



CURRY&CRAFT

OBZ

CURRY | BEER | TAKEAWAY

CNR. LOWER MAIN ROAD & CRANKO, OBSERVATORY

TELEPHONE: 066 470 5305

MONDAY-SATURDAY | 11H30-LATE

HALAAL FRIENDLY



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SMALL PLATES

GOURMET SAMOOSAS 45

Light pastry triangles stuffed with traditional and new fillings.
Served with the old faithful samosa dip.

PANI PURI 40

Five crunchy hollow puri filled with curried potato and served with a tamarind and coriander water. Fill each edible bowl with the sweet & tangy water and pop them in your mouth whole.

TANDOORI WINGS 72

Six deep fried tandoori battered winglets on a bed of skinny fries, served with a creamy dipping sauce.

ONION BHAJI RINGS 27

What you'd expect onion rings to be, but better. Onions in a tasty bhaji batter, flavoured with cumin and a hint of chilli powder.

BUNNY CHOWS

MUTTON BUNNY CHOW 70/110

Slow cooked mutton and soft, golden potatoes in a rich cinnamon and Durban Masala gravy with a serious kick. Served in either a ¼ or ½ bunny loaf and a side of carrot salad.

CHICKEN BUNNY CHOW 65/100

Tender chicken breast cubes with soft, golden potatoes in a rich cinnamon and Durban Masala gravy. Served in either a ¼ or ½ bunny loaf, with a side of carrot salad.

Big Thali tasting plates

VEG THALI 165

A tasting plate of two Samosas, Butter Chickpea, Butter Bean, Palak Paneer, and Yellow Potato Curry with Dhal, Carrot Salad, Basmati Rice and a Homemade Roti.

MEAT THALI 185

A tasting plate of two Tandoori Battered Chicken Wings, two Samosas, Durban Lamb, Butter Chicken, Durban Chicken, and Yellow Potato Curry with Dhal, Carrot Salad, Basmati Rice and a Homemade Roti.

Big Plates (includes Basmati Rice)

BUTTER CHICKEN CURRY 85

Tender chicken fillet cubes in a tomato based sauce with butter and homemade cashew nut paste. Spiced with Garlic, Cinnamon, Cumin and Cardamom. Classic Indian dish that's as straightforward as it sounds

DURBAN CHICKEN CURRY 82

Tender chicken fillet cubes in a rich cinnamon and Durban Masala gravy with soft, golden potatoes.

DURBAN LAMB CURRY 110

Braised lamb in a rich cinnamon and Durban Masala gravy with a serious kick and soft, golden potatoes.

PALAK PANEER (V) 80

Indian Cheese laid over a smooth blend of curried spinach and sundried tomato puree.

YELLOW POTATO CURRY (VEGAN) 64

Sautéed, diced potatoes curried with turmeric, mustard seeds, fresh curry leaf and a bump of cumin.

BUTTER CHICKPEA CURRY (V) 78

Chickpeas cooked in a creamy, tomato-based sauce with butter and homemade cashew nut paste.

Note: Most vegetarian dishes can be made vegan on request.

SIDES

BASMATI RICE 15

ROTI 20

GARLIC ROTI 24

DHAL 35

CUCUMBER RAITA 12

CARROT SALAD 8

MASALA SPICED SKINNY FRIES 20