



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.







## Bar Bites

#### Prawn angara tostadas 435

Tandoori prawns tossed on a tawa in a fiery masala, served on ulta tawa paranthas)

#### **Amritsari Fish Pops 315**

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

## <u>Amritsari Calamari Rings with Smoked Tomato</u> <u>Chutney 305</u>

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)







# 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

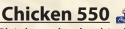
## Amritasi Fish Fry 580

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

## Less Spicy Medium Spicy Spicy

#### **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, skewed & broiled in tandoor)

## **Chicken Sheekh Kebab 465**

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



## 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)

#### **Brocolli Aur Edamame Ki Shammi 415**

Brocolli & 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, Cypically 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 pilse 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**

Hamestyle 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 basmatirice)

#### Portobello Pulao 415

Portobello mushroom cooked with fragranced basmati rice )

## **Prawn Pulao 675**

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



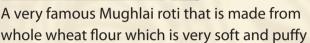
#### **Jeera Rice 170**

Fragrant basmati rice infused with the subtle warmth of cumin seeds

#### **Steamed Basmati Rice 160**



## Khameeri Roti 125



## 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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#### 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





