



For drinks and desserts please enquire with waiter.

We have specials every day.

Please allow 30 minutes for food preparation.

We also offer catering for outside functions.





## STARTERS

SAMOOSA	35
Choice of chicken, mince or potato	
CHILLI BITES	45
Chopped vegetables mixed with spices & gram flour & deep fried	
PARANTHA'S	
Round authentic Indian bread, a filling or your choice, then pan-fried	
- Aloo Parantha (mashed spicy potatoes)	40
- Gobi Parantha (spicy cauliflower mash)	45
- Paneer Parantha (Indian cottage cheese)	50
- Chicken Cheese Parantha (minced chicken, mixed with cheddar cheese & mozzarella)	65
CHICKEN LOLLYPOP	70
6 Chicken wings marinated in spices & deep fried	
MALAI TIKKA	70
Chicken cubes marinated in cashew nut sauce with fresh cream & roasted in our tandoor	
CHICKEN BOTI	70
Chicken cubes marinated in spicy sauce with yoghurt & roasted in our tandoor	
CHICKEN STRIPS	70
Strips of chicken breast, marinated & deep fried	
VEGETABLE PAKORA	50
Sliced potatoes, onions, peppers & cauliflower battered in chickpea flour with spices & then deep fried	
TANDOORI PRAWNS	119
5 King Size prawns marinated in our special spiced lemon sauce, grilled to perfection Served with spicy salad	
FISH TIKKA	109
4 pieces of Kingklip fillet marinated in spicy mustard, served with salad	
LAMB CHOPS	119
3 lamb chops pre-marinated in Indian herbs, yoghurt & chillies	

10% service fee will be added to tables of 5 or more





## VEGETABLE CURRIES

SERVED WITH BASMATI RICE

\* VEGAN OPTION AVAILABLE \*

DAL MAKHANI	80
Black lentils cooked overnight, simmered in cream butter & tomato gravy	
DAL TARKA*	75
Yellow lentils cooked with garlic	
CHANNA MASALA*	75
Chickpeas cooked in a thick onion & tomato based gravy	
ALOO GOBI*	80
Cauliflower & cubes potato with cumin seeds & spices	
ALOO MUTTER*	80
Dried potato with green peas in onion & tomato based gravy	
BOMBAY POTATO*	75
Diced potato cooked with onion & tomato based sauce & topped with freshly chopped coriander	
MIXED VEGETABLE CURRY*	75
Mixed vegetables in onion & tomato based gravy	
MIXED VEGETABLE KORMA	90
Mixed vegetables with cream & cashew nut sauce	
MALAI KOFTA	90
Minced potatoes stuffed with dry coconut, cashew nut & raisins, cooked in cashew nut & cream based gravy	
ALOO BAIGENN	80
Eggplant cooked with potatoes in onion & tomato based gravy with a hint of lemon	
PANEER	
Paneer is a homemade Indian cottage cheese	
- Palak Paneer (with creamy spinach)	95
- Mutter Paneer (with green peas)	95
- Paneer Mhakani (with creamy sauce)	95
- Kadai Paneer (with sliced green pepper, onions & tomato & a hint of yoghurt, topped with freshly sliced ginger & coriander)	95
- Paneer Korma (with cashew nut & creamy sauce)	95

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## CHICKEN CURRIES

### SERVED WITH BASMATI RICE

CHICKEN KORMA	110
Chicken cubes with cream & cashew nut sauce	
BUTTER CHICKEN	110
Chicken strips cooked in rich tomato sauce & cashew nut sauce, finished with fresh cream	
CHICKEN MADRAS	110
Chicken cubes with coconut & tamarind in tomato based gravy	
CHICKEN VINDALOO	110
Traditional Goan style curry	
CHANNA CHICKEN	110
Chicken pieces with chickpeas	
CHICKEN TIKKA MASALA	110
Grilled chicken cubes with green pepper, onion & tomato in an onion & tomato based gravy finished with a splash of yoghurt	
CHICKEN CURRY	110
Chicken cubes with diced potato in onion & tomato based gravy	
CHICKEN JALFRAZI	110
Chicken cubes with sliced green pepper and onion, cooked in onion & tomato based gravy, finished with soya sauce	
CHICKEN BAIGENN	110
Chicken cubes cooked with eggplant in an onion & tomato base with a hint of lemon	
SHAHI CHICKEN KASTURI	110
Chicken cubes cooked in rich cashew nut sauce with cream & fenugreek leaves	
BOMBAY CHICKEN KADAI	110
Chicken cubes with sliced green pepper, onion & tomato with a hint of yoghurt, topped with freshly sliced ginger & chopped coriander	
SHAHI MURGA	159
½ Chicken cooked in tandoor, in tomato based gravy, garnished with grated mozzarella	

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## LAMB CURRIES

### SERVED WITH BASMATI RICE

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LAMB CURRY	125
Lamb cubes with diced potatoes in a traditional curry sauce	
LAMB MADRAS	125
Lamb cubes with coconut & tamarind in tomato base gravy	
LAMB PALAK	125
Lamb cubes with spinach puree & a hint of cream	
LAMB DALCHA	125
Lamb cubes with yellow lentils in an onion & tomato based sauce	
LAMB VINDALOO	125
Traditional Goan style curry	
LAMB MASALA	125
Lamb cubes with finely chopped onions, tomato & green pepper in a thick gravy	
LAMB JALFRAZI	125
Lamb cubes with sliced green pepper & onion, cooked in onion and tomato based gravy, finished with soya sauce	
BOMBAY LAMB KADAI	125
Lamb cubes sliced onions, tomato & green pepper with a hint of yoghurt, topped with freshly sliced ginger & chopped coriander	
LAMB KORMA	135
Lamb cubes in cream & cashew nut sauce	
LAMB ROGAN JOSH	135
Lamb cubes in tomato base with cream & a hint of cashew nut sauce	
LAMB KASTURI	135
Lamb cubes cooked in rich cashew nut sauce with cream & fenugreek leaves	
LAMB CHOP MASALA	149
Lamb chops seared in tandoor, then cooked in thick onion & tomato base gravy, Finished with fresh coriander & ginger	

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## SEAFOOD CURRIES SERVED WITH BASMATI RICE

CHICKEN & PRAWN VINDALOO	130
Chicken & prawns cooked together in Goan style curry	
CHICKEN & PRAWN CURRY	130
Cooked in tomato & onion based sauce & a tang of lemon	
CHICKEN & PRAWN KADAI	130
Cooked with sliced green pepper, onion & tomato & a hint of yoghurt Topped with freshly sliced ginger & coriander	
PRAWN KADAI	130
Cooked with sliced green pepper, onion & tomato & a hint of yoghurt, Topped with freshly sliced ginger & coriander	
PRAWN VINDALOO	130
Prawns in traditional Goan style curry	
PRAWN CURRY	130
Prawns in an onion & tomato based sauce, flavoured with lemon & curry leaves	
FISH CURRY	130
Fish fillet in onion & tomato based sauce with a hint of lemon	
FISH MADRAS	130
Fish fillet crushed with coconut & tamarind, in onion & tomato based gravy	
FISH MASALA	130
Fish fillet with finely chopped onion & tomato in thick gravy with a hint of lemon	
FISH VINDALOO	130
Fish fillet in traditional Goan style curry	
PRAWN MALAI CURRY	135
Prawns with coconut cream in onion & cashew nut sauce	
PRAWN BUTTER MASALA	139
6 King Size prawns pre-marinated, done in garlic butter & finished in thick creamy gravy	

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## **BIRYANI**

### **SERVED WITH RAITA OR SAMBALS**

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<b>VEGETABLE BIRYANI</b>	100
Pan flamed basmati rice with Indian herbs & mixed vegetables	
<b>CHICKEN BIRYANI</b>	110
Pan flamed basmati rice with Indian herbs & chicken cubes	
<b>LAMB BIRYANI</b>	125
Pan flamed basmati rice with Indian herbs & lamb pieces	
<b>FISH BIRYANI</b>	130
Pan flamed basmati rice with Indian herbs & fish fillet	
<b>PRAWN BIRYANI</b>	130
Pan flamed basmati rice with Indian herbs & prawns	



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## **HOMEMADE NAANS & BREADS**

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<b>ROTI</b>	12
Thin bread baked on a cast iron pan	
<b>NAAN (traditional Indian flatbread)</b>	
- Plain Naan	12
- Butter Naan	15
- Garlic Naan (topped with chopped garlic & butter)	17
- Rogni Naan (topped with white sesame seeds & butter)	17
- Cheese Naan (filled with cheddar & mozzarella)	30
- Cheese Garlic Naan	35
- Cheese & Chilli Naan (filled with mix of cheese, chilli & spices)	35
- Peshwari Naan (filled with mix of crushed coconut, cashew nuts, raisins, sesame seeds, cardamom & sugar)	35
<b>LACHHA PARANTHA</b>	25
Bread layered with butter, giving a lovely crispiness	

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## ROTI ROLLS

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LAMB ROTI ROLL	95
CHICKEN ROTI ROLL	80
VEGETABLE ROTI ROLL	75
POTATO ROTI ROLL	75

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## GRILL / CHICKEN TIKKA

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QUARTER CHICKEN TIKKA	50
HALF CHICKEN TIKKA	90
FULL CHICKEN TIKKA	175

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## EXTRAS

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CAULI RICE	40
PALAO RICE	35
SAMBALS	20
CUCUMBER RAITA	20
PLAIN YOGHURT	15
POPPADUM	8
RICE	20

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## DESSERTS

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KULFI (Ask for availability)	40
PISTACHIO ICE CREAM	40
GULAB JAMUN with ice cream	40
ICE CREAM with chocolate sauce	35
GAJJER HALWA	35
LASSI (mango / sweet / salty)	35
MILKSHAKES (vanilla/chocolate/lime/strawberry/banana)	35
DOM PEDRO (single Amarula/Whisky/Kahlua)	49

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## WINE LIST

### WHITE WINE

187ml / bottle

Bosman Generation 8 Chenin Blanc	30/105
Krone Chardonnay / Pinot Noir	42/150
Porcupine Ridge Sauvignon Blanc	35/125
Altydgedacht Muskarade	32/125
FAT bastard Chardonnay	155
Glen Carlou Unwooded Chardonnay	50/170
Groot Constantia Sauvignon Blanc	220

### PINK

Warwick First Lady Pinotage Rosé	42/150
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### BUBBLES

Krone Borealis Cuvée Brut Vintage MCC	225
De Krans White Moscato	35/125
De Krans Red Moscato	35/125

### RED WINE

187ml / bottle

Flagstone Poetry Merlot	45/160
The Wolftrap Red	35/125
Reyneke Organic Red Blend	42/150
Glenelly Syrah	50/170
Warwick First Lady Cabernet Sauvignon	175
Spier Creative Block 5	75/275
Barista Pinotage	42/150
La Bri Merlot	200
FAT bastard Pinotage	200

### SOMETHING SWEETER

De Krans Cape Pink Fortified	20 (50ml)
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## DRINKS

### REFRESHMENTS

Lassi (mango / sweet / salty)	35
Milkshakes (vanilla/chocolate/lime/strawberry/banana)	35
Masala Tea	20
Appetizer / Grapetizer	25
Iced Tea	23
Just Juice	23
Soft Drinks (330ml)	20
Mixers (lemonade / soda / tonic – 200ml)	20
Bottled water (still / sparkling – 500ml)	15
Cordial & Mixer (passion fruit / cola tonic / lime)	30
Rock Shandy	35
Red Bull (250ml)	30

### BEERS

Craft Beer on Tap	45
Windhoek Draught	30
Heineken	30
Hunters Dry	28
Savanna (Dry / Light)	28
Windhoek / Castle Lite	25
Black Label	20
Castle	20
Castle Free (non-alcoholic beer)	25

### SPIRITS

Johnny Walker Black Label	27
Johnny Walker Red Label	22
Jamesons Irish Whiskey	25
Jack Daniels	25
Bells / J&B Scotch Whisky	20
Vodka	15
Rum	20
Brandy	20
Jägermeister / Caramel Vodka / Tequila	25

### GIN

Bombay Sapphire	25
Inverroche	25
Hendrick's	30
Six Dogs	35

### LIQUER

Amarula / Kahlua	25
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We have Craft Beer on tap

Please enquire about our single malt whisky selection

