



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 NF	1.15
MANGO CHUTNEY VG MG NF	1.75
PICKLE TRAY VG MG NF	2.25
House special chutneys and pickle	
RANGILA RAITA VO GF MN	4.25
tiny fried gram flour balls (boondi), cucumber soaked in spiced yogurt, flavored pomegranate.	

STARTERS

ONION BHAJI VG MG NF	6.65
Spiced onion fritters, made using chickpea flour.	
SAMOSAS VG NF	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 NF	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.	
BANG BANG CAULIFLOWER VG NF	7.95
Crispy cauliflower fritters in spicy buffalo sauce are served with in-house vegan mayo. House Special	
VADA PAV VG MN	6.65
Fried potato fritters, sandwiched between Indian buns, smeared inside with house-special chutneys.	
CHILI CHICK'N VG NF	8.95 (+£2.00)
Tender plant-based chicken, pan-fried and tossed in garlic, soy, chili sauce, and Indo-Chinese condiments.	

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 NFO	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 MN	6.95
Crisp, savoury Indian crackers with a spiced potato mash, topped with yoghurt, sev, house chutneys & magic masala.	

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

SAMOSAS CHAT VO NF	7.95
Mashed samosa topped with a chickpea curry, chopped veggies, flavoured yoghurt, and house masala. (served warm)	
DAHI PURI VO NF	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.	

OUR SERVICES

Experience the best of Indian cuisine at Sarthi! We offer a range of services to suit every occasion: Gift vouchers, private dining, exclusive hire, group bookings, takeaway, and wedding receptions.

CURRY BOWLS

(Served with Steam Rice or Butter Naan £12.95)

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	
CHICK'N	VO NFO	(+1.00)
VEG	VO GFO NFO	

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:

VEGETABLE	VO GFO NFO	
PANEER	VO NFO	
CHICK'N	VO NFO	(+1.00)
LAMB	VO NFO	(+2.00)

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	
CHICK'N		(+1.00)
VEGETABLE	GF	

SAAG PANEER

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.

KAJU PANEER MASALA

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

PANEER ANGARA

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 |

CHILLI GOBI

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 |

BASMATI SPECIALS

STEAMED RICE VG GF NF	4.25
CASHEW SAFFRON PULAV RICE VG GF	5.45
Steamed rice with seasonal vegetables, saffron, Cashew Nuts & aromatic spices.	
VEGETABLE BIRYANI RICE VG GFO NFO	7.25
Mixed vegetables cooked in a clay pot with fragrant basmati rice, aromatic spices.	

Two Course Meal

(Any Starter + Any Curry Bowl)

Starting from £17.95

Three Course Meal

(Any Starter + Any Curry Bowl + A Dessert)

Starting from £22.95

(Available Tue-Fri 12.00PM-2.30PM)

100% MEAT FREE

Our menu is completely free from meat, ensuring no animal harm. Enjoy your meal with peace of mind! 🌱

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 NF	10.50
A thin crispy savoury crepe stuffed with flavourful mashed potatoes, tempered in mild spices.	
CHEESE MASALA DOSA VO GF NF	11.95
PANEER MASALA DOSA GF NF	11.95
Our Masala dosa with paneer (Indian cottage cheese).	
BABY DOSA VO GF NF	6.95
Small Paper Dosa with Little cheese inside perfect for kids to enjoy. (Kids Friendly)	

SIDE DISHES

CHANA MASALA VG GF NF	8.45
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 NF	8.45
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 GFO NFO	8.45
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	11.95

BREADS FROM TANDOOR

BUTTER NAAN VG NF	3.75
GARLIC NAAN VG NF	3.95
PESHAWARI NAAN VG NF	4.15
Slightly sweetened naan, layered with green sultanas & desiccated coconut. Contain sesame seeds.	
CHEESY NAAN VO NF	4.45
Butter Naan with stuffing of Premium Cheese.	
CHILLI GARLIC NAAN VG NF	4.15

DESSERTS

GULAB JAMUN NF	5.45	
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	5.45	
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	7.45	
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.		6.45
ICE CREAM: VANILLA VG	5.45	
CHOCOLATE	5.45	
MANGO KULFI GF	5.45	
MALAI KULFI GF	5.45	

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.