

Indian Summer

Restaurant

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Dear Valuable Guest,

We have been away for a while, moving to a beautiful new premises, with luscious gardens and a sparkling pool.

We have truly missed all our friends at our restaurant, and are happy to advise you, that we are now operating again.

Unfortunately due to worldwide circumstances, we are only allowed at this stage to offer take- away orders. Please bear with us, due to certain restrictions, we had to shorten our take away menu.

Kindly note that we have implemented all the necessary measures in adhering to the government regulations regarding the Covid-19.

We are currently working with minimum staff, who are screened on a daily basis. Our whole premises have been sanitised, and we can assure you that we practice good hygiene, and we adhere to all the sanitizing regulations and rules.

You are welcome to phone to place your orders, or you can what's app your orders.

Kindly allow us 30-35 minutes to prepare your meals.

Be assured of our commitment and sincerity.

Enjoy your meal, and management and staff are very excited to see all the familiar faces again.



Maintain social distancing

Practice good hygiene

Let's fight Covid-19 together!

Menu

Soups

Muligtani Shorba **R36.00**

Mildly spiced lentil soup flavoured with ginger, garlic and coriander

Hot n Sour Soup **R36.00**

Chicken or vegetable

Manchow soup **R36.00**

Chicken or vegetable

Starters Vegetarian

Paneer Tikka **R52.00**

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 **R52.00**

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 **R52.00**

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

Gobi Manchurian **R52.00**

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

Garlic Mushroom **R48.00**

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

Vegetable Pakoda **R44.00**

An assortment of sliced vegetables deep fried with batter.

Potato Vada **R40.00**

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

Potato Samosa 4 Pieces **R26.00**

Starters – non Vegetarian

Grilled Prawns	R82.00
Prawns tossed in garlic-butter with green peppers & onions, and Served with chips.	
Tandoori Chicken	R120.00
Whole 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	R52.00
Boneless chicken braised with onion and coriander. (Med spiced).	
Chicken Tikka	R48.00
Boneless cubes of chicken marinated in a chef's special mix flavoured with Kasuri methi, cooked in a clay oven.	
Chicken Lollipop	R48.00
Chicken wings marinated in the chef's special mix and deep fried.	
Chilli Chicken	R52.00
Fried chicken strips cooked in a thick spicy-garlic-chilli sauce with green pepper and onion.	
Chilli lamb chops	R85.00
Marinated lamb chops served in a tangy thick garlic-chilli sauce	
Mutton Mince Samosa	R26.00
4 Pieces	
Sheekh Kabab	R48.00
Mutton mince kababs tossed in garlic butter with green pepper & onion.	
Chilli lamb ribs	R72.00
Marinated lamb ribs served in a thick garlic – chilli sauce	

Main Course

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

Vegetarian

Paneer Makhani **R80.00**

Cubes of fresh cottage cheese cooked in a mild & sweetened tomato and cashew nut gravy enriched with fresh cream and butter

Paneer Butter Masala **R80.00**

Cottage cheese, diced green peppers & onion cooked in a spicy rich tomato gravy enriched with butter.

Palak Paneer **R80.00**

Cottage cheese cooked with spinach tempered with garlic and cumin seeds.

Paneer Kadai **R80.00**

Paneer cooked with green pepper and onions in a thick medium spiced onion gravy, flavoured with special ground spice.

Dhingri Dolman **R80.00**

Slices of fresh mushroom, onion and green pepper cooked in an onion tomato Gravy, with grated cottage cheese.

Vegetable Kolhapuri **R78.00**

Fresh vegetables cooked in a spicy onion-tomato gravy with home-made spices.

Vegetable Korma **R78.00**

Fresh vegetables cooked in a mild and sweet cashew nut gravy, with cottage cheese And exotic spices.

Aloo-Gobi-Mutter Masala **R64.00**

Potato, cauliflower & green peas tempered with cummin seeds And coriander in a thick onion gravy.

Aloo Jeera **R44.00**

Dry potato cubes tempered with cummin seeds.

Chana Masala **R58.00**

Chic peas cooked in a brown onion-tomato gravy with traditional Punjabi spices

Dal Makhani**R58.00**

Sugar beans and black lentils simmered overnight, tempered with garlic, enriched
With butter and fresh cream

Dal Fry**R42.00**

Yellow lentils tempered with garlic and cummin seeds.

Brinjal and Potato**R64.00**

Brinjal and potato cooked in a medium spiced onion/tomato sauce.

Lamb

Lamb Vindaloo

R110.00

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

Lamb Rogan Josh

R110.00

Lamb cubes cooked in brown onion gravy

Lamb Korma

R110.00

Shredded pieces of lamb cooked in a mild & sweet cashew nut gravy
with fresh cream.

Kheema Aloo Mutter

R84.00

Mutton mince cooked in onion gravy with peas and potato.

Madras Lamb

R110.00

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

Dal Gosht

R110.00

Lamb cooked with yellow lentils tempered with garlic and curry leaves.

Lamb Kadai

R110.00

Lamb cooked with green pepper and onions in a thick medium spiced onion
gravy, flavoured with special ground spice.

Chicken

Butter Chicken

R84.00

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

Chicken Korma

R84.00

Shredded pieces of boneless chicken cooked in a mild & sweet cashew nut gravy
Enriched with fresh cream.

Chicken Tikka Masala

R84.00

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

Madras chicken

R84.00

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

Chicken Saagwala

R84.00

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

Chicken Vindaloo

R84.00

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

Chicken Kolhapuri

R84.00

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

Chicken Butter Masala

R88.00

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

Seafood

Prawn Curry

R98.00

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

Prawns Tikka Masala

R98.00

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

Prawns Korma

R98.00

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

Prawns Makhani

R98.00

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

Prawns Kadai

R98.00

Prawns cooked with green pepper and onions in a thick medium spiced onion gravy, flavoured with special ground spice.

Chicken and Prawns

R98.00

Bonesless cubes of chicken and prawns cooked in a tangy onion Gravy flavoured with coriander and coconut.

Madras Prawns

R98.00

Prawns cooked in a sour & spicy onion and tomato gravy, flavoured with Mustard seeds and curry leaves.

Bread from the clay oven

Tandoori Roti	R12.00
Whole wheat flour unleavened bread baked	
Garlic Naan	R20.00
Leavened bread made with refined flour layered with crushed garlic	
Butter Naan	R14.00
Leavened bread from refined flour, prepared in the clay over	
Lacchedar Paratha	R22.00
White flour bread layered in butter and freshly baked in a charcoal over	
Aloo Paratha	R24.00
Bread stuffed with mashed potatoes	
Onion Kulcha	R24.00
Bread stuffed with braised onion	
Paneer Paratha	R26.00
Bread stuffed with spiced cottage cheese	
Kheema Paratha	R26.00
Bread stuffed with spiced mutton mince	
Chilli Garlic Naan	R26.00
Leavened bread made with refined flour layered with crushed garlic & chillies	

Rice Specialties

Steamed Basmati Rice	R10.00
Fluffy white long grained Indian rice	
Jeera Rice	R26.00
Basmati rice tempered in butter with cumin seed and fresh coriander	
Vegetable Pulao	R28.00
Basmati rice cooked with fresh vegetables and cream	
Peas 'n' Mushroom Pulao	R28.00
Basmati rice cooked with mushroom and green peas.	

Biryani

Vegetable Biryani	R78.00
Fresh vegetables cooked in basmati rice with Hyderabad spices	
Chicken Biryani	R80.00
Succulent pieces of chicken cooked with basmati rice using home-made spices	
Lamb Biryani	R110.00
Lamb cubes cooked with basmati rice flavoured with mace and spices	
Prawn Biryani	R110.00

Children's Menu

Chips	R24.00
Masala Chips	R28.00
Chicken kebab and chips	R44.00

Accompaniments

Raita	R36.00
Sambal	R15.00
Pickles	R8.00

Indian-Chinese Cuisine

Stir fried rice or noodles

Vegetable **R72.00**

Chicken **R78.00**

Egg **R72.00**

*Served with rice or noodles

***Prawn Chilli** **R80.00**

***Chilli Chicken** **R80.00**

***Mushroom Chilli** **R80.00**

***Paneer Chilli**