



Starters

FROM WOK

Samosa-Veg : 4 Pieces	R26.00
Samosa-Chicken : 4 Pieces	R28.00
Samosa-Lamb Mince :4 Pieces	R30.00
Onion Bhajiya :6 Pieces	R26.00
Mix Veg Bhajiya :6 Pieces	R26.00

FROM CLAY OVEN : TANDOOR

Chicken Tikka	R70.00
(Cubed chicken Marinated & matured overnight in aromatic spices & yoghurt and cooked in our clay oven.Served with Chips).	

Chicken Reshmi Kebab	R70.00
(Cubed chicken Marinated & matured overnight in Light spices, Ginger, Garlic, Cream & yoghurt and cooked in our clay oven.Served with Chips).	

Chicken Tandoori	
(Chicken Marinated & matured overnight in aromatic spices & yoghurt and cooked in our clay oven.Served with Chips).	

Whole Chicken	R115.00
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Half Chicken	R65.00
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Quarter Chicken	R40.00
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Lamb Shish Kebab	R80.00
(Finely minced Lamb meat mixed with aromatic spices then cooked in our Clay oven).	

Fried Prawns	R85.00
(Six Queen Prawns & Chips / Rice).	

Mixed Tandoori Platter for two .	R80.00
An assortment of Chicken Tikka,Chicken Reshmi Kebab, Lamb shish Kebab, Samosa & Bhajiya-1 ea	

Mixed Tandoori Platter for four	R150.00
An assortment of Chicken Tikka,Chicken Reshmi Kebab, Lamb shish Kebab, Samosa & Bhajiya-2 ea	

All day snacks & short eats

INDO CHINESE

(Chinese Seasoning and cooking Techniques to Indian tastes).

Paneer Chilli	R60.00
Mushroom Chilli	R60.00
Veg. Manhurian	R60.00
Chicken Manchurian	R70.00
Chicken 65	R70.00
Chicken Chilli	R70.00
Prawn Chilli	R90.00



Assorted Breads & Rice

Roti	R15.00
Naan	R20.00
Butter Naan	R23.00
Garlic Naan	R25.00
Rogni Naan	R25.00
Peshawari Naan	R30.00
Roomali Roti	R20.00
Laccha Paratha	R23.00
Aloo Paratha	R35.00
Stuffed Keema Paratha	R45.00
Plain Basmati Rice	R18.00
Vegetable Pulao	R40.00

Accompaniments

Cucumber Raita	R30.00
Tomato, Onions & Chillies	R30.00
Mixed Green Salad	R30.00
Pappadoms	R08.00
Pickled Lemon	R10.00
Small Portion Chopped Salad	R25.00
Hot & Sweet Chutney	R12.00
Plain Chips	R20.00
Masala Chips	R25.00

Dum Biryani's

(Aromatic Basmati Rice flavored with subtle Indian spices delicately cooked)

		Boneless	On the Bone
Vegetable Biryani	R75.00		
Chicken Biryani		R88.00	R78.00
Lamb Biryani		R140.00	R120.00
Fish Biryani	R120.00		
Prawn Biryani	R150.00		
Mixed Sea Food Biryani	R130.00		





Our Curries...

All Curries are served with compliment of Rice.
Choice of Mild/Medium/Hot/Extra Hot

Chicken Curries

	Boneless	On the Bone
Chicken Curry (Succulent pieces of chicken cooked in traditional home style)	R88.00	R75.00
Chicken Vindaloo (Spicy and cooked in Goan style with Potatoes)	R88.00	R75.00
Chicken Palak (Cooked in creamy spinach with a tinge of traditional sauce)	R88.00	R75.00
Chicken Jal Ferezi (Traditional Sauce on a tangy side)	R90.00	R77.00
Chicken Rogan Josh (World famous signature Kashmiri recipe with exceptional flavour)	R90.00	R77.00
Himachali Chicken Rara (Succulent pieces of chicken cooked in chicken mince sauce)	R92.00	R79.00
Butter Chicken (Grilled pieces cooked in smooth butter & tomato creamy sauce)	R90.00	R77.00
Chicken Bhuna (Cooked in special Bhuna thick sauce)	R90.00	R77.00
Chicken Tikka Masala (Grilled pieces cooked in a mix of Bhuna & traditional sauce)	R92.00	R79.00
Chicken Badami (Traditional Sauce accentuated by crushed Almonds)	R92.00	R79.00
Chicken Korma (Cooked in creamy cashewnuts sauce)	R92.00	R79.00
Chicken Madras (South Indian way tempered in traditional mustard seeds and curry leaves)	R90.00	R77.00
Chicken Kadahi (Thick sauce made of green pepper, fresh ginger, garlic with a touch of fenugreek)	R90.00	R77.00
Chicken Dal Gosht (Traditional sauce cooked with yellow lentils)	R88.00	R75.00
Chicken Dopiazza (Traditional sauce made with onion & green pepper)	R90.00	R77.00

Lamb Curries

	Boneless	On the Bone
Lamb Curry (Tender pieces of lamb cooked in traditional home style)	R140.00	R120.00
Lamb Vindaloo (Spicy and cooked in Goan style with Potatoes)	R140.00	R120.00
Lamb Palak (Cooked in creamy spinach with a tinge of traditional sauce)	R140.00	R120.00



Lamb Bhuna (Cooked in special Bhuna thick sauce)	R140.00	R120.00
Lamb Jal Ferezi (Traditional Sauce on a tangy side)	R150.00	R130.00
Lamb Rogan Josh (World famous signature Kashmiri recipe with exceptional flavour)	R140.00	R120.00
Himachali Lamb Rara (Succulent pieces of Lamb cooked in lamb mince sauce)	R150.00	R130.00
Lamb Korma (Cooked in creamy cashewnuts sauce)	R150.00	R130.00
Lamb Badami (Traditional Sauce accentuated by crushed Almonds)	R150.00	R130.00
Lamb Madras (South Indian way tempered in traditional mustard seeds and curry leaves)	R150.00	R130.00
Lamb Kadahi (Thick sauce accentuated by green pepper, fresh ginger, garlic with a touch of fenugreek)	R140.00	R120.00
Lamb Dal Gosht (Traditional sauce cooked with yellow lentils)	R140.00	R120.00

Seafood Curries

Fish Curry (Deboned Kingklip pieces in special traditional fish sauce)	R120.00
Fish Masala (Cooked in special Bhuna thick sauce tempered with coconut & southern spice)	R120.00
Prawn Masala (Cooked in special Bhuna thick sauce tempered with coconut & southern spice)	R150.00
Prawn Vindaloo (Spicy and cooked in Goan style with Potatoes)	R150.00
Prawn Korma (Cooked in creamy cashewnuts sauce)	R150.00
Prawn & Chicken Masala (Combination of Chicken & Prawn cooked in thick sauce tempered with coconut & southern spice)	R130.00





Vegetable Curries

Bombay Potatoes (Spiced & Braised in Yellow thick Sauce)	R70.00
Chana Masala (Chickpeas cooked in traditional Onion & Tomato Sauce)	R75.00
Dal Fry Yellow (Yellow Lentils tempered on Onion, Tomato, Garlic & Curry leaves)	R80.00
Dal Makhnie (Black lentils cooked with kidney beans in punjabi style)	R80.00
Aloo Gobi Matar (Cauliflower, potato & green peas in a masala thick gravy)	R80.00
Vegetable Jal Ferezi (Mix Vegetable cooked with pepper sauce in a special masala)	R80.00
Vegetable Makhnie (Seasonal Vegetables cooked in smooth butter & tomato creamy sauce)	R80.00
Navratan Korma (Seasonal Vegetables cooked in creamy cashew nut sauce)	R85.00
Matar Mashroom (Peas & Mushroom cooked in traditional Gravy)	R85.00
Matar Paneer (Cottage cheese & Peas cooked in delectable Sauce)	R80.00
Paneer Tikka Masala (Grilled Cottage Cheese cooked in a mix of Bhuna & traditional sauce)	R85.00
Paneer Korma (Cottage Cheese cooked in creamy cashew nut sauce)	R85.00
Palak Paneer (Cottage Cheese in creamy spinach with a tinge of traditional sauce)	R80.00
Paneer Makhnie (Cottage cheese cooked in smooth butter & tomato creamy sauce)	R85.00

Beverages

Filter Coffee	R16.00
Cappucino	R21.00
Espresso	R16.00
Double Espresso	R21.00
Tea	R18.00
Rooibos Tea	R18.00
Masala Tea	R21.00



Soft Drinks

Coke	R18.00
Coke Light	R18.00
Tab	R18.00
Sprite	R18.00
Fanta	R18.00
Cream Soda	R18.00
Soda Water	R18.00
Appetizer	R23.00
Red Grapetizer	R23.00
Dry Lemon	R18.00
Still Water	R18.00
Sparkling Water	R18.00
Orange Juice	R22.00
Fruit Cocktail	R22.00
Lime & Lemonade	R22.00
Kola Tonic & Lemonade	R22.00
Passion Fruit	R22.00
Vanilla Milkshake	R29.00
Chocolate Milkshake	R29.00
Milk	R18.00
Lemonade Mix	R18.00
Tomato Cocktail	R18.00
Ginger Ale	R18.00
Tonic Water	R18.00
Red Bull	R33.00
Iced Tea	R21.00
1L Mineral Water	R31.00



DESSERTS

Toasted Almond Ice Cream	R25.00
Choclate Ice Cream	R25.00
Burfee Ice Cream (Toasted dessicated coconut whipped in exquisitely flavoured Indian Ice cream)	R25.00
Rice Pudding (Sweetened White rice gradually cooked in milk & tastefully flavoured)	R40.00
Gulab Jamun (Indian Dessert made with Caramelised Milk & Flour served with rose sugar syrup & Cardamom)	R35.00
Rassagulla (Steamed Indian cheese balls soaked in Sugar syrup & Rose water)	R35.00
Rasmalai (Steamed Indian Cheese Patties served in a rich especially flavoured cold cream sauce with nuts)	R40.00

