

### starters

nda R55

traditional south indian savoury lentil doughnuts filled with roasted whole spices, ginger, coconut and coriander (4 per plate)

mini masala dosa R60

rice and lentil crêpe served with mild potato curry, coconut chutney and sambar

potato cheese dosa R60

triangles of thin layers of potato curry and melted mozzarella rolled in a dosa, served with tomato chutney

aloo bombs

R60

potato, rice and coriander balls with melted mozzarella and chili centre and coated with crispy crackles, served with tomato chutney (4 per plate) aloo tikki

R50

potato dumplings with roasted spices coated in a special gluten-free batter and served with tomato chutney (4 per plate)

chicken skewers

R60

tender chicken fillet cubes in aromatic batter served with cooling yoghurt, tamarind and coriander sauce and pappadum spiral (2 per plate)

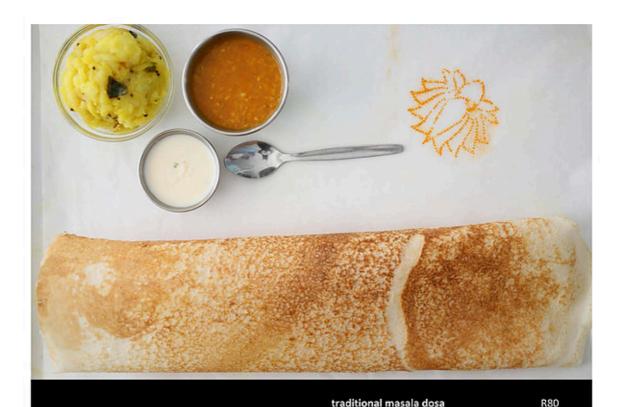
sev puri

layers of indian bread with curry, raita, coriander, tamarind, salsa and crispy indian crackles

choose from these fillings:

potato or chickpeas R60 chicken R60 lamb R65







### dosa

a southern indian rice and lentil crêpe, dosa is naturally wheat-free, fat-free and rich in protein traditionally served with potato curry, coconut chutney, and sambar (spicy lentil, veg and tamarind broth)

#### traditional masala dosa potatoes sautéed in onions with curry leaves and mustard add your choice of chutney R8 tomato, coriander, mint chili (hot) R85 channa chickpeas in spicy tomato onion gravy with fresh garlic and ginger R8 recommended with fruit chutney R85 mixed bean dosa beans in spicy tomato onion gravy with fresh garlic and R8 recommended with fruit chutney R95 aromatic chicken dosa chicken and butternut cooked with coconut cream R8 recommended with corionder chutney curried lamb dosa R105 deboned lamb cooked in a rich tomato gravy R8 recommended with raita special dosa R110 half chicken, half lamb

R90

half chickpea, half potato



MASALA DOSA

# thali

servings of mixed bean curry, veg curry, moong dhal (lentil soup), rice, sambar, raita and suji halwa (indian dessert) served with pappadum and puri (puffy indian bread) or roti

choose one more curry variety below to complement the dish:

channa masala (chickpea)	R115
aromatic chicken	R125
curried lamb	R135
special half chicken, half lamb	R155

chicken skewers R97 chicken fillets in an aromatic gluten-free batter served with dhal, rice, pappadum, puri and salsa

choose two additional chutneys: tomato, coriander, fruit, mint chili (hot)



# roti wraps

channa R77 chickpeas in spicy tomato onion gravy with fresh garlic and ginger

mixed bean deluxe R77 with fresh coriander, salsa, chili sauce and mozzarella

mixed veg R77 cauliflower, peas and potatoes cooked with ginger and garlic

chicken fillets R87
with salad and a yoghurt herb dressing

aromatic chicken curry

R80

R17

curried lamb R97
with fresh coriander, salsa and raita

curry and rice

served with dhal and pappadum

add a small side salad with herb dressing

channa R75 chickpeas in spicy onion tomato gravy with fresh garlic and ginger

mixed bean R75 beans in spicy onion tomato gravy with fresh garlic and ginger

mixed veg R75 cauliflower, peas and potatoes cooked with ginger and garlic

aromatic chicken R85

curried lamb R97

add dhal R15



## salads



masalad

R75

salad greens, tomato, cucumber and carrot served with crackles, roasted spiced nuts and seeds and a delicious herb dressing

coriander chicken salad

R85

seasoned chicken cubes on a bed of salad greens and steamed green peas dressed with yoghurt and fresh coriander

coriander oriental salad

**R75** 

mixed cabbage and carrots on a bed of salad greens in a sweet cashew, ginger and soy dressing, sprinkled with roasted sesame seeds, peanuts and crispy noodles

with chicken

R85

