

॥ इतलशुकरलत ॥

16.95 per person

1 Starter, 1 Curry, 3 Sides, 1 Salad, 1 Dessert

(extras available at additional £4 per curry and £3 per starter, per person)

(Prawn Pataka curry at additional £2 per person)

Starters

Tangdi Kebab

Succulent chicken drumsticks, soaked overnight in a secret blend of 13 spices

Chilli Paneer

Crispy vegetable spheres dance in a wok, coated with our zesty Manchurian sauce

Dragon Fried Momos

Enrobed in a fiery panko crust, they ooze with juicy chicken and molten cheese

Onion Bhajji

Finely sliced onions cloaked in a golden, crunchy batter and fried to absolute perfection

Agni Aloo Tikki

Potato cakes (tikkis) crisped to perfection on the tawa, offer a fiery taste experience. Served with sweet yogurt sauce, minty freshness, and tantalizing tamarind

Mirchi Bhajji

Double-fried for extra crunch, our fiery chili fritters hide a tangy filling, bursting with flavors

Corn Fritters

Juicy corn kernels, cradled in a crispy gram flour embrace. Go corn crazy!

Samosa Chaat

Indulge in crispy samosas, paired flawlessly with sweet yogurt, refreshing mint, and tangy tamarind

Chowmein

Lip-smacking street food where stir-fried noodles are tossed with vegetables, eggs and sauces

(plain/chicken)

Chicken Lollipop

Tender chicken wings transformed into finger-lickin' lollipops. Juicy & luscious on the inside. Rich & crispy batter on the outside

Fiery Fish Fry

Tender fish fingers soar in a fiery gram flour batter, alive with the warmth of caraway seeds and the kiss of chilli flakes

Chilli Chicken

Street-style appetizer; Tender chicken tossed in our house-made vibrant sauce, bursting with sweet, tangy, and fiery flavors

Curries

Butter Chicken

Velvety smooth chicken pieces delicately simmered in a luxuriant, creamy sauce, meticulously crafted with a medley of aromatic spices, offering a tantalizing journey for your taste buds

Nariyal Kohi Curry

Indulge in the richness of tender chicken enveloped in a velvety coconut milk curry, adorned with the aromatic notes of curry leaves and red chillies, intricately spiced with vibrant flavors of South India

Prawn Pataka

Juicy prawns seared delicately on the tawa, are infused with our signature Sanskrit masalas, unleashing a whirlwind of spices that will awaken your taste buds and leave you yearning for more



Dhabe ke Chole

Overnight-soaked chickpeas simmered in a secret blend of spices, then finished in a rich masala. A taste of authentic Dhaba food!

Hyderabadi Dum Biryani

Originating from the kitchens of Nizam! Experience the grandeur of Hyderabadi royalty with fragrant basmati rice layers and succulent chicken, meticulously slow-cooked to perfection, promise a feast for the senses

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Egg-cellent Anda Curry

Our signature egg curry. This classic road-side Indian dish, featuring perfectly boiled eggs in a rich aromatic sauce, is a testament to Sanskrit's commitment to traditional cooking

Mushroom Masala

Succulent mushrooms meld seamlessly into a delectable curry, creating a velvety gravy that's packed with a myriad of spices. Earthy notes meet creamy bliss – a vegetarian delight!

Junglee Curry lamb / paneer

Tender pieces, sublimely slow-cooked, is embraced by a rich, creamy sauce teeming with an abundance of wholesome greens, creating a hearty and nourishing dish that celebrates nature's bounty

Malai Paneer

Pillowy paneer bathed in slow-cooked, caramelized onions & fresh tomatoes. Rich, creamy bliss - it's the full monty of flavor!

Sanskrit Signature Curry

The sweetness of caramelized onions meets the zestiness of fresh tomatoes, simmered to perfection in our secret spice blend. Uniquely Sanskrit

paneer / chicken / lamb



Golden Dal Tadka

Embrace the warmth of home-cooked comfort. Rich and soft lentils infused with aromatic spices, are tempered flawlessly, offering a taste of pure indulgence that soothes the soul

Kashmiri Methi Chaman

Popular Kashmiri masterpiece. Fresh, blended fenugreek leaves infused with warm spices. We elevate this classic with a unique twist - delicate grated paneer, creating an unforgettable taste

Sides

Steamed Rice

Pilau Rice

Cha Cha Chips

Papad with dips

Naan (plain / garlic / coriander) 

Salads

Indian Salad

Mixed Leaf Salad

Desserts

Gulab Jamun  

Gajar Halwa 

Sanskrit Special Kheer

(allergen customisable)

 Suitable for vegetarians

 contains dairy

 contains crustaceans

 mildly spicy

 contains gluten

 contains gluten

  medium spicy

 contains mustard

 contains celery

   extra hot

 contains fish

 contains egg

We are **100% nut free**. We make every effort to avoid cross-contamination, but sadly can't guarantee dishes are allergen-free. For allergy and intolerance information, please refer to our allergen sheet. If you have any additional enquiries, please speak to a member of the staff.



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Kids Menu

9.95 per child

Mozzarella sticks



Curry

(same as selected in the main menu)

Rice

Chips

Juice

Sweets