

Prashad Café Rondebosch

(previously Maharajah Vegetarian)

(v) - **Vegan Option**

Starters

Samoosa - 6

cheese and corn, (v) potato coriander, (v) soya mince, spinach & paneer

Chillibites (v) – 6

deep-fried savoury snacks made from chickpea flour, spinach, onion, and turmeric - also known as dhaltjies

Springroll (v) – 12

made with a mix of fresh julienned vegetables

Papadams (v) – 4

a thin, crisp, disc-shaped food from the Indian subcontinent

Curries – served with Rice and Sambals

Yellow Dhall (v) – 55

yellow dhall braised with spices

Dhall Makhani – 75

black lentils cooked overnight with butter and spices

Chickpea & Butternut (v) – 75

chickpeas cooked in a tomato gravy

Chana Masala (v) – 75

chickpeas cooked with spicy potato

Soya Mince Curry (v) – 80

mock mince cooked durban style

Palak Paneer (v) – 85

homemade cheese cooked in a spinach sauce

Vegetable Korma (v) – 85

mix veg cooked in creamy coconut sauce

Matar Mushroom (v) – 85

mushroom and peas cooked in a creamy tomato gravy

Mix Veg Curry (v) – 85

cauliflower, green beans, brinjals, carrots and potatoes - prepared durban style

Paneer Korma (v) – 85

paneer cooked in cream and coconut sauce

Paneer Butter Masala – 85

paneer cooked in a creamy butter sauce

Butter Beans Curry (v) – 85

butter beans cooked durban style

Soya Butter Chicken – 85

mock chicken cooked in creamy butter sauce

Soya Chicken Korma – 85

mock chicken cooked cream and coconut sauce

Soya Chicken Curry – 85

mock chicken cooked durban style

Matar Paneer (v) – 85

paneer and peas cooked in tomato gravy

Aloo Saag (v) – 85

potatoes cooked in spinach sauce

Aloo Matar (v) – 85

peas and potatoes cooked in tomato base

Breyani

Paneer Breyani (v) – 85

basmati rice cooked with spices and paneer

Soya Chicken Breyani – 85

basmati rice cooked with spices and mock chicken

Mix Veg Breyani (v) – 85

basmati rice cooked with spices and mix vegetables

Prawn Breyani (v) – 85

basmati rice cooked with spices and soya prawns

Mushroom Breyani (v) – 85

basmati rice cooked with spices & mushrooms

Wraps

Beans Wrap (v) – 59

butter beans cooked durban-style

Chana Chaat Wrap (v) – 59

chickpeas cooked with spicy potatoes

Mix Veg Wrap (v) – 59

cauliflower, green beans, potatoes, carrots & brinjals

Soya Mince Wrap – 59

mock mince cooked durban style

Chickpea & Butternut Wrap (v) – 59

chickpeas cooked in a tomato gravy

Veg Korma Wrap (v) – 62

mixed vegetables cooked in fresh cream & coconut sauce

Soya Chicken – 62

soya chicken cooked in cream & coconut milk

Soya Butter Chicken Wrap – 65

soya chicken cooked in creamy butter sauce

Bunny Chows

Beans Bunny (v) – 55

butter beans cooked durban-style

Soya Chicken Bunny – 60

soya mince cooked with peas & potatoes

Mix Veg Bunny (v) – 55

cauliflower, green beans, potatoes, carrots & brinjals

Side Dishes

Brown Basmati Rice – 25

aromatic rice which is traditionally from the Indian subcontinent

Rootis – 13

rooti is the Malay word for unleavened bread

Plain Naan (v) – 15

a leavened, fire oven-baked flatbread

Butter Naan (v) – 18

a leavened, fire oven-baked flatbread, with butter

Garlic Naan (v) – 22

a leavened, fire oven-baked flatbread, with butter garlic

Paratha (v) – 30

flatbread - 2 Pieces

Aloo Paratha (v) – 30

flatbread

Latcha Paratha (v) – 22

flatbread

Cheese Paratha (v) – 25

flatbread

Condiments

Mango Pickle – 22

spicy, hot & tangy raw mango pickle made in a South Indian Style with pickling spice powders

Lime Pickle – 22

spicy, hot & tangy lime pickle made in a South Indian Style with pickling spice powders

Curried Chilies – 22

try them. You won't regret it

Cucumber Raita – 25

used as a dip or a salad. It is made by mixing together freshly chopped cucumber, green chillies, and yoghurt

Coriander Chutney – 20

our homemade traditional coriander chutney

Sambals – 20

the most basic tomato salad, given the Southeast Asian and Indian name for pickles or side dishes. Tomato, onion, coriander, spices and vinegar

Drinks

Rose Lassie – 35

traditional rose flavoured yoghurt-based drink

Mango Lassie – 35

traditional mango yoghurt-based drink

Banana, Mint & Honey – 35

traditional banana, mint & honey yoghurt-based drink

Uber Ice Tea - 32

berry & buchu, mango & vanilla, honey & lemon

Happy Culture Kombucha - 32

rooibos chai, blueberry & basil, ginger & lemon

Theonista - 32

ginger beer, kombucha

Origin Artisan Coffee

Flat White – 23/26

shot of espresso with steamed milk - no foam

Caffe Latte – 23/26

shot of espresso with steamed milk and micro-foam on top

Black Latte – 30

Americano – 16/20

aka “long black” - hot water with an espresso shot

Espresso (double shot) – 18

aka “short black” - two shots of pure coffee

Hazelnut Latte – 33

a traditional latte with flavoured milk

Vanilla Latte – 33

shot of espresso with steamed milk and micro-foam on top

Honest Hot Chocolate – 35

made with melted chocolate, cocoa powder and milk

Hot Beverages

Ceylon Tea – 16

ceylon tea is a type of tea grown in Sri Lanka that has been delighting tea lovers around the world for years

Rooibos Tea – 16

traditionally South African grown tea

Red Latte – 25

shot of rooibos tea espresso with steamed milk and micro-foam on top

Chai Latte – 25

shot of chai spiced tea espresso with steamed milk and micro-foam on top

Masala Tea – 20

a flavoured tea beverage made by brewing black tea with a mixture of aromatic Indian spices and herbs.

Deserts

Vegan Chocolate Cake – 49

our very own vegan chocolate cake recipe

Vegan Brownies – 40

a square, baked, chocolate dessert. Served with cream or ice cream.

Vermicelli – 40

a simple but deliciously sweet milk pudding, made with roasted vermicelli and cooked until a soft custard consistency

Bombay Crush – 35

the Bombay Crush could have been the very 1st gourmet milkshake ever invented! Made from mixing rose syrup, vermicelli, sweet basil seeds and pieces of jelly with milk, often topped off with a scoop of ice cream.

Vegan Carrot Cake - 49

our very own vegan cheesecake recipe

Gulab Jamun - 35

berry sized balls dunked in rose flavoured sugar syrup

Carrot Halwa - 35

a carrot-based sweet dessert pudding