

Sharmilee

Mendhi Night Menu

Hare Bare Kebab

Finger sized kebabs made with green peas, spinach, fenugreek and grated paneer mixed with spices and served with a sweet and spicy sauce

Aloo Tikki

Authentic deep-fried potato cakes, lightly spiced served with our very own sweet and spicy sauce

Cauliflower Lollypops

Spicy and tangy crispy coated cauliflower

Paneer Tikka

Famous Indian cheese marinated in a tandoori paste then gently charred with green capsicums and onions served with a cool mint sauce and salad

Pilli Pilli Tikka

Same as the above but this time marinated in our special pilli pilli hot paste served with a cool mint sauce and salad

Crispy Bhajia

Sliced potato strips deep-fried in a gram flour batter consisting of freshly ground spices and coriander then topped with chilli powder and garam masala served with a sweet and spicy sauce

Sharmilee

Crispy Bhindi

Finely cut okra strips deep-fried in a gram flour batter consisting of freshly ground spices and coriander then topped with chilli powder and garam masala served with a sweet and spicy sauce

Mix Veg Pakora

Chefs Special, mix vegetables deep-fried with onions and peppers in a delicate chickpea flour batter

Mutter & Coconut Petis

Crispy potato coating with a delicious peas and coconut centre

Batetawada

Spicy mashed potato balls mixed with spices and fried in gram flour batter

Sharmilee's Famous Kachori

Pastry balls filled with yellow moong daal, peas and spices

Dahi Puri

Fried puff-pastry hollow balls filled with spiced mashed potato, with a mixture of lentils, peanuts, chickpeas, rice crisps and onions then topped with a array of Sharmilee's special sauces and yogurt, topped with crunchy sev and coriander

Sev Puri

Fried puff-pastry hollow balls filled with spiced mashed potato, with a mixture of lentils, peanuts, chickpeas, rice crisps and onions then topped with a array of Sharmilee's special sauces, topped with crunchy sev and coriander

Sharmilee

Pani Puri

Delicate hollow crispy whole wheat balls served with chickpeas, potato, onion and coriander infused with spices and served with our khajur (dates) chutney and famous chilli, coriander and fresh mint sauce

Bhel

Mixture of lentils, peanuts, chickpeas, rice crisps & potatoes mixed with a variety of sauces

Raj Kachori

A filling and delicious chaat consisting of one giant crisp puri filled with potato and black chickpeas drizzled with sweet and spicy chutneys and then topped with grounded cumin seeds, yogurt, sev and coriander

Mogo

Sliced cassava deep-fried till crispy served with tamarind sauce

Chilli Mogo

Sliced cassava deep-fried till crispy then tossed in our special chilli sauce

Tandoori Mogo

Diced cassava cooked in Tandoori sauce

Garlic mogo

Sliced cassava deep-fried till crispy then tossed with garlic herbs

Sharmilee

Jeera Mogo

Sliced cassava deep-fried till crispy then tossed with cumin seeds

Mari Mogo

Sliced cassava deep-fried till crispy then tossed with black pepper and a hint of lemon

Dahi Vada

Lentil dumplings covered in yogurt and topped with chilli coriander and a sweet tamarind sauce

Mix Chaat

Mixture of samosa, dahi vada & chana bateta served with crushed puris, sweet and chilli sauce then topped with yogurt and our very own special chaat masala powder and spices

Aloo Papdi Chaat

Crispy wafers garnished with delicious combination of potatoes, chickpeas, seasoned yogurt and, flavourful spices and chutneys

Samosa

Stir fried mix vegetables wrapped in triangular shaped pastry

Punjabi Samosa

Triangular shaped pastry with peas and spiced mashed potato

Spring Rolls

Shredded vegetables wrapped in a roll then fried

Sharmilee

Khaman Dhokla

Steamed cooked savoury sponge made with gram flour, cooked with mustard seeds & coriander

Rugra Petis

Crispy Potato filled pastry stuffed with lightly spiced mashed peas, served with a lentil soup

Double Roti

Mixture of mashed potato, onions and peanuts coated in a rich sauce served in a bun

Pau Bhaji

Mashed potato and vegetables blended with herbs and spices served with hot toasted buns

Paneer Pau Bhaji

Cooked as the above with grated paneer

Cheese Pau Bhaji

Cooked as the above with grated cheese

Chilli Paneer

Paneer cooked with chillies, peppers in a Indo-Chinese sauce

Garlic Chilli Mushrooms

Mushrooms coated in batter gently cooked in a wok with chilli, garlic and spices served with dry topped spring onions

Sharmilee

Manchurian

Sharmilee's famous mixed vegetable dumplings infused in a tangy and spicy Indo-Chinese sauce

Gobi Manchurian

Crispy coated cauliflower lightly tossed in a tangy and spicy Indo-Chinese sauce

Veg Hakka Noodles

A popular Indian street food consisting of colourful fresh vegetables and noodles all stir fried in a high flame tossed with spices

Szechwan Noodles

Cooked the same as above but this time in Sharmilee's very own Szechwan sauce

Veg Fried Rice

Steamed rice stir fried in a wok with fresh mix vegetables and spices

Mushroom Fried Rice

Steamed rice stir fried in a wok with fresh mushrooms

Veg Szechwan Fried Rice

Steamed Rice stir fried in a wok with fresh mix vegetables and a fiery Szechwan sauce

Sharmilee

Dosa

Flat pancake available with spicy mashed potato filling, plain or grated cheese served with a spicy lentil soup

Idli Sambhar

Steamed dumplings with spicy lentil soup

Medu Vada

Doughnut shaped crispy fritters served with spicy lentil soup

Sweets & Drinks

Gulab Jambu/ Kala Jambu

Soft dough balls of milk powder (khoya) soaked in sugary syrup (can be served with ice cream)

Ras Malai

Patties of curd milk soaked in a light creamy milk sauce sprinkled with pistachio

Strawberry Ras Malai

Patties curd milk soaked in a light creamy milk sauce sprinkled fresh strawberries

Kesar Ras Malai

Patties of curd milk soaked in a light saffron infused creamy milk sauce sprinkled with pistachio

Gajar No Halwa

Soft pieces of indian carrot cake (can be served with ice cream)

Sharmilee

Angur Rabdi

Small balls of cured milk soaked in a light creamy milk sauce sprinkled with nuts

Faluda

Mixing rose syrup with vermicelli and tapioca seeds along with milk and scoop of ice cream

Mango Faluda

Mixing mango syrup with vermicelli and tapioca seeds along with milk and scoop of ice cream

Rose Milkshake

Mixing rose syrup to milk sprinkled with pistachio

Fresh Passion Fruit Juice

Hand picked fresh passions blended till smooth served in a tall glass with ice