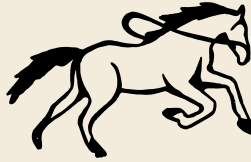


# SAVAARI

सवारी • *Ride*



## DULWICH HILL SYDNEY

The Stable by day, Home to Savaari by night.

Here, we traverse the diverse landscapes of India, drawing inspiration from the indigenous spices of each locale. Allow yourself to linger and savour the essence of our journey, as our menu evolves to narrate our exploration of the South.

## FEAST LIKE THE NIZAM'S

Paneer tikka

Chicken tandoori

Fiery chicken tikka wings

3 Dips (mint chutney, yogurt raita, house red sauce)

Corn ribs with chilli oil

Potato pan rolls

Katchumber salad with lemon

Served with sides of french fries, garlic naans.

**99 (2 PPL)**

**149 (3 PPL)**

Includes goat chops

**199 (4 PPL)**

Includes goat chops and prawns

## SOUTH INDIAN SPECIALTIES

Served with ghee, gun powder, bomb peanut chutney, coconut chutney and lentil sambar

### **IDLI** **18**

A steamed rice cake made from 32 hours fermented grated rice and Urid dal batter

### **DOSA** **18**

Thin savoury crepe made from 28 hour fermented black gram batter

### **SPANISH ONION DOSA** (VEG. V) **21**

### **POTATO MASALA DOSA** (VEG. V) **22**

### **3-CHEESE DOSA** (BERGAMOT, PROVOLONE DOLCE, PARMESAN) **24**

### **GHEE ROAST PANEER DOSA** **24**

### **BEEF KEEMA DOSA** **24**

### **BUTTER CHICKEN DOSA** **24**

# TAPAS

## **FLAVOUR BOMBS** (VG, V)

Crispy semolina balls, white peas filling, jal jeera water, sev

**2.5 EA** (ADD VODKA SHOT +1)

## **NAMKEEN NIBBLES** (VG, V)

Sev, peanuts, ribbon pakoda, dry fruits

**5**

## **PAN ROLLS** (VG, V)

Spiced potato and vegetable curry, side of ketchup

**9**

## **TADKA OLIVES** (VG, V, GF)

Marinated with tempered cumin, split dals, urid dal, dry red chilli, garlic

**9**

## **CORN RIBS** (VG, GF)

Chilli oil, herbs, chatpata seasoning, shredded cheese

**15**

## **BUTTER CHICKEN FRIES**

Spanish onion, mozzarella, parmesan, herbs, loaded with butter chicken curry

**22**

## **BURRATA CHAAT**

Yannella burrata, white peas, beetroot, sev, herbs, pomegranate, 3 sauces (mint chutney, date-tamarind chutney, white sauce)

**22**

## **KINGFISH CEVICHE**

Jaggery coconut, finger lime, rice papadums, lemon zest

**24**

## **SPICY WINGS**

Chicken wings with tikka sauce, half or one kilo

**15 / 25**

## **MIXED PLATE**

Rice plate topped with pickle, 2 vegetarian curries, 1 chicken curry of your choice, served with papadums and fermented dry chilli, raita + served with mum's special laddu for dessert

**32**

# MAINS

## INDO-CHINESE FUSION

Choice of Cauliflower (VEG. V)  
or Chicken

### 65 SAUCE

24

Curry leaf base, kashmiri red chilli, sesame seeds spring onion

### MANCHURIAN GRAVY

25

Soya sauce, sesame seeds, spring onion, sweet and tangy sauce

## TANDOOR CLAY OVEN

All served with mint chutney

### PANNER SKEWERS

22

Capsicum, spanish onion, marinated in turmeric and spices

### TANDOORI CHICKEN

24

Marinated in yogurt, kashmiri chilli and ground spices

### TANDOORI JUMBO PRAWNS

30

Cooked in a red marinade with curry oil

### BABY GOAT CHUMP SIZZLER

30

Cooked medium rare, with spices, black salt and served on a cast iron plate

## BIRYANI & BAGARA

### HYDEBRABADI CHICKEN BIRIYANI

30

With saffron, aromatic spices, caramelised onion and ghee

### LAMB SHANK PULAV

35

With mixed spices, topped with cashews and almonds

## CURRIES

- MYSTERIOUS DAL, TADKA** (VG, V) 25  
Slow cooked lentils in tangy sauce, with garlic, tomato, topped with curry leaves and mustard seeds tadka
- HALOUMI SAAG** (VG, GF) 27  
Baby spinach puréed and pan finished with tomatoes, garlic, chili, fenugreek with grilled halloumi cheese
- BUTTER CHICKEN** (NAYK, GF) 28  
Marinated chicken, grilled and pan finished with a spiced blend of tomato, cream and dry fenugreek leaves
- SOUTHERN SPECIAL CHETTINAD** 30  
Grilled chicken cooked in tomatoes and coconut sauce, finished with secret South Indian Chettinad spices
- BEEF VINDALOO** 32  
Beef chuck in spicy, sweet & source sauce with grilled pumpkin
- GODAVARI PRAWNS** 35  
Cooked in a creamy, spicy coconut and tangy sauce, finished with curry leaves
- BABY BARRAMUNDI** 40  
500g – 600g with sweet tamarind in Mum's seafood sauce
- MUD CRAB** 45  
Chefs special seafood sauce with fresh cream, curry leaves and spices



## RICE

Basmati rice	5
Bagara rice with shorva	15

## NAAN

Plain or butter naan	6
Garlic butter naan	7
Bergamot cheese naan	8
Peshawari naan (coconut, raisins, nuts)	9

## DESERT

Brandy/Rum falooda with rose syrup, icecream, chia seeds, vermicelli and mixed nuts, rabidi	14
Besan laddu	5
Crushed nuts laddu	4
Gulab Jamun	10



# DRINKS

## SODAS

Purezza Still/Sparkling	2PP
Bundaberg Ginger Beer, Lemon-lime bitters	5.5
Sprite, Coca-Cola, Cola-Zero	3.5

## TAP BEER & CIDER

Lager Seabass, Yulli's	10
Draught, Willie The Boatman	10
Xtra Pale Ale, Philter	10
Pale Ale , The Grifter	10
Yulli's Margot Apple Cider, NSW	10
Heaps Normal Non-Alcoholic Beer, NSW	8

## DIGESTIVO

Espresso	4
Chai Tea pot	6.5

## COCKTAILS

<b>SAVAAR</b>	15
Rose pepper, juniper berries, gin & tonic	
<b>SPICY MARGARITA</b>	16
Lime juice, chilli, tequila, cointreau	
<b>DATE &amp; TAMARIND WATERMELON SPRITZ</b>	17
Watermelon, date & tamarind syrup, prosecco, lemonade	
<b>PINEAPPLE JALJEERA MOJITO</b>	17
Pineapple, mint, jaljeera, white rum, soda	
<b>SOUR MANGO &amp; GREEN CHILLI DAIQUIRI</b>	17
Mango, lime, coriander, green chilli, chat masala, rum	
<b>SPICY BLOODY MARY</b>	18
Clamato juice, red chilli, tamarind, lime, vodka.	
<b>CARDAMOM SLUSHY KAPPI MARTINI</b>	18
Kappi, cardamom, vodka, Mr.Black	

## MOCKTAILS

- |  |           |
|--|-----------|
| <b>TAMARIND WATERMELON SPRITZ</b>                  | <b>13</b> |
| Watermelon juice, dates & tamarind syrup, lemonade |           |
| <b>VIRGIN JALJEERA PINEAPPLE MOJITO</b>            | <b>13</b> |
| Pineapple, jal jeera, lime, mint, soda             |           |
| <b>VIRGIN CHAT MASALA MANGO DAIQUIRI</b>           | <b>14</b> |
| Mango, lime, chat masala, coriander, green chilli  |           |
| <b>PASSION FRUIT LASSI</b>                         | <b>14</b> |
| Passion fruit, yoghurt                             |           |

## INDIAN WHISKEYS / RUM

- |   |           |
|---|-----------|
| <b>INDRI SINGLE MALT</b>  | <b>24</b> |
| Award winning Indian Single malt whiskey with a nutty depth of flavor from burnt pineapple, citrus, and raisins |           |
| <b>AMRUT SINGLE MALT</b>  | <b>22</b> |
| Perfect bitter-sweet balance of burnt honeycomb and toffee  |           |
| <b>RAMPUR DOUBLE CASK SINGLE MALT</b>   | <b>22</b> |
| Tropical fruits, smooth malty tones and oaky notes  |           |
| <b>OLD MONK RUM 7 YEARS</b>   | <b>8</b>  |
| Sweet aroma and delicious vanilla caramel flavour   |           |

## RED

### **PINOT NOIR, PAYTEN & JONES, VIC**

**14/66**

Vibrant, full of cherries, berries, and lifted, bright aromatics.

### **TEMPRANILLO, LA PETITE MORT, QLD**

**15/77**

Dark chocolate and purple berries. Earthy feels, soft spices. Tannins are firm but plump as it washes out.

### **SYRAH, GENTLE FOLK , SA**

**16/87**

This wine is perfectly ripe, with all the cool climate traits of pepper and perfume. 100% whole cluster open top fermentation for four weeks. Eight months in used French puncheons.

## CHILLED RED

### **VOLTRON, KONPIRA MARU, SA**

**14/68**

Beautifully textural, red berry fruits and plenty of spices, aromatics of black forest cake and pepper, with a soft palate of rhubarb with ripe plum tannins.

## ORANGE/SKIN CONTACT

### WEISS, DOOM WINES, VIC

13/58

A tasty little blend of Gewurztraminer, Vermentino and Colombard. Bit of skin contact for juiciness and texture and fun, this is dry with a soft minerality, layered with tropical fruits and depth.

### LOS MELONES DINÁMICOS, SOMOS, SA

14/67

Vibrant orange in colour, unfinned and unfiltered so the wine has an appealing cloudiness. Heaps of ginger spice, fresh Apricot, Peach, Honeydew and Cantaloupe, Mandarin peel, stewed stone fruits.

## SPARKLING WINE

### PUNCHEON DARTS, CONTINENTAL, SA

11/55

Light, slightly juicy with a dry-ish finish.

### PET NAT, TUFF NUT, DELINQUENTE, SA

13/60

Vibrant yellow in the glass and Meyer lemon curd and green apple on the nose, there is this beautiful, pithy bubbly tingle which is so fun to drink. Boozy Schweppes bitter lemon, with length and utter drinkability, this is Tuff Nutt at their best.



## WHITE

### **DAS JUICE WHITE, SA**

**13/58**

A blend of Sauvignon Blanc, Riesling and a splash of Semillon. Citrus highs and herbaceous lows. A wicked punch of acid with lime cordial notes that takes the typical 'SSB' blend to new heights

### **GRUNNER, CRFT, SA**

**14/66**

Limes, nectar and floral honey on the nose lead to a full rich palate of vanilla, shortbread and the white bit of a strawberry.

### **CHENIN BLANC, MALALUKA, NSW**

**15/74**

Passion fruit, lemon curd and apple. A lovely textural, savoury summer wine with racy acidity that begs for salty snacks.

### **CHARDONNAY, MADA, NSW**

**81**

Lively pear and toasted cashews. Showing restraint, yet concentrated with a soft finish of white peach and praline.

## ROSE

### **SHEOAK LABEL ROSE, NGERINGA, SA**

**15/70**

Red berry flavours & aromas and clean, crisp finish of this medium-bodied little devil of a wine.

DULWICH HILL SYDNEY



SAVAARI

MODERN INDIAN  
DINING

@savaari\_dulwichhill

savaari-dulwichhill.com