

## STARTERS

1. Cheese & Onion / Cheese & Corn Samosa - 2 R 16
2. Veg Samosa - 2 R 16
3. Chicken Samosa - 2 R 16
4. Mince Samosa - 2 R 18
5. Small Masala Chips R 18
6. Masala Chips R 24
7. Pakoda - 4 R 20  
Potato, onion and brinjal deep fried in a delicious chick pea batter
8. Onion Bhajiya - 4 R 20  
Onion ball battered in a chick pea flour and deep fried until light and crispy
9. Soup Vegetable or Chicken R 37

## BREADS

10. Plain Roti R 13
11. Paratha R 15
12. Plain Naan R 13
13. Butter Naan R 14
14. Garlic Naan R 15
15. Romali Roti R 17
16. Stuffed Aloo Paratha - Bread stuffed with spiced potato and drizzled with butter. R 26
17. Stuffed Keema Paratha R 29  
Bread stuffed with spiced mince.
18. Paneer Paratha - Bread with cheese R 29
19. Peshwari Naan - Chopped Raisins & Nuts R 26

## BUNNY CHOWS & ROTI ROLLS

(Chicken & Lamb are boneless)

20. Mix Veg - mixed vegetable curry R 60
21. Chicken - chicken curry with potatoes R 65
22. Lamb - Lamb curry with potatoes R 80
23. Chicken Tikka Wrap- Chicken tikka, chopped cucumber tomato and onion, lightly drizzled with tangy sauce R 55

## FROM THE TANDOORI OVEN

24. Quarter Tandoori Chicken R 50  
Served with salad and chips or naan.
25. Half Tandoori Chicken R 75  
Served with chips or naan and a small gravy.
26. Whole Tandoori Chicken R 125  
Full tandoori chicken, served with 1 naan and small gravy.

27. Chicken Tikka Kebabs R 75  
Chicken pieces, marinated in Indian spices and cooked in a clay oven.  
Served with chips.
29. Chicken Risme Kebabs R 75  
Chicken pieces, marinated in yoghurt, garlic and ginger, grilled and served with chips.

30. Shish Kebab R 85  
350g Lamb mince cooked in a clay oven.  
Served with chips.
31. Mixed Platter for One R 46  
1 chicken tikka, 1 shish kebab, 1 pakoda  
1 chicken samosa and 1 onion bhajiya.
32. Mixed Platter for Two R 85  
2 chicken tikka, 2 shish kebab, 2 pakoda's  
2 chicken samosa and 2 onion bhajiya

ALL CURRIES ARE PREPARED **MILD, MEDIUM** or **HOT**

## chicken dishes

(All curries are boneless & served with rice)

33. Chicken Curry R 86  
Chicken cooked in Indian spices in a tasty masala gravy.
34. Chicken Vindaloo (Red Curry) R 86  
Chicken cooked with potato in a mild / medium or hot gravy.
35. Chicken Palak (Green Curry) R 86  
Chicken cooked in spinach and cream.
36. Chicken Biryani R 86  
Traditional North Indian Biryani, includes 1 small Riata
37. Chicken Jal Frejie R 88  
Chicken cooked with onion, tomato and green pepper in special masala.
38. Butter Chicken R 88  
Chicken cooked in a tomato and butter gravy.
39. Chicken Bhuna R 86  
Chicken cooked in a dry, thick gravy.
40. Chicken Madras R 86  
Chicken prepared in Traditional South Indian style with coconut flavour.
41. Chicken Badami R 88  
Chicken flavoured with crushed almonds in a tasty gravy.
42. Chicken Korma (Yellow Curry) [Most Popular] R 89  
Chicken cooked in a cashew nut and cream sauce
43. Chicken Tikka Masala [Highly Recommended] R 89  
Chicken cooked in an onion and tomato gravy

## Lamb Dishes

[All curries are boneless & served with rice]

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|---|-------|
| 44. Lamb Curry  | R 110 |
| Lamb cooked with potato in a plain gravy.                                   |       |
| 45. Lamb Vindaloo   | R 111 |
| Lamb cooked in a potato and red thick gravy.                                |       |
| 46. Lamb Rogan Josh   | R 111 |
| Authentic Kashmiri Lamb curry cooked in onion, tomato and aromatic spices.  |       |
| 47. Lamb Palak  | R 113 |
| Lamb cooked in spinach and cream.   |       |
| 48. Lamb Bhuna Gosht  | R 113 |
| Lamb cooked with tomato and spices in an onion gravy.                       |       |
| 49. Lamb Biryani  | R 113 |
| Traditional North Indian biryani, includes 1 small Riata                    |       |
| 50. Lamb Dhal Gosht   | R 113 |
| Lamb prepared with traditional lentils and flavoured with herbs and spices. |       |
| 51. Lamb Keema Masala   | R 113 |
| Lamb mince, cooked with green peas in a tasty masala gravy.                 |       |
| 52. Lamb Jal Frejie   | R 115 |
| Lamb pieces cooked with onion & tomato in special marinated masala.         |       |
| 53. Lamb Korma (Most Popular)   | R 115 |
| Lamb cooked in a cashew nut and cream sauce.                                |       |
| 54. Lamb Gosht Badami (Highly Recommended)                                  | R 115 |
| Lamb cooked in an almond and cream sauce.                                   |       |

## seafood dishes

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|---|-------|
| 55. Fish Curry  | R 120 |
| Pieces of Kingklip spiced and prepared in a delicious gravy.              |       |
| 56. Fish Biryani  | R 123 |
| Traditional North Indian biryani, includes small Riata                    |       |
| 57. Prawn Masala - Prawns in a blend of spices (10 Prawns)                | R 145 |
| 58. Prawn Vindaloo  | R 145 |
| Prawns prepared with mustard seed, whole red chilli and spice (10 prawns) |       |
| 59. Prawn Korma   | R 150 |
| Prawns cooked in a rich cream and crushed cashew nut sauce. (10 Prawns)   |       |
| 60. Prawn Biryani   | R 150 |
| Traditional North Indian biryani, includes 1 small Riata (10 Prawns)      |       |

## Vegetarian Dishes

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|---|------|
| 61. <b>Vegetable Rice</b>   | R 45 |
| Steamed Basmati rice<br>cooked with vegetables                        |      |
| 62. <b>Bombay Potato</b>  | R 65 |
| Spiced and braised in a dry gravy                                     |      |
| 63. <b>Yellow Dhal</b>  | R 67 |
| Yellow lentils fried with onion & tomato.                             |      |
| 64. <b>Channa Masala</b>  | R 68 |
| White chickpeas, cooked with an<br>onion & tomato gravy               |      |
| 65. <b>Dhal Makhnie</b>   | R 72 |
| Black lentils, cooked with<br>red kidney beans in butter gravy.       |      |
| 66. <b>Aloo Gobi Matar</b>  | R 72 |
| Cauliflower, potato and peas<br>cooked in a tasty masala gravy.       |      |
| 67. <b>Aloo Palak</b>   | R 72 |
| Potato cooked with spinach  |      |
| 68. <b>Mixed Vegetable</b>  | R 72 |
| Fresh mixed vegetables cooked in tangy gravy.                         |      |
| 69. <b>Vegetable Jal Frejie</b>                                       | R 72 |
| Fresh mixed vegetables cooked in thick gravy.                         |      |
| 70. <b>Vegetable Makhnie</b>  | R 72 |
| Fresh mixed vegetables cooked in a tasty butter,<br>and tomato gravy. |      |
| 71. <b>Matar Mushroom</b>   | R 74 |
| Peas & mushroom cooked to<br>perfection in tasty gravy                |      |
| 72. <b>Navrattan Curry</b>  | R 82 |
| Fresh vegetables cooked in cashew nut<br>and cream                    |      |
| 73. <b>Paneer Matar</b>   | R 82 |
| Indian cottage cheese with green peas<br>in a delicate gravy.         |      |
| 74. <b>Paneer Masala</b>  | R 82 |
| Indian cottage cheese with tomato<br>in a rich gravy                  |      |
| 75. <b>Paneer Korma</b>   | R 82 |
| Indian cottage cheese with cashew nuts<br>and cream                   |      |
| 76. <b>Paneer Palak</b>   | R 82 |
| Indian cottage cheese with spinach<br>and cream                       |      |
| 77. <b>Paneer Makhnie</b>   | R 82 |
| Indian cottage cheese in a tasty butter<br>and tomato gravy.          |      |
| 78. <b>Vegetable Biryani</b>  | R 82 |
| Traditional North Indian biryani,<br>includes small 1 Riata           |      |

## Salads & Sauces

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|---|--------|
| 79. <b>Poppadoms</b>  | R 5 ea |
| 80. <b>Hot or Sweet Chutney</b>   | R 7    |
| 81. <b>Pickled Mango or Lemon</b>   | R 8    |
| 82. <b>Diced Tomato, Onions &amp; Chillies</b>  | R 20   |
| 83. <b>Diced Cucumber, Tomato &amp; Onion</b>   | R 20   |
| 84. <b>Cucumber Riata - Plain whipped yoghurt<br/>with shredded cucumber, slightly sweet.</b> | R 24   |

## Desserts

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|---|---------|
| 85. <b>Rice Pudding</b>                       | R 22    |
| Traditional Indian style. Served cold or warm |         |
| 86. <b>Indian Sweets</b>                      |         |
| Gulab Jamon                                   | R 12 ea |
| Barfi   | R 15 ea |

## Drinks

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| 87. <b>Lassi</b>                               | R 22 |
| Whipped yoghurt. Served plain, sweet or salted |      |
| 88. <b>Mango Lassi</b>                         | R 25 |
| Plain yoghurt whipped with mango pulp          |      |