TAKE AWAY MENU EDENVALE

Starters

Tandoori Chicken R115.00
Half chicken marinated in yoghurt and Indian spices and grilled in a clay oven.

Tandoori Chicken R195.00
Full chicken marinated in yoghurt and Indian spices and grilled in a clay oven.

Chicken Tikka R 65.00
Cubed chicken pieces marinated in yoghurt and Indian spices and grilled in a clay oven.

Royal Crown Kebab R 75.00
A combination of chicken, lamb mince and cheese skill fully marinated and grilled in a clay oven with the chef's secret spices.

Malai Chicken Tikka R 70.00
Chicken marinated in cashew nuts and mild spices. Grilled in a tandoor.

Chicken Hara Kebab R 65.00
Spiced chicken, marinated in mint/coriander, yoghurt and Indian exotic spices. Grilled in a tandoor.

Lamb Shish Kebab R 75.00
Spiced mince lamb, marinated in coriander, yoghurt and Indian exotic spices. Grilled in a tandoor.

Fish Tikka R 85.00
Fresh Kingklip, marinated with yoghurt & spices.

Tandoori Jhinga R110.00
Prawns marinated with yoghurt & spices.

Vegetable Shesk R 75.00
Mixed vegetables infused with a creamy yoghurt and cashew nut marinade.

Dum Aloo R 75.00
Stuffed Potatoes infused with a combination of paneer and nuts, cooked in a tandoor.

Paneer Tikka R 75.00
Indian, homemade cottage cheese, cooked in a tandoor.

Tandoori Mushroom R 75.00
Lightly spiced, stuffed mushrooms - cooked in tandoor.

Onion Bhajia R 50.00
Onion marinated in chickpea flour with a spices & stir fried.

Samoosa & Spring Rolls - 5 Pieces
Lamb Samoosa R 50.00
Chicken R 50.00
Cheese Corn Samoosa R 50.00
Vegetable 4 Pieces R 50.00

Chicken Dishes (served with Rice)

Butter Chicken (on the bone) R100 R110.00
Marinated chicken cooked in a coal fire to enhance a smokey flavour - then cooked in a tomato, onion & butter gravy.

Chicken Tikka Masala (on the bone) R100 R110.00
Chunks of boneless chicken cooked in a tomato onion gravy.

Chicken Bhunaa (on the bone) R100 R110.00
Cubes of boneless chicken, roasted on a tawa with black pepper, cooked in tomato & brown onion with the chef's special gravy.

Chicken Palak (on the bone) R100 R110.00
Chicken cooked in a spinach cream gravy with exotic spices.

Kadhai Chicken (on the bone) R100 R110.00
North Indian Chicken dish with green pepper, onion & spices.

Chicken Vindaloo (on the bone) R100 R110.00
A Goan speciality - extra hot & sour preparation of chicken.

Chicken Korma (on the bone) R150 R130.00
Chicken with cashew nuts, coconut & almond gravy.

Chicken Biryani (on the bone) R100 R115.00
Boneless chicken cooked with saffron flavored rice and exotic spices - served with a cucumber raita.

Deserts

Rasgulla R60.00
Popular dessert drink from Mumbai - a must try.

Gulab Jamoon R45.00
A delicious North Indian milk dumpling, served warm with a flavor of green elachi.

Malva Pudding - 1 piece R60.00
A sweet pudding of Cape Dutch origin, served with a creamy sauce.

Saffron Kulfi R60.00
Indian ice cream with a combination of pistachio and saffron.

Chocolate Mousse R50.00
An indulgence of a rich chocolate delicacy.

Mango Lassi R35.00
A mango flavored, North Indian yoghurt drink.

Gajar Halwa R50.00
A North Indian popular carrot dessert, served warm.

Sooji Halwa R50.00
A North Indian popular semolina pudding, served warm.

Ice Cream R40.00
Vanilla , Strawberry , Chocolate, Pistachio.
Ask your waiter for more available flavours of ice creams.

Lamb Dishes (served with Rice)

Punjabi Traditional Mutton Curry (on the bone) R 115.00
Mutton traditionally cooked home style with tomato onion Punjabi Tarka

Indian Traditional Lamb Curry (on the bone) R 115.00
Lamb traditionally cooked home style with tomato onion Punjabi Tarka

Lamb Rogan Josh (on the bone) R115.00 R140.00 (Boneless)
Kashmiri specialty - boneless lamb cooked in traditional gravy.

Lamb Korma (on the bone) R115.00 R145.00 (Boneless)
Lamb cooked in cashew nuts, coconut & almond gravy.

The Royal Lamb Special (on the bone) R115.00 R140.00 (Boneless)
Our chef's specialty dish - a must try.

Lamb Chop Masala R145.00
Lamb chops, in a tomato and onion gravy.

Bhuna Ghost (on the bone) R115.00 R160.00 (Boneless)
Lamb in a spicy thick gravy.

Lamb Vindaloo (on the bone) R115.00 R140.00 (Boneless)
A Goan specialty - extra hot & sour preparation of lamb.

Lamb Saag (on the bone) R115.00 R140.00 (Boneless)
Lamb cooked with spinach.

Lamb Madrawala (on the bone) R115.00 R140.00 (Boneless)
Lamb cooked in a South Indian style with a coconut gravy.

Lamb Biryani (on the bone) R120.00 R145.00
Boneless lamb, cooked with saffron flavored rice & exotic spices - served with a cucumber raita.

Indian Street Delights

Pani Puri - 6 pieces	R 45.00
Punjabi Papri Chaat	R 55.00
Chana Chaat	R 55.00
Potato Chaat	R 55.00
Samoosa Chaat	R 55.00

Breads

Butter Naan R30.00
Unleavened flour bread cooked in a clay oven & brushed with ghee.

Garlic Naan R30.00
Unleavened flour bread cooked in a clay oven with garlic & brushed with ghee.

Keema Cheese Naan R45.00
Unleavened flour bread stuffed with lamb mince, cheese, fresh coriander and herbs, cookered in a clay oven.

Cheese Naan R50.00
Unleavened flour bread stuffed with cheese & baked in tandoor.

Peswari Naan R50.00
Unleavened flour bread stuffed with sultana & dry fruit, baked in tandoori - brushed with ghee.

Roomali Roti R25.00
A very thin bread-like handkerchief.

Missi Roti R30.00
A traditional village, Indian bread.

Tandoori Roti R15.00
Unleavened flour bread cooked in a clay oven.

Seafood Dishes (served with Rice)

Calamari Fish Masala R130.00
Calamari fish rings cooked in a tomato & onion gravy with Indian exotic spices.

Fish Madrawala R155.00
Kingklip fish cooked in a South Indian style with coconut gravy.

Crab Curry R155.00
A South Indian specialty - exotic spiced preparation of crab.

Prawn Korma R170.00
Prawns cooked in Cashew Nuts & Almond gravy with exotic Indian Spices

Prawn Masala R170.00
Prawns cooked in a tomato & onion bas

Prawn Madrawala R170.00
Prawn cooked in a South Indian style, with a coconut gravy and exotic spice blend.

Prawn Vindaloo R170.00
A Goan specialty - extra hot and sour preparation of prawns.

Prawn & Chicken Curry R145.00
Our chef's specialty dish - a must try.

Prawn & Chicken Jalfrezi R145.00
A unique combination of Prawn & Chicken cooked in a specially marinated masala.

Prawn Biryani R170.00
Prawn cooked with saffron flavored rice & exotic spices, served with a cucumber raita.

Fish Biryani R155.00

Salads & Raita

Green Salad R25.00
Freshly diced cucumber, onion, carrots, green peppers flavored with lemon juice and fresh coriander.

Greek Salad R45.00
Freshly diced cucumber, onion, carrots, green peppers olives, lettuce & fetta cheese with salad dressing.

Desi Indian Salad R15.00
Freshly diced onion rings, green chilli and tomato.

Kachumber Salad R25.00
Cuttings of fresh carrot, cucumber, onions, red cabbage & tomatoes flavored with fresh coriander and lemon.

Cucumber Raita R20.00
A homemade cucumber and yoghurt combo.

Mint & Coriander Raita R20.00
A homemade combo of fresh mint and coriander.

Lacha Paratha R25.00
Unleavened flour bread cooked in layers in a clay oven.

Aloo Paratha R35.00
Unleavened flour bread stuffed with mashed potato and Indian herbs cooked in clay oven.

Chilli Paratha R30.00
Paratha, filleted with chopped green chillies.

Rice

Vegetable Pulao R45.00
Basmati rice cooked with mixed vegetable in butter and herbs.

Saffron Pulao R30.00
Basmati rice, slow cooked with a saffron flavour.

Jeera Pulao R30.00
Basmati rice tossed with cumin seed & butter.

Basmati Rice R20.00
Popular fragranced Indian plain steamed rice.

Kashmiri Pulao R55.00
Basmati rice cooked with dry fruits & mixed vegetables.

Vegetarian Dishes (served with Rice)

Royal Mushroom Matar R 105.00
Mushrooms stuffed with dried fruits, Paneer & Potato & cooked with Green Peas in a yellow gravy & Cheddar cheese

Dal Makhni R 95.00
A North Indian specialty - black lentils cooked overnight.

Paneer Korma R125.00
Homemade cottage cheese cooked with cashew nuts, coconut & an almond gravy - mildly spiced.

Palak Paneer | Paneer Tikka Masala R125.00

Paneer Makni | Paneer Karai | Handi R125.00
Homemade Indian cottage cheese, cooked with spinach.

Diwani Handi (A Must Try) R 100.00
Sensational combination of mixed vegetables, infused with Chef's exotic spices.

Dhal Fry R 90.00
Yellow lentil with onion and tomato.

Vegetable Karai R 95.00
A Punjabi styled dish of vegetables with onion, green pepper & herbs with exotic spices.

Aloo Jeera R 90.00
Potatoes cooked with ginger & flavored with cumin seeds.

Bhindi Masala R 95.00
Okra cooked in exotic Indian spices.

Chana Masala R 95.00
Chic Pea cooked with a Tomato, Onion Masala in exotic Indian Spices

Aloo Matar Gobhi R 95.00
Potato, Green Peas cooked in yellow gravy with ginger garlic flavour

Navratan Korma R 105.00
Fresh mixed vegetable cooked in Cashewnuts & Almonds gravy

Vegetable Biryani R 95.00
Freshly chopped vegetables cooked with saffron flavoured rice & exotic spices - served with cucumber raita.

Sambal Salad R30.00
Freshly chopped cucumber, tomato and onions flavored with lemon juice and herbs.

Roasted Papadum R 5.00
Papadom roasted on a heated charcoal oven.

Masala Papadum R15.00
Deep fried papadom topped with chopped tomatoes, onion, cucumber, fresh coriander and spices.

The Royal India
Authentic North Indian Cuisine

Website: www.theroyalindia.co.za

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