</b>
<b>Mushroom Rice</b>	<b>£3.95</b>
<b>Egg Fried rice</b>	<b>£3.95</b>
<b>Special Fried Rice</b> Shrimps, onions and egg fried rice.	<b>£4.25</b>

### Sundries

<b>Raita</b> Cool whipped yoghurt with cucumber and onion.	<b>£2.95</b>
<b>Popodoms</b> per person	<b>£1.70</b>
<b>Chutny</b> per tray	<b>£1.00</b>

### Salads

<b>Samsara salad</b> Prawns tossed in very light spices, together with mixed lettuce, red onions, peppers, cherry tomatoes in a special Samsara dressing.	<b>£5.95</b>
<b>Cachumber</b> Indian green salad	<b>£3.95</b>
<b>Chicken salad</b> Grilled chicken tika with mix lettuce, red onions, peppers, cherry tomatoes and samsara dressing.	<b>£5.95</b>

## vegetarian options

<b>Niramish</b> Dry mixed vegetables	£3.95
<b>Bombay Aloo</b> Spicy potatoes	£3.95
<b>Bhindi Bhaji</b> Okra	£3.95
<b>Brinjal Bhaji</b> Aubergines	£3.95
<b>Mushroom Bhaji</b>	£3.95
<b>Aloo gobi</b> Potatoes with cauliflower.	£3.95
<b>Cauliflower</b>	£3.95
<b>Saag Bhaji</b> Spinach	£3.95
<b>Channa Massalla</b> Chic peas in a rich massalla	£3.95
<b>Tarka dhal</b> Lentils with flared garlic	£3.95
<b>Sag Aloo</b> Spinach with potatoes	£3.95
<b>Sag paneer</b> Spinach with home made cheese	£3.95
<b>Matter Paneer</b> Peas with cheese	£3.95
<b>Vegetable Special</b> chef's choice of mix vegetables	£4.50
<b>Vegetable tray</b> A choice of three different vegetables of your choice	£9.50

For vegetable main dishes please add £2.00 to the price

<b>Duck Honshoraj</b> Marinated duck cooked with onions, peppers, tomatoes and aromatic medium spices.	£13.95
<b>Grilled Sea bass</b> Pan fried Sea bass on a bed of crispy spinach, red chilli and ground spices.	£14.95
<b>Chefs special Roast</b> Spring chicken marinated and infused with spices, char grilled and then slowly cooked in a rich massalla...truly authentic and highly recommended.	£12.95
<b>Murgh Masalla</b> Tender pieces of chicken breast stuffed with mince lamb and spinach, cooked with fresh cream and massalla sauce.	£12.95
<b>Goan Lamb shank</b> A supreme cut of lamb given the traditional Goan, full of flavour, cooked with red wine, tomatoes and coriander....not to be missed.	£12.95
<b>Railway lamb</b> Lamb and baby potatoes cooked with coconut, curry leaves and fresh herbs, served with spinach. An Anglo Indian speciality, developed when the British were laying railway tracks in India.	£12.95
<b>Samsara House Special</b> Tika of chicken with a hint of whiskey cooked with peppers, sun dried red chillies, red onions. Exquisitely flavoured with rich spices, a mouth watering dish..	£10.95
<b>Chicken Dhakeshwari (N)</b> Tender pieces of grilled chicken, marinated with herbs, spices and ground almond. Very mildly spiced. Garnished with mango pulp.	£11.95
<b>Dum Ghost</b> Lamb off the bone cooked in a handi pot, over a slow fire with yoghurt, rich spices and fresh herbs. A very spicy dish.	£11.95
<b>Tawa Duck</b> Duck breast marinated in garlic, ginger, mustard, coriander and honey then grilled on a tawa. Served with stir fried noodles and a medium spiced sauce.	£12.95
<b>Nariyal Jhinga</b> King Prawns poached in coconut and lime leaf sauce. very mild dish.	£14.95
<b>Cochin Vegetables</b> An assortment of vegetables cooked in korma of south Indian flavoured with coconut milk, garlic and fresh curry leaves.	£7.95
<b>Sabji Mandi</b> Medley of vegetables, potatoes, broccoli, cauliflower, mushroom with Paneer, in a refreshingly spiced yoghurt massalla.	£7.95

## samsara house specials

<b>Goan Sea bass</b> cooked with tomatoes, spring onions, curry leaves and medium spiced sauce.	£14.95
<b>Lahori Chicken or Lamb</b> chicken or lamb cooked with aromatic spices and herbs. mouth watery medium dish.	£11.95
<b>Naga Special</b> chicken , lamb or king prawn cooked with onions, garlic, tomatoes and rajestani chillies.	£12.95
<b>Raja Jinga Joypuri</b> With tomatoes, garlic, peppers, onions and fresh herbs served in medium thick sauce.	£13.95
<b>Samander Ka Machli</b> Talapia fish mixed with aromatic spices and herbs cooked with garlic, tomatoes and spring onions served with medium sauce.	£13.95
<b>Haydrabadi Chicken/Lamb</b> Pieces of chicken or lamb cooked with curry leaves, fresh spices, onions, tomatoes served with fairly hot sauce.	£11.95
<b>Samsara Mix Karaha</b> Chicken, lamb and king prawn mixed with aromatic spices cooked with onions peppers and coriander based masalla sauce mouth watering dish.	£13.95

## samsara grills and roasts

### Paneer Shashlick (V) £8.50

Home made cheese(paneer) infused with herbs & spices, with garlic yoghurt and tandoori massalla skewered with onions, capsicum and corgettes.

### Salmon Shah £12.95

Home smoked tandoori salmon flavoured with mustard oil and dill, served with salad.

### Shashlick Tika £7.95

A choice of bite sized pieces of marinade chicken or lamb roasted with tomatoes, onions and green peppers.

### Chingri-E-Bahar £14.95

Tandoori king prawns in chefs own marinade.

### Tandoori chicken £7.95

Half a spring Chicken delicately spiced, marinated and cooked in the tandoor, giving it that distinct char grilled flavour.

### Adraki Champen £9.95

Tender lamb chop marinated with fresh ginger and tandoori spices.

### Mix Grill £13.95

Medley of chicken tika, lamb tika, seekh kebab Gilafi, lamb chop and king prawn.

## Akni (biryani)

Authentic dish cooked with Himalayan basmati rice. Flavoured with cardamom, cinnamon and cloves, served with chefs special sauce.

Chicken or Lamb (N)	£9.95
King Prawn (N)	£13.95
Vegetable (N)	£7.95
Samsara Special Biryani	£12.95

## classic dishes

### Tika Massalla

Britains most popular dish. A choice of chicken or lamb tika, in a creamy sauce of fresh tomatoes, butter and cream ( perfect dish for beginners)

### Korma - very Mild dish

### Curry - Medium dish

### Madras - A well spiced thorough bred dish, fairly hot to taste.

### Vindaloo - Very hot dish with potatoe.

### Bhuna - a drier than usual curry packed with flavour

### Dopiaza - A medium flavoured dish cooked with whole spices and garnished with fried onions.

### Dhansak - a parsee dish-hot sweet and sour with lentils

### Rhogan Josh - medium dish with green herbs in a rich sauce of cherry tomatoes.

### Pathia - Hot sweet and sour with a thick tomato and onion sauce.

### Saag - Delicious curry with spinach, medium to taste.

### Balti - A populat dish, cooked with tomatoes, onions and coriander, fairly spicy.

### Jalfrezi - A rich hot curry with onions, ginger, capsicums, tomatoes and fresh green chillies.

### Garlic Chilli chicken - A rich hot curry £8.50

All the above dishes can be prepared with :

Chicken	£6.95
Lamb	£7.50
Prawns	£7.50
King Prawns	£11.95
Massalla	£8.50
Vegetables	£6.50