



Angry Sardar

B A N G K O K



Born from bold flavors and a passion for Punjabi street food, Angry Sardar brings the heat and heart of North India to the streets of Bangkok. Our dishes are crafted with fiery spices, authentic recipes, and a whole lot of attitude – just like a true Sardar !



At the heart of our cuisine is an uncompromising commitment to quality. We use only the finest ingredients, carefully sourced for quality and freshness. Every dish is crafted with precision to offer a truly refined dining experience.



Town Hall-88/8, Unit 144, Soi Sukhumvit 49, Khlong Tan Nuea, Watthana, Bangkok 10110

www.angrysardarbangkok.com

Photos are for presentation only



All prices listed are exclusive of a 10% service charge and 7% Value Added Tax (VAT), which will be added to your bill. **Our menu items may contain allergens such as nuts, seeds, dairy products, shellfish and gluten.** Customers with known food allergies or dietary restrictions are advised to inform our serving staff prior to ordering to minimize potential health risks.

Please be aware that our kitchen is not a gluten-free environment

Bar Bites

Prawn angara tostadas 435

Tandoori prawns tossed on a tawa in a fiery masala, served on ultra tawa paranthas 🌶️

Amritsari Fish Pops 315

Bite-sized battered fish in a kasuri methi and ajwain rub, served with green chili and mint aioli 🌶️

Amritsari Calamari Rings with Smoked Tomato Chutney 305

Papad crusted amritsari calamari with somek tomato chutney 🌶️

Roasted Makhana with Truffle oil & Chaat Masala 160

Crisped lotus seeds tossed in clarified butter, truffle oil and house-made citrusy chaat masala 🌿

Crispy Lotus Stem with Tamarind Glaze 150

Thin-sliced lotus stem fried till golden, drizzled with a jaggery tamarind gastrique and dusted with black sesame 🌿

Pani Puri with two type waters 215

Double the delight with our Pani Puri, featuring two refreshing waters : zesty green chutney pani and sweet tamarind pani

Small Plates

Tandoori Squid with Garlic Yogurt 415

Delicately scoured squid marinated in a chili-miso tandoori emulsion, grilled over hot bun 🌶️

Amritsari Keema Bun 435

Spiced mutton keema, fried egg, potato salli, buttery bun 🌶️

Palak Patta Chaat 215

Baby spinach leaves, topped with chilled sweetened yoghurt, saunth chutney and spicy mint chutney 🌿

Chowpatty Pao Bhaji 250

A mumbai street food classic ! spiced vegetable mash served with crispy pao and a side of zesty chutney 🌶️

Sindhi Karara Aloo Tuuk 215

Crispy fried potatoes tossed in a flavorful blend of spices, herbs and tangy chutneys 🌶️

🌿 Less Spicy 🌶️ Medium Spicy 🌶️🌶️ Spicy



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Appetizers

Tandoori Sea Bass with Avocado

Pachadi 690

Fillet of sea bass lightly marinated in fennel, lime zest and ajwain, tandoor grilled and plated with whipped avocado raita and pickled shallot

Lobster Makhan kali Mirch 1315

Succulent lobster meat tossed in cochin black pepper sauce

Mumbai Spiced Soft Shelled Crabs 765

Crisp soft-shell crabs tossed in a blend of aromatic indian spices lemon ginger butter sauce, finished with gold leaf

Tandoori Prawns 850

Chili spice marinated prawns, grilled to perfection in the tandoor

Lime and Chili Tandoori Prawns 950

Fresh tiger prawns seared in a zesty lemon and chili emulsion, finished with a hint of kaffir lime leaves, drizzle of chili ginger oil

Amritasi Fish Fry 580

It is a lightly battered fish fry seasoned with indian spices, ginger, garlic paste and gram flour

Lahori Fish Tikka 580

Succulent fish chunks marinated with tandoori spices and garlic, cooked in a tandoor

Angry Sardar Chicken 550

Tandoor Roasted Chicken dunked in butter and special spice mix



Chicken Malai Tikka 455

Amritsar famous red chili and spice marinated chicken, finished over charcoal embers

Chicken Tikka 455

a classic curried dish with soft tender chunks of char-grilled chicken, simmered briefly in a delicious & aromatic sauce

Tandoori Chicken 515

Made from chicken marinated in yogurt and spices and roasted in a tandoor, a cylindrical clay oven

Seekh Kebab 465

Minced lamb rolls delicately spiced fresh herbs, skewered & broiled in tandoor

Chicken Sheekh Kebab 465

Minced chicken rolls delicately spiced fresh herbs, skewered & broiled in tandoor

Veg

Laal Mirch Ka Paneer Tikka 380

Amritsar special spicy-cottage cheese cube marinated with indian spices and finished in tandoor

Paneer Malai Tikka 380

Cheese and garlic marinated panner tikka, toasted spiced nuts

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Portobello Malai Mushrooms 465

Portobello mushrooms, cream chesse,Tandoor Smoke

Broccoli Aur Edamame Ki Shammi 415

Broccoli & Edamame mince patties grilled on a thick tawa grill

Dahi Ke Kebab 380

Mouth melting hing curd cake deep fried and served with mint chutsey

Masala papad 125

Thin, crispy, and flavorful, our masala papad is a popular Indian snack, Typically topped with a spicy mixture of onions, tomatoes, and chutneys

Tandoori Malai Broccoli 360

Desi ghee smoke, cream and cheese marinade, tender broccoli

Soup

Yakhni Shorba 235

Overnight slow-simmered lamb bone broth infused with whole spices and herbs for a soul-warming start

Kala Chana Shorba 215

Finished with cumin oil and micro coriander – a hearty heirloom pilsa broth, reimagined with finesse

Salad

Barley, lentil & Feta Salad 280

Pearl barley, celery, pomegranate, spring onion, feta, kimb & wild forest honey dressing

Chakotra & Avocado Salad 305

Pink pomello pearls, avocado, macademia nuts, berries and dressed with a citrus dressing

Chicken Tikka Caesar Salad 325

Tandoori chicken tikka rashers, romaine lettuce, poached quail egg, dressed with a classic caesar dressing



Mains

Non - Vegetarian

Tawa masala Prawns 795

Finished With a kasundi beurre blanc and charred onion petals

Hyderabadi Dum Ka Keema 610

Hyderabad spices, juicy lamb mince

Signature Chicken Curry 500

Homestyle Chicken curry, a recipe from home kitchen of punjab

Chicken Tikka Masala 500

a classic curried dish with soft tender chunks of char-grilled chicken, simmered briefly in a delicious & aromatic sauce

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Chicken Kadhai 500

Tender chicken piece cooked in a rich, aromatic gravy with bell peppers, onions and a blend of warming spices, served sizzling hot and bursting with flavor 🌶️

Murgh Chaney 500

Hallmark of the punjab cooking 🌶️

Animal Style Chicken 545

Tender grilled chicken tossed in a rich, spicy masala with onions, garlic, and buttery sauce 🌶️

Mutton Nihari 655

A timeless recipe, perfected by our chefs at Angry Sardar, Goa 🌶️

Fish Curry 710

A King fish curry includes onions, tomatoes, ginger, garlic, chili, curry leaves, and coconut milk, along with various spices 🌶️

Prawn Curry 850

A King Prawn curry includes onions, tomatoes, ginger, garlic, chili, curry leaves, and coconut milk, along with various spices 🌶️

Mutton Korma 655

A rich, creamy dish featuring tender pieces of lamb meat simmered in a flavorful sauce 🌶️

Home Style Mutton Curry 655

Made with lamb meat cooked with plenty of spices, herbs, onions, tomatoes and yogurt 🌶️

Butter Chicken 500

Chicken tikka simmered in a tomato and cream gravy with cashews 🌶️

Vegetarian

Paneer Tikka Masala 415

It is a traditional indian dish consisting of paneer and tomato gravy 🌶️

Paneer Khurchan 415

A delicious north indian semi dry curry with paneer in a onion-tomato capsicum base 🌶️

Aloo Gobhi 270

Tender cauliflower and potatoes cooked in a flavorful blend of spices, garlic, ginger, and herbs 🌶️

Palak Paneer 415

Paneer simmered in a smooth spicy and delicious spinach gravy 🌶️

Dal Makhani 360

Black lentils and tomatoes slowly cooked on dying embers, finished with kasoori methi, cream and butter 🌶️

Dal Tadka 315

Arhar Lentils tempered with shallots, tomatoes and garlic Rice & Sides 🌶️

Lehsuni Palak Mushroom 370

button mushrooms nestled in a velvety spinach purée, infused with aromatic garlic and slow-cooked to earthy perfection 🌶️

Rajma 360

A vegetarian dish, consisting of red kidney beans in a thick gravy with many flavorful spices 🌶️

Chana Masala 360

A chickpea curry cooked in a tomato-based sauce with white chickpeas, onions and herbs 🌶️

Paneer Labadbar 375

Made of a spicy cashew tomato paste that is cooked with sautéed onions 🌶️

Kadhai Paneer 415

Cottage cheese cooked in spicy kadhai masala, all-time favorite preparation of the punjabis 🌶️

Khumbi aur Makhane ke kofte 380

Mushroom and Makhana koftas, a harmonious blend of earthy flavors and crunchy texture, served in a rich, creamy Makhni sauce 🌶️

Dal Fry 315

Featuring lentils that are cooked, mashed, and then fried with a spiced oil 🌶️

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Mix Veg Raita 105

A cool and creamy side dish, with Mixed veggies in a yogurt-based sauce infused with cumin, coriander, and other spices)

Hing Dhaniye ke Aloo 235

Baby potatoes delicately sautéed with asafetida and fresh coriander - a subtle harmony of earthy spice and herbaceous aroma))

Mix Veg 270

made with lots of veggies in an onion, tomato, ginger and garlic base flavored with Indian spices)

Patti Kulcha 415

Soft, fluffy North Indian flatbread made with refined flour, traditionally baked in a tandoor and served hot with butter)

Rice

Chicken / Mutton Biryani 575/675

Succulent chicken/ Mutton pieces marinated & cooked with spices & layered with fragrant basmati rice)

Portobello Pulao 415

Portobello mushroom cooked with fragranced basmati rice)

Prawn Pulao 675

Fragrant basmati rice cooked with succulent prawns, aromatic spices and herbs)

Jeera Rice 170

Fragrant basmati rice infused with the subtle warmth of cumin seeds

Steamed Basmati Rice 160

BREADS

Khameeri Roti 125



A very famous Mughlai roti that is made from whole wheat flour which is very soft and puffy

Naan/ Butter Naan / Garlic Naan/

Roghani/ cheese chili Naan

115/120/115/125/125

Leavened white flour tandoor breads with various toppings/ fillings

Missi Roti 95

Gluten free bread made of Bengal ram flour and spices

Amritsari Choor Choor Naan 335

Crispy, buttery, and flavorful, this traditional Amritsari-style naan is the croissant of naans

Tandoori roti 95

Soft, slightly charred, and infused with a smoky flavor, our tandoori roti is a classic Indian bread

Hari Mirchi Roti 95

Spicy and flavorful, this green chili- topped roti adds a kick to your meal, with the subtle heat of fresh green chilies

Rumali Roti 95

an exotic thin Indian flatbread recipe made with plain flour



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DESSERTS

Signature Rabri Jalebi 235

Crisp jalebi with house made rabri

Rasmalai Tres Leche 250

Rasmalai cake tres leche milk-soaked sponge with loads of nuts

Rasgulla Tiramisu 250

rasgullas in coffee, layered with mascarpone mousse and cocoa a bold Indo-Italian twist

Rabri 205

Rich, creamy, and indulgent, our rabri is a traditional Indian dessert made with slow-cooked milk, sweetened with sugar and cardamom, and topped with nuts and dried fruits

Gulab Jamun 205

a classic Indian sweet made with milk solids, sugar, rose water & cardamom powder



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