

Starters



Start the Exploration!

In 1488, Bartholomew Dias, a Portuguese explorer set out in search of a new route to India, the land of spices and riches. During this voyage, strong winds forced him to sail over a 1000 kms off-course and thus he discovered the South African, Cape of Good Hope! Our starters, we believe, are a good place to start your exploration of the flavours of India!

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| 100 - Samosas Veg/ Chicken/ Mince | R40 R45 R50 |
| 101 - Veg Pakoras Choice of vegetables (Onion/ Egg Plant/ Green Chilly/ Potato/ Spinach/ Cauliflower), laced with a batter of lentils and crisp-fried | R45 |
| 102 - Paneer Pakora Cottage cheese laced with a batter of lentils and crisp-fried | R49 |
| 103 - Non-Veg Pakora Chicken/ Fish/ Prawn, laced with a batter of lentils and crisp-fried | R49 R50 R55 |

Starter Platters (for 2 or 4 Persons)

(All platters are served with a coriander-mint dip and garnishing)

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| 104 - Veg Platter (Fried) Veg Samosas, Aloo Paratha, Assortment of Veg Pakoras | R80 R150 |
| 105 - Non-Veg Platter (Fried) Chicken Samosas, Mince Paratha, Assortment of Chicken/Fish/Prawn Pakoras | R99 R180 |
| 106 - Veg Platter (Tandoori) Aloo Paratha and an Assortment of Paneer and Vegetables, marinated and grilled in the tandoor | R110 R120 |
| 107 - Non-veg Platter (Tandoori) Mince Paratha and an Assortment of our Finest Tandoori Kebabs - Chicken Tikka, Seekh Kebab, Reshmi Kebab | R150 R280 |

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Starters - From the Tandoori Oven

Vegetarian

- 108 - Paneer Tikka** R 65
Cottage cheese marinated in a medley of spices and yoghurt, skewered with vegetables and grilled in the tandoor
- 109 - Tandoori Vegetables** R 60
Marinated Potatoes/Cauliflower Florets Mushrooms skewered and grilled in the tandoor, with Tomatoes, Peppers, Onion
- 110 - Vegetable Seekh Kebab** R 65
Marinated mixed vegetables coarsely mashed, rolled on a skewer and grilled to perfection

The Indian Tandoor is a charcoal and wood-fired clay oven, that originated in ancient Asia. It became extremely popular in the Indian sub-continent with the advent of the Mughal rulers and monarchs.

Our tandoori recipes are therefore not just popular names, but a 'Taste of Royalty' and a rich legacy handed down over generations.

Non-vegetarian

- 111 - Tandoori Prawns** R 140
Prawns marinated in a classic blend of yoghurt & spices and delicately grilled in the tandoor
- 112 - Fish Tikka** R 110
Fish fillet marinated in a delicious tikka marinade and grilled to perfection in the tandoor
- 113 - Chicken Tikka** R 75
Chicken marinated overnight and grilled on a skewer in the tandoor. The result – soft, smoky and succulent bites of chicken
- 114 - Tandoori Chicken -**
Served Half | Full Portion R 80 | R 150
Whole chicken on the bone, marinated and grilled till tender and bursting with flavour
- 115 - Chicken Gilafi Kebab** R 85
Minced chicken infused with spices and fresh herbs is skewered, covered with cheese and grilled
- 116 - Chicken Malai Kebab** R 85
Chicken marinated in fresh cream and a blend of spices is grilled in the tandoor, resulting in a delicately flavoured, astonishingly aromatic kebab
- 117 - Lamb Seekh Kebab** R 120
Minced lamb infused with seasoned spices, ginger-garlic and fresh herbs is rolled on a skewer and grilled in the tandoor
- 118 - Lamb Boti Kebab** R 135
Succulent pieces of lamb marinated in a blend of yoghurt, ginger-garlic, fresh herbs & spices are skewered and grilled in the tandoor

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Get Curried Away!

Did you know? The first curry recipe in English was published by Hannah Glasse in 1747. The earliest example of curry was found in the Indus valley in North India about 4000 years ago. Prepared to perfection our aromatic and flavourful curries are sure to transport you to culinary heaven!

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| 200 - Paneer Kasuri Methi Freshly prepared Indian cottage cheese in a creamy sauce flavoured with sun-dried fenugreek leaves, cumin and other fresh spices | R 85 |
| 201 - Paneer Butter Masala Indian cottage cheese in a rich-creamy tomato & cashew nut gravy, flavoured with garlic and ginger | R 85 |
| 202 - Paneer Kalimirchi Indian cottage cheese in a tomato-cashewnut curry, bursting with the distinctive aromas of black pepper and other ground and whole spices | R 85 |
| 203 - Paneer Bhurji Indian cottage cheese scrambled with chopped onions, tomatoes, green chillies and spices | R 85 |
| 204 - Paneer Matar Green peas and diced cottage cheese dipped in a rich vegetable curry | R 85 |
| 205 - Paneer Lababdar Cottage cheese prepared in a sauce made of tomatoes, onion, garlic, cashews & a blend of spices | R 85 |
| 206 - Paneer Palak Freshly prepared cottage cheese in creamy pureed spinach, flavored with fresh herbs and spices | R 85 |
| 207 - Malai Kofta Cottage cheese dumplings cooked in a cashew and almond gravy, flavoured with a fresh blend of spices and saffron | R 80 |
| 208 - Vegetable Korma Seasonal mixed vegetables flavoured with fresh spices and cooked in a rich gravy of poppy seeds, cashews, almonds and cream | R 80 |
| 209 - Jeera Aloo Diced and herbed potatoes sautéed with onions and cumin seeds | R 80 |



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↳ Mains - Vegetarian ↳

- 210 - **Gobi Aloo** R 80
Cauliflower florets & diced potatoes cooked with onions & fresh spices
- 211 - **Aloo Matar Gobi** R 80
Spiced green peas, potatoes & cauliflower florets sautéed in a blend of spices and herbs
- 212 - **Vegetable Jalfrezi** R 80
Mixed seasonal vegetables in a flavourful tomato based curry, studded with stir-fried peppers and onions
- 213 - **Methi Malia Matar** R 85
Garden fresh green peas in a flavourful gravy made of fresh spices, sun-dried fenugreek and fresh cream
- 214 - **Mixed Vegetables (Seasonal)** R 80
Seasonal vegetables in a tomato based gravy laced with garlic and spices
- 215 - **Mushroom Matar** R 85
Mushrooms and peas cooked in a spiced tomato curry
- 216 - **Kadai Mushroom** R 90
Mushrooms sautéed with diced bell peppers, onions, fresh tomatoes and a blend of spices
- 217 - **Baingan Mirchi Ka Salan** R 80
Eggplant and pickled chillies cooked in a spicy and tangy gravy and seasoned with mustard seeds
- 218 - **Saag Aloo** R 80
Spinach and potatoes cooked in a blend of spices
- 219 - **Bombay Potato** R 80
Potatoes stir-fried with cumin seeds and curry leaves
- 220 - **Yellow Dal Tadka** R 80
Yellow lentils cooked with garlic & herbs and seasoned Indian style
- 221 - **Dal Makhani** R 80
Black lentils cooked to a creamy consistency with butter, garlic and a blend of spices
- 222 - **Chana Dal** R 80
Split chick peas, cooked and lightly spiced
- 223 - **Chana Pindi** R 80
Whole chickpeas sautéed with masala spices, chopped onions & tomatoes and garnished with fresh coriander



Mains - Poultry



- 300 - Butter Chicken** R 90
Our signature butter chicken is marinated overnight, grilled in the tandoor and cooked in a delicious, creamy tomato sauce
- 301 - Chicken Korma** R 90
Our chicken korma is a fragrant, creamy and mild curry. It is flavoured with cardamom and thickened with cashew nuts
- 302 - Chicken Tikka Masala** R 90
Marinated, grilled chicken is simmered in a mouth-watering and creamy tomato sauce
- 303 - Chicken Saagwala** R 90
Grilled pieces of chicken breast are cooked with fresh spinach in a creamy tomato-onion sauce
- 304 - Chicken Jalfrezi** R 90
A delightfully flavourful curry with tender juicy chunks of chicken in a tomato sauce, studded with stir-fried peppers and onions
- 305 - Kadai Chicken** R 90
Tender chicken pieces cooked in crushed tomato, onion, fresh coriander & garnished with green peppers
- 306 - Chicken Kasuri Methi** R 90
Chicken cooked with sun-dried fenugreek leaves, cumin and other fresh spices, in a creamy sauce
- 307 - Chicken Lababdar** R 90
Chicken prepared in a sauce made of tomatoes, onion, garlic, cashews & a blend of spices
- 308 - Chicken Bhuna** R 90
Tender pieces of chicken are cooked on slow fire and until the ginger-garlic flavoured sauce is reduced to perfection, in this Mughalai recipe
- 309 - Chicken Chettinad** R 90
Chicken cooked in a peppery and spicy 'South Indian' curry, with green chillies, peppers, tomatoes & onion
- 310 - Chicken Vindaloo** R 90
Chicken in a fiery & spicy curry of Goan-Portuguese origin made with vinegar, red chillies, tamarind and spices
- 311 - Durban Chicken Curry** R 90
Chicken marinated in a mix of ground & whole spices is cooked Durban style, in a tomato, onion and garlic based sauce and studded with cooked potatoes

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Mains - Lamb

- 400 - Lamb Rogan Josh** R 110
Rogan Josh is a lamb dish of Persian origin and is one of the signature recipes of Kashmiri cuisine. Braised lamb chunks are cooked in a gravy made of caramelized onions, garlic, ginger & aromatic spices (cloves, bay leaves, cardamom, cinnamon)
- 401 - Lamb Korma** R 110
Lamb korma is a fragrant, creamy and mild curry. It is flavoured with cardamom and thickened with cashew nuts
- 402 - Lamb Tikka Masala** R 110
Marinated, grilled lamb is simmered until tender in a mouth-watering and creamy tomato sauce
- 403 - Lamb Saagwala** R 110
Diced lamb cooked with fresh spinach in a creamy tomato-onion sauce
- 404 - Lamb Jalfrezi** R 110
Tender chunks of marinated lamb cooked in a flavourful tomato sauce, studded with stir-fried peppers and onions
- 405 - Kadai Lamb** R 110
Lamb cooked in crushed tomato, onion, fresh coriander & garnished with green peppers
- 406 - Lamb Kasuri Methi** R 110
Lamb cooked with sun-dried fenugreek leaves, cumin and other fresh spices, in a creamy sauce
- 407 - Lamb Chop Masala** R 110
Lamb chops are marinated in freshly ground spices & lemon juice and slow cooked
- 408 - Lamb Dhal Gosht** R 110
Lamb and lentils stewed with spices into a delectable, spiced gravy
- 409 - Lamb Bhuna** R 110
Tender pieces of lamb are cooked on slow fire and until the ginger-garlic flavoured sauce is reduced to perfection, in this Mughalai recipe
- 410 - Lamb Chettinad** R 110
Lamb cooked in a peppery and spicy 'South Indian' curry, with green chillies, peppers, tomatoes & onion
- 411 - Lamb Vindaloo** R 110
Lamb in a fiery & spicy curry of Goan-Portuguese origin made with vinegar, red chillies, tamarind and spices
- 412 - Durban Lamb Curry** R 110
Lamb marinated in a mix of ground & whole spices is slow-cooked Durban style, in a tomato, onion and garlic based sauce and studded with cooked potatoes

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Mains - Seafood



- 500 - Prawn Vindaloo** R 140
Prawns in a fiery curry of Goan-Portuguese origin made with vinegar, red chillies, tamarind and spices
- 501 - Fish Vindaloo** R 120
Fish in a fiery curry of Goan-Portuguese origin made with vinegar, red chillies, tamarind and spices
- 502 - Fish Curry** R 120
Kingklip/Hake cooked in a blend of 'South Indian' spices and a tangy tomato-tamarind sauce
- 503 - Fish Masala** R 120
Kingklip/Hake cooked with mustard seeds and a blend of spices in a tangy tomato-tamarind sauce
- 504 - Seafood and Prawn Curry** R 120
Prawn and seafood in a tomato, tamarind and peanut gravy flavoured with a mix of spices

Biriyanis

The modern Biriyani may have been first developed in the **Royal kitchens of the Mughal Empire**, as a confluence of the native spicy rice dishes of India and the Persian 'pilaf'. Basmati rice cooked *à la dente* and a rich gravy made of succulent lamb or chicken, marinated in a complex assortment of herbs & spices are layered and cooked together, to make this mouth-watering dish. Newer versions include fish, seafood and vegetable biriyanis.

- 600 - Lamb Biriyani** R 130
Fragrant basmati rice and succulent cubes of lamb are cooked to perfection in a blend of rich, aromatic spices, yoghurt and clarified butter
- 601 - Chicken Biriyani** R 110
Fragrant basmati rice and succulent cubes of chicken are cooked to perfection in a blend of rich, aromatic spices, yoghurt and clarified butter
- 602 - Fish Biriyani** R 125
Fresh Kingklip/Hake is marinated and cooked in biriyani spices and combined with basmati rice to give you this delicious fish biriyani
- 603 - Prawn Biriyani** R 135
Choicest prawns are marinated and cooked in biriyani spices and combined with basmati rice to give you this delicious prawn biriyani
- 604 - Vegetable Biriyani** R 85
Mixed vegetables cooked to perfection with basmati rice, in a blend of rich, aromatic spices, yoghurt and clarified butter

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Rotis and Naans (Indian Flat Breads)

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| 700 - Plain Naan | R 15 |
| A traditional, soft, Indian flat-bread made in the tandoori oven | |
| 701 - Butter Naan | R 18 |
| Freshly made naan/flat bread, topped with melted butter | |
| 702 - Rogni Naan | R 20 |
| Traditional Indian flat bread topped with melted butter and sesame seeds | |
| 703 - Garlic Naan | R 20 |
| Traditional Indian flat bread topped with melted butter and crushed garlic | |
| 704 - Peshwari Naan | R 29 |
| Traditional Indian flat bread stuffed with sweetened desiccated coconut, raisins and nuts | |
| 705 - Aloo Paratha | R 29 |
| Naan with a spiced and herbed, mashed potato filling | |
| 706 - Keema Paratha | R 32 |
| Naan with a filling of delicious, spiced and herbed, minced lamb | |
| 707 - Laccha Paratha | R 25 |
| A layered Indian flat bread, with a crispy, flaky yet soft texture | |
| 708 - Cheese Naan | R 29 |
| Naan with a mozzarella cheese filling | |
| 709 - Roomali Roti | R 18 |
| An extremely thin, soft flat bread that is cooked on a convex griddle and served folded like a 'roomal' or handkerchief | |
| 710 - Tandoori Roti | R 15 |
| The tandoori roti is made using freshly ground, whole wheat flour | |
| 711 - Missi Roti | R 25 |
| A blend of whole wheat & chickpea flours, chopped onion, chili and spices go into making this tasty flat bread | |
| 712 - Plain Paratha | R 18 |
| A paratha is a lightly layered flat bread that is griddle-fried with a bit of oil/butter | |

Rice

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| 801 - Basmati Rice | R 25 |
| Steamed, plain basmati rice | |
| 802 - Jeera Rice | R 30 |
| Basmati rice seasoned with butter and toasted cumin seeds | |
| 803 - Egg Fried Rice | R 35 |
| Buttered basmati rice with egg | |
| 804 - Vegetable Pulao/Pilaf | R 35 |
| A flavourful single-pot dish made of vegetables, spices and basmati rice | |
| 805 - Lemon Peanut Rice | R 35 |
| A tangy, lemony basmati rice dish seasoned with curry leaves and peanuts | |
| 806 - Peas Rice | R 35 |
| Buttered basmati rice laced with sautéed fresh green peas | |
| 807 - Mushroom Rice | R 35 |
| Buttered basmati rice laced with sautéed mushrooms | |
| 808 - Onion Rice | R 30 |
| Buttered basmati rice laced with sautéed onion | |



Salads

- 901 - *Green Salad* R 55
Sliced cucumber, carrot, tomatoes, onion rings served with chili and lemon
- 902 - *Chicken Tikka Salad* R 70
Grilled chicken tikka strips, lettuce and sliced cucumber, carrot, tomatoes, green bell pepper and onion rings, served with an Indian salad dressing
- 903 - *Paneer Salad* R 65
Sautéed Indian cottage cheese, lettuce and sliced cucumber, carrot, tomatoes, green bell pepper and onion rings, served with an Indian salad dressing

Pickles & Sambals

- 904 - *Chili Pickle* R 10
Spicy homemade chili pickle
- 905 - *Lemon Pickle* R 10
Deliciously tangy, homemade lemon pickle
- 906 - *Mixed Vegetable Pickle* R 10
Tangy, mixed vegetable pickle
- 907 - *Mango Achaar* R 10
Sweet and spicy, homemade mango pickle
- 908 - *Fruit Chutney* R 10
Sweet mixed fruit chutney, homemade
- 909 - *Raita* R 10
Yoghurt with cucumber and mint
- 910 - *Mint - Coriander Chutney* R 10
A tangy mint-coriander-yoghurt dip
- 911 - *Sambals* R 10
Chopped fresh tomatoes, cucumber and onion
- 912 - *Laccha Onion* R 10
Salted and spiced slices of raw onion

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