

EXPERIENCE THE CHARM OF NORTH INDIAN CUISINE

IN THE HINDU MYTHOLOGY, ANNAPURNA IS THE GODDESS OF HARVEST WHO PROVIDES FOOD IN ABUNDANCE TO AN UNLIMITED AMOUNT OF PEOPLE. INTERPRETING THIS DIVINE ASPECT OF NOURISHING CARE, ANNAPURNA RESTAURANT, SERVES AUTHENTIC AND DELECTABLE INDIAN CUISINE TO CAPE TOWN'S LOCALS AND VISITORS AT A REASONABLE PRICE. A RED BOWL WITH GOLDEN GRAINS AND A BIG WOODEN PLATE SYMBOLISING RICH HARVESTS AND INDIAN HOSPITALITY REPRESENT THE ABUNDANCE OF QUALITY FOOD AND THE LARGE VARIETY OF DISHES AT ANNAPURNA RESTAURANT

Tygerwaterfront
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STARTERS

Vegetable Samoosa (4 PIECES)	35
Mince Samoosa (4 PIECES)	55
Onion Bhajiya	48
MILDLY SPICED ONIONS MIXED WITH GRAM FLOUR AND DEEP FRIED	
Paneer Tikka	70
HOMEMADE COTTAGE CHEESE MARINATED WITH ONIONS AND PEPPERS, GRILLED	
Pakoras	40
FRESH SEASONAL VEGETABLES DIPPED IN BATTER AND FRIED CRISP	
Chicken Tikka	50
MILDLY SPICED MORSELS OF CHICKEN, GRILLED IN THE TANDOORI OVEN	
Garlic Tikka	60
GARLIC FLAVOURED MORSELS OF CHICKEN, GRILLED IN THE TANDOORI OVEN	
Masala Fried Fish	60
MILDLY SPICED AND CRISPLY FRIED STEAKS OF FRESH LINEFISH	
Chicken Tikka Salad	
MIXED SALAD WITH LETTUCE, TOMATOES AND CUCUMBERS, TOPPED WITH CHICKEN TIL	KKA
CUBES	0.0
STARTER PORTION	60
MAIN PORTION	85
Fish Tikka Salad	ě
MIXED SEASONAL SALAD TOPPED WITH CUBES OF GRILLED LINEFISH	124
STARTER PORTION	60
MAIN PORTION	95
Greek Salad	
CLASSIC SALAD WITH ONIONS, OLIVES AND FETA	
STARTER PORTION	55
MAIN PORTION	69
Mixed Starter Platter (FOR 2 / FOR 4)	95/135
Mixed Vegetarian Starter Platter (FOR 2 / FOR 4)	75/115
OUR CHEF'S SELECTION OF TASTY STARTER DISHES – A WONDERFUL INTRODUCTION TO CUISINE	O INDIAN

MAIN MEALS

Breyani	
SAVOURY BASMATI RICE, SLOWLY COOKED WITH PIECES OF CHICKEN, LAMB OR PRAWN	
Chicken	140
Lamb	130
Prawn	155
Goa	
AN EXOTIC CURRY MADE WITH COCONUT, MILD SPICES AND A HINT OF TAMARIND JUICE	
Chicken	115
Lamb	130
Prawn/Fish	155
Dupiaza MADE FROM FRESH ROOT SPICES AND CORIANDER, COOKED IN A SPECIAL BALTIC POT	
Chicken	115
Lamb	130
Prawn	155
Kadhai	
TENDER CHICKEN, LAMB OR PRAWN PIECES COOKED WITH PEPPERS AND ONIONS IN A TOM BASED GRAVY	ATO
Chicken	115
Lamb	130
Prawn	155
Madras	
TENDER CHICKEN, LAMB OR PRAWN PIECES COOKED WITH CURRY LEAVES & MUSTARD SEE A SOUTH INDIAN DISH	DS;
Chicken	115
Lamb	130
Prawn	155
Korma (MILD)	
PIECES OF CHICKEN OR LAMB COOKED IN A MILDLY SPICED RICH CASHEW NUT GRAVY	
Chicken	115
Lamb	130
Prawn	155

Saagwala

CHICKEN OR LAMB PIECES IN A DELICIOUS SPINACH GRAVY, FINISHED WITH CREAM	
Chicken	115
Lamb	130
Vindaloo (HOT)	
CHICKEN OR LAMB AND POTATOES COOKED IN A HOT AND SPICY VINDALOO PASTE	
Chicken	115
Lamb	130
Du	155



PLEASE BE PATIENT AS ALL DISHES ARE FRESHLY PREPARED TO YOUR ORDER. CURRY DISHES MAY BE ORDERED "MILD", "MEDIUM" OR "HOT" IF THERE IS NO OTHER INDICATION.

FOR A WIDE RANGE OF SIDE ITEMS TO ACCOMPANY YOUR DISH PLEASE REFER TO THE SECTIONS "INDIAN BREADS" AND "ACCOMPANIMENTS".

PLEASE NOTE THAT SOME DISHES CONTAIN DAIRY PRODUCTS AND NUTS.

ALL CURRIES ARE SERVED WITH BASMATI RICE

SPECIALITY DISHES

Butter Chicken 115
BONELESS CHICKEN PIECES COOKED IN A TOMATO AND CASHEW NUT BASED BUTTER GRAVY
Chicken Tikka Masala 115
CHICKEN TIKKA FINISHED IN A FRIED BROWN ONION TOMATO BASED GRAVY
Annapurna Lamb Shank 155
SLOW COOKED SOUTH AFRICAN LAMB SHANK WITH POTATOES, ROUNDED OF IN A NORTH INDIAN STYLE GRAVY – THE PERFECT FUSION
Lamb Chops Curry 155
SUCCULENT LAMB CHOPS GRILLED TO PERFECTION, FINISHED IN A TRADITIONAL CURRY SAUCE
Lamb Rogan Josh
TENDER LAMB PIECES COOKED IN A TRADITIONAL NORTH INDIAN STYLE
Lamb Bhuna Ghost
LAMB PIECES COOKED IN OUR CHEF'S SPECIAL DRY PASTE MADE FROM EXOTIC SPICES
Fish Malabar 130
CUBES OF FRESH FISH PREPARED IN A TANGY TOMATO CURRY SAUCE
COMBOS
Madras Prawn and Chicken 155
PRAWNS AND CHICKEN CUBES COOKED IN A TANGY COASTAL GRAVY
Kadhai Prawn and Chicken 155
PRAWNS AND CHICKEN CUBES COOKED WITH ONION, PEPPERS, TOMATOES AND SPICES
Goa Prawn and Chicken 155
AN EXOTIC CURRY MADE WITH MILD SPICES, COCONUT AND A HINT OF TAMARIND JUICE
Prawn and Calamari Curry 155
PRAWNS AND CALAMARI COOKED IN A TRADITIONAL COASTAL GRAVY
Prawn and Fish Curry 155
PRAWNS AND LINEFISH CUBES COOKED IN A MALABAR STYLE GRAVY

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VEGETARIAN

Vegetable Breyani	105
SAVOURY BASMATI RICE, SLOWLY COOKED WITH SEASONAL VEGETABLES	
Vegetable Makhani	85
ASSORTED VEGETABLES, COOKED IN A BUTTER FLAVOURED TOMATO AND CASHEW GRAVY	
Mushroom Corn	85
MUSHROOM AND CORN COOKED IN A LIGHTLY SPICED GRAVY	
Channa Masala	85
CHICKPEAS SOAKED OVERNIGHT AND COOKED IN AN EXOTIC INDIAN GRAVY	
Vegetable Korma	85
FRESH SEASONAL VEGETABLES COOKED IN A MOGHUL SAUCE	
Kadhai Mushroom	85
MUSHROOMS COOKED IN A TOMATO BASED GRAVY WITH ONIONS AND PEPPERS	
Aloo Mutter	85
AN INDIAN FAVOURITE WITH POTATOES AND GREEN PEAS	
Jeera Aloo	85
POTATOES COOKED WITH DRY MASALA AND CUMIN SEEDS	
Dal Tabka	85
YELLOW LENTILS COOKED WITH INDIAN SPICES AND FINISHED WITH BRAISED GARLIC AND BUTTER GHEE	
Dal Makhani	85
VARIETY OF LENTILS COOKED TO PERFECTION	
Paneer Makhani	105
FRESH HOMEMADE COTTAGE CHEESE COOKED IN A BUTTER FLAVOURED TOMATO GRAVY	
Paneer Saagwala	105
FRESH HOMEMADE COTTAGE CHEESE COOKED WITH A DELICIOUS SPINACH GRAVY	

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ALL CURRIES ARE SERVED WITH BASMATI RICE

ACCOMPANIMENTS

Steamed Rice	20
PLAIN WHITE BASMATI STEAMED RICE	
Pulao Rice	30
SAVOURY RICE WITH VEGETABLES	
Mushroom Pulao	30
SAVOURY RICE WITH MUSHROOMS	
Lemon Rice	30
LEMON FLAVOURED RICE	
Jeera Rice	30
RICE BRAISED IN JEERA	
Cashew Rice	30
RICE WITH CASHEW NUTS	
Raita	20
PLAIN HOMEMADE YOGHURT	
Tomato and Onion Raita	20
HOMEMADE YOGHURT WITH CHOPPED CUCUMBER	
Cucumber Raita	20
HOMEMADE YOGHURT WITH CHOPPED CUCUMBER	
Pudina Raita	20
HOMEMADE YOGHURT WITH FRESH MINT	
Sambals	20
CHOPPED ONIONS, CUCUMBER AND TOMATO SALAD	
Green Salad side portion	30
GARDEN FRESH LETTUCE AND ASSORTED VEGETABLES	
Papadam	7
Vegetable Pickle	12
Dhania Sauce	12

INDIAN BREADS

Paratha	30
INDIAN BREAD LAYERED WITH BUTTER AND FRESHLY BAKED IN THE TANDOORI	
Roomali Roti	30
HANDKERCHIEF THIN ROTI	
Puri	30
DEEP-FRIED LITTLE BREADS, FLUFFY AND CRISP	
Butter Naan	30
WHITE FLOUR INDIAN BREAD, BAKED IN THE TANDOORI	
Garlic Naan	38
GARLIC FLAVOURED NAAN, BAKED IN THE TANDOORI	
Kheema Naan	38
FRESHLY BAKED NAAN WITH LAMB MINCE AND SPICES	
Chicken Naan	38
FRESHLY BAKED NAAN WITH A SPICY CHICKEN FILLING	
Vegetable Naan	38
Cheese and Onion Naan	38
Cheese and Chilli Naan	38
Cheese and Garlic Naan	38
Cheese and Corn Naan	38
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KID'S MENU	
Chicken Tikka and chips	45
Calamari and chips	45
Fish and chips	45

WE APPRECIATE CHILDREN BEING INTRODUCED TO FINE DINING. FOR THIS REASON AND FOR OTHER CUSTOMERS WHO ENJOY THE TRANQUIL AMBIENCE AT ANNAPURNA, WE WOULD PLEASE LIKE TO ASK YOU TO KEEP YOUR CHILDREN SEATED AT YOUR TABLE AT ALL TIMES.

PLEASE MAKE SURE, YOUR CHILDREN DO NOT DISTURB OTHER PATRONS, RUN AROUND, OR PLAY GAMES IN THE DINING AREA, AS THE FLOORS CAN BE QUITE SLIPPERY. MANAGEMENT AND STAFF OF ANNAPURNA RESTAURANT WILL NOT BE LIABLE FOR ANY INJURIES CAUSED.

DESSERTS

Fruit salad	30
FRESH SEASONAL FRUITS WITH ICE CREAM	
Bombay Crush – Falooda	35
VERMICELLI, SABJA SEEDS AND ICE CREAM, FINISHED WITH ROSE SYRUP	
Kheer	35
VERMICELLI REDUCED IN FULL CREAM MILK, ALMONDS AND SAFFRON, SERVED WARM	
Kulfi	35
TRADITIONAL INDIAN ICE CREAM: FULL CREAM MILK REDUCED TO CREAM,	
CONDENSED MILK, ALMONDS AND GREEN CARDAMOM	
Sogi Halwa	35
TAYSTEE WHEAT COOKED IN MILK, CONDENSED MILK AND FRESH CREAM, SERVED WARM	
Lassi	35
HOMEMADE YOGHURT SERVED SWEET OR SALTED – A NICE DRINK WITH OR AFTER A MEAL	
Mango Lassi	35
CLASSIC INDIAN MIXTURE OF HOMEMADE YOGHURT AND MANGO PULP	
Milk Shake	35
CHOICE OF STRAWBERRY, CHOCOLATE OR VANILLA	
Dom Pedro	35
CHOICE OF KAHLUA, WHISKEY OR FRANGELICO	

TEAS & COFFEES

Ceylon Tea FIVE ROSES

Rooibos Tea

Earl Grey

Masala Chai CLASSIC INDIAN TEA PREPARED WITH SPICES AND MILK

Filter coffee

Irish Coffee FILTER COFFEE WITH WHISKEY, SUGAR AND WHIPPED CREAM

SPARKLING WINES

J.C. Le Roux Le Domaine	115
WHITE SPARKLING WITH FLORAL AROMAS, LIVELY BUBBLES	
J.C. Le Roux La Chanson	115
RUBY-HUED SWEET SPARKLER, ABUNDANT BERRY FRUIT	
WHITE WINES	
House wine, per glass	25
Grande Provence Angels Tears White - Franschhoek	115
EASY DRINKING SEMI SWEET, NICE WITH MILD DISHES	
Nederburg Sauvignon Blanc - Paarl	120
CONCENTRATED WINE WITH LOADS OF GOOSEBERRY FLAVOURS	
3 ½ STARS JOHN PLATTER	
Durbanville Hills Sauvignon Blanc	120
HINTS OF GREEN FIGS AND GRAPEFRUITS, THE CULTIVAR AT ITS BEST	
3 ½ STARS JOHN PLATTER	
Alexanderfontein Chardonnay - Darling	120
INFUSED WITH FLAVOURS OF LEMON AND LIME, INTERACTING WITH SUBTLE VANILLA 3 ½ STARS JOHN PLATTER	
Durbanville Hills Chardonnay	125
DRIED PEACHES, APRICOTS, CITRUS AND VANILLA NOTES ON THE NOSE, SOFT AND EASY DRINKING WINE WITH CRISP ACIDITY, VERY NICE WITH MILD OR MEDIUM CURRIES	
Kleine Zalze Chenin Blanc - Stellenbosch	120
UNWOODED BUT RICH OFF DRY WINE, WITH MELON AND HONEY SUCKLE WHIFFS 4 STARS JOHN PLATTER	
ROSÉ WINES	
Grande Provence Angels Tears Pink - Franschhoek	115
ELEGANT, LIGT AND AROMATIC OFF DRY ROSE WITH JUICY BERRY FLAVOURS	
Corkage	25
OPENING YOUR BOTTLE, SERVING CLEAN GLASSES, AN ICE BOWL AND AN ICE BUCKET FOR WHITE OR SPARKLING WINES, AND COLLECTION OF THE EMPTY BOTTLE	

RED WINES

House wine, per glass	25
Grande Provence Angels Tears Red - Franschhoek	120
SILKY DELICIOUS CABERNET SAUVIGNON / MERLOT BLEND	
Boekenhoutskloof The Wolftrap - Franschhoek	130
AROMATIC AND SMOOTH BLEND OF SYRAH, CINSAULT, MOURVEDRE AND VIOGNIER	
Alexanderfontein Merlot - Darling	130
A BEAUTIFULLY DEVELOPED AND BALANCED WINE WITH A VELVETY MOUTHFEEL; PLUMS AND CRUSHED BERRIES ON THE NOSE SHOWCASE THE FARM'S TERROIR	
Landskroon Merlot - Paarl	130
RICH AND SMOOTH MERLOT WITH CASSIS AND VIOLET AROMAS	
Boekenhoutskloof Porcupine Ridge Syrah - Franschhoek	145
RICH AND FULL BODIED SHIRAZ, RIPE FRUIT FLAVOURS AND SPICES,	
4 STARS JOHN PLATTER	
Beyerskloof Pinotage - Stellenbosch	145
FULL BODIED, COMPLEX WINE - IDEAL COMPANION FOR INDIAN FOOD	
Simonsvlei Cabernet Sauvignon - Paarl	115
RIPE FRUIT ON THE PALATE WITH BALANCED TANNINS	
Kleine Zalze Cabernet Sauvignon - Stellenbosch	145
TOBACCO AND BLACK CURRENT FLAVOURS WITH FIRM TANNINS AND MOUTHFUL FINISH	

SPIRITS

18B

Smirnoff Vodka

Gordon's Dry Gin

Bells

Klipdrift

KWV 5 YEARS

Jack Daniels

lameson

Chivaz Regal

Sherry

lägermeister

LOCAL BEERS

Castle

Castle light

Carling Black label

Ciders and Coolers

Savanna Dry

Hunter's Dry

Hunter's Gold

Redd's

Smirnoff Spin

OUR FULLY LICENSED BAR OFFERS A WIDE RANGE OF SPIRITS FOR EVERY TASTE. PLEASE ASK YOUR WAITRON FOR ASSISTANCE.

International Beers

Cobra Extra Smooth Premium INDIA

King Cobra Extra Strong INDIA

Cobra Alcohol Free INDIA

Kingfisher Premium Lager INDIA

Kingfisher Strong Premium INDIA

Windhoek Lager NAMIBIA

Windhoek Light NAMIBIA

Amstel NETHERLANDS

Heineken NETHERLANDS

Miller Genuine Draft V.S.A.

Pilsner Urquell CZECH REPUBLIC

SOFT DRINKS

Still / Sparkling Water

Appletiser

Grapetiser Red

Orange Juice

Fruit Cocktail

Coke / Coke light

Fanta / Sprite

Crème Soda

Soda Water

Dry Lemon

Ginger Ale

Tonic Water

Full-Cream Milk

SOME FINEPRINT (ALSO KNOWN AS HOUSERULES):

PLEASE USE THE PROVIDED CUTLERY AND NAPKINS, AS FINGER BOWLS ARE NOT AVAILABLE.
POTENTIAL COMPLAINTS NEED TO BE ADDRESSED IMMEDIATELY WITH THE WAITOR / MANAGER.
OUR PORTIONS ARE SUFFICIENT FOR ONE PERSON, NO SHARING OF DISHES, NO HALF PORTIONS.
A SERVICE CHARGE OF 10 % WILL BE CHARGED FOR TABLES OF SIX OR MORE,. NO SPLIT BILLS.
PRICES ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.
RIGHT OF ADMISSION RESERVED.