

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**

SAMOOSAS Choice of chicken, mince, cheese & corn or potato.	35
PARANTHA'S Round authentic Indian bread, a filling of your choice, then pan-fried.	
<ul> <li>Gooi Parantha (Spicy cauliflower mash)</li> <li>Aloo Parantha (Mashed spicy potatoes)</li> <li>Chicken Kheema Parantha (Spicy chicken fillet)</li> <li>Paneer Parantha (Indian cottage cheese)</li> </ul>	45 45 45 45
CHICKEN LOLLYPOP Chicken wings marinated in spices and deep fried. (Portion of 6)	65
MALAI TIKKA Chicken cubes marinated in cashew nut sauce with fresh cream and roasted in our tandoor. (Portion of 6)	65
CHICKEN BOTI Chicken cubes marinated in spicy sauce with yoghurt and roasted in our tandoor.	65
VEGETABLE PAKORA Sliced potatoes, onions, peppers and cauliflower battered in chickpea flour with spices and then deep fried.	45
FISH FINGERS	55
CHICKEN WINGS	65



# LAMB CURRIES SERVED WITH BASMATI RICE

LAMB KORMA Lamb cubes in onion and cashew nut sauce with fresh cream.	125
LAMB ROGAN JOSH Lamb cubes in tomato and cashew nut sauce with a dash of fresh cream.	125
LAMB MADRAS Lamb cubes with crushed coconut and tamarind in an onion and tomato based gravy.	125
LAMB PALAK Lamb cubes with spinach pureé and a hint of cream.	125
LAMB DALCHA Lamb cubes with yellow lentils in an onion and tomato based sauce.	125
LAMB VINDALOO Traditional Goan style curry.	125
LAMB MASALA Lamb cubes with finely chopped onions, tomato and green pepper in a thick gravy.	125
BOMBAY LAMB KADAI Lamb cubes, sliced onions, tomato and green pepper with a hint of yoghurt topped with freshly sliced ginger and coriander.	125
LAMB NIHARI	125
LAMB MUGLAYI KORMA	125
LAMB JALFRAZI	125



## CHICKEN CURRIES SERVED WITH BASMATI RICE

CHICKEN KORMA Chicken cubes in a creamy onion and cashew nut sauce.	110
BUTTER CHICKEN Chicken strips cooked in rich tomato and cashew nut sauce, finished with fresh cream.	110
CHICKEN MADRAS Chicken cubes, crushed coconut and tamarind in an onion and tomato base gravy.	110
CHICKEN VINDALOO Traditional Goan style curry.	110
CHANNA CHICKEN Chicken cubes, crushed coconut and tamarind in an onion and tomato base gravy.	110
CHICKEN TIKKA MASALA Grilled chicken cubes with green pepper, onion and tomato in an onion and tomato based gravy finished with a splash of yoghurt.	110
CHICKEN CURRY Chicken cubes with diced potato in an onion and tomato based gravy.	110
CHICKEN JALFRAZI Chicken cubes, sliced green peppers and onions with a hint of soy sauce in tomato based gravy.	110
BOMBAY CHICKEN KADAI Chicken cubes with sliced green pepper, onion and tomato with a little yoghurt, topped with freshly sliced ginger and coriander.	110
CHICKEN BAIGENN Chicken cubes cooked with egg plant in a onion and tomato base with a hint of lemon.	110
SHAHI CHICKEN KASTURI Chicken cubes cooked in rich cashew nut sauce with cream and fenugreek leaves.	110
CHICKEN NIHARI	110



# AFOOD CURRIES SERVED WITH BASMATI RICE

CHICKEN AND PRAWN VINDALOO Chicken and prawns cooked together in Goan style curry.	130
CHICKEN AND PRAWN CURRY Cooked in tomato and onion based sauce and a tang of lemon.	130
CHICKEN AND PRAWN KADAI Cooked with sliced green pepper, onion and tomato and a hint of yoghurt. Topped with freshly sliced ginger and coriander.	130
PRAWN KADAI Prawns with sliced green pepper, onions and tomato and a hint of yoghurt. Topped with freshly sliced ginger and coriander.	130
PRAWN MALAI CURRY Prawns with coconut cream in onion and cashew nut sauce.	130
PRAWN VINDALOO Prawns in traditional Goan style curry.	130
PRAWN CURRY Prawns in an onion and tomato based sauce; flavoured with lemon and curry leaves.	130
FISH CURRY Fish fillet in onion and tomato based sauce with a hint of lemon.	130
FISH MADRAS Fish fillet with crushed coconut and tamarind in onion and tomato based gravy.	130
FISH MASALA Fish fillet with finely chopped onion and tomato in thick gravy with a hint of lemon.	130
FISH VINDALOO Fish fillet in Goan style curry.	130



### **VEGETABLE CURRIES**

#### **SERVED WITH BASMATI RICE**

\* Vegan option available

DAL MHAKANI Black lentils cooked overnight simmered in a cream, butter and tomato gravy.	90
DAL TADKA* Yellow lentils beautifully cooked with garlic.	90
CHANNA MASALA* Chickpeas cooked in a thick onion and tomato based gravy.	90
ALOO GOBI* Cauliflower and diced potato with cumin seeds and spices.	90
ALOO MUTTER* Diced potato with green peas in onion and tomato based gravy.	9(
BOMBAY POTATO* Diced potato cooked in an onion and tomato based sauce. Topped with freshly chopped coriander.	80
MIXED VEG CURRY* Mixed vegetables in an onion and tomato based gravy.	9(
MIXED VEG KORMA Mixed vegetables in cream and cashew nut sauce.	9(
MALAI KOFTA	90

#### PANEER

nut and cream base gravy

ALOO BAIGENN

Paneer is homemade Indian cottage cheese.

- Palak Paneer (with creamy spinach)	90
- Mutter Paneer (with green peas)	90
- Paneer Mhakani (with creamy sauce)	90
- Kadai Paneer (with sliced green pepper, onions and tomato and a hint of yoghurt,	90
topped with freshly sliced ginger and coriander)	

90

Minced potatoes stuffed with dry coconut, cashew nut and raisins cooked in cashew

Eggplant cooked with potatoes in onion and tomato base gravy with a hint of lemon.



## **ROTI ROLLS / CHICKEN TIKKA**

VEGETABLE ROTI	75
CHICKEN ROTI	80
LAMB ROTI	85
QUARTER CHICKEN TIKKA	50
HALF CHICKEN TIKKA	85
FULL CHICKEN TIKKA	170
MIXED GRILL	180



### BIRYANI SERVED WITH RAITA OR SAMBALS

VEGETABLE BIRYANI	100
Pan flamed basmati rice with Indian herbs and mixed vegetables.	
CHICKEN BIRYANI	110
Pan flamed basmati rice with Indian herbs and chicken cubes.	110
LAMB BIRYANI	125
Pan flamed basmati rice with Indian herbs and lamb cubes.	
FISH BIRYANI	130
Pan flamed basmati rice with Indian herbs and fish fillet.	
PRAWN BIRYANI	130
Pan flamed basmati rice with Indian herbs and prawns.	



## **HOME MADE NAANS & BREADS**

ROTI Thin bread baked on a cast iron pan.	13
NAAN	
Traditional bread baked in clay tandoori oven with different toppings.	
- Plain Naan	14
- Butter Naan	16
- Garlic Naan (Topped with chopped garlic and butter)	20
- Rogni Naan (Topped with white sesame seeds and butter)	20
- Cheese Naan (Filled with cheddar and mozzarella)	27
- Cheese and Chilli Naan (Filled with a mix of cheese, chilli and spices)	30
- Peshawari Naan (Filled with mix of crushed coconut, cashew nuts, raisins, sesame seeds, cardamom and sugar)	30
LACHHA PARANTHA	26
Bread layered with butter giving a lovely crispness.	



## **EXTRAS**

DILL A O DICE	2.5
PULAO RICE	35
SAMBALS	20
CUCUMBER RAITA	20
PLAIN YOGHURT	15
POPPADUM	6
RICE	20



## WINE LIST & DRINKS

WHITE WINE	187ml CARAFE / BOTTLE	RED WINE 187ml	CARAFE / BOTTLE
Robertson Winery Chenin Blanc	25/90	Flagstone Poetry Merlot	35/130
Krone Chardonnay Pinot Noir	35/130	The Wolftrap Red Blend	28/115
Porcupine Ridge Sauvignon Blanc	28/115	Reyneke Organic Red	35/130
Edgebaston The Berry Box White	35/130	Glenelly Syrah	38/140
Fat Bastard Chardonnay	140	Warwick First Lady Cab. Sauvigno:	n 150
Glen Carlou Unwooded Chardonnay	45/155	Constantia Glen THREE	270
Groot Constantia Sauvignon Blanc	200	Kleine Zalze Pinotage	130
Bon Courage Andrés Fame Colombar	d 28/115		
3 12 21		SOMETHING SWEETER	
BUBBLES			
		De Krans Moscato	28/110
Krone Borealis Cuvée Brut MCC	185		

Lassi (mango/sweet/salty)	30	BEERS	
Masala Tea	20		
Appletiser / Grapetiser	23	Windhoek Draught (400ml)	25
Iced Tea	20	Hunters Dry	26
Just Juice	20	Savanna (Dry / Light)	26
Soft Drinks (330ml)	14	Amstel / Windhoek / Castle Lite	22
Mixers lemonade/soda/tonic (200ml)	14	Black Label	18
Bottled Water (still/sparkling 500ml)	14	Castle	18
Passion Fruit / Cola Tonic / Lime	5		
Energy Drink	25		
Rock Shandy	25		
SPIRITS			
Johnny Walker Black Label	23		
Johnny Walker Red Label	20		
Jamesons Irish Whiskey	22		
Jack Daniels	22		
Bells/ J&B Scotch Whisky	17		
Bombay Sapphire Gin	16	We have Craft Beer on tap.	
Smirnoff Vodka	12		
Red Heart Rum	15	Please enquire about our	
Richelieu / Klipdrift Brandy	14	single malt whisky selection.	
Jägermeister/Caramel Vodka/Tequila	22		