

Starter Platters

A collection of different starters individually combined, creating different flavours & spices, suitable for small to large parties.... A wonderful way to start your dining experience ...

Sha-Jahan Veg Platter

R 90

Cheese and Corn Samosas, Harabara Kebab, Paneer Chilli & Onion Bhajia: **For 2 Available for groups of two, four, six and larger sharing**

Mosaic Non-Veg Platter

R135

Chicken Tikka, Lassoni Kebab, Gilafi Sheekh Kabab, Mutton Samosas: **For 2**
Grilled Prawns optional

R170

Available or groups of two, four, six and larger Sharing

Maha-Raja Platter

R150

Kebab-E-Harzarvi, Mutton Samosas, Masala Halloumi, Gilafi Seekh Kebab , Onion Bhajia& Chicken Lollipop: **For 2**

Available for groups of two, four, six and larger sharing

1KG Prawn Platter

R385

20 Queen Prawns grilled in a lemon butter sauce with the option of garlic and masala.

Available in smaller portions 5 Prawns R100 10 Prawns R 200

We accept all Major Credit Cards All the above dishes can be Tailored as per request Please note: Sharing charges will be R45.00 per person.

*Preparation time is between 15 to 20 min depending on dish
 . Only the purest ingredients are used in our cuisine
 Please note: we have a separate FOOD AND WINE PAIRIN MENU
 All foods are strictly halaal. Prices are inclusive of 14% VAT
 A 10% service charge will be added on all split bills. Parties 5 and more a
 10% service charge will be added Parties 20 and more a 15% service
 charge will be added on thereafter Please note all rice and breads, is
 ordered separately Please inform us, if there, any, special dietary
 requirements.*

Starters

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| Onion Bhajia / Pokora | V | R49 |
| Sliced onion in savoury batter and deep-fried to a crisp perfection | | |
| Spinach Bhajia / Pokora | V | R49 |
| Spinach in savoury batter and deep-fried to a crisp perfection | | |
| Tandoori Aloo | V | R69 |
| Potatoes stuffed with minced vegetables, placed in a tandoori oven | | |
| Masala Brinjal | V | R65 |
| Thinly sliced brinjal marinated in savoury batter and deep-fried to a crisp perfection | | |
| Paneer Chilli | V | R69 |
| Homemade cottage cheese, onion and green pepper marinated and served in a sweet and sour sauce | | |
| Cauliflower Manchurian (fusion) | V | R57 |
| Cauliflower with peppers, chillies & onions in a secret sauce | | |
| Masala Halloumi | V | R57 |
| Deep fried halloumi, with a tinge of masala | | |
| Garden Fresh Salad | V | R50 |
| Fresh garden vegetables topped with olives and Danish feta cheese. | | |
| Pride of India Special | V | R67 |
| Julian of fresh greens and fruit tossed in Pride of India's special dressing. | | |
| Chicken Manchurian | | R72 |
| Tangy chicken strips with peppers, chillies & onions in a schweasion sauce | | |
| Chicken Tikka | | R59 |
| Morsels of chicken marinated in the famous "Tandoor Masala" and grilled in a clay oven | | |

Gilafi Seekh Kebab

R72

Minced lamb kebabs deliciously flavoured with a hint of ginger & masala, char-grilled to perfection

Calamari

R75

Grilled Falklands calamari tubes in a lemon butter garlic or masala sauce

Chickn Lolliop

R65

Galuti on naan

R68

A soft mutton patty, exotically spiced and finely minced served on a naan with condiment



Hand Crafted Signature Dishes

Gosht Mirch Signature

R175

Cubes of lamb browned with onions, black pepper corns and selected spices finished with freshly crushed green pepper and a sprinkle of coriander.

Butter Chicken Vanilla

R140

Tandoori spiced boneless chicken finished in a tomato reduction flavoured with vanilla pods and saffron

Machli Mitch

R190

Kingklip fused with a light onion base, Mitch's special spices with slices of banana cooked into the curry

Signature Jhinga Jolpuri

R195

Prawns (out of shell) marinated in tantalising exotic signature spices, simmered into a thick spicy sauce with tomato, onion and green peppers

Prawn Masala Signature

R185

Juicy prawns sautéed in a tomato and pepper gravy combined with cinnamon

Crab Curry Signature

R240

Crab cooked in the shell, in an exotic spicy North Indian style, flavours of tomato, cardamom and coconut

Murgh Leembo Signature

R135

Chicken marinated with lemon and saffron, thereafter cooked with lemon infused olive oil.
A wonderful one of a kind addition

Lamb Shank Signature

R179

Whole tender lamb shank cooked in an aromatic masala gravy with potatoes, coriander and a touch of garam masala

Lamb Aarchari Masala Signature

R160

Light onion reduction, flavours with a uniqueness of aachari masala spice, clove cumin and saffron, an addition of few mango pieces to combine with aarchari texture

Variety Main meal

Enjoy a variety of all the best dishes

Chef Selection of 5 curries (Chicken Kurma; Fish Madras; Rogan Josh; Palak Paneer; Yellow Dhal) served with rice and naan.
Substitution may incur additional charges.

Tahli for 1- R300**Tahli for 2 R 525****Tahli for 4 R 950****Pure Veg Tahli**

Chef Selection of 5 curries (Vegetable Kurma; Yellow Dhal; Bombay Aloo; Palak Paneer; Vegetable Jalfrezi) served with rice and naan.

Tahli for 1- R195**Tahli for 2 R 350****Tahli for 4 R 650**

Main Course

Chicken

Half portion Full

Portion

Kadia Murgh

Tender pieces of chicken cooked in a combination of yogurt, Indian spices, tomatoes, green pepper and garnished with fresh coriander

R75

R125

Butter Chicken

Tandoori spiced chicken finished in a creamy tomato gravy flavoured with qasturi methi and saffron

R75

R130

Murgh Palak (Saag)

Combined with a spinach and saffron flavour and coconut milk

R130

Murgh Shai Kurma

In a cashew nut and cream gravy combined with a maghlai flavour

R135

Chicken Tikka Masala

In a creamy onion, tomato, green pepper gravy, scented with spices.

R135

Mugh Vindaloo

A North Indian delicacy flavoured in ginger, garlic, red chilli served with potatoes

R70

R130

Chicken Biryani

Basmati rice cooked with the "Pride of India" special masala's

R135

Tandoori Chicken

Whole baby Chicken marinated in aromatic Indian herbs and spices barbecued in a traditional clay oven, served with chips

R125

Lamb

LambPalak (Saag)

Combined with a spinach and saffron flavour and coconut milk

R85

R155

Lamb Shai Kurma

De-boned leg lamb in cashew nut and cream gravy combined with a maghlai flavour

R160

LambVindaloo

A North Indian delicacy flavoured in ginger, garlic, red chilli served with potatoes

R80

R150

Rogan Josh

De-boned leg lamb in a clove and masala flavour

R85

R155

Lamb Madras

Delicious tomato based curry with touch of coconut

R140

Lamb chop Masala

Lamb Chops marinated in a clove and masala flavour

R170

Lamb Biryani

Basmati rice cooked with the "Pride of India" special masala's

R160

Rokra Lamb chops

Four tender lamb chops marinated in a fusion South African Braai Style, combined with Indian masala, served with mashed potato.

R155

Seafood

*Half portion Full
Portion*

Calamari main

Grilled Falkland's calamari prepared in a light butter sauce with paprika, ginger and masala

R120

Grilled Kinglip

Kingklip fillet grilled in a chana masala batter, topped with a side of black lentils and salad

R165

Chicken & Prawn Tikka Masala

In a creamy onion, tomato, green pepper gravy scented with spices.

R180

Prawn Shai Kurma

In cashew nut and cream gravy combined with a maghlai flavour

R200

Kingklip Palak (Saag)

Combined with a spinach and saffron flavour and coconut milk

R175

Kingklip Madras

Delicious tomato based curry with a touch of coconut

R90

R179

Prawn Vindaloo

A North Indian delicacy flavoured in ginger, garlic and red chilli served with potatoes

R95

R189

Jhinga Tikka masala

King Prawns off the shell in a mildly spicy butter sauce, served in a Kadai

R215

Prawn Biryani

Basmati rice cooked with the "Pride of India" special masala's

R90

R175

Fish Biryani

Basmati rice cooked with the "Pride of India" special masala's

R175

*Indo-Fusion**Pasta**Butter Chicken Pasta*

R90

Prawn Masala Pasta

R95

*Main Course- Vegetarian**Portion***Paneer Palak (Saag)**

Combined with a spinach, saffron flavour and coconut milk

R48

R90

Paneer Shai Kurma

Cubes of paneer in cashew nut and cream gravy combined with a maghlai flavour

R99

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| Vegatable Shai Kurma | R55 | R105 |
| Mixed garden fresh vegetables in cashew nut and cream gravy combined with a maghlai flavour | | |
| Vegatable Makhnwala | R50 | R98 |
| In a mildly spicy butter sauce, served in a Kadai . | | |
| Paneer Makhana | R50 | R95 |
| In A mildly spicy butter sauce, served in a Kadai | | |
| Vegatable Jalfrezi | | R96 |
| Mixed vegetables in a tomato based sauce with green pepper and scented with spices. | | |
| Bombay Aloo | R40 | R75 |
| Himalayan style hot 'n spicy potatoes combined with cumin seeds and cooked in ground spices | | |
| Broad Beans and Potatoes | R42 | R80 |
| Butter Beans soaked overnight and cooked in a mughlai style | | |
| Yellow Dahl | R40 | R75 |
| Yellow lentils soaked overnight and braised with cumin, garlic and coriander | | |
| Dahl Makhni | R40 | R79 |
| Black lentils cooked with pureed tomatoes & butter with Rajma beans added to it | | |
| Matter Paneer | | R95 |
| A delicate blend of home based cottage cheese with fresh garden peas cooked in rich gravy | | |

Rice specialties

Plain Basmati Rice

R20

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| Jeera Pulao Rice | R35 |
| Basmati rice cooked with a touch of cumin seeds & spice, combined with mushrooms and peas | |
| Coconut Rice | R28 |
| Basmati rice laced with coconut and coriander | |
| Mushroom Rice | R35 |
| Basmati rice cooked in mushroom and rosewater | |
| Vegetable Fried Rice | R45 |
| Aromatic basmati rice cooked in Asian style vegetables | |

Naan Bread

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| Butter Naan | R16 |
| Garlic Naan | R17 |
| Enriched homemade bread made from fermented dough flavoured in garlic | |
| Rogni Naan | R22 |
| Enriched homemade bread made from fermented dough flavoured in sesame seeds | |
| Kurmi Naan | R21 |
| Enriched homemade bread made from fermented dough and flavoured in carrots and green peppers | |
| Masala Cheese Naan | R31 |
| Enriched homemade bread made from fermented dough flavoured in cheese | |
| Lechada Paratha | R20 |
| Enriched homemade bread made from fermented dough and flavoured layers of butter | |
| Honey and Corriander | R27 |
| Chilli Naan | R22 |
| Tandoori Roti | R17 |
| Enriched homemade brown bread made from fermented dough | |
| Stuffed Kulcha | R32 |
| Indian bread stuffed with Aloo and a Paneer filling baked in a tandoor | |
| Rumali Roti | R26 |
| "Pride of India" speciality, flat handkerchief bread baked on a tawa and folded in foil | |
| Missi Roti | R22 |
| A crisp bread lightly flavoured with cumin, chopped onion and coriander cooked in a Tandoori oven, made from lentil flour | |
| Bread Basket (Butter Naan; Garlic Naan; Missi Roti; Rogni Naan) | R90 |
| Nuttella Naan | R39 |
| Spinach & Fetta Naan | R32 |

Desserts

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| Gulab Jamun | R50 |
| Dumplings of reduced milk, served in warm in rose syrup. | |
| Gulab Jamun & Ice Cream | R56 |
| Full Cream Vanilla Ice Cream | R45 |
| Have it plain or with a selection of mango pulp or chocolate sauce | |
| Kulfi Ice cream | R65 |
| A selection of three unique Indian flavoured ice cream in one serving. Either one of them separately or order them as its 3 in 1 combination. Flavours consist of pistachio, barfee (saffron), mango and pista. | |
| Malai Raboli | R55 |
| Mango Ras Ice Cream | R55 |
| Pistachio Safron Ice Cream | R55 |
| 2 Tier chcolate Mousse | R50 |
| White Choclate Hazelnut Mousse | R55 |
| Red velvet | R55 |
| Panna Cotta Caramel | R55 |
| A traditional Piedmontese dessert topped with a light caramel coating. | |
| Mango Semifreddo | R49 |
| Mango Chilli Sorbet or Lemon | R55 |
| A wonderful fusion experience, which enters your palate, basic mango softness | |

with a spicy ginger masala.

