

NEW DELHI

Samosas (served in 4's)	R 25.00
- Cheese & Sweetcorn	
- Butternut	
- Vegetarian	
- Spicy Aloo (Potato)	
- Spinach & Feta	
- Haloumi	
- Chicken or Mince	R 26.00
Onion Badjas	R 24.00
Chilli Bites!	
Tandoori Vegetarian Platter (per person)	R 29.00
Vegetarian samoosa, mixed veg heriyali kebab, tandoori butternut, assorted pakoda	
Tandoori Haloumi	R 29.00
Haloumi marinated in tandoori spices cooked in the tandoor served with spicy green pepper and spring onion	
Tandoori Veg Sheesh Kebab	R 26.00
Mixed vegetables cooked with spices and finished in the tandoor served with a tangy tamarind sauce	
Stuffed Sheesh Kebab	R 30.00
Kebabs stuffed with sweet peppadews, feta cheese and herbs	
Tandoori Platter (per person)	R 37.00
Chicken or mince samoosa, chicken tikka, bihari kebab, chicken risme kebab and sheesh kebab	
Tandoori Chicken Wings	R 34.00
Six delicious wings	
Chicken Malai	R 38.00
Boneless chicken marinated in cashew nut paste, yoghurt, cheese and cream	
Masala Fried Prawns	R 40.00
Prawns marinated with fenugreek, coriander, nutmeg and pan fried	
Chicken Tikka	R 37.00
Succulent pieces of chicken marinated in tandoori spices and cooked in the tandoor	

SALADS

All salads have a mixed selection of assorted lettuce, English cucumber, baby and grown-up tomatoes

Hickory "Tikka" ry Tock	R 42.00
<i>Chicken tikka and avo</i>	
Stuffed Peppadew & Cream Cheese	R 40.00
<i>Sweet and spicy peppadews stuffed with smooth cream cheese</i>	
Raj Zorba	R 42.00
<i>Paprika, feta and sun-dried tomatoes</i>	
Stuffed Blue	R 43.00
<i>Blue cheese, stuffed in a cucumber with blue cheese dressing</i>	
Spicy Tandoori Paneer Salad	R 42.00
<i>Roast aubergine spiced with lemon & paprika served with sundried tomato</i>	
Roast Aubergine Salad	R 40.00
<i>Roast aubergine spiced with lemon and paprika served with sun-dried tomato</i>	
Tandoori Prawn & Litchi	R 46.00
<i>Spicy tandoori prawns and sweet litchi</i>	
Haloumi & Naartjie Salad (when available)	R 41.00
<i>Pan fried haloumi served with chilled naartjie and with fresh mint</i>	

MAINS

Karma Korma

Cooked in a velvety cashew nut and cream sauce. House speciality Karma Korma delicious, succulent pieces of...

- Chicken	R 60.00
- Chicken and Avo	R 62.00
- Line Fish	R 59.00
- Prawn	R 81.00
- Lamb	R 64.00
- Lamb and Avo	R 66.00
Chicken Tikka Masala	R 62.00
<i>Succulent tandoori chicken marinated in exotic spices</i>	
Chicken Tikka and Sun-Dried Tomato Masala	R 64.00
Rogan Josh	
<i>Boneless succulent pieces cooked in a piquant sauce flavoured with herbs</i>	

- Lamb R 68.00

- Chicken R 61.00

Vindaloo

Cooked in a fiery sauce made with freshly ground spices and herbs (order mild, medium or hot). Tender pieces of...

- Chicken R 60.00

- Lamb R 66.00

- Prawn R 80.00

Lamb Shank Vindaloo

R 89.00

Chef's delicacy from Goa, whole lamb shank cooked in the tandoor and finished in a fiery vindaloo sauce

Balti

A balti is similar to a wok, but our "wok" has 2 hot to handles

- Lamb and Sweet Turkish Apricots, Exotic spices and Potatoes R 66.00

- Chicken Cooked with Exotic Indian Spices and Potatoes R 62.00

- Lamb Cooked with Exotic Spices and Potatoes R 63.00

Madras

Tender boneless pieces cooked with roast coconut, curry leaves, mustard seeds and fresh lemon

- Chicken R 62.00

- Lamb R 67.00

Dopeaza

Cooked with double onions, green pepper, tomato and tamarind in a cashew nut sauce

- Chicken R 59.00

- Lamb R 66.00

- Prawn R 80.00

Lamb Dhal Gosht

R 64.00

Lamb cooked with yellow lentils and traditional spices

Chicken Makhnie

R 63.00

Chicken cooked in tomato and butter gravy

Chicken and Apricot Jalfrezi

R 60.00

Succulent chicken strips tossed with green peppers and apricots in a spicy sauce

Atchari Lamb

R 65.00

lamb curry flavoured with fennel seeds, onion seeds, bishop seeds

Chicken Zebunnisa - A True NAWAB Experience!

R 88.00

Chicken breast stuffed with raisins, pistachio, almonds and finished in a creamy rose

flavoured cashew nut sauce

Goan Fish Curry R 62.00

Line fish cooked in a curry leaf flavoured tamarind sauce

Chicken Dadami R 65.00

Boneless chicken cooked in a creamy almond sauce and served with roast almonds

Prawn Star Masala R 80.00

Prawns cooked in an onion and fresh tomato jus

Prawn Malai Curry R 81.00

With creamy tomato, onion, green pepper, Indian wild herbs and coconut milk

Chicken Kali Mirch (black pepper) R 60.00

Boneless chicken cooked with a distinctive flavour of black pepper, coriander, cream, cashewnut and curry leaves

Chicken Mango R 62.00

Tender pieces of chicken cooked with mango, aromatic herbs, touch of finger, garlic, cumin and spices

Red Hot Fiery Lamb R 64.00

Definitely not for the feint hearted

Tender pieces of lamb cooked with hot peppadew, red peppers, mustard seeds, dried red chillies and finished with a touch of cream

Biryani

Marinated with herbs and delicious spices and cooked in basmati rice. Served with raita (home made yoghurt with chopped vegetables)

- Prawn R 79.00

- Chicken and Fresh Pineapple R 59.00

- Chicken R 60.00

- Cashew and Fresh Pineapple R 49.00

- Lamb R 64.00

- Vegetable R 49.00

TANDOOR

We have our own humble clay oven in our kitchen. This oven found favour with mogul emperors & our chefs. We fill the tandoor with charcoal, heat to extreme measure & then cook up a storm...

Tandoori Chicken R 65.00

Delicious, tender chicken, served with vegetable biryani and onion pakodas

Chooza Chicken	R 64.00
<i>Tender pieces of resme chicken and chicken bihari served on skewers with green pepper, onions and pineapple served with veg rice</i>	
Tandoori Wings	R 63.00
<i>Twelve delicious spiced wings served with veg biryani and onion pakodas</i>	
Tandoori Lamb	R 79.00
<i>Six lamb chops marinated in yoghurt, garlic and ginger served with veg biryani and onion pakodas</i>	
Tandoori Prawns	R 84.00
<i>Ten prawns marinated in yoghurt, garlic and ginger served with veg biryani and onion pakodas</i>	

VEGETARIAN

Watch that Dhal	R 48.00
<i>Yellow dhal lentils</i>	
Dhal Makhnie	R 49.00
<i>Black lentils cooked with red kidney beans in a butter gravy</i>	
Aloo Matar Gobi	R 49.00
<i>Cauliflower, potatoes, peas in a yellow curry</i>	
Paneer Makhahwala	R 50.00
<i>Indian cottage cheese cooked in tomato and butter gravy</i>	
Paneer & Sun-dried Tomato Tikka Masala	R 50.00
Paneer Tikka Masala	R 51.00
<i>Indian cottage cheese roasted in the tandoori oven in tomato masala</i>	
Vegetarian Balti	R 49.00
<i>Seasonal vegetables and potato cooked with exotic Indian spices and peas</i>	
Matar Mushroom	R 49.00
<i>Fresh mushrooms and peas with yellow cashew nut gravy</i>	
Paneer Palak, Popeye & All	R 49.00
<i>Diced cottage cheese in a thick spinach gravy</i>	
Paneer (Indian Cottage Cheese)	R 50.00
<i>Cottage cheese cooked in a velvety cashew nut and cream sauce</i>	
Aubergine and Green Pepper Dopeaza	R 50.00
<i>In a double onion and cashew nut gravy</i>	
Malai Kofta	R 50.00
<i>Cottage cheese dumplings in a creamy cashew nut sauce</i>	
3 Nut Curry	R 52.00

Butternut, cashew nut and coconut curry - Yum!!	
Chana Masala	R 47.00
Traditional Chickpeas cooked in an onion & tomato gravy	
Aloo Jeera	R 44.00
Spicy potato cooked with cumin seeds	
Navrattan Korma	R 49.00
Fresh vegetables, dried fruits and nuts in a cashew nut and saffron flavoured gravy	

ACCOMPANIMENTS

Raita

Cucumber	R 10.00
Diced cucumber in our home-made yoghurt	
Potato	R 10.00
Pieces of potato in our home-made yoghurt	
Pineapple	R 10.00
Slices of pineapple in our home-made yoghurt	
Mixed	R 10.00
Mix of cucumber, pineapple and potato in our home-made yoghurt	
Sambals	R 10.00
Chopped onions, tomatoes and cucumber dressed with lemon juice	
Dahi Veda	R 18.00
Bombay dumplings in spicy yoghurt and tamarind chutney	

Indian Breads

Naan	
Plain	R 12.00
Butter	R 12.50
Peswari - Stuffed with nuts	R 17.00
Garlic	R 13.00
Aloo - Stuffed with potato	R 15.00
Rogni - With sesame	R 12.50
Sun-Dried Tomato and Feta	R 16.00
Keema - Mince	R 15.00
Cheese and Chilli	R 16.00
Cheese and Sweetcorn	R 16.00

Roti That Rocks

Romali	R 12.00
Tandoori Roti	R 12.00

Paratha (Soft Brown Pastry Bread)

Latcha - Plain	R 12.00
Methi - Stuffed with fenugreek	R 13.00

Basmati Rice

Basmati Rice	R 12.00
Vegetable rice	R 15.00
Kashmiri Rice - Deliciously creamy fruit and nuts	R 17.00
Jeera (Cumin) flavoured Rice	R 16.00
Coconut Flavoured Rice	R 16.00

SWEET THING

Honey, Nuts Peswari Naan	R 35.00
Stuffed hot naan served with vanilla ice cream	
Kheer	R 33.00
Indian rice pudding	
Hot Coconut Samosas (3)	R 29.00
Served with thick vanilla ice cream	
Kulfi	R 33.00
Creamy, kinda caramel delicious ice cream	
Badami Barfi	R 30.00
Creamy ice cream with roast almonds	
Ice Creams (3's)	R 28.00
Pistachio, coconut, vanilla	
Sorbets (3's)	R 29.00
Mango, Lemon, Litchi	
Pakistani Carrot Halva	R 33.00
A million taste sensations in one mouthful, served with vanilla ice cream	
Death by Chocolate Mousse	R 31.00
Deliciously decadent chocolate mousse cake	
Gulab Jamun	R 31.00
Classic Indian dessert served with vanilla ice cream	
Spicy Chilli Pineapple	R 30.00
Dusted with tandoori chilli & served with lemon sorbet ice cream	

Kashmiri Pancake R 31.00
Pancake stuffed with raisins, nuts and drizzled with a creamy cardamom flavoured milk

Lemon Meringue R 32.00
The fluffiest, most delicious lemon meringue this side of Delhi

Coffee- Some Like It ...

Coffee R9.50
Doubly Seductive Espresso R10.50
Enchanting Cappuccino R10.50
Alluring Café Latte R11.50
Cappuccino No Fun R11.50
Exotic Espresso R9.50
Chocolachino R12.50
Mysterious Macchiato R10.00
Irish Coffee R18.00
Don Pedro R18.00

Teaspoon Tips

Green Jasmine R8.00
5 Roses, Rooibos Tea R8.00
Earl Grey Tea R9.00
Granadilla, Blissful Berry, Lightly Lemon, Camomile, Peppermint Tea R9.00
Masala Tea (Pot for 4) Traditional Indian Spice Tea R26.00