

BUKHARA



TAPAS

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

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

BUTTER CHICKEN KULCHA 74
with chopped chicken tikka, makhani sauce

DUCK KULCHA 74
with slow roasted duck

LAMB MADRAS KULCHA 74
with curry leaves & chillies



LIGHT MEALS

CHICKEN TIKKA KATI 114
juliene salad, mint chutney on lachha nan

CHICKEN CHEESE KATI 114
juliene salad, mint chutney on lachha nan

LAMB KEEMA KATI 114
juliene salad, garlic chutney on lachha nan

PANEER KATI 114
roasted peppers, lettuce on lachha nan



TANDOOR STARTERS

TANDOORI WINGS 69 ^S
hot and spicy chicken wings

TANDOORI GARLIC KABAB 79 ^S
spicy garlicky boneless chicken kababs

MALAI KALMI KABAB 89 ^M
chicken thighs, mild creamy marinade

TANDOORI SALMON 89
cashewnut & cream marinade

TANDOORI DUM ALOO 59
stuffed potatoes with paneer and nuts

TANDOORI MUSHROOM 74
stuffed & basted with cashewnut cream

Tandoori and Tapas are always served as ready
to be shared by the table.



TANDOOR MAINS

served with daily dal and garlic nan or basmati rice

CHICKEN

TANDOORI CHICKEN 179
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

LAMB

TANDOORI RAAN 699
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
picatta in mild cashewnut marinade

SEAFOOD

TANDOORI PRAWNS 324
spicy garlic ginger yoghurt marinade

FISH TIKKA 224
spicy ajwain & chickpea marinade

VEGETARIAN

PANEER TIKKA 144
with roasted pepper, tomatoes & onions

TANDOORI VEGETABLES 134
roasted, with paneer
& pomegranate marinade



BREADS

GARLIC NAN 39
with chopped garlic, coriander & butter

KHAMEERA NAN 34**
soft white flour bread from the tandoor

LACHHA BUTTER NAN 39**
layered with butter

TANDOORI ROTI 29**
wholewheat bread from the tandoor

MISSI ROTI 29**
unleavened channa dal 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

CURRY MAINS

served with daily 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
- CHICKEN CHETTINAD** 179 ^(S)
with curry leaves
- MURG HANDI LAZEEZ** 179
saffron flavoured curry
- MURG METHI KORMA** 179
with fenugreek
- MURG KORMA** 179 ^(M)
onion & yoghurt curry
- MURG MASALA** 179
thick onion & tomato curry
- CHICKEN BIRYANI** 179 *
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
- LAL MAAS** 229 ^(S)
roasted red chilli & yoghurt curry
- LAMB KORMA** 229 ^(M)
slow cooked yoghurt & onion curry
- SAAG MEAT** 229
braised with spinach
- 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 BUTTER GARLIC** 324
with garlic & spring onions
- PRAWN MASALA** 324
with fresh tomatoes & onions
- PRAWN BIRYANI** 324 *
baked with saffron butter rice, with raita
- FISH TAK A TAK** 199
with fresh tomatoes & onions
- FISH CURRY** 199
with mustard & fenugreek seeds

VEGETARIAN

- PALAK PANEER** 159
spicy pureed spinach with homemade cheese
- SHAHI PANEER** 159
creamy tomato & cashewnut curry
- NAVARATAN KORMA** 159
mixed vegetables in creamy tomato curry
- BAINGAN BHARTHA** 149
thick curry of smoked eggplant
- MATTAR MUSHROOM** 149
creamy onion & tomato curry
- VEGETABLE JAL FRAZI** 99 *
roasted & stirfried with cumin
- DAL MAKHANI** 99 *
black lentils cooked overnight with butter
- DAILY DAL** 99 *
chef's choice
- ALOO JEERA** 69 *
potatoes stirfried with cumin

RICE

- 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



CUCUMBER RAITA 39
shredded in thick yoghurt

KUCHUMBER 39
diced salad with chat masala & lime

GARLIC RAITA 39
with roasted garlic & cumin

GREEN SALAD 49
choice of dressings

Mild = (M) Spicy = (S) Limited Availability = (L)

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

** can replace for garlic nan included with mains

*** R 25 surcharge to replace with basmati rice included with mains

Daily dal not included with Takeaway mains.

Tapas not available for Takeaway



DESSERTS

SAFFRON KULFI 64

ice cream with saffron & pistachio

MANGO ICE CREAM 64

freshly made with alphonso mangoes

LITCHI ICE CREAM 64

freshly made litchi ice cream

CHOCOLATE MOUSSE 69

with halva ice cream

CHEESECAKE 69

with flan

SHAHI TUKARA 74

indian bread butter pudding

GAJAR HALWA 74

hot carrot pudding with ice cream

CHOCOLATE FONDANT 79

with vanilla ice cream

