



Dear Guest,

Geet – a melding of Indian and Latin cuisines grounded in deep historical cross influences geographical commonalities in ingredients and an intellectually provocative evolution

It is our endeavour to always take very special care of all our guests in our restaurant. If you or anyone in your group is allergic to any one of the mentioned common food allergens, please inform our associates before ordering your meal.

Geet has been instrumental in setting the standards for Indian cuisine not just for the nation but internationally as well.

Winner of numerous accolades and internationally awarded, here Geet has the distinction of being the very first Indian restaurant to be so highly prestigious in society.

For the better part of 12 years Geet has been responsible for shaping the South African hospitality industry with some of the most successful restaurant concepts and food's.

AN INDULGENT COLLECTION OF THE BEST QUORUMS, QUALIA'S, SALANS AND KEBABS THAT THIS COUNTRY HAS TO OFFER, THE MENU AT KEBABS AND CURRIES HAS BEEN BROUGHT TOGETHER WITH A GREAT DEAL OF CARE AND ATTENTION TO THE INTRICACIES OF BALANCING FLAVOURS. AT THIS RESTAURANT, YOU ARE BOUND TO FIND YOUR ABSOLUTE FAVOURITES FROM ACROSS INDIA.

An ideal venue for private & corporate events

All the above dishes can be tailored as per request

Please note the following sharing charges will be at R45.00 per person.

All rice is ordered separately, some dishes may contain traces of nuts, please ask your server, if any dietary requirements please inform us. All foods are strictly hallal.

Prices are inclusive of 14% VAT. A discretionary 10% service charge will be added to your bill for tables over 6 and above and 15% for tables of 14 and above. Prices are subject to change prior notice.

Please note that from time to time certain dishes or ingredients are restricted due to market availability.



FIRST IMPRESSIONS-VEGETARIAN

“SHAKAHARI”

“At Geet we always source and utilize organic sustainable products and never source endangered species for our menu.” Thus Geet is not a simple meal but a ceremony, first the **"TASH-T-NARI"** is passed around so that you can wash your hands, and it would be **sacrilege** to use anything but your fingers to eat this meal. People sit in **fours** to eat this meal, which is considered **auspicious**

PUNJABI SAMOOSAS - PUNJAB

Delicate mix vegetables mashed and spiced stuffed in thick homemade pastry and deep fried golden
R35.00

CRISPY VEGETABLE CHILLI – GEET

Garden fresh vegetables sautéed in Schwan sauce
R55.00

SIRCOT KEBAB– UTTARAKHAND

Mashed sweet potatoes, elegantly stuffed cottage cheese tutti fruits and nuts deep fried
R55.00

MUTTER PALAK TIKKI-GEET

Seasonal vegetables, flavored and chef's specialty and cooked in tandoori oven
R55.00

JALAPENO ALOO POTHOHARI – RAJAHSTAN

Drum shaped kebab culled from potatoes mashed with herbs and cheese, filled with chopped jalapeño. A gift from the chefs of Pothohar, this kebab is deep fried golden
R60.00

DHINGRI BHOOL BHOOL- GEET

Mushroom stuffed with cottage cheese and cashew nut and chargrilled
R55.00

LAHORI SEEKH- LAHORE

Seasonal vegetables, flavored and chef's specialty and cooked in Tandoori oven
R80.00

GOOLABI PANEER KEBAB- LAHORE

Homemade cottage cheese lightly spiced and flavoured in three colour capsicum that melts in the mouth
R80.00

CORN TIKKI

Home cheese and paneer, potato, spiced with corn flour
R60.00

ONION POKORA

Sliced onions mixed with lentil batter and deep fried
R25.00



FIRST IMPRESSIONS - TANDOORI KEBABS

“Maansahari” (non-vegetarian)

The traditional clay oven is truly the heart of all Indian barbeque. All our tandoor's are served on a sizzling bed of onions in a traditional skillet, or perfectly plated. Accompanied with a selection of signature kebab contemporary variations of our signature sauce

DILLKHUSH KEBAB – LAHORE

Chicken marinated in sweet and sour spicy herbs stuffed with melt in your mouth cheese and chargrilled
CHICKEN- R65.00

ANARKALLI KEBAB – KERELA

Meat kebabs with pomegranate morel flavour napped pawa tempered in mustard seeds

ALL kebabs has the price in its own category below

CHICKEN- R70.00

LAMB- R85.00

FISH – R99.00

HARA LASSONI KEBAB - GEET

Chicken or prawn marinating of sweet and sour and spicy flavours and grilled with Garlic and spring onions

ALL kebabs has the price in its own category below

CHICKEN- R70.00

LAMB- R85.00

FISH – R99.00

BANJARA KEBAB- GEET

*A marriage of chicken and lamb pre-marinated with jalapeno and herbs spices, Steamed in a bag,
Chargrilled with cheese and then in the tandoori oven*
CHICKEN R85.00

NAWABI ARBI TIKKI – DEHLI

*In times of the Nawabs kebabs is royalty food this kebab is marinated in old royal spices and chargrilled
Napped pawa tempered in mustard seeds*

ALL kebabs has the price in its own category below

CHICKEN- R70.00

LAMB- R85.00

FISH – R99.00

CHATPATA KEBAB – MUMBAI

*Lemony mint and cashew nut paste, tempered with herbs and chargrilled
Napped with Sautéed onions and seasonal Corn and organic greens*

ALL kebabs has the price in its own category below

CHICKEN- R70.00

LAMB- R85.00

FISH – R99.00



PESHAWARI KEBAB- UTRAKHAND

*In the royal times with a marination of onion, garlic, ajwan paste, spices in nutty yoghurt
Napped pawa tempered in mustard seeds*

ALL kebabs has the price in its own category below

CHICKEN- R70.00

LAMB- R85.00

FISH – R99.00

JAHARAI MAKHMALI KEBAB

*A sweet and sour flavored marinate with cheese, yogurt and garlic and dill
Napped pawa tempered in mustard seeds*

ALL kebabs has the price in its own category below

CHICKEN- R70.00

LAMB- R85.00

FISH – R99.00

SAGAR RATAN SCALLOPS - MALABAR

*4 Seared scallops in white sesame seeds and coriander, tamarind pan fried with olive oil
A tangy dish perfect example fragrant found in Southern India
R75.00*

ROYAL REVOLUTION MIX SIZZLERS PLATTERS

“Mood up with Sizzling Fizzling Flavours

Marinated and char-grilled, served with either a mild or hot chutney

The cuisine of Kashmir has evolved over hundreds of years, the major influence was of **Kashmiri** -who use a lot of yogurt and turmeric and no onions or garlic, food is mainly cooked in mustard oil.

The typical Kashmiri dishes

Ask your server for platter preference

CHICKEN PLATTERS COMBO 2/4/6/8/10

Chicken Tikka, Chicken Samosas, Murgh Roniki Seekh

LAMB COMBO PLATTER

Lamb Samosas, Lamb Navabi, Gosht Benaresi Galuti

VEGETABLE COMBO PLATTERS

Vegetable Samosas, Onion Pokoras, Sirkoti tikki

SEAFOOD COMBO PLATTERS

Fish tikka, Scallops and Tandoori prawns



SABZI KI BAHAR

MAIN COURSE - VEGETARIANS- SHAAKHARI

*"There is more pleasure in making a garden than in contemplating a paradise."
At Peshawar, The Tandoori Cuisine Of The North-West Frontier Of India, Finds A New Meaning. The Haunt Of Every
Celebrity Passing Through,*

GOLI MASALA- PUNJAB

Organic greens steamed and mashed stuffed with homemade cheese slipped in a saffron creamy sauce
R80.00

RISTA SHAM SAVERA GREENS – DEHRADHUN

Chef's speciality homemade cottage cheese cooked in tomato saffron creamy gravy
R80.00

DHAL MAKNI – DEHLI

*Black lentils slow cooked overnight on charcoal
Creamy black lentils slow cooked for several hours on charcoal creamy and earthy*
R80.00

RAWAL PHINDI KE CHOLE – PUNJAB

Punjab's favourite chick peas with fried potatoes and cubes of cottage cheese
R80.00

AMIRITSARI MALAI PASANDA – AMIRITSAR

Creamy potato paneer dumplings, stuffed with delicate blend of clotted cream and herbs
R115.00

GAJALI MASOORI - HIMALAYA

*Spinach puree, homemade cottage cheese and green peas
Most exotic of the herbal India, traditionally ever green state warm lashes of vegetables*
R115.00

KATLI - PUNJAB

*Pan fried aubergine stuffed with homemade cottage cheese and butter nut, smoked chilli chutney
This Punjab dish is simple, healthy and yet is own fascination*
R80.00

KASMIRI DUM ALU

Potato cubes cooked in a tomato cream base and flavoured in coriander
R80.00

MUSHROOM MATTER

Fresh mushroom and green peas, onions and tomato gravy
R80.00

PANEER MAKNI - LUCKNOW

Paneer, simmered in satin smooth tomato gravy
R115.00



TAWA TAK- KA- TAK

All meals has the price in its own category below

TAWA TAK-A-TAK dishes cooked on the griddle (The Tawa). The taste sensation is both bold and refined, so whether you try a completely new dish or opt for an old favourite, these dishes are all served to your table on a traditional tawa. We employ the iron griddle for cooking, using the tak-a-tak method- One of the finest techniques of cooking in Indian Cuisine

TAK KA TAK NAWABI TAVA

Chicken and prawns cooked with tomatoes, onions and aromatic spices, served sizzling in red wine
R160.00

TAK KA TAK DHOI

*Tender boneless cubes braised in cumin, mustard seeds with thick yoghurt and pungent saffron.
Flattered paneer kofta in a onion gravy and dressed with roasted nuts and red wine*

LAMB – R160.00 CHICKEN- R125.00 OSTRICH – R125.00 PRAWN – R155.00

TAK KA TAK-LEMONGRASS INFUSED PAATRANI

Five spice squash curry, Malai parmesan broccoli and ginger favoured

LAMB – R160.00 CHICKEN- R125.00 OSTRICH – R125.00 PRAWN – R155.00

TAK KA TAK –MASALA

Piquant taste of boneless of meat cooked with green pepper, mushrooms and red wine

LAMB – R160.00 CHICKEN- R125.00 OSTRICH – R125.00 PRAWN – R155.00

TAK KA TAK RAARIYHA LAMB SHANK

Marrow filled lamb cooked with mince stock, rich in cloves, black cardamom and cinnamon which is added in minuscule quantities to bring out rare flavours and char grilled onions
R155.00

ROGINI LAMB PESHAWARI – PESHAWAR

Lamb on the bone with Kashmir chillies with tomato saran and traces of olive oil, saffron
R155.00

TAK KA TAK KOLAPURI

Boneless meats cooked in Punjabi garam masala with peppercorn, creamy coconut and red wine

LAMB – R160.00 CHICKEN- R125.00 OSTRICH – R125.00 PRAWN – R155.00

TAK KA TAK JALFREZI

Boneless chicken cooked with all julienne style peppers and onion

LAMB – R160.00 CHICKEN- R125.00 OSTRICH – R125.00 PRAWN – R155.00



MASTER PIECES - THE WORLD OF CURRY LOVERS

Select one of the following options with our preferred sauce below. Should you wish to try any of our dishes in its most authentic form? The recipe originates from the royal kitchens of India; the meats are cooked in the tandoor offering a rich smokiness to support the depth of flavour the most

All meals has the price in its own category below

AAB MASALENDAR – DEHLI

Cooked in an onion and tomato masala spice, crusted zucchini with pickled mushroom

LAMB– R145.00 CHICKEN- R110.00 OSTRICH– R120.00 PRAWN– R155.00

KA SALAN – SIALKOT

Classic curry with yoghurt, chillies and ground lentils

Sialkot is a city situated in a northeast of Punjab province in Pakistan, based in the foothills of the snow-covered Peaks of Kashmir. This tasty lamb curry is a delicacy cooked with yoghurt

LAMB– R145.00 CHICKEN- R110.00 OSTRICH– R120.00 PRAWN– R155.00

NIZAMI PASANDEY – DHELI

Bengali spiced mild reparation with creamy almond zingy gravy sauce

North India is a country with coverage towards Tandoor's wood fire and stone lined Bhatties

LAMB– R145.00 CHICKEN- R110.00 OSTRICH– R120.00 PRAWN– R155.00

MALAI MILAN CHELLO – MULTAN

Mouth melting morsels of boneless meats laced with cream, cardamom and cheddar

North Indian cuisine centre's on meat dishes much more than any region in India

LAMB– R145.00 CHICKEN- R110.00 OSTRICH– R120.00 PRAWN– R155.00

AACHARI MASALA - MULTAN

Charcoal oven grilled morsels of meat pre marinated with special pickling spices

Cooked in a tomato onion gravy

LAMB– R145.00 CHICKEN- R110.00 OSTRICH– R120.00 PRAWN– R155.00

BHUNA KALI MIRCH

Piquant taste of boneless meat cooked with green pepper, onion and black pepper

LAMB– R145.00 CHICKEN- R110.00 OSTRICH– R120.00 PRAWN– R155.00



ANDHRA MADRAS – TAMIL NADU

Simmered in coconut cream and finished in fresh coriander and coconut

LAMB– R145.00 CHICKEN- R110.00 OSTRICH– R120.00 PRAWN– R155.00

BUTTER MAKHNI – NORTH INDIA

Chargrilled boneless meats cooked in butter and satin smooth tomato creamy gravy finished with fragrant coriander.

LAMB– R150.00 CHICKEN- R120.00 OSTRICH– R120.00 PRAWN– R155.00

KANYAKUMARI – KANYAKUMAR

Boneless meat cooked in tomato gravy, layered with paneer in basil gravy and in cheese.
Multan is known as the City of Saint. Multan is famous for its sugar cane, mangoes, citrus and fruits

LAMB– R145.00 CHICKEN- R110.00 OSTRICH– R120.00 PRAWN– R155.00

ROGAN JOSH - DELHI

Succulent pieces of meats cooked in a saffron and onion gravy
North India is a country with coverage towards Tandoor's wood fire and stone lined Bhatties

LAMB– R145.00 CHICKEN- R110.00 OSTRICH– R120.00 PRAWN– R155.00

BADAMI –MULTAN / HYDRABAD

Tender boneless meat cooked in crushed almond and cashew nut cream sauce tenderly spiced
North Indian cuisine centers on meat dishes much more than any region in India

LAMB– R150.00 CHICKEN- R120.00 OSTRICH– R120.00 PRAWN– R155.00

MOONGDHANI – MULTAN

Juicy apricots, apple and coconut make these pieces of mouth-watering meats with slashing's of cream
Multan is known as the City of Saint. Multan is famous for its sugar cane, mangoes

LAMB– R145.00 CHICKEN- R110.00 OSTRICH– R120.00 PRAWN– R155.00

CORIANDER SCENTED CURRY WITH APRICOTS- KERELA

Authentic yellow curry paste used in a wide variety of dishes simmered in curry leaves, cooked with apricots

LAMB– R145.00 CHICKEN- R110.00 OSTRICH– R120.00 PRAWN– R155.00



AQUATIC STROKES - SEA-FOOD BENAZEER

Southern India's rich culinary legacy comes to you, authentic and un tampered from the heart of this vastly varied stretch of land courted by the sea. savour unique seafood specialities from Kerala or choose to enjoy the tradition vegetarian fare; Geet brings you an uncommon collection of southern india's most enticing dishes.

ROGAN MACHLI – LAHORE

King Klip fish simmered in ripe tomato and ginger and Dill with tamarind
R165.00

MACHLI BRINJAL BANJARA MASALA- BANGAL

King Klip fish cooked in coconut and tomato gravy, layered with Aubergine tenderly spiced
R165.00

PRAWN BALCHAO – KERELA

Traditional spicy queen prawn curry with coconut cream. The recipe originates from the Royal kitchens of Chennai
R155.00

JHINGA MAKHNI - MUMBAI

Queen de-shelled queen prawns cooked in buttery tomato gravy
R155.00

KARWARI PRAWNS– KERELA

Southern costal recipe of tamarind queen prawns, coconut and red chilli
R155.00

CHETTINAND CRAB- MADRAS

Fresh crab sections flavoured with 'Chettinand' spices, pan seared to perfection
R175.00

POMEGRANTE JHINGA --KANYAKUMARI

*Tiger Prawns semi dry cooked in crushed chilli and pomegranate and west coast flavours (5 pieces)
Served on a mound of curried potato Putto*
R280.00

TIGER PRAWN JHINGA MAKHNI - MUMBAI

Tiger prawns cooked in buttery tomato gravy (5 pieces)
R 280.00

KOLLAM SEAFOOD CURRY - KERELA

Precious sea fruit bouquet with curried assortment of prawns, scallops and fish, served a tomato aachar sauce
R250.00



RICE SPREAD - KING OF BIRYANI

In India Hyderabad is the food lover paradise, and Dum Biryani is the one of the popular dish in this paradise.

Biryani is originally a Royal dish, and it is especially popular and famous in traditional areas of India.

Placing Hyderabad Biryani in the top of the list in all the varieties of Biryanis.

Dum Biryani means the steam-cooked rice with the different rich spices, chicken and ghee.

All Biryani are served with riata

SHAI SABZ BIRYANI - HYDERABAD

Slow cooked seasonal vegetables and basmati rice with saffron, ginger and cardamom

R90.00

MURGH SOFIYANI BIRYANI - HYDERABAD

Slow cooked chicken and basmati rice with saffron, ginger and cardamom

R 115.00

GOSHT CHILGOZA BIRYANI - HYDERABAD

Slow cooked lamb and basmati rice with saffron, ginger and cardamom

R140.00

SAMUNDRAI NARYALI BIRYANI - HYDERABAD

Slow cooked king klip fish and basmati rice with saffron, coconut and rosewater

R 145.00

JHINGA NARYALI BIRYANI - HYDERABAD

Slow cooked prawns and basmati rice with saffron, coconut and saffron

R145.00

COCONUT RICE

Aromatic basmati rice sprinkled with toasted coconut and fresh fragrant coriander

R 25.00

LEMON RICE

This rice is inspired by the South Indians. Soft basmati rice flavoured drizzled in tangy lemon, mustard seeds and crunchy cashew nuts

R 25.00

CORIANDER RICE

Basmati rice cooked and laced with coriander and curry leaves

R25.00

MUSHROOM RICE

An excellent marriage of soft rice cooked in mushroom and spices "excellent"

R 35.00

BURNT GARLIC RICE

Basmati rice cooked and laced with coriander and curry leaves and olive oil burnt garlic

R 35.00



BAKED CANVAS BASKET - NAAN BREAD

Let food be your medicine and medicine be your food.

Naan is an essential accompaniment to hot meals. It is considered as a staple food in South and Central Asia. During Mughal times, Naan was a popular breakfast food and was eaten with kebabs. Geet's Naan bread is baked in a bee hive shaped clay oven and it comes in a large variety of flavours.

KHAMIRI NAAN

Homemade bread made from fermented dough layered in fresh apple, cashew nut and pineapple (fruit cocktail)

R 25.00

KEBABERIGE NAAN

Fresh fluffy bread from fermented dough stuffed with cheese garlic kalunji coriander (cocktail of 8 pcs)

R 20.00

CHURI NAAN

Homemade bread made from fermented dough layered flavoured in coconut and nuts

R 25.00

KHASTA ROTI

Homemade bread made from fermented dough layered ajwain and aniseed salty flavour

R 25.00

ROGNI NAAN

Enriched homemade bread from fermented dough flavoured in sesame seeds

R 20.00

GARLIC & OLIVE NAAN

Unleavened bread topped with olives and garlic baked to perfection

R 25.00

HONEY & CORIANDER KULZZA

Fresh fluffy bread topped with a sweet spread of honey, coriander and onion seeds, baked crisp

R25.00

PESHAWARI NAAN

Unleavened bread stuffed with dried fruits and raisins baked to a succulent sweetness

R 25.00

JALAPEÑO NAAN

Enriched homemade bread from fermented dough and flavoured with jalapeño

R 25.00

MASALA CHEESE & TOMATO NAAN

Unleavened bread stuffed with cheese and tomato and onion

R 25.00

RUMALI ROTI

The name romali roti means handkerchief bread. Extremely thin bread, served folded "excellent"

R25.00



GARDEN OF GEET SALAD - VEGETABLE NIRVANA

How can you tell a chili bean from a regular bean? The chilly one wears a shawl.
Let my words, like vegetables; be tender and sweet, for tomorrow I may have to eat them. When is a
cucumber like a strawberry? When one is in a pickle and the other is in a jam.

GREEK SALAD

A rough country salad of juicy tomatoes, crisp cucumber, sliced onions, green pepper,
feta cheese and black olives.

R30.00

CAPRESE SALAD

*Grilled tomatoes and cottage cheese on a bed of grilled aubergine laced with basil
What is a Honeymoon Salad? Lettuce alone, with no dressing.*

Chefs' speciality

R65.00

PAPAYA SALAD

*Geet's famous papaya salad, tossed in date and tamarind sauce with crunchy cashew nuts,
Fresh lemon grass and sesame seeds*

R50.00

SOFT HUES -TONGUE TEASERS

Riata is a side dish in Indian cuisine which is made by blending thick yogurt with various fruits, vegetables, and
spices. Riata is both cooling and spicy, with the yogurt soothing the mouth while eating spicy food, while the
chilies which are frequently used in riata keep the taste buds on their toes.

CUCUMBER RIATA

Yogurt, with garden fresh cucumber lightly spiced with chat masala

R15.00

APPLE, POMEGRANATE AND ALMONDS RIATA

Yogurt, with garden fresh apple, almonds and pomegranate juice spiced with chat masala

R15.00

MIX SPICY RIATA

Mint homemade yogurt, with garden fresh chopped onion .cucumber, tomato and spiced chat masala

R15.00