



INDIAN SUMMER *Menu*



Dear Guest,
India is a fascinating land know for its cultural heritage and traditional hospitality and a country with a variety of culinary delights.

We at Indian Summer have tried to trace the origin, adapt and prepare cuisines and regional delicacies in their authenticity and have put in sincere efforts to adhere to the Indian tradition of hospitality in making you feel at home and to serve you to your fullest satisfaction. Do accept our apologies if we, for some reason err in catering to your specific need. You are most valuable to us as our esteemed guest.

Thank you for patronising us.

Enjoy your meal!

**Management & Staff,
INDIAN SUMMER**



*Swagat
(Welcome)*

Note

- Certain dishes contain nuts and dairy products.
- Please inform staff of any allergies.
- Allow us 20-25 minutes to serve you as all meals are freshly prepared on order.
- Items are subject to availability.
- Orders once placed cannot be cancelled.
- We do takeaways & outside catering for all occasions.
- Set menu & function packages available per request.

Soups

Lemon & Coriander Soup

R32.00

Lemon and fresh Coriander clear soup with cabbage and carrots.

Cream of Tomato

R32.00

A blend of fresh tomatoes, garlic & ginger tempered with cumin seeds and a touch of cream.

Muligtani Shorba

R32.00

Mildly spiced lentil soup flavoured with ginger, garlic and coriander.

Hot 'n Sour Soup

R28.00

Chicken OR Vegetable

Manchow Soup

R28.00

Chicken OR Vegetable

Salads

Green Salad

R32.00

Greek Salad

R38.00

Starters

Vegetarian

Paneer Tikka

R48.00

Slices of homemade cottage cheese laced in a marination of yoghurt, herbs and exotic spices glazed along with green pepper, tomato & onion, in a clay oven

Pahadi Paneer Tikka

R48.00

Slices of homemade cottage cheese laced in a marination of yoghurt, herbs and mint sauce glazed along with green pepper, tomato & onion, in a clay oven

Paneer Chilli

R48.00

Cottage cheese cooked in a thick spicy chilli sauce, with green pepper & onion

Paneer Pakoda

R48.00

Cottage cheese deep fried with batter

Vegetable Manchurian

R48.00

Minced vegetable dumplings deep fried & cooked in a thick garlic soya sauce

Gobi Manchurian

R48.00

Cauliflower florets batter fried & cooked in garlic, soya sauce.

Garlic Mushroom

R48.00

Fresh mushrooms tossed in garlic butter with green pepper and onion.

Vegetable Pakoda

R40.00

An assortment of sliced vegetables deep fried with batter

Potato Vada

R34.00

Mashed potatoes spiced with ginger, garlic and mustard seeds and deep fried with batter

Potato Samosas

R22.00

4 Pieces

Vegetable Platter

R130.00

An assortment of paneer, mushrooms, pakoda, potato vada & samosa (serves 4)

Starters

Non-Vegetarian

Fish-Tikka **R58.00**

Chunks of fish fillet marinated in tandoori masala and delicately cooked to perfection over charcoal.

Grilled Prawns **R74.00**

Prawns tossed in garlic-butter with green peppers & onions and served with chips.

Tandoori Chicken **R108.00**

Chicken marinated in a yoghurt and chilli sauce enriched with malt vinegar, ginger-garlic paste, lemon juice and garam masala, skewered and grilled in a clay oven.

Sukha Chicken **R44.00**

Boneless chicken braised with onion and coriander (medium spiced)

Malai Kabab **R46.00**

Chicken marinated in cream cheese, cashew nut, ginger-garlic paste and grilled in a clay oven.

Chicken Tikka **R42.00**

Boneless cubes of chicken marinated in a chef's special mix flavoured with kasuri methi, cooked in a clay oven.

Chicken Lollipop **R42.00**

Chicken wings marinated in the chef's special mix and deep fried.

Chilli Chicken **R48.00**

Fried chicken strips cooked in a thick spicy garlic-chilli sauce with green pepper and onion.

Chicken Manchurian **R48.00**

Fried chicken strips cooked in a thick garlic & soya sauce.

Chilli Lamb Chops **R78.00**

Marinated lamb chops served in a tangy thick garlic-chilli sauce.

Mutton Mince Samosa **R22.00**

(4 Pieces)

Sheekh Kabab **R44.00**

Mutton mince kababs tossed in garlic butter with green pepper & onion.

Kabab Platter **R148.00**

An assortment of chicken and lamb preparations marinated with yoghurt, spiced with chillies and green masala. (serves 4)

Main Course

Main course dishes are not served with bread/rice (to be ordered separate)

Vegetarian

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| Paneer Makhani | R64.00 |
| Cubes of fresh cottage cheese cooked in a mild & sweetened tomato and cashew nut gravy enriched with fresh cream and butter. | |
| Paneer Butter Masala | R68.00 |
| Cottage cheese, diced green pepper & onion cooked in a spicy rich tomato gravy enriched with butter. | |
| Palak Paneer | R64.00 |
| Cottage cheese cooked with spinach tempered with garlic & cumin seeds. | |
| Dhingri Dolma | R64.00 |
| Slices of fresh mushroom, onion & green pepper cooked in an onion tomato gravy with grated cottage cheese. | |
| Paneer Bhurji | R64.00 |
| Grated cottage cheese with diced onion, green pepper & tomato. | |
| Vegetable Kolhapuri | R64.00 |
| Fresh vegetables cooked in a spicy onion-tomato gravy with home made spices. | |
| Vegetable Korma | R68.00 |
| Fresh vegetables cooked in a mild and sweet cashewnut gravy, with cottage cheese and exotic spices | |
| Aloo - Gobi - Mutter Masala | R48.00 |
| Potato, cauliflower & green peas tempered with cummin seeds and coriander in a thick onion gravy. | |
| Aloo Jeera | R38.00 |
| Dry potato cubes tempered with cummin seeds. | |
| Chana Masala | R40.00 |
| Chic-peas cooked in a brown onion-tomato gravy with traditional Punjabi spices. | |
| Dal Makhani | R40.00 |
| Sugar beans and black lentils simmered overnight, tempered with garlic, enriched with butter and fresh cream. | |
| Dal Fry | R34.00 |
| Yellow lentils tempered with garlic and cumin seeds. | |
| Brinjal & Potato | R54.00 |
| Brinjal & potato cooked in a medium spiced onion/tomato sauce. | |
| Vegetable Peshavari | R68.00 |
| Mixed fresh vegetables cooked in a sweet & spicy onion sauce with almonds & raisins. | |
| Sambar | R34.00 |
| Yellow lentil braised with onion, brinjal and butternut | |

Main Course

Main course dishes are not served with bread/rice (to be ordered separate)

Seafood

Prawns Curry

R80.00

Prawns cooked in a sour & tangy sauce of freshly ground coconut, mustard, coriander & flavoured with curry leaves.

Prawns Tikka Masala

R80.00

Prawns cooked in a spicy tomato gravy enriched with butter & fresh cream.

Prawns Korma

R80.00

Prawns cooked in a thick mild & sweet cashewnut gravy with fresh cream.

Prawns Makhani

R80.00

Prawns cooked in a mild & sweet smooth tomato gravy flavoured with kasoori methi and enriched with fresh cream and butter.

Chicken 'N' Prawns Curry

R80.00

Boneless chicken and prawns cooked in a tangy onion gravy flavoured with lemon juice, coriander & coconut.

Prawns Kadai

R80.00

Prawns cooked with green pepper & onions in a thick medium spiced onion gravy, flavoured with special grounded spices.

Malabar Fish Curry

R80.00

Fish cooked in a sour spicy tomato-onion gravy with whole coriander, mustard seeds & curry leaves.

Prawn Peshavari

R88.00

Prawns cooked in a sweet & spicy onion sauce with almonds & raisins.

Main Course

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Chicken

Butter Chicken

R68.00

Shredded chicken cooked in a mild & sweet smooth tomato gravy flavoured with kasoori methi and enriched with fresh cream and butter.

Chicken Korma

R68.00

Shredded pieces of boneless chicken cooked in a mild & sweet cashewnut gravy and enriched with fresh cream.

Chicken Tikka Masala

R68.00

Boneless chicken cubes cooked in a spicy tomato gravy enriched with butter and fresh cream.

Madras Chicken

R68.00

Boneless chicken pieces cooked in a sour & spicy tomato, onion and coconut gravy tempered with mustard seeds & curry leaves.

Chicken Saagwala

R68.00

Chicken cubes cooked and tempered with garlic & cumin seeds with spinach.

Chicken Vindaloo

R68.00

Chicken cooked in spicy thick onion gravy with potato and kashmiri chillies.

Chicken Kolhapuri

R68.00

Chicken cooked in a traditional spicy onion tomato gravy with home made spices.

Chicken Peshavari

R78.00

Boneless chicken cooked in a sweet & spicy onion sauce with almonds & raisins.

Chicken Butter Masala

R78.00

Chicken on the bone cooked in medium spiced tomato/onion gravy with finely chopped green pepper & onion, enriched with butter.

Main Course

Main course dishes are not served with bread/rice (to be ordered separate)

Lamb

Lamb Vindaloo

R88.00

Lamb cubes cooked in a spicy thick onion gravy with potato, garnished with Kashmiri chillies.

Lamb Rogan Josh

R88.00

Lamb cubes cooked in a brown onion gravy

Lamb Korma

R88.00

Shredded pieces of lamb cooked in a mild & sweet cashewnut gravy with fresh cream

Lamb Jalfrezi

R88.00

Lamb cubes brazed with garlic & cumin seeds and cooked with green pepper & onions

Kheema Aloo Mutter

R68.00

Mutton mince cooked in onion gravy with peas & potato

Madras Lamb

R88.00

Lamb cubes cooked in a sour & spicy onion - tomato - coconut gravy, tempered with mustard seed & curry leaves

Lamb Peshavari

R96.00

Lamb cubes cooked in a sweet & spicy onion sauce with almonds & raisins.

Dal Gosht

R84.00

Lamb cooked with yellow lentils tempered with garlic and curry leaves

Breads from the clay oven

Tandoori Roti

R9.00

Whole wheat flour unleavened Indian bread baked in a charcoal oven

Butter Naan

R10.00

Leavened bread from refined flour, prepared in the clay oven

Garlic Naan

R16.00

Leavened bread made with refined flour layered with crushed garlic

Lacchedar Paratha

R18.00

White flour bread, layered in butter and freshly baked in a charcoal oven

Roghani Naan

R16.00

Leavened bread from refined flour layered with sesame seeds

Aloo Paratha

R18.00

Bread stuffed with mashed potatoes

Onion Kulcha

R18.00

Bread stuffed with braised onion

Peshavari Naan

R26.00

Bread layered with almonds, cashew nuts and raisins

Paneer Paratha

R26.00

Bread stuffed with spiced cottage cheese

Kheema Paratha

R26.00

Bread stuffed with spiced mutton mince

Bread Basket

R82.00

An assortment of six freshly baked Indian bread

Tawa Roti

R5.00

Rice Specialities

Steamed Basmati Rice **R10.00**
Fluffy white long grained Indian rice

Jeera Rice **R24.00**
Basmati rice tempered in butter with cumin seeds and fresh coriander

Vegetable Pulao **R26.00**
Basmati rice cooked with fresh vegetables & cream

Peas 'n' Mushroom Pulao **R26.00**
Basmati rice cooked with mushrooms & green peas

Biryani

Vegetable Biryani **R64.00**
Fresh vegetables cooked in basmati rice with Hyderabad spices

Chicken Biryani **R68.00**
Succulent pieces of chicken cooked with basmati rice using home made spices

Lamb Biryani **R88.00**
Lamb cubes cooked with basmati rice flavoured with mace & spices

Accompaniments

Raita **R32.00**

Sambal **R12.00**

Pickles **R12.00**

Chutney (Mrs Balls) **R12.00**

Bombay Chaat Menu

Pani Puri (7 Pieces)	R22.00
Sev Puri (7 Pieces)	R22.00
Dahi Batata Puri (7 Pieces)	R26.00
Bhel Puri	R26.00
Chola Bhatura (2 Pieces)	R58.00
Extra Bhatura (1 piece)	R9.00
Kachori (3 Pieces)	R26.00
Punjabi Samosa (3 Pieces)	R24.00
Puri Bhaji (Braised Potato)	R58.00
Extra Puri (1 Puri)	R9.00

South Indian Menu

Gluten free

Sada Dosa	R28.00
Onion Dosa	R34.00
Masala Dosa	R48.00
Paneer Bhurji Dosa	R64.00
Paneer Chilli Dosa	R64.00
Onion Uttapam	R52.00
Masala Uttapam	R52.00
Extra Sambar/Chutney	R8.00

Idli/Medhu Vada/Dahi Vada/Dhokala prepared specially on order with a days notice (minimum order of R150)

Indian-chinese Cuisine

Vegetable Fried Rice R54.00

Vegetable Noodles R54.00

Chicken Fried Rice R60.00

Chicken Noodles R60.00

Egg Fried Rice/Noodles R60.00

Schezwan Fried Rice (Veg/chicken) R68.00

Schezwan Noodles (Veg/chicken) R68.00

***(Served with Noodles / Fried Rice)**

***Garlic Prawns R86.00**

(Served with noodles or fried rice)

***Prawns Chilli R86.00**

(Served with noodles or fried rice)

***Chicken Manchurian R78.00**

(Served with noodles or fried rice)

***Chilli Chicken R78.00**

(Served with noodles or fried rice)

***Vegetable Manchurian R74.00**

(Served with noodles or fried rice)

***Vegetable Schezwan R74.00**

(Served with noodles or fried rice)

***Paneer Schezwan R74.00**

(Served with noodles or fried rice)

***Paneer Chilli R74.00**

(Served with noodles or fried rice)

***Mushroom Chilli R74.00**

(Served with noodles or fried rice)

Desserts

Gulab Jamun

R26.00

An exotic soft and spongy Indian delicacy immersed in sugar syrup. (served warm)

Gulab Jamun with Ice Cream

R26.00

An exotic soft and spongy Indian delicacy immersed in sugar syrup served with a scoop of vanilla ice cream.

Sweet Vermicelli

R24.00

Vermicelli cooked in sweetened milk. (served warm)

Sweet Vermicelli With Ice Cream

R22.00

Vermicelli cooked in sweetened milk served with a scoop of vanilla ice cream.

Gajar Halwa

R26.00

Grated carrot pudding cooked in thickened milk enriched with nuts and fresh cream. (served warm)

Gajar Halwa With Ice cream

R26.00

Grated carrot pudding cooked in thickened milk enriched with fresh cream served with a scoop of vanilla ice cream.

Bombay Crush

R24.00

Rich milky drink with ice cream, sabza seeds & falooda, flavoured with rose syrup and topped with nuts.

Ice Cream with chocolate sauce

R24.00

Vanilla ice cream topped with chocolate sauce.

Kulfi

R26.00

Home made ice-cream

Sooji

R24.00

Beverages

Lassi	R18.00
Sweet or Salted or Mango	
Milk Shake	R24.00
Chocolate, Strawberry, Lime , Vanilla	
Milk Shake	R26.00
Coffee, Mango, Milo	
Masala Tea	R18.00
Tea	R16.00
Coffee	R20.00
Milo / Hot Chocolate	R20.00
Fresh Juices	R18.00
Fresh Lime (soda or water)	R24.00

Kiddies Menu

Masala Chips	R24.00
French Fries	R20.00
Chicken Kabab with Chips	R38.00

