

Main Menu

Chicken Tandoori

Grilled in clay oven on charcoal

Tandoori Chicken (Half or Full)

Spring chicken marinated with our traditional recipe with freshly ground spices, fenugreek leaves and cooked in tandoor

Half R80.00

Full R120.00

Chicken Tikka R60.00

"World famous" boneless spring chicken perfectly marinated

Reshmi Kebab R60.00

Minced chicken mixed with herbs and yellow chilli, shaped onto a skewer and glaze to perfection

Murgh Pyaz de Kebab R30.00

Traditional marinated boneless chicken cooked on charcoal and tossed with onions and fresh coriander and glazed crisp

Chicken Samoosa R30.00

Savoury pastry filled with freshly cooked chicken malai kebab using our special lahori spices and herbs, served with a minty yoghurt dip

Lamb Tandoori

Grilled in clay oven on charcoal

Shammi Kebab R90.00

Slow cooked lamb with spices and lentils, ground and shaped to gallettes and pan-fried, served with smoked red onion and tomato salad

Adraki Gosht Di Champ R90.00

Freshly ground ginger and clove marinated Frenched lamb racks, cooked medium in tandoor

Gilafi Kebab R90.00

Kebab are cooked with a "Gilaf" (cover). Lamb mince is mixed with spices finished with a gilaf (cover) of onion and capsicum, then cooked in oven

Tandoori Raan R190.00

Chef's speciality preparation of whole leg of baby lamb marinated overnight with sundried coriander, special garam masala and slow braised, glazed in tandoor.

Seafood Tandoori

Grilled in clay oven on charcoal

Thusi Nimbu Da Macchi Tikka R90.00

Basil and lemon marinated linefish cooked in tandoor

Sarason Macchi R90.00

Special Bengal mustard marinated hake glazed on charcoal

Tandoori Achari Prawn R110.00

Jumbo prawns marinated in perfect "achar" spice and cooked to perfection

Calamari Punjabi Style R99.00

Calamari which is batter fried in spices and tossed with curry leaves and mustard

Vegetarian

Grilled in clay oven on charcoal

Paneer Tikka R60.00

Homemade cottage cheese marinated in fresh ground Kashmiri chilli and fenugreek served with onion and bell

Paneer Hariyali

Indian cottage cheese chunks, perfectly marinated in refreshing blend of basil, coriander and spinach

Tandoori Kumbh R55.00

Mushrooms stuffed with nuts, raisins and cottage cheese and baked in the tandoor

Malai Broccoli R55.00

Broccoli marinated in a light yoghurt marinade with Kashmiri spices baked in the tandoor

Kurkuri Bhindi R55.00

Okara crisp fried in tangy batter, topped up with Punjabi masala

Vegetarian Samosa R20.00

Savoury filled with freshly soaked peas and potatoes with our special spices and herbs, served with mint yoghurt dip

All Time Favourite Curries

Served with your choice of rice, naan or roti and sambals

Chicken

Highway Chicken Curry R70.00

Inspired by the roadway Punjabi Dhabba's (roadside restaurants where travellers stop to eat) where fresh and flavoursome food is the norm!

Butter Chicken R85.00

The world famous chicken tikka

Kadhai Chicken R85.00

Cooked in a thick tomato and onion sauce fresh taste with roasted garlic, ginger, cumin seeds, green peppers and special Kadhai spices from Lahore. The unique mix gives a distinctive flavours

Chicken Shampy R80.00

The funky chicken dish is cooked with fresh coriander and mint, a twist of Punjabi Cuisine, a must Try!

Chicken Tikka Masala R85.00

Chunks of char-grilled chicken cooked in thick tomato and cashew nut sauce

Lamb

Dhaba Lamb Curry R100.00

Inspired by the roadside Dhabha's where fresh and flavoursome food is the only norm - Enjoy!

Mohinder's Saag Ghost R100.00

Juicy pieces of lamb with fresh spinach and fresh herbs make this a delicious dish

Dal Gosht R100.00

Juicy pieces of lamb with Channa Lentils in a thick gravy. Chef's Speciality

Lamb Masala R100.00

Tender lamb in a thick sauces of tomatoes, onion, ginger, garlic, with a hint of yoghurt and our own Punjabi spices

Rogan Gosht R100.00

Traditional Kashmiri lamb curry with fennel and ethnic spices

Seafood

Truckers Fish Curry R95.00

Chunks of boneless fish cooked in a fiery aromatic sauce flavoured with fenugreek with mustard seeds

Kadhai Prawn R110.00

Prawns cooked in a thick tomato and onion sauce

Prawn Malabar R110.00

Prawns in thick onion, curry leaf and tamarind sauce, finished with coconut cream and mustard seeds -
Speciality of the Chef

Vegetarian

Palak Paneer R75.00

Cubes of Indian cottage cheese cooked with baby spinach leaves and combination of Special spices

Paneer Makhni R75.00

Cubes of Indian cottage cheese in a smooth butter sauce of tomato and fresh cream with a very special Punjabi spice

Kadhai Paneer R75.00

Cooked in a thick tomato and onion sauce with diced peppers, tomatoes in spices Kadhai spices, the unique mix gives a distinctive fresh taste

Kesal Dal Makhni R60.00

Black lentil slow cooked overnight in a special vessel to give that Authentic Punjabi Taste

Amritsari Chole R60.00

Chickpeas cooked with roasted ginger, garlic, onions, cumin seeds and touch of garam masala. Yummy Punjabi taste and full of protein

Veg Frezi R60.00

A winning combination of fresh vegetables and our spices and herbs create this wonderful dish

Jeera Aloo R50.00

Potatoes stir-fried with cumin and our own creative spice blend

Baingan Bharta R60.00

Aubergine roasted in clay oven and then stir-fried with onion and tomatoes. Speciality of Punjab.

Tarka Dal R60.00

Mixed lentils, with ginger, cumin seeds and garlic

Special Main Dishes

Handi Biryanis

Cooked and served in ethnic stoneware pots. Served with raita and salad. A choice of:

Chicken R85.00

Prawn R135.00

Lamb R125.00

Vegetarian R80.00

Breads and Rice

Naan R15.00

Flour bread baked fresh in the tandoor

Parantha R15.00

Whole wheat bread, with butter, baked in clay oven

Mirchi Paratha R15.00

Pukka Punjabi Paratha, with red chilli and sprinkle of our original Chat Masala

Peshawari / Jafrani / Cheese / Chilli Garlic / Butter R20.00

Roti R15.00

Plain or tandoori

Basmati Rice R25.00

Plain steamed basmati rice

Jeera Pulao R28.00

Basmati rice prepared with cumin and fried onions

Cucumber Raita R30.00

Grated cucumber in homemade yoghurt with slight hint of spices

Red Onion Salad R65.00

Diced tomato, cucumber, peppers, carrot and red onion with a spiced Punjabi lemon dressing

Chicken Tikka Salad R65.00

Diced tomato, cucumber, peppers, carrot and red onion with roasted garlic and spiced lemon Punjabi dressing

Missi Roti R20.00

Highly popular, Punjabi gluten free lentil flour roti with onion, green chilli and fresh coriander, freshly baked in the clay oven

Desserts

Saffron Kheer

R35.00

Rice pudding

Gulab Jamun R35.00

Indian koeksisters in syrup

Almond and Rose Petal Kulfi R35.00

Homestyle Indian ice cream with rose petals and almonds

Baked Yoghurt R35.00

The chef's special!

Pan Ice Cream R35.00

A no nonsense, mouth refreshing rose and fennel ice cream

Chai Tea Ice Cream R35.00

Ice cream made with our Chai tea mix

Corkage

Per Bottle R30.00