

Tandoori Starters (Mains)

Tandoori starters will take minimum 25 minutes to prepare

Tandoori Chicken R110.00

Half a chicken marinated in Tikka spices with touch of Lemon juice grilled in the tandoori oven, served with potato chips.

Tandoori mushroom (Vegan Requirements) R 70.00

mushrooms marinated in tikka masala. and cooked in clay oven

Lamb Seekh Kebab R 90.00

Skewered minced lamb kebabs, spiked with fresh herbs and roasted on glowing charcoal.

Chicken Tikka R 85.00

Boneless chicken pieces marinated in yoghurt and spices then grilled in the Tandoor.

Chicken Malai Tikka R 85.00

Mouth melting morsels of chicken laced with cream, grilled in the tandoor.

Chicken Hariyali Kebab R 85.00

Boneless chicken pieces marinated in yoghurt, mint & coriander then grilled in the Tandoor.

Prawn Tikka Kebab R115.00

Prawn tails marinated in spices with touch of yoghurt, grilled in the Tandoor.

Fish Tikka R105.00

Cutlets of Kingklip marinated in chilli powder, ginger powder, fresh garlic, crushed mustard seeds and vinegar, then cooked in the Tandoori oven.

Paneer Tikka (Vegan Requirements) R 70.00

cottage cheese marinated in spicy sauce, grilled with cubes of onion, tomato, green pepper.

Mix Tandoor Platter R125.00

Mix chicken tikka, fish tikka and sheek kebab tandiri prawns

STARTERS NON VEG

Chicken Lollipop R 75.00

Chicken wings marinated in spices with touch of ginger and fresh lemon juice deep fried.

Samoosa 4pc Chicken R35.00 Lamb R 40.00

Chicken 65 R 85.00

Strips of chicken fillet marinated in the chefs secret spices and deep fried till crispy.

Kerala chicken fry R120.00

Chicken on the bone marinated in kerala spices and crispy fried

Chilli chicken R 85.00

Strips of chicken deep fried and then sautéed with soy sauce, tomato sauce peppers and spring onion

Chilli prawn **R120.00**
Prawns deep fried and then sautéed with soy sauce, tomato sauce peppers and spring onion

STARTERS VEG.

Pepper Ghobi (Vegan Requirements) **R 70.00**
Cauliflower marinated in our special spicy batter and fried and flavoured with black pepper & celery

Pani Puri / Sev puri (Vegan Requirements) **R 50.00**
Popular Street snack in India. It consists of a round, hollow puri fried crisp and filled with a mixture of flavoured water ("pani"), tamarind chutney, chilli, chaat masala & potato

Hara Bhara kebab (Vegan Requirements) **R 50.00**
Spinach, peas & potato patties deep fried.

Eggplant Finger Chips (Vegan Requirements) **R 50.00**
Eggplant marinated in our special spicy batter and fried and Served with Tomato Sauce.

Onion Bhajiya (Vegan Requirements) **R 45.00**
Sliced onion mixed in chickpea batter along with aromatic spices and then deep fried

Paneer Pakora (Vegan Requirements) **R 70.00**
Homemade cottage cheese mixed in chickpea batter along with spices & then deep fried

Soups & Salads

Dhall soup *Mix lentil soup* **R 30.00**

Chicken cream soup **R 32.00**
Home-made chicken soup, garnished with fresh herbs.

Tomato soup **R 30.00**
Tomato blanched in fresh herbs garnished with crispy rocks of bread.

Garden Green Salad **R 65.00**
Cucumber, tomato, mixed peppers, red onion, served on bed of lettuce garnished with feta cheese, olives and tossed with fresh lemon juice, herbs dressing.

Tandoor Chicken Salad **R 85.00**
Cubes of tandoor chicken season with fresh vegetables served on bed of crisp lettuce, drizzled fresh lemon juice with pepper and olive oil.

LAMB DISHES

Lamb Kolapuri **R125.00**
Spicy lamb curry cooked with Onion sauce and coconut powder

Lamb Roganjosh **R125.00**
Boneless lamb cooked in onion gravy with garam masala.

Lamb Korma **R130.00**
Lamb cooked in cashew nut paste gravy and spices, tempered with cumin seeds, garnished with a touch of fresh cream

Lamb Badami **R130.00**
Lamb cooked in almond paste and spices, tempered with cumin seeds, garnished with a touch of fresh cream.

Lamb Tikka Jalferzi **R125.00**
Boneless pieces of lamb with masala sauce, and richly flavoured with capsicum and onion

Lamb Vindaloo **R125.00**
A hot Goan boneless lamb curry cooked with potatoes and mixture of chillies, vinegar, cinnamon, cloves, and cumin finishing with whole red chillies.

Palak Gosht **R125.00**
Lamb cooked in spinach gravy and spices, tempered with cumin seeds, garnished with a touch of fresh cream.

Kadhai Lamb **R125.00**
Kashmir style lamb curry cooked in fresh tomato gravy and mixture of spices finishing with fresh Dania, lemon juice and peppers.

Lamb Madras R125.00
South Indian style lamb curry cooked in coconut milk and mixture of spices with mustard seeds.

Chops Tikka Masala R150.00
Tender Pieces (3) of lamb chops marinated in Tikka spices, grilled in the Tandoor then cooked in masala gravy to perfection, garnished with coriander and ginger.

Chicken Dishes

Chicken lasoonio R110.00
Chicken cubes cooked with chopped garlic and onion sauce

Chicken Kolapuri R110.00
Spicy chicken curry cooked with Onion sauce and coconut powder

Chicken Hyderabad R110.00
Chicken curry with mint, coconut, peanut & green pepper

Chicken Tikka Masala R110.00
Boneless pieces of chicken cooked in the clay oven, and then simmered in a creamy onion & tomato gravy, Flavoured with fenugreek seed and cardamoms.

Chicken Korma R115.00
North Indian style Korma, boneless chicken cooked with cashew nut paste and mixture of spices, finishing with fresh cream.

Butter Chicken R115.00
Fillet pieces of chicken marinated in tikka spices grilled in the tandoori to Golden brown and then cooked in butter & spicy tomato creamy gravy.

Chicken Tikka Jalferzi R110.00
Boneless pieces of chicken cooked in the Tandoor oven, and richly flavoured with capsicum and onion

Palak Chicken R110.00
Chicken pieces cooked in spinach gravy and spices, tempered with cumin seeds, garnished with a touch of fresh cream.

Chicken Madras R110.00
South Indian style chicken curry cooked in coconut milk and mixture of spices with mustard seeds

Chicken Vindaloo R110.00
Boneless chicken cooked in mixture of hot chilli gravy with potatoes cinnamon, cloves, cumin seeds, and garnished with shredded ginger and fried chillies.

Chicken Badami R115.00
Chicken cooked in almond paste gravy and spices, tempered with cumin seeds, garnished with a touch of fresh cream.

Chicken Kadhai R110.00
Kashmiri style Chicken cooked in thick based tomato gravy with lots of dhania and touch of yoghurt, finishing with fresh lemon juice and pepper.

Chicken Bhoona Masala R110.00
Chicken pieces cooked in fresh masala of garlic, ginger, onion, tomato and mixture of spices.

SEAFOOD DISHES

Chicken & Prawn Curry R125.00
Prawns & chicken cooked in a fresh masala gravy with garlic, ginger and mixed spices garnished with fresh coriander.

Goan Prawn Curry R145.00
Prawns cooked in coconut milk, coconut powder, curry leaves, garlic, onion and tomato gravy

Fish Goan Curry R120.00
Fish cooked in coconut milk, coconut powder, curry leaves, garlic, onion and tomato gravy

Prawn Masala **R145.00**
Prawns cooked in a fresh tomato & onion gravy with garlic, ginger and mixed spices garnished with fresh coriander.

Butter Prawns **R150.00**
Prawns cooked in butter & spicy tomato creamy gravy.

Prawn korma **R150.00**
Prawns cooked with cashew nut paste and mixture of spices, finishing with fresh cream.

Prawn Vindaloo **R145.00**
A hot Goan prawn curry cooked with potatoes and mixture of chillies, vinegar, cinnamon, cloves, cumin finishing with whole red chillies.

Fish Vindaloo **R120.00**
A hot Goan Kingklip curry cooked with potatoes and mixture of chillies, vinegar, cinnamon, cloves, Cumin finishing with whole red chillies.

Kerala Fish Fry **R250.00**
Red Snapper marinated in red kerala spices. Deep fried till crispy n tender on the inside with a centre bone Served with choice of chips rice or salad

VEGETARIAN & VEGAN DISHES

Aloo Mattar Gobhi **R 79.00**
Potato, Cauliflower & green peas cooked in the masala gravy

Vegetarian Kolapuri **R 79.00**
Vegitables mixed with coconut powder and spicy masala curry

Vegetable Hyderabad **R 79.00**
Spicy Curry with mint, peanut & green pepper

Palak Paneer **R 95.00**
Home-made cottage cheese cooked with spinach tempered with garlic and cumin, garnished with a touch of cream.

Paneer kadhai **R 95.00**
Cubes of cottage cheese cooked with fried green peppers & onion in ginger garlic paste.

Paneer Tikka Masala **R 95.00**
Home-made cottage cheese simmered in spicy tomato creamy and butter gravy

Paneer Korma **R 95.00**
Cottage cheese cooked with cashew nut paste and mixture of spices, finishing with fresh cream

Vegetable Korma **R 85.00**
Fresh vegetables cooked with cashew nut paste and mixture of spices, finishing with fresh cream

Vegetable Kadhai **R 79.00**
Mixed Vegetables cooked with fried green peppers & onion in ginger garlic paste.

Dhingri Dorma **R 79.00**
Slices mushrooms with grated cottage cheese cooked in tomato and onion gravy.

Mattar Mushroom **R 79.00**
Mushroom & green peas sauté in fresh masala gravy, garnished with dhanla & ginger.

Veg lasooni **R 79.00**
Mix vegetables cooked with chopped garlic and onion sauce

Dal Makhni **R 79.00**
Black lentils cooked overnight on a slow fire with herbs and sun dried spices finished with fresh cream and butter.

Tadka Dal **R 75.00**
Yellow lentils tempered with garlic and cumin seeds, garnished with fried chilli.

Dal Palak **R 75.00**
Yellow lentils cooked with spinach

Jeera Aloo **R 70.00**
Potato cubes tossed with brown onion, cumin seeds & amchoor.

Veg Navarathan Khorma **R 85.00**
Fruits and Vegetables cooked with creamy sauce.

Vegetable Jalfrazie	R 79.00
<i>A spicy blend of garden fresh vegetables, tomatoes, onions and green pepper with exotic herbs and spices.</i>	
Chana Masala	R 75.00
<i>Chickpeas cooked in a tangy melange of freshly roasted spices</i>	
Vegetable Makhni	R 79.00
<i>A melange of seasonal vegetables cooked in a rich gravy of tomato and butter.</i>	
Bhindi Masala	R 75.00
<i>Okra cooked in tomato in richly spiced masala and garlic.</i>	
<i>All curries are served with basmati rice and can not be substituted</i>	

BIRYANI

Lamb Biryani	R125.00
<i>Boneless pieces of lamb, cooked with fragrant basmati rice and spices, drizzled with Aromatic oil and fresh herbs, served with mixed Raita</i>	
Chicken Tikka Biryani	R110.00
<i>Boneless tandoori chicken, cooked with fragrant basmati rice and drizzled with aromatic oil and fresh herbs, served with mixed Raita.</i>	
Prawn Tikka Biryani	R150.00
<i>Spicy prawn tails grilled in Tandoori, then cooked with fragrant basmati rice on a slow heat and drizzled with Aromatic oil and fresh herbs, served with mint Raita.</i>	
Vegetable Biryani	R 90.00
<i>Vegetables cooked with fragrant basmati rice and aromatic spices serve with mixed Raita.</i>	
Chicken hyderabadi Biryani	R110.00
<i>Fresh chicken with green hyderabadi sauce</i>	
Vegetable Hyderabadi Biryani	R 95.00
<i>Vegetables with green hyderabadi Sauce cooked with rice</i>	

CHEFS SPECIAL DISHES

Pot Curry	R350.00
<i>Fresh whole chicken with bone cooked with choice of your curry sauce and served with choice of your starch.</i>	
<i>Will take minimum 30 minutes. (serve for 3 person)</i>	
Oxtail Curry	R220.00
<i>Sumptuous oxtail that falls off the bone easily and cooked with butter beans</i>	

RICE & BREADS

Mix veg Fried rice	R 50.00
<i>Mixed vegetable and rice</i>	
Chicken fried rice	R 65.00
Peas Pilao	R 40.00
<i>Basmati rice tempered with fresh peas</i>	
Jeera Pilao	R 35.00
<i>Basmati rice tempered with cumin seeds</i>	

INDIAN BREADS

Rogani Naan	R 16.00
<i>Seaseme seed naan</i>	
Plain Naan	R 12.00
<i>Unleavened traditional bread</i>	
Butter Naan	R 16.00
<i>Naan</i>	
Aloo Naan	R 30.00
<i>Naan stuffed with spicy potatoes</i>	
Cheese Naan	R 35.00
<i>Naan filled with cheddar cheese</i>	
Peshwari Naan	R 35.00
<i>Sweet Naan stuffed with paneer and dry fruit</i>	
Romali Roti	R 14.00
<i>Homemade thinly rolled bread</i>	
Tandoori Roti	R 10.00
<i>Whole wheat bread</i>	
Butter Roti	R 12.00
<i>Whole wheat Tandoori roti brushed with butter</i>	
Chapati	R 10.00
<i>Traditional Indian homemade bread</i>	
Laccha Paratha	R 18.00
<i>Brown bread in layers, brushed with butter</i>	

DESSERT SELECTION

Sooji ka halwa R 35.00

Gulab Jamun R 35.00

Milk dumpling served hot in cardamom and sugar syrup

Kulfi R 35.00

Full Cream Ice Cream R 30.00

Choice of Vanilla /Strawberry /Chocolate

ACCOMPANIMENTS

Cucumber Raita *Home-made yoghurt with freshly chopped cucumber* R 20.00

Mixed Raita R 20.00

Chopped tomato, onion and cucumber mixed in yoghurt.

Mint & Coriander Raita R 20.00

Home-made yoghurt with fresh mint & coriander leaves.

Onion Rings & Lemon R 10.00

Masala Papadum R 10.00

Fried papadum sprinkled with spicy chopped onion & tomato

Plain Papadum R 5.00

Tandoori roasted jeera papadum

HOMEMADE JUICE'S

Lemon Juice R 20.00

Mint & Lemon Juice R 20.00

SHAKES

Bombay Crush R 35.00

Vanilla Milkshake R 30.00

Strawberry Milkshake R 30.00

Chocolate Milkshake R 30.00

LASSIES

Salt Lassie R 25.00

Sweet Lassie R 25.00

Mango Lassie R 35.00