

SOUTH INDIAN DELICACIES

ALL SOUTH INDIAN ENTREES ARE SERVED W SAMBAR (VEGE LENTIL SOUP), COCONUT CHUTNEY & GINGER CHUTNEY

	\$
GUN POWDER <i>indian dukkah, made w roasted lentils, garlic, spices & chilli</i>	3
GHEE (CLARIFIED BUTTER)	3
SUNDRIED YOGHURT CHILLIES OR VAAMU POTTU <i>chillis pickled in salty yoghurt, sun-dried then deep fried until crispy</i>	3
IDLI (2 PCS) <i>steamed rice & lentil cakes to dip in the sambar & coconut chutney</i>	8
RAVA IDLI (2 PCS) <i>steamed idli w nuts, lentils, veges & spices, served w potato onion curry</i>	10
BUTTER PLAIN DOSA <i>iconic south indian crêpe made from fermented rice & lentil batter</i>	12
MASALA DOSA <i>dosa served w potato onion curry</i>	16
THREE PIECE DOSA (ONION, GREEN CHILLI & GINGER) <i>1 dosa cooked w fillings of finely chopped 1. onions 2. ginger 3. green chillies</i>	18
CHEESE DOSA <i>cheese cooked on dosa served w potato onion curry</i>	18
MYSORE MASALA DOSA <i>spiced garlic & red chilli chutney cooked on a dosa, served w potato onion curry</i>	20
CHICKEN DOSA <i>dosa filled w sauteed chicken, finished in south indian herbs & spices w lettuce</i>	22
BUTTER CHICKEN DOSA <i>plain dosa served w butter chicken</i>	22
ONION TOMATO UTHAPPAM <i>south indian rice & lentil based pizza w onion, tomato & spices</i>	16
SATYA SPECIAL UTHAPPAM <i>onion, tomato & cheese uthappam served w potato onion curry</i>	20
CHICKEN UTHAPPAM <i>marinated chicken with south indian spices on uthappam</i>	22
RAVA MASALA DOSA (20 MINUTES) <i>semolina dosa w carrot, coriander & mild spices, served w potato onion curry</i>	18
CASHEW RAVA MASALA DOSA (20 MINUTES) <i>cashew nuts embedded rava dosa, served w potato onion curry</i>	20
RAVA DOSA WITH LAMB KOORMA (20 MINUTES) <i>rava dosa served w lamb koorma</i>	25

STAPLES

	\$
RICE <i>boiled aromatic long grain basmati rice</i>	3.00/PER PERSON
CUMIN RICE	6
RED RICE <i>hand pound rice from Srilanka</i>	6
COCONUT RICE	6
ROTI <i>thin wheat flatbread (hand rolled)</i>	3
PARATHA <i>flaky yet soft layered flatbread for dunking in curries</i>	3.50
GARLIC PARATHA <i>paratha lathered w garlic butter</i>	4
CHEESE PARATHA <i>paratha w molten cheese</i>	4
GARLIC CHEESE PARATHA <i>paratha w garlic butter & molten cheese</i>	5
SPINACH TOMATO PARATHA <i>paratha w spinach & tomato</i>	6
PESHWARI PARATHA <i>paratha w coconut, raisins & nuts</i>	6
CHILLI CHEESE PARATHA <i>paratha w chopped green chilli & molten cheese</i>	6

ACCOMPANIMENTS

COCONUT CHUTNEY	3
SAMBAR SOUP <i>veges & lentil soup cooked with aromatic spices</i>	4
SWEET MANGO CHUTNEY	3
TAMARIND CHUTNEY	3
LEMON PICKLE	3
KACHUMBER <i>chopped onion, tomato, cucumber tossed w coriander, lemon juice, herbs, spices</i>	5
RAITHA <i>yoghurt, cucumber, tomato, mild spices</i>	5
MINT CHUTNEY	5
PAPADAM	1
CHILLI PLATTER	6
RAITHA, SWEET MANGO CHUTNEY, 6 PAPADAMS, LEMON PICKLE, TAMARIND CHUTNEY	14

DESSERTS & POPULAR DRINKS

GULAB JAMUN (2 PCS) <i>fried golden milk dumplings sweetened w rose scented sugar syrup</i>	6
GULAB JAMUN WITH ICE CREAM	7
MANGO KULFI <i>homemade mango gelato</i>	7
RICE PAYASAM <i>cardamom infused indian rice pudding</i>	7
MASALA CHAI	5
SOUTH INDIAN COFFEE	6

WE ACCEPT ONE PAYMENT OR EQUAL-SPLIT PAYMENTS PER TABLE



SATYA
SOUTH INDIAN RESTAURANTS

FULLY LICENSED & BYOW

PONSONBY MT EDEN SANDRINGHAM

SATYA CHAI LOUNGE
271 K ROAD
515 SANDRINGHAM RD

G G BAR
269 K ROAD

STREETFOOD SNACKS

PLEASE NOTE : OUR KITCHEN HANDLES NUTS, SESAME, SOY SAUCE, WHEAT, DAIRY PRODUCTS. TRACES OF THESE PRODUCTS MAY BE FOUND IN THE PRODUCTS OF THE MENU.

	\$
MASALA PAPADAM <i>papadam with fresh veges, spices, herbs & fresh lemon juice</i>	3
SAMOSA (2 PCS)	6
SAMOSA CHAT <i>smashed samosa w a dollop of thick yoghurt topped w tamarind & date chutney, freshly chopped onion & tomato and a dusting of south indian spices</i>	7
PANI PURI (5 PCS) <i>break open crispy wheat shells & fill with potato-chickpea filling & tangy tasty water</i>	10
ONION BHAAJI	12
MIRCHI BHAJI MAJAKA (2 PCS) <i>fresh banana peppers dipped in a spiced chickpea flour batter, deep fried then stuffed w fresh chopped onion, lemon juice, spices & coriander.</i>	8
DAHI PURI (5 PCS) MUST TRY <i>Regulars hate to share this dish.</i> <i>originated in rajasthan, a homemade cracker topped with potato-chickpea smash, covered with yoghurt, tamarind chutney, coriander & fresh ground roasted spices.</i>	10
PAPADAMS & DIPS GREAT WITH BEER/WINE <i>6 papadams & yoghurt cucumber dip, sweet-mango chutney, hot pickle & tamarind chutney</i>	14
SATYA CHICKEN ENTRÉE <i>marinated chicken sauteed w ginger, curry leaves & satya spices</i>	12
SOUTH INDIAN PRAWN ENTRÉE <i>5 delicious prawns, sauteed with ginger, garlic butter, curry leaves & satya spices</i>	14
HYDERABADI LAMB ENTRÉE <i>spiced lamb kofta chopped & sauteed with ginger, garlic butter, curry leaves & satya spices</i>	14
MADRAS FISH ENTRÉE <i>marinated fish cooked with curry leaves, ginger & spices</i>	12
CABBAGE 65 <i>spiced tempura fried cabbage</i>	15
TOFU WITH CUMIN <i>tofu panfried w lots of cumin, turmeric, herbs & spices</i>	15

We use the following Ingredients:

Almonds, Asafoetida, Babycorn, Bay leaf, Black cardamom, Butter, Cabbage, Capsicum, Cardamom green, Carrot, Cashews, Cauliflower, Chana dhal, Cheese, Chick peas, Chicken, Chicory powder, Chilli powder, Cinnamon, Cloves, Coconut, Coffee powder, Coriander, Corn flour, Cream, Cumin, Curry leaf, Dates, Dry Ginger, Egg, Eggplant, Fenugreek, Fenugreek leaf, Fish, Fresh ginger, Garam masala powder, Garlic, Garlic powder, Ghee, Ginger, Ginger powder, Goat, Gongura (sour) leaf, Green beans, Green chillies, Green Lentils (Mung Daal), Green peas, Idli ravva, Khus khus, Lamb, Lemon, Lentils and legumes, Lettuce, Mace, Mango, Mango powder, Meat, Melon seeds, Milk, Mint leaves, Mushroom, Mustard, Mustard oil, Nutmeg, Okra, Onion, Paneer, Pea flour, Pepper, Pistachios, Plain flour, Potato, Prawn, Puffed rice, Raisins, Red cabbage, Red chillies, Red kidney bean rajma, Rice, Rice flour, Semolina, Sesame seeds, Fennel, Soy sauce, Spinach, Spring onion, Sugar, Salt, Sun flower Oil, Tamarind, Tea powder, Tofu, Tomato, Vegetables, Vinegar, Wheat powder, White lentils urad dhal, Yellow lentils toor dhal, Yoghurt.

CHICKEN

	\$
BUTTER CHICKEN <i>always the right choice, everyone knows me</i>	18
CHICKEN PALAKURA <i>mildly spiced, creamy spinach based gravy</i>	18
CHICKEN TIKKA MASALA <i>more flavoured & less creamy than butter chicken</i>	18
CHICKEN VINDALOO <i>chicken in a complex vindaloo spice blend</i>	18
CHICKEN JALFREZI <i>veges & chicken cooked in spiced tomato & onion base</i>	20
KADAI CHICKEN <i>chicken & veges cooked w roasted whole coriander & cumin</i>	20
MANGO CHICKEN <i>chicken cooked w the finest quality indian mango</i>	20
GONGURA CHICKEN <i>gongura a tropical sour leaf cooked w aromatic spices</i>	20
CHICKEN KOORMA <i>creamy melon seeds & coconut curry, blended w aromatic spices</i>	20
SPICY CHILLI CHICKEN DRY <i>chicken tossed with red chillies</i>	22
MURG BADAMI <i>soft chicken glazed in a blend of south indian spices, garlic, chilli & tossed w whole almonds</i>	24
ACHARI CHICKEN <i>with mustard, fenugreek & chillies</i>	20
SOUTH INDIAN BONE-IN CHICKEN MASALA CURRY <i>homestyle chicken curry w curry leaves, tomato, onion, cloves, cinnamon, caradmom & mace</i>	25
SOUTH INDIAN BONELESS CHICKEN MASALA CURRY	25

LAMB & GOAT

ROGAN JOSH <i>lamb cooked w south indian chillis, ginger, fennel & spices</i>	18
LAMB PALAKURA <i>lamb cooked w mildly spiced, creamy spinach based gravy</i>	20
LAMB JALFREZI <i>veges & lamb cooked in spiced tomato & onion base</i>	20
LAMB VINDALOO <i>tender lamb leg in a complex vindaloo spice blend</i>	20
LAMB GONGURA <i>gongura is a tropical sour leaf with a full, tangy flavour</i>	20
LAMB KOORMA <i>creamy melon seeds & coconut curry, blended w aromatic spices</i>	20
LAMB CURRY SOUTH INDIAN <i>lamb cooked in south indian style gravy</i>	22
GOAT MASALA <i>provincial style curry (w bone) cooked w spices & aromatics</i>	25

SEAFOOD

HARIYALI FISH CURRY <i>cooked w spinach, garlic & roasted garam masala</i>	20
FISH KOORMA <i>a creamy melon seeds & coconut curry, blended w aromatic spices</i>	18
MADRAS FISH <i>fenugreek, cumin, tamarind, coriander & garam masala</i>	20

	\$
ACHARI PRAWNS <i>with mustard, fenugreek & chillies</i>	25
PRAWN THAKALI <i>prawns w coconut & spices in onion, tomato base</i>	22
BUTTER PRAWN <i>prawns in a rich, creamy, aromatic tomato gravy</i>	22
PRAWN MAHARAJA CURRY <i>10 marinated prawns sauteed in south indian spices, ginger, curry leaves & cashew</i>	28
PRAWN OR FISH MALABARI <i>prawns or fish cooked w coconut, capsicum, onion, tomato & spices</i>	20
APOLLO PRAWN OR FISH (DRY CURRY) <i>fish or 10 prawns cooked w fresh capsicum, ginger slices, curry leaves, yoghurt & spices</i>	28

VEGETARIAN & VEGAN

DAL THALIMPU <i>soft yellow lentils seasoned w cumin, mustard & curry leaves</i>	14
MIXED VEGE CURRY <i>vegetables cooked in onion, tomato & aromatic spices</i>	14
CHANNA MASALA <i>soft chickpeas cooked in cumin, onion, tomato & spices</i>	16
JEERA ALOO <i>potato panfried with lots of cumin, turmeric, herbs & spices</i>	14
SAAG ALOO <i>potato cooked w mild spices in a creamy spinach gravy</i>	16
VEGAN SAAG ALOO <i>spinach potato cooked w mild spices</i>	18
TOFU VEGETARIAN CURRY <i>veges, tofu cooked with onion, tomato & spices</i>	16
VEGETABLE KOORMA <i>vegetables in a creamy melon seeds & coconut curry</i>	16
GREEN BEAN COCONUT <i>green beans w spices, crunchy lentils & coconut</i>	16
NAVRATAN KOORMA <i>creamy melon seeds & coconut curry w fruit, veges & nuts</i>	18
PALAKURA COTTAGE CHEESE CURRY <i>spinach paneer, popular curry</i>	18
SPINACH TOFU VEGAN CURRY <i>spinach tofu, popular curry</i>	20
MUTTER PANEER <i>peas & cottage cheese cooked with onion, tomato & spices</i>	18
GONGURA DAAL <i>yellow lentils seasoned with gongura, cumin & mustard</i>	18
BUTTER PANEER OR BUTTER TOFU CURRY	20
EGGPLANT COCONUT <i>eggplant tossed in coconut w potato, peas & ginger</i>	20
DAL MAKHNI <i>creamy black lentil curry, garnished w ginger & coriander</i>	20
DAL MAKHNI VEGAN CURRY <i>black lentil curry, garnished w ginger & coriander</i>	22
OKRA <i>okra, tomato, onion, tamarind & spices</i>	20
VEGAN JALFREZI <i>veges cooked in spiced tomato & onion base</i>	20
MUSHROOM GREEN PEAS MASALA CURRY <i>w melon seed, tomato, onion and spices</i>	20

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