



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	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	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	GFO NFO	13.95
“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	VG MG NFO 🌱	13.95
Aubergine cooked in a rich onion-and-tomato-based gravy infused with aromatic spices for a hearty, Flavourful dish.		
BHINDI (OKRA) DO PYAZA	VG MG NFO 🌱	13.95
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	GFO NFO 🌶️	14.45
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	VG NF 🌱	13.95
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	VO MG NFO 🌱	13.95
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.