



VIKRAMS
AUTHENTIC INDIAN CUISINE

OUR STORY

Vikram Aneja has been running the restaurant since 2006.

'Vikram's' offers a more sophisticated dining experience for those who are seeking to explore beyond the ordinary and discover the full potential of Indian fine dining. The food here is nothing short of an artistic masterpiece, from internationally acclaimed curries to delicious chicken and mutton recipes. The mouth watering delicacies never fail to impress. The spices, usually accused of being magical, which are rare and add that special aroma and taste to the delicacies are used to perfection.

Vikram's feeds the eyes as much as it does the mouth. Offering the choicest of Indian cuisine in a contemporary setting, 'Vikram's' has been one of joburg's most acclaimed and popular fine dining restaurant.

To ensure that every trip to 'Vikram's' is an intriguing one, our guests are looked after by a team of friendly and hospitable staff; who concentrate on making sure that our guests enjoy their time and experience the unique gastronomical adventure in Vikram's style.

Visit us at : www.vikrams.co.za



Soft Drinks

101. Coke	R16
102. Coke Light	R16
103. Tab	R16
255. Coke Zero	R16
104. Sprite / Sprite Zero	R16
105. Fanta Orange / Grape	R16
106. Cream Soda	R16
107. Soda Water	R15
108. Appletiser	R22
109. Red Grapetiser	R22
110. Dry Lemon	R15
111. Mineral Water	R15
112. Sparkling Water	R15
113. Orange Juice	R19
114. Fruit Cocktail	R19
115. Rock Shandy	R27
116. Lime and Lemonade	R24
117. Cola Tonic and Lemonade	R24
118. Passion Fruit and Lemonade	R24
119. Vanilla Milkshake / Strawberry	R24
120. Chocolate Milkshake	R24
121. Milk	R12
122. Lemon Mix	R15
123. Tomato Cocktail	R19
124. Ginger Ale	R15
125. Tonic Water	R15
126. Red Bull	R34
127. Ice Tea Lemon / Peach	R21

ALL WINES ARE SUBJECT TO AVAILABILITY
Wine list compiled by Boschendal in Meerkeggen Wines



Beers/Ciders/Coolers

128.	Castle Lager / Light	R19
129.	Hansa	R19
130.	Amstel	R20
131.	Black Label	R20
132.	Heineken	R23
133.	Windhoek	R20
134.	Windhoek Light	R20
135.	Hunters Gold / Dry	R22
136.	Savanna Dry / Light	R23
137.	Smirnoff Spin	R23
138.	Bacardi Breezer	R22
202.	Miller	R22
203.	Cobra	R28
204.	Peroni	R22

Scotch Whisky

139.	Bells	R18
140.	J & B	R18
141.	Jameson	R28
142.	Jack Daniels	R25
143.	Southern Comfort	R18
144.	Chivas	R35
145.	J. W. Black	R35
231.	J. W. Red	R22
232.	Famous Grouse	R18

Single Malt

301.	Glenfiddich 12-years	R41
302.	Glenlivet 12-years	R46

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Brandy

147.	Klipdrift	R17
208.	Richlieu	R17
148.	K W V 3-year	R17
303.	K W V 5-year	R19
304.	K W V 10-year	R22
206.	Martell VO	R23
331.	1920	R31

Rum

150.	Bacardi	R18
151.	Captain Morgan	R18
152.	Spiced Gold	R18
207.	Red Heart	R18
271.	Malibu	R18

Cognac

332.	Remy Martin	R46
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Gin

146.	Gorden's	R16
305.	Tanqueray Premium	R18

Vodka

149.	Smirnoff	R17
306.	Absolut	R18

Cane

153.	Mainstay	R18
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Sherry

- | | |
|-------------------|-----|
| 154. Full Cream | R18 |
| 155. Medium Cream | R18 |
| 156. Dry | R18 |

Port

- | | |
|--------------------|-----|
| 157. Allesverloren | R19 |
|--------------------|-----|

Tequila

- | | |
|--------------------|-----|
| 162. Tequila White | R23 |
| 163. Tequila Gold | R23 |

Liqueurs

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|-------------------|-----|
| 158. Drambuie | R27 |
| 159. Cointreau | R27 |
| 161. Courvoisieur | R35 |
| 164. Sambucca | R22 |
| 168. Tia Maria | R19 |
| 169. Amarula | R19 |
| 170. Cape Velvet | R19 |
| 171. Franjelico | R20 |
| 172. Apple Sours | R19 |
| 256. Khalua | R23 |
| 205. Amaretto | R21 |

Aperitif/Digestifs

- | | |
|--------------------------------------|-----|
| 165. Campari | R28 |
| 166. Martini, Bianco, Rosso Vermouth | R19 |
| 167. Cinzano Rosso, Extry Dry | R19 |
| 307. Archers | R22 |
| 160. Antonella Grappa | R26 |
| 230. Jagermeister | R26 |

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Wine Per Glass

- | | |
|----------------------|-----|
| 174. Dry White Wine | R30 |
| 175. Semi-Sweet Wine | R30 |
| 176. Red Wine | R30 |

White Wine

- | | |
|--|------|
| 177. Buitenverwachting Buiten Blanc
<small>(Excellent, deeply flavoured oak matured Sauvignon Blanc)</small> | R114 |
| 178. Boschendal Boschen Blanc
<small>(Refreshing, Dry, Blended Wine)</small> | R112 |
| 179. Fleur de Cap Chardonnay
<small>(A fruity, delicate wine created in a medium-bodied style for early enjoyment)</small> | R119 |
| 180. Theuniskraal Semillon Chardonnay
<small>(A smooth, unwooded blend of two classic cultivars, dry and medium bodied, well-rounded, delightful and mouth filling)</small> | R112 |
| 182. Graca
<small>(It is a lively coloured wine, with flashes of green, a touch of asparagus on the nose and crisp, lemony, off dry flavours)</small> | R84 |

Semi - Sweet

- | | |
|---|------|
| 183. Johannesberger Legacy
<small>(A fragrant medium-sweet wine of superior quality and bouquet)</small> | R85 |
| 185. Kupferberger Auslese
<small>(Delicate on the nose and crisp on the palate)</small> | R109 |

Rose

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|---|------|
| 186. Boschendal Blanc de Noir
<small>(A delicate grapey taste with lingering finish)</small> | R112 |
| 187. Nederberg Rose
<small>(A fruity delicate wine that leaves a touch of raspberry on the palate)</small> | R90 |

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Red Wine

188. **Boschendal Le Pavillon Rouge** R112
(This wine is the product from a blend of classic red varieties, like Pinot and Merlot)
189. **Chateau Libertas** R109
(Medium-bodied dry red noble wine. The grandfather of all red wines)
190. **Nederburg Cabernet Sauvignon** R155
(An elegant wine with classic Cabernet characters. Fruity, nutty and spicy in-mouth flavours. Soft, round and medium towards full-bodied)
191. **Fleur De Cap Pinotage** R155
(It is a medium bodied, smooth wine with an elegantly fruity background and harmonious fruit-acid balance, with a touch of tannin)
192. **Fleur De Cap Shiraz** R155
(Deeply flavoured with elegant varieties aroma, revealing a subtle spicy character on the nose and palate)
193. **Alto Rouge** R155
(The aristocrat of Cape red wines, dry and medium-bodied with a unique bouquet)
194. **Beyerskloof Pinotage** R149
(A medium to full bodied Pinotage with black and red berry flavours well integrated with the oak flavour)
195. **Vergenoegd Shiraz** R219
(Bulky, firm structured with plums, chocolate and herbs, 2 years oaked)

Sparkling Wine

196. **J. C. Le Roux La Chanson** R115
(Refreshing, lively sparkling wine - full, fruity flavour with a rich, robust character)
197. **J. C. Le Roux La Chanson** R115
(Crisp and dry with an exuberant flavour, this sparkling wine abounds with the freshness of the noble Sauvignon Blanc grape)
198. **Pongracz** R189
(Classical yeasty and biscuit character on the nose with a full fruit and acid balance with a lingering aftertaste)
227. **Moet & Chandon** R899
(Brut Imperial
A Complete and elegant blend of more than 200 crus of Pinot noir, Chardonnay and Pinot Meunier. Brut Imperial Combines generosity and delicacy with maturity and freshness)
308. **Moet & Chandon (Grand Vintage)** R1299
309. **Moet & Chandon (Rose Imperial)** R899
310. **Veuve Clicquot (Brut A Reims France)** R899

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Manager Special (White Wines)

221. **Nederberg** R144
(Sauvignon Blanc
Lively wafts of fresh-cut grass and gooseberry, deliciously refreshing with a lingering finish)
222. **Durbanville Hills** R149
(Sauvignon Blanc
Complex aromas of papaya, grapefruit, lime and winter melon with Green fig and prickly pear)
223. **Porcupine Ridge** R144
(Sauvignon Blanc
Gooseberry and tropical fruit flavours, fresh and dry with lengthy citrus finish)
311. **Vergelegen** R189
(Sauvignon Blanc
crisp, intensely flavoured, dry unwooded wine, showing classical savignon flavours such as figs, gooseberry and green pepper.)
312. **Life From Stone** R189
(Sauvignon Blanc
the minimal yield of a vine rooted in 70% quartz stone is truly reflected in this wine.)

Red Wines

224. **Backsberg** R154
(Merlot
Pungent aromas of raspberry and red plums are tempered by the deft use of French oak maturation)
225. **Porcupine Ridge** R149
(Merlot
Ripe berry and Coffee Chocolate flavours, full bodied with generous french oaking)
226. **Durbanville Hills** R149
(Merlot
Matured in small french oak barrels, Mint and berry aromas with ripe plum flavours on a meaty palate. Elegant and complex - a style that suits red meat and poultry.)
313. **Meerlust** R395
(Merlot
this wine, classic in style, was grown and produced on the historic meerlust estate. it will complement fine food.
314. **Thelema** R360
(Cabernet Sauvignon
this full-bodied wine shows ripe black current and blackberry flavours with hint of mint and subtle oak, derived from 18 months maturation in french barrels.)
315. **The Chocolate Block** R360
(Bordeaux Blend
syrah69% grenache14% cabernet sauvignon11% cinsault5% viognier1%)
316. **Hartenberg (Shiraz)** R260

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Cocktails

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|------|--|-----|
| 320. | Blue Lagoon
(Vodka, Blue Curacao Top with Sprite) | R44 |
| 321. | Mojito
(Rum, Lemon Chunks Lime Juice, Mint Leaves & Crushed Sugar) | R44 |
| 322. | Bloody Mary
(Tomato Juice, Tabasco, Salt Pepper, Worcestershire Sauce, Lime Juice Topped with vodka) | R44 |
| 323. | Caprioska
(Vodka, dice Lemon, Lemon Juice and soda) | R44 |
| 324. | Pina Colada
(Rum, Pineapple Juice & Coconut Milk) | R44 |
| 325. | Cosmopolitan
(Vodka, cointreau, lime and cranberry juice) | R44 |
| 326. | Long Island Iced Tea
(Vodka, Gin, rum & coke) | R44 |
| 327. | Margarita
(Fresh citrus with tequila) | R44 |

Mocktails

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|------|--|-----|
| 328. | Virgin Colada
Pineapple juice, coconut milk in refreshing mediterranean blend | R34 |
| 329. | Virgin Mojito
Lemon chunks, mint leaves, brown sugar muddled to perfect refreshing drink | R34 |
| 330. | Cranberry Caprioska
Lemon chunks, and brown sugar muddled and topped up with sprite | R34 |

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Starters (Vegetarian)

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|------|--|-----|
| 1. | Vegetable Samosa
(Indian pastry filled with fresh vegetables whipped in mashed potatoes - four pieces) | R33 |
| 3. | Onion Bhajiya
(Onion marinated in a spicy paste and deep-fried) | R35 |
| 4. | Pakoda Mix
(Potatoes, cauliflower and onions flavoured with spices and Herbs deep-fried in batter) | R35 |
| 210. | Paneer Pakoda
(Indian Cottage Cheese marinated in chick pea's flour (6Pcs)) | R60 |
| 233. | Paneer Tikka / Pudina / Ajwani
(Indian Cottage Cheese marinated in Indian spices and cooked in clay oven served with tomatoes, onion & capsicum (25 Min)) | R70 |
| 234. | Tandoori Mushroom
(6 Large mushrooms cooked with onion, tomato, peppers. Served with salad) | R65 |
| 235. | Veg. Shish Kebab
(Mixed vegetables, Indian cottage cheese & potatoes marinated in Indian spices) | R70 |
| 263. | Tandoori Vegetable
(Quarter of marinated paneer, capsicum onion tomatoes, aloo, broccoli, cauliflower and whole mushroom, charcoal grilled and served with a lemon dressing) | R75 |
| 272. | Paneer Chilly
(Indian Cottage cheese marinated in Indian spices & stir fried with onion & capsicum) | R70 |
| 341. | Mushroom Chilly
(Mushroom marinated in Indian spices & stir fried with onion & capsicum) | R65 |

Starters (Non-Vegetarian)

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|------|--|-----|
| 209. | Chicken Samosa
(Indian pastry filled with chicken mince) | R35 |
| 2. | Mince Samosa
(Indian pastry filled with lamb mince) | R40 |
| 9. | Chicken Tikka
(Tender Pieces of chicken marinated overnight in exotic spices and gradually cooked in a clay oven) | R70 |
| 10. | Chicken Risme Kebab
(Tender Pieces of chicken marinated in yoghurt and cream with rare herbs and spices and cooked in a clay oven) | R70 |



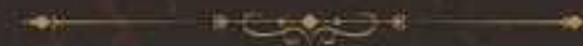
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|------|---|------|
| 264. | Malai Tikka
(Tender pieces of chicken marinated with cheese & cashewnuts, spices cooked in tandoor) | R70 |
| 11. | Lamb Shish Kebab
(Lamb Mince deliciously flavoured with herbs and spices and prepared on a skewer in a clay oven) | R85 |
| 236. | Chicken Haryali Kebab
(Tender pieces of chicken marinated in Yogurt, cream and Mint with rare herbs and spices and cooked in a clay oven) | R70 |
| 12. | Mixed Tandoori Platter for Four
(Chicken Tikka, Chicken Risme Kebab, Lamb Shish Kebab, Samosa and chilli bites) | R115 |
| 13. | Mixed Tandoori Platter for Two
(Chicken Tikka, Chicken Risme Kebab, Lamb Shish Kebab, Samosa, Chilli Bites. Absolutely Divine for two) | R95 |
| 237. | Chicken Afgani
(Whole chicken marinated overnight in Cashewnut, cheese cream and Yogurt and gradually cooked in a clay oven (30 min)) | R135 |
| 24. | Tandoori Chicken
(Whole chicken marinated overnight in Traditional Indian spices and gradually cooked in a clay oven) | R105 |
| 25. | Half Tandoori Chicken
(Whole chicken marinated overnight in Traditional Indian spices and gradually cooked in a clay oven) | R75 |
| 273. | Chicken Chilly
(Tandoori pieces of chicken marinated in Indian spices & stirfried with onion & capsicum) | R70 |
| 8. | Fried Prawns
(Marinated and deep-fried in a special batter - 6 prawns) | R99 |
| 211. | Tandoori Prawns
(8 Queen Prawns marinated in a special masala cooked in a clay oven) | R109 |
| 238. | Fish Pakoda
(6 Pieces of Kingletto Marinated in Indian Spices and deep fried in a Special Batter) | R125 |



Main Course

Chicken Dishes (All Curry Served with Rice)

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|------|---|-----|
| 14. | Chicken Curry
(Chicken traditionally prepared in a tasty gravy) | R94 |
| 15. | Chicken Vindaloo
(Chicken prepared with mustard seeds, potatoes and whole red chillies in an exotic gravy) | R99 |
| 16. | Chicken Korma
(Tender pieces of chicken cooked in a rich cream and crushed cashew nut sauce. Highly recommended) | R99 |
| 17. | Chicken Badami
(Chicken pieces flavoured with crushed almonds and prepared in a tasty gravy) | R99 |
| 18. | Chicken Palak
(Boneless chicken pieces prepared with spinach and cream) | R99 |
| 19. | Chicken Makhni
(Tender pieces of chicken cooked in tomato and flavoured with butter, herbs and spices) | R99 |
| 20. | Chicken Tikka Masala
(Boneless pieces of chicken cooked in a rich buttered tomato gravy. Very popular) | R99 |
| 21. | Chicken Do Payaza
(Chicken, green pepper, onion and tomato flavoured with herbs and spices in a tasty gravy. A perfect blend between chicken and green peppers) | R99 |
| 22. | Chicken Madras
(Chicken prepared in the traditional South Indian Style with coconut flavour) | R99 |
| 23. | Chicken Jal Frejie
(Chicken cooked with onion, tomato and green peppers) | R99 |
| 239. | Chicken Mushroom Curry
(Boneless chicken pieces & mushrooms cooked in Indian Spices in tasty masala gravy) | R99 |
| 240. | Chicken Kadhai
(Boneless chicken cooked with onion, tomato and green pepper in a cashew nut & brown gravy) | R99 |
| 265. | Chicken Tikka Lababdar
(Tender pieces of chicken cooked in tangy, thick tomato base in rich Indian gravy) | R99 |
| 266. | Chicken Handi
(Thick tangy chicken curry cooked with yoghurt sauted onions & garnished with tomatoes) | R99 |
| 342. | Chicken Rogan Josh
(Tender pieces of chicken cooked with potato in a plain gravy with chicken rogan on the top) | R99 |





Lamb Dishes

(All meals served with rice)

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|------|---|------|
| 30. | Lamb Curry
(Lamb traditionally prepared with potatoes in a tasty gravy) | R120 |
| 31. | Lamb Vindaloo
(Lamb prepared with mustard seeds, potatoes and whole red chillies in an exotic gravy) | R130 |
| 32. | Lamb Palak
(Lamb prepared with spinach and cream) | R130 |
| 33. | Lamb Korma
(Tender pieces of Lamb cooked in a rich crushed cashew nut and cream sauce) | R130 |
| 34. | Lamb Bhuna Gosht
(Lamb cooked with tomato and spices and served in an onion gravy) | R130 |
| 35. | Lamb Dhal Gosht
(Lamb prepared with traditional lentils and flavoured with herbs and spices) | R130 |
| 36. | Lamb Do Peeaza
(Lamb, green peppers, onions and tomato flavoured with herbs and spices and simmered in a rich cashew nut sauce) | R130 |
| 37. | Lamb Keema Masala
(Lamb mince prepared in rare spices and cooked with peas) | R130 |
| 38. | Lamb Gosht Badami
(Tender pieces of lamb flavoured with crushed almonds and served in a tasty gravy braised using traditional herbs and spices. Very popular) | R130 |
| 241. | Lamb Rogan Josh
(Tender pieces of lamb cooked with potato in a plain gravy with lamb rogan on the top) | R130 |
| 242. | Lamb Tikka Masala
(Tender pieces of lamb cooked in a rich buttered tomato gravy. Very Popular) | R130 |
| 243. | Lamb Kadhai
(Tender pieces of lamb cooked with onion, tomato and green pepper in a cashew nut & brown gravy) | R130 |
| 244. | Lamb Madras
(Tender pieces of lamb prepared in the traditional South Indian Style with coconut flavor) | R130 |
| 267. | Rara Lamb Punjabi
(Mutton pieces stir cooked pain stakingly in thick gravy) | R130 |
| 268. | Handi Lamb
(Tender pieces of mutton cooked with yoghurt sauted onion & garnished with tomatoes) | R130 |



Seafood Dishes

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|------|---|------|
| 26. | Fish Curry
(Pieces of Kingklip tastefully spiced and prepared in a delicious gravy) | R125 |
| 27. | Prawn Masala
(Prawns cooked to perfection in a special blend of spices. A must for prawn lovers) | R155 |
| 28. | Prawn Vindaloo
(Prawns prepared with mustard seeds, whole red chillies and spices to enhance the exceptional taste of prawns. Fast becoming a popular dish) | R155 |
| 29. | Prawn Korma
(Prawns cooked in a rich cream and crushed cashew nut sauce. Prawns served with basmati rice) | R155 |
| 343. | Prawn Tikka Masala
(Prawns cooked in a rich buttered tomato gravy. Very Popular) | R155 |

Rice Dishes (Biryani)

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| 39. | Lamb Biryani
(Lamb marinated with herbs and spices, gradually cooked with lentils in Basmati rice) | R120 |
| 40. | Chicken Biryani
(Chicken marinated with herbs and spices and cooked with lentils in Basmati rice) | R110 |
| 41. | Fish Biryani
(Fish deliciously flavoured with spices and cooked in Basmati rice) | R125 |
| 42. | Seafood Biryani
(Mixed seafood simmered in delicious herbs and spices and cooked in Basmati rice - a delicacy) | R115 |
| 43. | Prawn Biryani
(Prawns simmered in delicious herbs and spices and cooked in Basmati rice - a delicacy) | R155 |
| 44. | Vegetable Biryani
(Mixed fresh vegetables tastefully blended with rare herbs and spices and cooked with lentils in Basmati rice. A must for the Vegetarian Connoisseur) | R90 |
| 45. | Mushroom Rice | R35 |
| 46. | Matar Rice | R35 |
| 47. | Vegetable Rice
(Steamed Basmati rice delicately spiced and cooked with vegetables) | R39 |
| 48. | Yellow Rice
(Steamed Basmati rice delicately spiced) | R35 |



Vegetarian Dishes

(All curry served with Rice)

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| 49. | Bombay Potatoes
<i>(Steamed potatoes spiced and cooked with aniseeds - Geera)</i> | R70 |
| 50. | Aloo Matar Ghobi
<i>(Potatoes, cauliflower and green peas cooked in a delicious spicy gravy)</i> | R80 |
| 51. | Paneer Masala
<i>(Indian cottage cheese prepared in a rich, tangy gravy)</i> | R80 |
| 52. | Paneer Korma
<i>(Indian cottage cheese cooked in a gravy blended with crushed cashew nuts and cream)</i> | R80 |
| 53. | Paneer Palak
<i>(Indian cottage cheese tastefully prepared with spinach and cream)</i> | R80 |
| 54. | Paneer Matar
<i>(Indian cottage cheese tossed in green peas and cooked in a delicate gravy)</i> | R80 |
| 55. | Paneer Makhnie
<i>(Indian cottage cheese cooked in a tasty butter and tomato gravy)</i> | R80 |
| 56. | Mixed Vegetables
<i>(Mixed vegetables cooked in a tangy gravy)</i> | R80 |
| 57. | Matar Mushrooms
<i>(Peas and mushrooms cooked to perfection in a tangy gravy)</i> | R80 |
| 58. | Navrattan Curry
<i>(Mixed vegetables delicately blended with cashew nuts and cream)</i> | R90 |



Vegetarian Dishes

(All curry served with Rice)

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| 59. | Chana Masala
<i>(Chick peas cooked with herbs and spices)</i> | R80 |
| 60. | Dhal Makhnie
<i>(Black Lentils)</i> | R80 |
| 61. | Dhal Fry Yellow
<i>(Yellow Lentils)</i> | R80 |
| 62. | Vegetable Makhnie
<i>(Fresh vegetables in a tasty butter and tomato gravy)</i> | R80 |
| 63. | Vegetable Jalfrije
<i>(Fresh mixed vegetables in a thick gravy)</i> | R80 |
| 245. | Shai Jeera Aloo
<i>(Potatoes cooked with cumin seeds in cashew nut & brown gravy)</i> | R80 |
| 246. | Paneer Kadhai
<i>(Indian Cottage Cheese cooked with onion, tomato and green pepper in a cashew nut & brown gravy)</i> | R80 |
| 247. | Paneer Tikka Masala
<i>(Indian Cottage Cheese cooked in rich buttered tomato gravy. Very Popular)</i> | R80 |
| 248. | Malai Kofta
<i>(Indian Cottage Cheese & potato mix together, stuffed with cashew nuts & saffron cooked in creamy white gravy)</i> | R85 |
| 249. | Kadhai Veg
<i>(Mix vegetables cooked with onion, tomato and green pepper in a cashew nut & creamy yellow gravy)</i> | R80 |
| 269. | Shabnam Curry (Chef's Speciality) | R90 |
| 270. | Mushroom Do Payaza
<i>(Mushroom, green pepper, onion and tomato flavoured with herbs and spices in a tasty gravy. A perfect blend between mushroom and green peppers)</i> | R80 |

Soups

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| 5. | Vegetable Soup
<i>(Freshly chopped vegetables)</i> | R35 |
| 6. | Chicken Soup | R40 |
| 7. | Dahl Soup (Lentils) | R35 |





Salads

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|------|-----------------------------|-----|
| 257. | Tomato, Onions, Chillies | R30 |
| 258. | Mixed Green Salad | R40 |
| 259. | Cucumber Raita | R35 |
| 260. | Potato Raita | R35 |
| 261. | Tomato, Onion, Chilli Raita | R40 |

Indian Breads (From The Clay Oven)

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| 64. | Roti
<small>(Wholewheat bread thinly rolled and baked in the Tandoori)</small> | R16 |
| 65. | Naan
<small>(Flat leavened white bread baked in the Tandoori - the equivalent of western bread)</small> | R18 |
| 66. | Rogni Naan
<small>(Sesame seeds and butter)</small> | R20 |
| 67. | Butter Naan | R19 |
| 68. | Garlic Naan | R20 |
| 69. | Paratha
<small>(Indian pastry rolled and fried in butter)</small> | R20 |
| 70. | Stuffed Paratha
<small>(Bread stuffed with fresh vegetables and baked in the Tandoori)</small> | R30 |
| 71. | Romali Roti
<small>(Thin, soft bread made Indian-Style - ideal with curries)</small> | R18 |
| 72. | Stuffed Keema Naan
<small>(Bread filled with lamb mince and baked over charcoal in the Tandoori)</small> | R42 |
| 212. | Peshwari Naan
<small>(Bread filled with fresh fruit)</small> | R22 |
| 250. | Paneer Kulcha
<small>(Bread filled with Indian Cottage Cheese and baked in the Tandoori (clay oven))</small> | R35 |
| 251. | Onion Kulcha
<small>(Bread filled with onions & potatoes baked in the Tandoori)</small> | R35 |
| 271. | Missi Roti / Khasta Roti
<small>(Chickpea flour bread rolled and baked in the Tandoori)</small> | R22 |



Desserts

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| 74. | Vanilla / Chocolate / Strawberry Ice Cream | R28 |
| 75. | Toasted Almond Ice Cream | R35 |
| 76. | Saffron Kulfi
<small>(Indian Ice cream with saffron)</small> | R45 |
| 77. | Mango Kulfi
<small>(Indian Ice Cream with Mango flavoured)</small> | R45 |
| 78. | Burfee Ice Cream
<small>(Toasted desiccated coconut whipped in exquisitely flavoured Indian Ice Cream)</small> | R35 |
| 79. | Gulab Jamun (2pcs)
<small>(Dumplings made from evaporated milk & cake flour dipped in a sugar syrup)</small> | R30 |
| 80. | Rice Pudding
<small>(Sweetened white rice gradually cooked in milk and tastefully flavoured)</small> | R30 |
| 81. | Lassi / Masala Lassi
<small>(Whipped yoghurt served plain, sweet or salted)</small> | R30 |
| 252. | Mango Lassi / Shake | R35 |
| 253. | Shahi Tukra
<small>(Indian bread & butter pudding)</small> | R49 |

Beverages

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| 254. | Hot Chocolate | R20 |
| 82. | Filter Coffee | R16 |
| 83. | Cappuccino | R20 |
| 84. | Espresso | R16 |
| 85. | Double Espresso | R24 |
| 86. | Irish Coffee | R31 |
| 87. | Kahlua Coffee | R30 |
| 88. | Don Pedro (Kahlua or Jamesons) | R30 |
| 89. | Tea (Five Roses Tea) | R15 |
| 90. | Rooibos Tea | R16 |
| 91. | Masala Tea | R25 |
| 262. | Green Tea | R16 |