

DAAL & KADHI (GF)

TARKA DAL (v) Smooth and rich channa dal cooked with onion, tomatoes and Punjabi spices.	9
DAAL PALAK (v) Lentils and smoked spinach cooked together to make a healthy and tasty daal.	9
DAAL MAKHANI (cv) Smoked whole black lentils simmered for several hours with fresh cream, butter, and blend of garam masala.	9.5
PUNJABI KADHI PAKORA Yogurt and garam flour curry seasoned with Punjabi spices served with special pakora dipped in.	10

ROTI / NAAN (V)

FAMILY GARLIC NAAN	6
FAMILY NAAN	5.5
BREAD BASKET Garlic naan, Tandoori Roti and Methi Thepla	6.5
FULKA ROTLI (3pcs) Paper thin soft Indian bread cooked on tava.	3.8
METHI THEPLA (3pcs) Thin bread made from wheat flour, turmeric, ginger, garlic and fresh fenugreek leaves.	4
PLAIN NAAN	3
GARLIC NAAN	3.5
LACHHA PARATHA Multi layered Indian flatbread, whole wheat bread.	4
PESHWARI NAAN	4.5
TANDOORI ROTI	2.5
STUFFED PARATHA Stuffed with spicy potatoes and peas masala.	4.5
PERSONALISED NAAN Garlic Chilli Coriander Cheese Sesame Make your own naan by adding a maximum of three from above.	4.5
MASALA BAJRA ROTLO (GF) Hand flattened thick pearl millet Indian bread made with mild spices.	3.5

KIDS MEAL 10

Plain mini dosa or plain chips, mild paneer makhani and mini naan, one scoop of vanilla ice cream.

RICE (GF) (V)

PILAU RICE	3.5
BOILED BASMATI RICE	3
MUSHROOM RICE	4.5
VAGHARELI KHICHDI Mixed rice and lentils cooked with vegetables and spices.	5

THALI (CV) 18

(Available on Tuesday and Wednesday only)
Starters, mains, dal, rice, roti, salad, dessert and papad all in one plate.

ACCOMPANIMENT

CUCUMBER & MINT RAITA	3
KACHUMBER SALAD	3
LACHHA PYAZ, NIMBU TE MIRCHAN	2
MIXED PICKLE	1.5
PLAIN YOGURT	2



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We Do Not Serve Customers With Any Allergies.

All dishes may contain nut traces.
We cannot guarantee non cross contamination of allergens in our dishes. For allergy and intolerance information, please ask for a manager who will provide our allergen sheet.

An optional service charge of 10% may be added to your bill.

Proud to be among The Sunday Times and The Guardian's best restaurants.

THE SUNDAY TIMES The Guardian

V-Vegan GF-Gluten Free
CV-Can be made Vegan N-Nuts

Sanskriti

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BUSINESS HOURS

MON: CLOSED (INCLUDING BANK HOLIDAYS)

TUESDAY: 17:00-22:30

WEDNESDAY: 17:00-22:30

THURSDAY: 17:00-22:30

FRIDAY: 17:00-22:30

SATURDAY: 13:00-22:30

SUNDAY: 13:00-21:30

FOOD ALLERGIES & INTOLERANCES

We Do Not Serve Customers With Any Allergies
Please speak to a member of staff about the ingredients in our dishes before placing your order.

V= Vegan | GF= Gluten Free | CV= Can be made Vegan | N= Nuts



STREET FOOD

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PANI PURI (V) Crispy puris filled with potatoes, chickpeas & served with chilled mint water & dates-tamarind chutney.	6.5
CHOWPATY BHEL (V) (GF) Puffed rice and sev mixed with tomato, onion, pomegranate, chutneys etc. Refreshing & crispy.	6
PAPDI CHAT (CV) A medley of chickpeas, mashed potatoes, chutneys, etc. topped on crispy canapes, garnished with sev & pomegranate.	6.5
DAHI PURI Crispy Puri filled with puffed rice, tomato, onion etc & topped with beaten yogurt.	6.5
KACCHI DABELI (V) A very popular snack of bread roll from Kutch in Gujarat, filled with spicy potato mixture, chutney, sev and pomegranate.	5.5

SEV PURI (V) Puris served as the base to hold an astounding topping of vegetables & chutneys, garnished with sev.	6
VADA PAV (V) Spicy potato vadas served inside a soft bun with spicy dry chutney (Famous Bombay Burger)	6
RAGDA PATIS (V) (GF) Potato patty dipped in marrow fat peas gravy & topped with an assortment of chutneys & garnished with crispy sev, onions & coriander	6.5
SAMOSA CHAT (CV) Samosa mashed & topped with chickpeas, onions, tomato & chilled yogurt to make a tempting snack.	6

STARTERS

POPPADUM BASKET (V) (GF)	2
POPPADUM BASKET WITH CHUTNEY TRAY (GF) (CV)	5
CHUTNEY TRAY (GF) (CV) 5 Chutneys served 1. Coriander chutney 2. Tomato & lentils chutney 3. Mango chutney 4. Onion & peppers 5. Yogurt & mint chutney.	4
CHIPS / MASALA CHIPS (V) (GF) Masala Chips are potato chips tossed in our special sauces.	4/5
PUNJABI SAMOSA (V) Homemade crispy flaky pastry filled with delicate spicy potatoes.	6
PATRA (V) (GF) Steamed colocasia leaf rolls stuffed with gram flour, sesame seeds and spices, garnished with grated coconut.	5.5
VEGETABLE SEEKH KEBABS (V) (GF) Vegetables and soya mixed with special kebab spices to make these absolute must have for those who wonder what seekh kebabs taste like.	8

INDO CHINESE (Contains Gluten)

CHILLI PANEER / TOFU (V) Paneer or Tofu made with onions and peppers spiced with Indo Chinese flavours.	8.5
GOBI MANCHURIAN (V) Batter coated Cauliflower florets tossed with spring onion, ginger, garlic, peppers and special sauces.	7.5
BABY CORN MANCHURIAN (V) Special batter coated baby corn tossed with ginger, garlic and peppers with Indo-Chinese sauces.	8
ONION BHAJI (V) (GF)	6
TANDOORI PANEER TIKKA (GF) Cottage cheese is marinated in yogurt with spices and cooked to a golden hue in tandoor.	8
TANDOORI GOBI (GF) Cauliflower florets marinated in special tandoori spices and yogurt, cooked in tandoor.	7.5
MIX VEG PAKORA (V) (GF) A popular crisp fried snack made of a variety of vegetables, gram flour and spices.	6
SHARING CHAT PLATTER (For 2) (CV) Taster of Bhel, Papdi Chat, Sev puri and Dahi puri.	15
SHARING TANDOORI PLATTER (For 2) (GF) Taster of Tandoori paneer tikka, Tandoori Gobi, Tandoori mushrooms and veg seekh kebabs.	17
TANDOORI MUSHROOM AMRITSARI (V) (GF) Mushroom marinated in gram flour with herbs, spices, and carom seeds, cooked in tandoor.	7
BABY CORN SALT & PEPPER (V) Crispy batter coated baby corn stir fried with garlic and seasoning.	7
VEG MANCHURIAN DRY OR GRAVY (V) Crispy fried vegetable balls coated in sweet, sour and spicy sauces. Can be served dry or saucy.	8

PUNJABI & GUJARATI MAINS (GF)

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CV-Can be made Vegan
N-Nuts

PANEER OR TOFU MAKHANWALLA (V) (N) Cubes of succulent Paneer or soya bean curd simmered in a creamy cashew nut & tomato sauce with a subtle blend of cardamom & dried fenugreek leaves.	12.5
PANEER LABABDAR Paneer cooked in onion, tomato velvety sauce, with a hint of fenugreek, garam masala & touch of cream.	13
KATHAL LAZEEZ (V) North Indian style jackfruit curry that will surprise the meat eaters.	10.5
MUTTAR MUSHROOM MASALA (V) Mushroom cooked with green peas, tomato & spring onion.	10
CHANNA MASALA (V) Chickpeas cooked in onion & tomato along with mixed spices.	9
ALOO GOBI (V) Cauliflower & potatoes cooked with onion, tomato & spices. A classic.	10
VEGAN MALAI KOFTA (V) (N) Slow cooked koftas (soft balls made from vegetables) simmered in silky cashew nut, onion & tomato gravy.	10
KADAI PANEER Famous Punjabi dish made with freshly pounded coriander seeds & Kashmiri chillies.	12.5
KAJU MASALA (V) (N) Lightly roasted cashew nuts simmered in velvety gravy of onion, tomato and aromatic spices.	13
MALABAR KORMA (Mild) (N) (V) Vegetables cooked with cashew nut, coconut milk, raisins and pineapple & fragrant with spices.	10

PALAK (V) (Spinach) (With Chickpeas OR Mushroom OR Potatoes OR Tofu) Smoked spinach leaves cooked with fresh garlic, onion and tomatoes. (Choose one from above)	10
BHINDI ANARI (V) It's a flavour packed okra dish cooked with onion, tomatoes and fresh pomegranate seeds.	10.5
PANEER MALAI KOFTA (N) Slow cooked koftas (soft balls made from paneer) simmered in a special silky cashew nut & star anise gravy.	13
RINGAN NO ORO (V) Char grilled aubergines mashed and cooked with fresh tomatoes, spring onions and spices.	11
LASANIYA BATETA (Hot) (V) Garlic flavoured potatoes sauteed in onions, tomatoes and spices.	9.5
KELA NU SHAAK (Mild) (V) Ripe bananas sauteed with turmeric asafoetida, curry leaves, lemon juice and various spices. Sweet and tangy combination makes it a delectable dish to go along with fulka rotli.	9
VEGETABLE JAIPURI (V) Vegetable dish cooked in special Sanskruti gravy with aromatic Rajasthani spices. A rich dish from Rajasthani cuisine.	10.5
KAJU KARELA (V) (N) Crunchy fried bitter gourd tossed with jaggery, poppy seeds, cashew nuts and special spices.	10.5

SOUTH INDIAN PARADISE (GF)

(All south Indian items are served with sambhar & coconut chutney)

IDLI DIPPED IN SAMBAR (V) Gently steamed rice dumplings dipped in sambar (lentil-based vegetable stew).	7
MEDU VADA (V) Traditional South Indian doughnut shaped fritters made from black lentils and spices.	7
PLAIN DOSA Ghee roast	7
MASALA DOSA (V) Thin rice & lentil crepe filled with potato & onion masala.	10
MUSHROOM DOSA (V) Thin rice crepe filled with special spiced mushroom masala.	10.5
CHEESE & TOMATO DOSA Thin rice crepe filled with tomatoes, onion, & cheese.	10.5
CHEESE MASALA DOSA Crepe made with cheese and potato masala.	11
PANEER MASALA DOSA Crepe made with spicy paneer filling.	11
GREEN CHILLI ONION MASALA DOSA (V) Crepe made with spicy hot green chillies and potato filling.	10.5
MYSORE MASALA DOSA (V) (Hot) Thin rice crepe filled with potato masala and spicy red chilli-garlic chutney.	10.5