



SARTHI

Navigating the great Indian Flavors

“ભલે પધાર્યા”

Our journey starts in a small village in Gujarat, where food is life, kitchens glow with spices, and tradition runs deep. SARTHI brings this essence to Bath with a vegan and pure vegetarian menu honouring Indian culture. Sarthi, which means “Companion”, symbolizes our commitment to guide you to food that nourishes, respects life, and preserves nature.

NIBBLES & DIPS

PAPADUM VG MG	1.15
MANGO CHUTNEY VG MG	1.75
PICKLE TRAY VG MG	2.25
House special chutneys and pickle	
RANGILA RAITA VG GF MN	4.45
tiny fried gram flour balls (boondi), cucumber soaked in spiced yogurt, flavored pomegranate.	

STARTERS

ONION BHAJI VG MG	6.65
Spiced onion fritters, made using chickpea flour.	
SAMOSA VG	6.65
There's a charm about our recipe for this vegetable-stuffed fried pastry of bliss - that never fails to impress	
POTATO VADA VG MG MN	6.95
A fried dumpling made from spiced mashed potato using chickpea flour. It is popularly known as Batata Vada.	
HARA BHARA KEBAB VG	7.25
Said to have originated during the reign of Noor Jahan, these kebabs are made using minced Spinach, Garden Peas, Potatoes, and some spices to create a wave-like appearance.	
SHARING PLATE VG MN	14.45
An assorted platter of Hara Bhara Kebabs, Samosas, Onion bhajis & Potatoes Vada, for 2 to share.	
BOMBAY DOCKYARD PRAWNS (MEDIUM) VG	7.95
A vegan twist on the Mumbai Coastal classic! Our juicy plant-based Prawns are marinated in Ginger, Garlic, and a touch of Chilli, then golden-fried to Perfection.	
BANG BANG CAULIFLOWER VG	7.95
Crispy cauliflower fritters in spicy buffalo sauce are served with in-house vegan mayo. House Special	
VADA PAV VG	6.65
Fried potato fritters, sandwiched between Indian buns, smeared inside with house-special chutneys. Contains Peanuts & Sesame	
CHILI CHICK'N VG	8.95
Tender plant-based chicken, pan-fried and tossed in garlic, soy, chili sauce, and Indo-Chinese condiments. Contains Sesame	

CHAT BHANDAR

(served at Room Temperature)

PANI PURI VG NF	6.45
Crispy, hollow puris filled with spiced potatoes, Chickpeas, and Chutneys served with tangy, chilled flavoured water for a burst of sweet, spicy, and sour in every bite.	
MASALA PURI VG NF	6.65
Crisp fried bread balls filled with potatoes, chickpeas, bell peppers, house special chutneys, magic masala & sev. House Special	
CRISPY MUNCH BHEL VG	6.65
Popular Street food from Gujarat with plain puffed rice (Murmura) and crunchy peanuts tossed in a mix of our sweet tangy, and spicy chutneys, chopped vegetables, a dash of lime, and our Magic Masala.	
ROYAL PAPDI CHAT VO	6.95
Crisp, savory Indian crackers with a spiced potato mash, topped with yoghurt, sev, house chutneys & magic masala.	

PALAK PATTI CHAT VO MG	7.95
Crisp fried baby spinach topped with finely chopped vegetables, chutneys, yoghurt and finished with a pinch of chaat masala. Chef's Special	

SAMOSA CHAT VO	7.95
Mashed samosa topped with a chickpea curry, chopped veggies, flavoured yoghurt, and house masala. (served warm)	
DAHI PURI VO	6.95
This "Flavour bombs" is a crunchy savoury dish packed with layers of tangy, sweet, and spicy flavours with the perfect balance of texture and aromas.	
DESI CHAT PLATER VO	12.45
Assorted Street Food Specials Masala Puri & Papdi Chaat, for two to share.	

CURRY BOWLS

BUTTER MASALA

Mildly spiced Creamy gravy of tomatoes, cashew nuts, and house special ground spices based heavenly feast with the choice of :

PANEER GFO NFO	13.45
CHICK'N VO NFO	13.95
VEG VO GFO NFO	12.95

CHATPATA

Rich & aromatic gravy of cashew nuts, tomatoes, and a mix of our in-house ground spices and herbs based lavish dish with the choice of:

PANEER GFO NFO	13.45
CHICK'N VO NFO	13.95
VEGETABLE VO GFO NFO	12.95
LAMB VO NFO	14.25

KORMA

Curry of browned onions called 'bhuna' with tomatoes, nuts, and a mix of whole & in-house ground spices. As the internet says, this one is often featured as one of the most popular curries in the UK. Contains Cashew Nuts.

PANEER GFO	13.45
CHICK'N	13.95
VEGETABLE GFO	12.95

SAAG PANEER GFO NFO

Palak Chhena in the eastern parts of India. Pieces of paneer (Indian cottage cheese) in a gravy of pureed spinach (palak) cooked with common spices and some herbs to make a curry that represents the adjective humility. Contains Cashew Nuts.

VEGETABLE HARIYALI VO GFO NFO

Seasonal vegetables in a gravy of pureed spinach cooked with common spices and selected herbs, with a rustic charm of dried fenugreek.

KAJU PANEER MASALA GFO

Whole Cashew Nuts and grated Indian cottage cheese (Paneer) in silky smooth Gravy of onion, tomatoes, and cashew nuts. | House special |

PANEER ANGARA VG GFO

Smoky, tandoor-roasted paneer (Indian cottage cheese) chunks in a fiery hot gravy of onions, tomatoes, nuts, selected spices, fresh herbs, and chillies. Looking to take on the common standard of Indian spicy. This one is perfect for YOU! Contains Cashew Nuts. | Chef's Special |

CHILI GOBI VG

Crispy cauliflower florets dunked in a dry, glossy, rich-brown manchurian gravy, with a gorgeous interplay of hot, sweet, sour, and spicy Indo-Oriental flavours. | House Special |

MUSHROOM KADAI

Tender mushrooms cooked in a traditional Indian Wok with peppers, onions, and spices with rich tomato based curry. Contains Cashew Nuts.

BASMATI SPECIALS

STEAMED RICE VG GF

CASHEW SAFFRON PULAV RICE VG GF

Steamed rice with seasonal vegetables, saffron, Cashew Nuts & aromatic spices.

VEGETABLE BIRYANI RICE VG GFO NFO

Mixed vegetables cooked in a clay pot with fragrant basmati rice, aromatic spices, and nuts. Contains Cashew Nuts.

CHIPS

GARLIC MOGO CHIPS VG MG

Mogo (or muhogo as it's called in Swahili) tossed in fresh herbs, burnt garlic, ginger, and chilli flakes with a drizzle of lime juice for a spicy-tangy hit. Contains Cashew Nuts.

SALTED CHIPS VG MG

MASALA CHIPS VG MG

100% MEAT FREE

Our menu is completely free from meat, ensuring no animal harm. Our mock meats are made entirely from high-quality soya, offering a delicious, protein-rich, and sustainable alternative to traditional meat.

DOSA

South Indian savoury pancakes, aka 'dosas' are made from ground & fermented rice-lentil batter. Each dosa is served with a spiced lentil daal called 'Sambhar' & coconut chutney.

MASALA DOSA VG GF

A thin crispy savoury crepe stuffed with flavourful mashed potatoes, tempered in mild spices.

CHEESE MASALA DOSA VO GF

PANEER MASALA DOSA GF

Our Masala dosa with paneer (Indian cottage cheese).

BABY DOSA VO GF

Small Paper Dosa with Little cheese inside perfect for kids to enjoy. (Kids Friendly)

SIDE DISHES

CHANA MASALA VG GF

Quintessential north Indian staple, also popularly known as Chhole has boiled chickpeas simmered with tea leaves, braised in an aromatic gravy of tomato, chillies, coriander & dry mango powder.

MAKHANI DAL GF

Black lentils and red kidney beans in a mildly spicy, buttery, and creamy gravy, slow-cooked for at least 24 hours in tandoor. | House Special |

SAAG ALOO VG GFO

Saag or leafy greens with boiled potatoes, simple Indian spices, selected herbs & a prominent aroma of dried fenugreek add a rustic charm.

UPGRADE TO MAIN

BREADS FROM TANDOOR

BUTTER NAAN VG

GARLIC NAAN VG

PESHAWARI NAAN VG

Slightly sweetened naan, layered with green sultanas & desiccated coconut.

NAAN BASKET (collection of above 3)

CHEESY NAAN VO

Butter Naan with stuffing of Premium Cheese.

CHILLI GARLIC NAAN VG

DESSERTS

GULAB JAMUN

Soft, melt-in-your-mouth dumplings made from milk, and soaked in a fragrant rose and cardamom-infused syrup. A classic and indulgent Indian dessert!

BASMATI KHEER VG GF NFO

A rich and creamy rice pudding made with fragrant basmati rice slow-cooked in soya milk and infused with cardamom, saffron, and nuts.

JAMUN KULFI FUSION

A perfect combination of Gulab Jamun with Malai Kulfi with a drizzle of pure Mango Pulp and Nuts.

MANGO DELIGHT WITH COCONUT CRUMBLE GF

The most popular and traditional yoghurt-based drink with Ice cream.

CHOCOLATE CAKE VG

CHOCOLATE BROWNIE VG

vegan cake with vanilla ice cream.

ICE CREAM: VANILLA VG

CHOCOLATE

MANGO KULFI GF

MALAI KULFI GF

MENU CODE (HOT)

*VG=VEGAN, VO=VEGAN OPTION AVAILABLE

*GF=GLUTEN FREE, MG= MAY CONTAIN GLUTEN

*GFO=GLUTEN FREE OPTION AVAILABLE

* NFO= NUTS FREE OPTION, MN= MAY CONTAIN NUTS

ALLERGEN ADVICE: We have done our best to avoid all allergens in our dishes and drinks; however, please be aware that they may contain traces of allergens. If you have any specific dietary concerns, please inform our staff. A discretionary 10% service charge will be added to your bill. This is optional, and you are welcome to adjust or remove it at your discretion. Once your order has been placed, please allow at least 15 minutes for the food to begin arriving. During busy periods, this timeframe may vary.