

TAPAS & SIDES

- CUCUMBER RAITA** 39
shredded in thick yoghurt
- GARLIC RAITA** 39
with roasted garlic & cumin
- GREEN SALAD** 49
choice of dressings
- KUCHUMBER** 39
diced salad with chat masala & lime
- PANI PURI** 44
stuffed hollow crisps, with mint & cumin water
- BHEL PURI** 44
puffed rice and crisp chickpea vermicelli in tangy tamarind dressing
- PAPPDI CHAAT** 49
crispy wafers and potatoes in tamarind, mint & yoghurt dressing
- PALAK & ONION BHAJI** 44
channa flour fritters
- PALAK & BEETROOT TIKKI** 74
panfried spinach and beetroot patties
- ALOO CHAAT** 44
spicy, blackened potatoes
- ALOO JEERA** 44
potatoes stirfried with cumin
- RAHRA MURG TACO** 69
chunky tomato chicken curry, mini romali rotis
- CHICKEN SIXTY FIVE** 74
fried with curry leaves & chillies
- LAMB KEEMA TACO** 79
spicy minced lamb, romali wraps
- BHUNNA GOSHT TOSTADA** 84
pot roasted thick lamb curry, warqi parantha
- LAMB MADRAS KULCHA** 74 ^S
with curry leaves & chillies
- DUCK KULCHA** 74
slow roasted with spices
- BUTTER CHICKEN KULCHA** 74
with chopped chicken tikka, makhani sauce

LIGHT MEALS

- CHICKEN TIKKA KATI** 114
juliene salad, mint chutney on lachha nan
- CHICKEN CHEESE KATI** 114 ^L
lettuce, guacamole on lachha nan
- LAMB KEEMA KATI** 114 ^S
juliene salad, garlic chutney on lachha nan
- PANEER KATI** 114
roasted peppers, lettuce on lachha nan

SET MENUS

Tables of 10 or larger are required to have one of the Set Menus below for all Guests on the table.
Items may be substituted due to availability. Items of equal value can be substituted by prior arrangement.

MAHARANI MENU R434pp

- > chicken tikka, lamb boti, tandoori mushroom & garlic nan
- > butter chicken, lamb rogan josh, palak paneer, dal makhani, aloo jeera, kuchumber, raita & basmati rice
- > kulfi, mango ice cream & shahi tukara

RAJKUMAR MENU R324pp

Lunch Only

- > butter chicken, lamb rogan josh, palak paneer, dal makhani, aloo jeera, kuchumber, raita, basmati rice & garlic nan
- > mango ice cream & shahi tukara

MAHARAJAH MENU R699pp

- > chicken tikka, chicken cheese, tandoori lamb chops, tandoori prawn, paneer tikka & garlic nan
- > butter chicken, lamb korma, prawn curry, palak paneer, dal makhani, aloo jeera, kuchumber, raita & basmati rice
- > kulfi, mango ice cream & shahi tukara

Mild = ^M Spicy = ^S Limited Availability = ^L

Tapas, Tandoori & Singri are always served as ready to be shared by the table.

TANDOOR STARTERS

- TANDOORI WINGS 69
hot and spicy chicken wings
- TANDOORI GARLIC KABAB 79
spicy garlicky boneless chicken kababs
- MALAI KALMI KABAB 89
chicken thighs, mild creamy marinade
- TANDOORI SALMON 89 ^(M)
cashewnut & cream marinade
- TANDOORI DUM ALOO 59
stuffed potatoes with paneer and nuts
- TANDOORI MUSHROOM 74
stuffed & baked with cashewnut cream

TANDOOR MAINS

served with daily dal dal and garlic nan or basmati rice

POULTRY

- TANDOORI CHICKEN 169
half chicken on bone, spicy yoghurt marinade
- CHICKEN TIKKA 169
spicy garlic ginger yoghurt marinade
- CHICKEN CHEESE KABAB 169 ^(M)
mild creamy cheese marinade
- CHICKEN HARYALI KABAB 169 ^(S)
boneless leg, spicy hot marinade

SEAFOOD

- TANDOORI PRAWNS 324
spicy garlic ginger yoghurt marinade
- FISH TIKKA 224
spicy ajwain & chickpea marinade

MEAT

- TANDOORI RAAN 699 ^(L)
slow cooked leg of lamb
- TANDOORI LAMB CHOPS 239
spicy garlic ginger yoghurt marinade
- LAMB BOTI KABAB 224
pounded spices & yoghurt marinade
- LAMB TIKKA PASANDA 224 ^(M)
picatta in mild cashewnut marinade

VEGETARIAN

- PANEER TIKKA 144
with roasted pepper, tomatoes & onions
- TANDOORI VEGETABLES 134
roasted, with paneer & pomegranate marinade

BREADS & RICE

- KHAMEERA NAN 34**
soft white flour bread from the tandoor
- GARLIC NAN 39
with chopped garlic, coriander & butter
- LACHHA BUTTER NAN 39**
layered with butter
- TANDOORI ROTI 29**
wholewheat bread from the tandoor
- MISSI ROTI 29**
unleavened channa flour bread, low gi
- PUDINA PARANTHA 34**
whole wheat layered bread with mint
- CHILLI PARANTHA 39**
parantha with chillies
- MALABAR PARANTHA 44
flaky layered bread made on tawa
- WARQI PARANTHA 44
crisp saffron butter bread made on tawa
- ROMALI ROTI 39
handkerchief thin bread made on inverted tawa
- SAFFRON PULAO 49***
slow cooked with saffron butter
- BIRYANI RICE 49***
slow cooked with whole spices, saffron & yoghurt
- LEMON RICE 49***
stirfried with curry leaves & chilli
- JEERA PULAO 49***
stirfried with cumin
- BASMATI RICE 34

** can replace for garlic nan included with mains
*** R 25 surcharge to replace with basmati rice included with mains

HANDI & KADHAI MAINS

served with daily dal dal and garlic nan or basmati rice

CHICKEN

- BUTTER CHICKEN** 179
chicken tikka in creamy tomato & cashewnut curry
- MURG LABABDAR** 179
chunky & creamy tomato curry
- MURG HANDI LAZEEZ** 179
saffron flavoured curry
- KALI MIRCH CHICKEN** 179
black peppers, onion & yoghurt gravy
- MURG MASALA** 179
thick onion & tomato curry
- CHICKEN CHETTINAD** 179 ^S
with curry leaves
- MURG METHI KORMA** 179
with fenugreek
- MURG KORMA** 179 ^M
onion & yoghurt curry
- CHICKEN BIRYANI** 179 *
baked with saffron, with raita

LAMB

- ROGAN JOSH** 229
slow cooked tomato & onion curry
- BHUNNA GOSHT** 229
pot roasted thick curry
- MEAT BELI RAM** 229
with roasted cumin
- MEAT PASANDA** 229 ^M
picatta in mild cashewnut & onion curry
- LAMB KORMA** 229 ^M
slow cooked yoghurt & onion curry
- SAAG MEAT** 229
braised with spinach
- LAL MAAS** 229 ^S
roasted red chilli & yoghurt curry
- NIHARI LAMB SHANK** 229 ^L
stewed overnight on bone
- KHADE MASALE GOSHT** 229 ^L
braised with whole spices, onions & yoghurt, on bone

SEAFOOD

- PRAWN CURRY** 324
coconut curry with tamarind
- PRAWN MASALA** 324
with fresh tomatoes & onions
- FISH TAK A TAK** 199
with fresh tomatoes & onions
- FISH CURRY** 199
with mustard & fenugreek seeds
- PRAWN BUTTER GARLIC** 324
with garlic & spring onions
- PRAWN BIRYANI** 324 *
baked with saffron butter rice, with raita

VEGETARIAN

- PALAK PANEER** 159
spicy pureed spinach with homemade cheese
- SHAHI PANEER** 159
creamy tomato & cashewnut curry
- BAINGAN BHARTHA** 149
thick curry of smoked eggplant
- MATTAR MUSHROOM** 149
creamy onion & tomato curry
- NAVARATAN KORMA** 159
mixed vegetables in creamy tomato curry
- DAL MAKHANI** 99 *
black lentils cooked overnight with butter
- DAILY DAL** 99 *
chef's choice
- VEGETABLE JAL FRAZI** 99 *
roasted & stirfried with cumin

* not served with daily dal, garlic nan or basmati rice

DESSERTS

- SAFFRON KULFI** 64
ice cream with saffron & pistachio
- LITCHI ICE CREAM** 64
freshly made litchi ice cream
- MANGO ICE CREAM** 64
freshly made with alphonso mangoes
- CHOCOLATE MOUSSE** 69
with halva ice cream
- CHEESECAKE** 69
with flan
- COCONUT PANACOTTA** 74
with berries
- SHAHI TUKARA** 74
indian bread butter pudding
- GAJAR HALWA** 74
hot carrot pudding with ice cream
- CHOCOLATE FONDANT** 79
with vanilla ice cream

Tapas are not available as takeaways. No dal included with Takeaway mains.