



SARTHI

Navigating the great Indian Flavours

“ભલે પધાર્યા”

Our journey begins in a small village in Gujarat, where food is a way of life, rich with tradition and flavour. At Sarthi, we bring that essence to Bath through our vegan and pure vegetarian dishes, inspired by Indian culture.

SARTHI, meaning “companion”, reflects our promise to guide you towards food that nourishes, respects life, and celebrates nature.

NIBBLES & DIPS

PAPADUM VG MG	1.20
MANGO CHUTNEY VG MG	1.95
PICKLE TRAY VG MG	2.25
House special chutneys and pickle	
RANGILA RAITA VO GF MN	4.95
tiny fried gram flour balls (boondi), cucumber soaked in spiced yogurt, flavored pomegranate.	

STARTERS

ONION BHAJI VG MG NF	6.95
Spiced onion fritters, made using chickpea flour.	
SAMOSA VG NF	6.95
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	7.65
A fried dumpling made from spiced mashed potato using chickpea flour. It is popularly known as Batata Vada.	
HARA BHARA KEBAB VG NF	7.95
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	15.95
An assorted platter of Hara Bhara Kebabs, Samosas, Onion bhajis & Potato Vada, for 2 to share.	
BOMBAY DOCKYARD PRAWNS (MEDIUM) VG NF	8.45
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 NF	8.45
Crispy cauliflower fritters in spicy buffalo sauce are served with in-house vegan mayo. House Special	
VADA PAV VG MN	6.75
Fried potato fritters, sandwiched between Indian buns, smeared inside with house-special chutneys. Contains Peanuts & Sesame	
CHILLI CHICK'N VG NF	9.95
Tender plant-based chicken, pan-fried and tossed in garlic, soy, chilli sauce, and Indo-Chinese condiments	
DAHI KEBAB NF New!	8.45
Soft-hung yoghurt patties blended with spices, coated and fried to a crisp golden finish.	

CHAT BHANDAR

(served at Room Temperature)

PANI PURI VG NF	6.95
Crispy, hollow puris filled with spiced potatoes, Chickpeas, and Chutneys served with tangy, chilled flavoured water.	
MASALA PURI VG NF	7.45
Crisp fried bread balls filled with potatoes, chickpeas, bell peppers, house special chutneys, magic masala & sev.	
CRISPY MUNCH BHEL VG MN	7.45
Popular Street food from Gujarat with plain puffed rice (Murmura), Crunchy peanuts and Chopped Vegetables in a mix of our sweet, tangy, and spicy chutneys.	
ROYAL PAPDI CHAT VO NF	7.65
Crisp, savoury Indian crackers with a spiced mashed potato, topped with yoghurt, sev, house chutneys & magic masala.	
PALAK PATTI CHAT VO MG NF	8.95
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 NF	8.45
Mashed samosa topped with a chickpea curry, chopped veggies, flavoured yoghurt, and house masala. (served warm)	
DAHI PURI VO NF	7.55
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.	
AVOCADO STREET CHAT VO NF New!	8.55
Crispy papdi topped with spiced chickpeas, diced avocado, tangy tamarind chutney, fresh mint yoghurt, and a burst of zesty Indian street flavours.	
DESI CHAT PLATTER VO	14.75
Assorted Street Food Specials Masala Puri & Papdi Chat, for two to share.	

TANDOORI PLATTER **New!**

HARIYALI PANEER TIKKA GF NF	10.65
Paneer (Indian Cottage Cheese) cubes marinated in a fresh blend of mint, coriander, and aromatic spices, then chargrilled in the tandoor for a smoky flavour.	
NAWABI STUFF SOYA CHAAP	10.65
Soya Chaap stuffed with a blend of spiced nuts, Cheese, herbs, and aromatic masala, marinated in a creamy Nawabi-style and cooked to perfection. Contain Nuts.	
MIX TANDOORI PLATTER	14.95
A delicious combination of Hariyali paneer tikka and Nawabi stuffed soya chaap. (Ideal sharing for 2)	

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	14.45
CHICK'N VO NFO	14.95
VEG VO GFO NFO	13.75

CHATPATA

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

PANEER GFO NFO	14.45
CHICK'N VO NFO	14.95
VEGETABLE VO GFO NFO	13.75
LAMB VO NFO	15.45

KORMA

Curry of browned onions called 'bhuna' with tomatoes, nuts, and a mix of whole & in-house ground spices. Contains Cashew Nuts.

PANEER GFO	14.45
CHICK'N	14.95
VEGETABLE GFO	13.95

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 embodies the adjective humility.

BAIGAN (AUBERGINE) MASALA

Aubergine cooked in a rich onion-and-tomato-based gravy infused with aromatic spices for a hearty, Flavourful dish.

BHINDI (OKRA) DO PYAZA

Okra cooked with double onions in a spiced tomato-based masala, delivering a rich and slightly sweet flavour. **New!**

JALFREZI **New!**

A vibrant stir-fry of mixed vegetables cooked with onions, peppers, and tomatoes in a tangy, spiced Jalfrezi sauce.

VEGETABLE VG GF NFO	13.95
CHICK'N VG NFO	14.95

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 spicity. 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 |

MUSHROOM KADAI

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

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	10.95
A thin crispy savoury crepe stuffed with flavourful mashed potatoes, tempered in mild spices.	
CHEESE MASALA DOSA VO GF	11.95
PANEER MASALA DOSA GF	11.95
Our Masala dosa with paneer (Indian cottage cheese).	
BABY DOSA VO GF	6.95
Small Paper Dosa with Little cheese inside perfect for kids to enjoy. (Kids Friendly)	

SIDE DISHES

CHANA MASALA VG GF	8.95
Boiled chickpeas simmered with tea leaves, braised in an aromatic gravy of onion, tomato, chillies, coriander & dry mango powder.	
MAKHANI DAL GF	8.95
Black lentils and red kidney beans in a mildly spicy, buttery, and creamy gravy, slow-cooked for at least 24 hours in a tandoor. House Special	
SAAG ALOO GFO	8.95
Saag or leafy greens with boiled potatoes, simple Indian spices, selected herbs & Spices.	
TADKA DAL VG GF	8.95
Yellow lentils slow-cooked to perfection and finished with a tempering of garlic, cumin, and spices for a rich, comforting flavour.	
UPGRADE TO MAIN	12.95

BASMATI SPECIALS

STEAMED RICE VG GF NF	4.75
CUMIN RICE VG GF NF	4.95
CASHEW SAFFRON PULAV RICE VG GF	5.95
Steamed rice with seasonal vegetables, saffron, Cashew Nuts & aromatic spices.	

BREADS FROM TANDOOR

BUTTER NAAN VG	3.95
GARLIC NAAN VG	4.25
PESHAWARI NAAN VG	4.45
Slightly sweetened naan, layered with green sultanas, desiccated coconut and mango pulp.	
NAAN BASKET	12.45
(collection of Butter, Garlic and Peshawari naan)	
CHEESY NAAN VO	4.95
Butter Naan with stuffing of Premium Cheese.	
CHILLI GARLIC NAAN VG	4.45
TANDOORI ROTI VG New!	3.95
(Traditional Indian flatbread made from whole wheat dough, cooked in a Tandoor)	

BIRIYAN'S

Aromatic basmati rice layered with fragrant spices, yoghurt, herbs, and slow-cooked vegetables or protein, creating a rich and flavourful traditional biryani.

VEGETABLE GFO NF	12.95
JACKFRUIT GFO NF New!	13.95

SALAD BOWLS

MANGO SALAD VG GF NF	5.95
Julienne Mango, carrot, onions, Peppers, Chilli flakes. Topped House special dressing.	
CHILLI BROCCOLI SALAD VG GF New!	7.95
Broccoli tossed with toasted pistachios, fresh chilli, dates, and pumpkin seeds, finished with mint and a zesty lime-chilli dressing.	

CHIPS

SALTED CHIPS VG MG	4.95
MASALA CHIPS VG MG	5.45

MENU CODE (HOT) (MEDIUM 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 12.5% 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.