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Agni

BY VIKRAM'S



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## SOFT DRINKS

<b>AERATED BEVERAGE (330ml)</b> <small>[Coke/Coke Light/Tab/Coke Zero/Sprite/Sprite Zero/Cream Soda]</small>	R19
<b>SODA WATER/TONIC WATER (200ml)</b>	R17
<b>DEY LEMON/GINGER ALE (200ml)</b>	R17
<b>TOMATO COCKTAIL</b>	R19
<b>APPLETISER/RED GRAPETISER</b>	R23
<b>ICE TEA LEMON/PEACH</b>	R22
<b>JUICES</b> <small>[Orange/Pineapple/Cranberry/Fruit Cocktail]</small>	R20
<b>MILKSHAKES</b> <small>[Vanilla/Strawberry/Chocolate]</small>	R24
<b>MINERAL WATER (500ml/1ltr/1.5ltr)</b>	R17
<b>SPARKLING MINERAL WATER (500ml/1ltr)</b>	R34
<b>ENERGY DRINK</b> <small>[Red Bull/Red Bull Sugar Free]</small>	R34
<b>ROCK SHANDY</b>	R28
<b>LIME &amp; LEMONADE</b>	R24
<b>COLA TONIC &amp; LEMONADE</b>	R24
<b>PASSION FRUIT &amp; LEMONADE</b>	R24
<b>LASSI</b> <small>[Mango/Mersala/Sweet/Salted]</small>	R30



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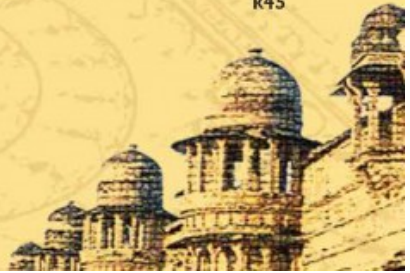


## BEVERAGES

<b>HOT CHOCOLATE</b>	R20
<b>FILTER COFFEE</b>	R16
<b>CAPPUCCINO</b>	R20
<b>ESPRESSO</b>	R16
<b>DOUBLE ESPRESSO</b>	R24
<b>IRISH COFFEE</b>	R31
<b>KAHLUA COFFEE</b>	R30
<b>DON PEDRO (Kahlua or Jamesons)</b>	R30
<b>TEA (Five Roses Tea)</b>	R16
<b>ROOIBOS/CHAMOMILE/PEPPERMINT/GREEN TEA</b>	R16
<b>MASALA TEA</b>	R25

## SOUPS

<b>TOMATO SHORBA</b> (Fresh & delectable soup of ripe tomatoes with aromatic herbs & spices)	R40
<b>DAL SHORBA</b> (Lentil soup flavoured with coriander & cumin seeds)	R40
<b>VEGETABLE SOUP</b> (Garden fresh veggies souped up with herbs & Indian spices)	R40
<b>MURG SHORBA</b> (Chicken soup with Indian herbs & spices)	R45

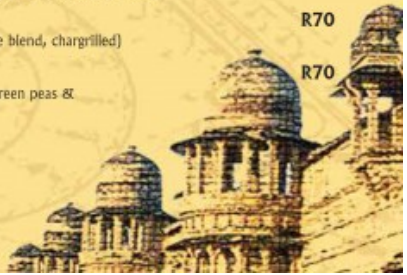


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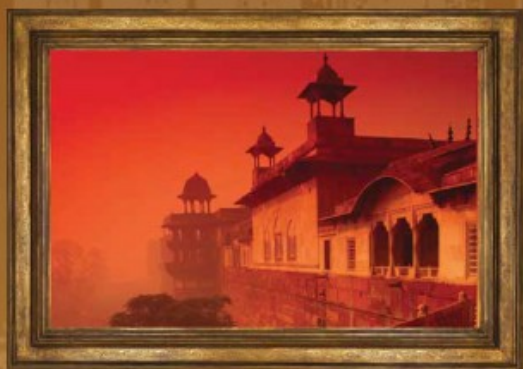


## STARTERS (Vegetarian)

<b>VEGETABLE SAMOSA</b> [The crowd pleaser! Our crispy homemade pastry filled with a delicious mix of vegetables]	R40
<b>ONION BHAJIA / CHILLI BITES</b> [Onion rings mixed with chickpea batter deep-fried till crispy]	R40
<b>PAKORA MIX</b> [Mixed vegetable fritters, crispy & light]	R40
<b>PALAK PATTI CHAAT</b> [Layers of thin crispy spinach leaves dipped in chickpea batter, fried & served with tangy chutneys]	R50
<b>PANEER PAKORA</b> [Cottage cheese dipped in spiced chickpea batter, fried till golden]	R70
<b>AGNI PANEER TIKKA</b> [Chef's special spice flavoured chargrilled cottage cheese]	R70
<b>CHILLI PANEER</b> [An unusual Indo-Chinese fusion of cottage cheese cubes, peppers, onions, tossed in a blend of Indian spices & Chinese sauces]	R70
<b>TANDOORI BROCCOLI</b> [Florets of broccoli marinated in hung curd & chef's unique blend of spices]	R70
<b>TANDOORI VEGETABLES</b> [An assortment of vegetables & cottage cheese marinated in hung curd & spices, chargrilled]	R75
<b>VEGETABLE SEEKH KEBAB</b> [Vegetables minced with cottage cheese & potatoes, chargrilled]	R70
<b>AGNI KHUMB</b> [Mushrooms marinated in secret blend of spices, chargrilled]	R70
<b>MUSHROOM CHILLI</b> [Mushrooms, onions & peppers tossed in Indian Chinese blend of sauces]	R70
<b>DAHI KEBAB (AGNI SPECIAL)</b> [An exquisite kebab made from thick hung yoghurt mixed with chef's special spice blend]	R70
<b>LAL KEBAB</b> [Literally means red kebabs! Beetroots mashed with special spice blend, chargrilled]	R70
<b>HARE BHARE KEBABS</b> [Delicate, melt in your mouth kebabs, fashioned with spinach, green peas & cottage cheese, spiced with herbs]	R70



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## STARTERS (Non-Veg)

<b>CHICKEN SAMOSA</b> (Crispy Indian pastry filled with chicken mince)	R45
<b>LAMB SAMOSA</b> (Crispy Indian pastry filled with lamb mince)	R50
<b>CHICKEN TIKKA</b> (Tender pieces of chicken marinated overnight in exotic spices & gradually cooked in a clay oven)	R75
<b>CHICKEN RESHMI KEBAB</b> (Soft and juicy kebab, marinated in thick yogurt & cream delicately spiced)	R75
<b>MALAI TIKKA</b> (Tender pieces of chicken marinated in cheese, cashews and spices)	R75
<b>CHICKEN GARLIC</b> (Hot and spicy with garlic)	R75
<b>CHICKEN SEEKH KEBAB</b> (Minced chicken with fresh coriander, chillies & spices, shaped into kebabs. Grilled!)	R75
<b>CHICKEN HARYALI KEBAB</b> (Marinated with mint & coriander)	R75
<b>CHILLI CHICKEN</b> (Popular Indo-Chinese chicken dish with soya sauce, chilli sauce, peppers, onions, ginger garlic & fried chicken pieces)	R75
<b>TANDOORI CHICKEN</b> (Whole chicken marinated with special blend of spices & yogurt)	R115
<b>HALF TANDOORI CHICKEN</b> (Half portion of whole chicken marinated with special blend of spices & yogurt)	R85
<b>CHICKEN AFGANI</b> (Whole chicken marinated with cheese, cashewnuts & spices)	R150
<b>LAMB BOTI KEBAB</b> (Boneless pieces of lamb with yogurt marinade)	R105
<b>LAMB SEEKH KEBAB</b> (Minced lamb with fresh coriander, chillies & spices)	R95
<b>TANDOORI LAMB CHOP</b> (Lamb chops marinated in a curry spiced yogurt sauce)	R160
<b>TANDOORI PRAWNS</b> (8 queen prawns marinated in tandoori paste)	R125
<b>FRIED PRAWNS</b> (Marinated and deep-fried, 6 pieces)	R115
<b>FISH TIKKA</b> (Fresh kingklip marinated with chickpea flour & carom seeds)	R145
<b>FISH PAKODA</b> (Kingklip marinated & deep-fried, 6 pieces)	R145



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## NON-VEGETARIAN (Chicken Dishes)

<b>CHICKEN CURRY</b> (Chicken cooked in a traditional Indian style)	R 105
<b>CHICKEN VINDALOO</b> (Chicken prepared with mustard seeds, potatoes and whole red chillies in an exotic gravy)	R 110
<b>CHICKEN KORMA</b> (Tender pieces of chicken cooked in a rich cream and crushed cashew nut sauce)	R 110
<b>CHICKEN BADAMI</b> (Chicken pieces flavoured with crushed almonds and prepared in a tasty gravy)	R 110
<b>CHICKEN PALAK</b> (Boneless chicken pieces prepared with spinach & cream)	R 110
<b>BUTTER CHICKEN</b> (Chicken tikka in a tomato-butter sauce)	R 110
<b>CHICKEN TIKKA MASALA</b> (Chicken tikka in a tomato, onion & cream curry)	R 110
<b>CHICKEN DO PAYAZA</b> (Chicken, green pepper, onion and tomato flavoured with herbs and spices in a tasty gravy. A perfect blend between chicken and green pepper)	R 110
<b>CHICKEN MADRAS</b> (South Indian curry with coconut milk & curry leaves)	R 110
<b>CHICKEN JALFREZI</b> (Chicken cooked with onion, tomato and green peppers)	R 110
<b>CHICKEN KALI MIRCH</b> (Creamy cashew nut curry with black pepper)	R 110
<b>KADHAI MURG</b> (Thick masala sauce with peppers)	R 110



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## VEGETARIAN DISHES

<b>ALOO ZEERA</b> [Steamed potatoes tossed in roasted cumin seeds & freshly ground spice mix]	R75
<b>ALOO GOBI MATAR</b> [Potatoes, cauliflower florets & peas cooked in a delicious onion & tomato thick gravy]	R80
<b>DAL AGNI</b> [Black lentils simmered overnight over clay oven, flavoured with tomato puree & cream, tempered with cumin seeds, garlic and ginger]	R80
<b>DAL FRY</b> [Cooked yellow lentils tempered with garlic, browned onions, asafoetida & tomatoes]	R80
<b>MIXED VEGETABLE</b> [A seasonal mix of fresh vegetables cooked in a thick tangy gravy]	R80
<b>VEGETABLE MAKHANIE</b> [Fresh vegetables in creamy tomato & butter gravy]	R85
<b>VEGETABLE JALFRAZIE</b> [Fresh vegetables mix cooked in onion & tomato gravy]	R85
<b>PANEER LABBDAR</b> [Cubes of cottage cheese in thick, creamy gravy of tomatoes, onions & bell pepper, delicately seasoned]	R85
<b>PANEER MAKHANIE</b> [Cottage cheese cubes simmered in smooth tomato gravy enriched with butter]	R85



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## VEGETARIAN DISHES

**PALAK PANEER**

(Cottage cheese cubes simmered in rich & creamy spinach sauce)

R85

**PANEER KORMA**

(Cottage cheese cubes cooked in a cashewnut & cream gravy. Indulgent!)

R85

**PANEER TIKKA MASALA**

(Grilled paneer cubes simmered in a masala tikka sauce)

R85

**CHANA RAWALPINDI**

(Chickpeas cooked with pomegranate seeds, carom seeds & freshly ground whole spices)

R85

**KADHI PAKODA**

(Delicious chickpea flour dumplings, simmered in buttermilk gravy, tempered with whole spices)

R85

**MATAR MUSHROOM**

(Fresh mushrooms & peas cooked to perfection in a tangy gravy)

R85

**MUSHROOM DO PAYAZA**

(Mushrooms, green pepper, onion & tomatoes flavoured with herbs & spices in a delicious gravy)

R85

**NAVRATTAN CURRY**

(Mixed vegetables cooked in coconut, cashew & cream sauce)

R100

**AMRITSARI MALAI KOFTA**

(Indulgent cottage cheese balls stuffed with pistachios, cashews & raisins in cashew-cream sauce)

R100



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## LAMB DISHES

<b>LAMB CURRY</b> (Cooked in a traditional Indian style)	<b>R130</b>
<b>LAMB VINDALOO</b> (Lamb prepared with mustard seeds, potatoes and whole red chillies in an exotic gravy)	<b>R135</b>
<b>LAMB PALAK</b> (Lamb prepared with spinach & cream)	<b>R135</b>
<b>LAMB KORMA</b> (Mild with nuts & cream gravy)	<b>R135</b>
<b>LAMB BHUNA GOSHT</b> (Tender pieces of lamb cooked with tomato & spices, served in an onion gravy)	<b>R135</b>
<b>LAMB DO PYAAZA</b> (Lamb, green peppers, onions and tomato flavoured with herbs, spices & simmered in a rich cashew nut sauce)	<b>R135</b>
<b>LAMB KEEMA MASALA</b> (Lamb mince prepared in rare spices & cooked with peas)	<b>R135</b>
<b>LAMB GOSHT BADAMI</b> (Tender pieces of lamb flavoured with crushed almonds and served in a tasty gravy braised using traditional herbs & spices)	<b>R135</b>
<b>LAMB ROGAN JOSH</b> (Kashmiri style with traditional spices)	<b>R135</b>
<b>LAMB TIKKA MASALA</b> (Tender pieces of lamb cooked in a rich buttered tomato gravy)	<b>R135</b>
<b>LAMB KADHAI</b> (Tender pieces of lamb cooked with onion, tomato & green pepper in a cashew nut & brown gravy)	<b>R135</b>
<b>LAMB MADRAS</b> (Tender pieces of lamb prepared in the traditional South Indian style with coconut flavour)	<b>R135</b>
<b>LAMB RARA PUNJABI</b> (Agni's special lamb & mince marinated in yogurt overnight, cooked in a special gravy)	<b>R135</b>



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## SEAFOOD DISHES

<b>FISH CURRY</b> [Kingklip with mustard & spices in a gravy]	R135
<b>FISH TIKKA MASALA</b> [Fish Tikka pieces in spiced onion & tomato curry]	R145
<b>PRAWN MASALA</b> [Prawns in onion & tomato gravy with freshly blended spices]	R155
<b>PRAWN VINDALOO</b> [With mustard seeds, whole red chillies in a hot sauce]	R155
<b>PRAWN CURRY</b> [South Indian style coconut curry]	R155
<b>PRAWN KORMA</b> [Mild with nuts & cream based sauce]	R155
<b>PRAWN TIKKA MASALA</b> [Tikka prawns in a rich tomato-butter sauce]	R155

## SALADS & RAITA/YOGURT

<b>GARDEN GREEN SALAD</b> [An assortment of fresh greens sprinkled with special salad spice]	R45
<b>TOMATO, ONION &amp; CHILLIES</b> [Diced & mixed]	R30
<b>RAITA</b> [A lovely combination of creamy yogurt with mild spices, rock salt combined with choice of potato / pineapple / cucumber / tomato & onion & chillies]	R40



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## CHAAWAL / RICE

**VEGETABLE PULAO**

[Basmati rice with vegetables]

R40

**KHUMB PULAO**

[A fragrant combination of mushrooms & basmati rice]

R40

**MATAR PULAO**

[Basmati rice with peas]

R40

**ZEERA RICE**

[Basmati rice with cumin seeds]

R40

**LEMON RICE**

[South Indian style rice with curry leaves, peanuts & lemon]

R40

**VEGETABLE BIRYANI**

[A classic, fragrant combination of fresh vegetables, basmati rice with secret blend of spices & saffron]

R90

**CHICKEN BIRYANI**

[Chicken marinated in herbs & spices cooked to perfection with basmati rice]

R120

**LAMB BIRYANI**

[Lamb cooked to perfection with basmati rice]

R130

**FISH BIRYANI**

[Kingklip fish marinated in a special masala paste cooked with basmati rice]

R145

**PRAWN BIRYANI**

[Prawns cooked delicately with basmati rice & specially blended spices]

R165

**SEAFOOD BIRYANI**

[Mixed seafood cooked to perfection with basmati rice]

R120



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## INDIAN BREADS (Breads to accompany a Royal Meal)

<b>TANDOORI ROTI</b> (Whole wheat bread thinly rolled & cooked in clay oven)	R18
<b>RUMALI ROTI</b> (Literally means handkerchief bread, very thin & soft)	R20
<b>MISSI ROTI</b> (Chickpea flour bread baked in clay oven)	R25
<b>MASALA ROTI</b> (Our special! Roti seasoned with finely chopped ginger & spices garnished with butter)	R25
<b>NAAN</b> (Leavened bread of enriched refined wheat flour baked in clay oven)	R20
<b>BUTTER NAAN</b> (As the name suggests)	R22
<b>GARLIC NAAN</b> (Naan with garlic & butter)	R22
<b>ROGNI NAAN</b> (Naan with sesame seeds & butter)	R22
<b>OLIVE NAAN</b> (An unusual take on a traditional Indian bread)	R30
<b>PESHWARI NAAN</b> (Naan with minced fresh fruits)	R25
<b>STUFFED KEEMA NAAN</b> (Naan with a stuffing of lamb mince)	R45
<b>PARATHA</b> (Indian multilayered pastry made with butter)	R22
<b>STUFFED ALOO PARATHA</b> (Paratha stuffed with mashed potatoes cooked in clay oven)	R35
<b>PANEER PARATHA</b> (Paratha stuffed with cottage cheese scramble)	R35
<b>ONION PARATHA</b> (Paratha stuffed with minced onion masala)	R35
<b>GOBHI PARATHA</b> (Paratha stuffed with minced cauliflower)	R35



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## MEETHA / DESSERTS

**ICE CREAM**

(Chocolate / Vanilla / Strawberry)

R32

**TOASTED ALMOND ICE CREAM**

(Agni's speciality)

R35

**SAFFRON KULFI**

(Velvety creamy & indulgent)

R45

**BURFEE ICE CREAM**

(Ice cream made with coconut flesh & evaporated milk)

R35

**RASMALAI**

(Dumplings made from cottage cheese soaked in sweetened, thickened milk delicately flavoured with cardamon, served chilled!)

R45

**GULAB JAMUN (2pcs)**

(Condensed milk balls, fried & soaked in a saffron sugar syrup)

R30

**A SELECTION OF CAKES**

(Please ask waiter for the cakes available)

R40

