

|| Sanskrit ||



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391 Benton Park Rd, Newcastle, NE7 7EE



CHOOSE YOUR TASTER MENU



Embark on a culinary adventure with our taster menu tailored to your cravings. Try samples from a wide variety of your chosen starter, two tandoori specialities, and three of the regional curries, each showcasing distinct flavours. Served with a freshly baked bread of your choice and a fragrant rice dish, this is the perfect way to explore our diverse offerings

Khau Gully Starters

Agni Aloo Tikki 5.95

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

Khatta Meetha Pani Puri 5.95

Gaffer of Indian street food! Popular bite-sized puris with mashed stuffing. Accompanied by sweet and sour flavoured concoctions

Onion Bhajji 5

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

Andhra Cut Mirchi

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

5.25

Corn Fritters 5.25

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

Street Style Samosa Chaat 5.95

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

Indo-chinese Starters

Veg Manchurian 6.5

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

Paneer Majestic 6.5

Addictive appetizer featuring paneer strips lightly battered & tossed in aromatic spice tadka

Chowmein (plain/chicken/prawn) 7/8/9

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

Fusion Fish & Chips 6.95

British classic with an Indian twist - using our signature crispy batter & curry sauce

Chilli Chicken 6.95

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

Dragon Fried Momos 5.95

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

Chicken Lollipop 7.5

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

Coal Kissed Tandoor

Masaledar Chicken Tikka 6

Fiery allure of succulent boneless pieces lovingly marinated in an exotic blend of tandoori masala, then expertly smoked to perfection

Malai Murgh Tikka 6.5

Juicy chicken pieces in a luscious cheesy creaminess infused with cardamom & coriander.

Lahori lamb chops 8

Succulent lamb chops dance in a vibrant marinade of ginger, garlic, and citrus, infused with our secret tandoor spices

Haryali Salmon 7.45

Salmon bathed in a vibrant mint, coriander, and chilli yogurt marinade

Tangdi Kebab 8.2

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

Smokey Soya Sigri 5

Soya chunks coated in a spicy marinade and carefully grilled for a smokey flavour

Pineapple Paneer Delight 5.2

Cubes of paneer, succulent pineapple and bell peppers marinated in a luscious blend of yoghurt and spices

Canny Curry

Blimey Butter Chicken 10.5

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 10.5

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

12.95

Dhabe ke Cholé 8

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

12

Egg-cellent Anda Curry 8.95

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 8.95

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 11.5 / 9.5



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

Full Monty Malai Paneer 10.5

Pillowy paneer cheese 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

 
tofu / paneer / chicken / lamb

9.5 / 9.5 / 10.5 / 11.5










Golden Dal Tadka 7.95

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 10.5

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

Bread Bazaar

Plain Naan 	2.2
Cheese Naan 	3.5
Cheese & Chives Naan 	3.5
Peshawari Naan 	3.5
Garlic (plain / coriander / chilli) 	3
Tandoor Roti  	2.2
Chole Bhature 	7.5
Bread Basket 	7.95
1 tandoor roti 1 peshawari naan 1 garlic naan	

Sides





Poppadoms with dips  	5
Steamed Rice  	3
Pilau Rice  	3.5
Fried Rice (veg/egg/chicken)	4.5/5.5/6.5
Jeera Ghee Rice 	4.5
Raita 	2.95
Dips (mint / mongo chutney / sweet chilli / signature)	2.5

Cha Cha Chips

Lightly battered chips tossed in a symphony of
12 dazzling spices

4.95

Desserts

Brownie 	4.95
Strawberry Cheesecake 	4.95
Raspberry Pudding 	4.95
Gulab Jamun 	4.95
Melt-in-your-mouth, deep-fried dough balls soaked in rose-flavored syrup	

Drinks

Mango Lassi 	3.5
Cardomom Chai 	2.5
Can of Pop	1.5

 Vegetarian

 Vegan

 mildly spicy

 medium spicy

 extra hot

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.

The dishes will be served as and when they are ready.