

The Indian Oven

Our ingredients are sourced daily & meals are prepared fresh to enhance your dining experience. All tandoori dishes are wood fired in a traditional Indian Oven. Meals served hot, medium or mild, please let us know your preference. Great food takes time, please make yourself at home.

House specialties indicated with a *

STARTERS

Samosas (4)

| | |
|--|-----|
| Lamb mince | R35 |
| Chicken | R30 |
| Spinach & Paneer* / Potato & Coriander / Cheese & Corn | R25 |

Vegetable Bhajee (Fritters)

R40

Chana flour battered & fried. Your choice of Cauliflower, Spinach, Potato, Onion*, Chilli or Aubergine.

Pakora (Chilli Bites)

| | |
|---------|-----|
| Paneer | R45 |
| Prawn* | R65 |
| Chicken | R50 |
| Fish | R55 |

TANDOORI STARTERS

Tandoori Prawns

R95

Tikka marinated in a blend of yogurt & spices.

Chicken Tikka*

R60

Tikka marinated cubes in a blend of yogurt & spices.

Tandoori Chicken Quarter

R40

Tikka marinated ¼ chicken in a blend of yogurt & spices.

Tandoori Chicken Half

R65

Tikka marinated 1/2 chicken in a blend of yogurt & spices.

Tikka Chicken Wings

R40

Four wings, tikka marinated in a blend of yogurt & spices.

| | |
|--|------------|
| Chicken Galafi Kebab | R60 |
| Chicken cubes skewered & grilled, served with fresh coriander & cheese. | |
| Lamb Seekh Kebab | R65 |
| Minced with ginger & coriander, seasoned with traditional Indian spices & drizzled in mustard oil. | |
| Lamb Boti Kebab | R65 |
| Cubed lamb soaked in cream & yogurt, spiced the traditional Indian way & grilled in the tandoori oven. | |
| Paneer Tikka | R50 |
| Soft, juicy paneer chunks marinated in tandoori masala. | |
| Tandoori Aloo | R35 |
| Marinated potato with a blend of herbs & masala. | |
| Tandoori Mushrooms | R40 |
| Marinated in a blend of herbs & masala. | |
| Tandoori Gobni | R35 |
| Marinated Cauliflower with a blend of herbs & masala. | |
| Veg Seekh Kebab | R40 |
| Mixed Veg in a classic marinade of yogurt & spices. | |
| Fish Tikka | R75 |
| Tikka marinated cubes in a blend of yogurt & spices. | |

STARTER PLATTERS

| | |
|---|-------------|
| Veg Platter (2 ppl) | R65 |
| Samosas, Aloo paratha, Onion bhajee, Aubergine bhajee with sauces. | |
| Tandoori Platter (2 ppl) | R95 |
| Lamb Seekh Kebab, Chicken Kebab, Keema paratha & Samosas served with sauces. | |
| Seafood Platter (2 ppl) | R145 |
| Tandoori Prawns, Calamari, Fish marinated in a tikka sauce & cooked in the tandoori oven served with sambals. | |
| Mixed Platter (2 ppl) * | R105 |
| A Mixture of Veg, Tandoori & seafood platters. | |

MAINS - LAMB

| | |
|---|------------|
| Lamb Rogan Josh * | R85 |
| Filleted lamb cooked with garlic & ginger in a red tomato & onion curry gravy. | |
| Lamb Korma | R90 |
| Cubed lamb cooked in a creamy cashew nut gravy with a delicious blend of traditional Indian spices. | |
| Lamb Kastoori Methi * | R85 |
| Filleted lamb in the chefs special marinade, cumin, traditional Indian Fenugreek leaves & cream. | |

| | |
|--|------------|
| Lamb Tikka Masala • | R85 |
| Lamb filleted & cooked a special blend of masala spices. | |
| Lamb Sagwaala | R85 |
| Diced lamb cooked in fresh green spices & a puree of green leafy spinach. | |
| Lamb Jalfrezi | R85 |
| Filleted lamb with veg cooked in a green pepper & onion based curry gravy. | |
| Lamb Madras | R85 |
| Cubed lamb served in a cumin, tamarind & curry leaves gravy. | |
| Lamb Chop Masala | R85 |
| Diced lamb chops prepared in garam masala & lemon juice. | |
| Lamb Kalimirchi • | R85 |
| In a black pepper & curry leaves based sauce. | |
| Lamb Chettinad | R85 |
| Served in a peppery lamb & green chilli curry sauce. | |
| Lamb Balti | R85 |
| Roasted cubed lamb marinated in yogurt, herbs & spices – Hot! | |
| Lamb Vindaloo | R85 |
| Extra hot! | |
| Lamb Faal | R85 |
| Regarded as the <u>hottest</u> Indian curry! | |
| Lamb Aloo | R80 |
| Filleted lamb served with potatoes the traditional Durban way. | |
| Lamb Kadai | R85 |
| Tender cubes of lamb fried with green peppers, onion & tomato in a garam masala gravy. | |
| Lamb Do Piyaaza | R85 |
| Lamb cubes served with onion, chilly & spices. | |

MAINS – CHICKEN

| | |
|--|------------|
| Butter Chicken• | R75 |
| Filleted chicken pieces cooked with garlic & ginger in a rich tomato gravy. | |
| Chicken Kastoori Methi • | R75 |
| Succulent chicken cubes served with chef's special marinade, fenugreek leaves & cream. | |
| Chicken Korma | R80 |
| Fillet cubes in a creamy cashew nut & spice gravy. | |
| Chicken Tikka Masala | R70 |
| Cubed & cooked in special masala spices. | |
| Chicken Sagwaala | R75 |
| Diced chicken cooked in fresh green spices & a puree of green leafy spinach. | |

| | |
|--|-----|
| Chicken Jalfrezi | R80 |
| Succulent chicken cooked in spices & veg. | |
| Kadai Chicken | R70 |
| Cubed chicken with crushed tomato, onions, coriander and green chillies. | |
| Chicken Do Piyaza | R70 |
| Succulent chicken with onion chilly & spices. | |
| Chicken Lababdar * | R70 |
| Succulent chicken cubes in a tomato & onion gravy cooked with traditional spices. | |
| Chicken Madras | R75 |
| Cubed & served in a sauce of curry leaves, cumin seeds and tamarind. | |
| Chicken Kalimirchi | R75 |
| Marinated chicken with distinctive flavours of black pepper corns & curry leaves. | |
| Chicken Chettinad | R70 |
| Peppery chicken curry with green chilli peppers, tomato & onion. | |
| Chicken Bhuna | R75 |
| Chicken cubes cooked with ginger, garlic, onion & spices. | |
| Chicken Vindaloo | R75 |
| Hot chicken curry! | |
| Chicken Faal | R75 |
| Regarded as the <u>hottest</u> Indian curry! | |
| Chicken Balti | R75 |
| Hot chicken curry cooked with juliennes of green pepper, onions & fresh coriander. | |
| Chicken Aloo Curry | R70 |
| Chicken and potato curry cooked the traditional Durban way! | |

MAINS - VEGETARIAN

| | |
|---|-----|
| Paneer Kastoori Methi | R60 |
| Indian cheese in a rich vegetable gravy. | |
| Paneer Butter Masala * | R65 |
| Indian cheese in a rich tomato & cashew nut gravy. | |
| Palak Paneer | R65 |
| Grilled cheese cooked in a special blend of masala spices & spinach. | |
| Kadai Paneer | R65 |
| Indian cheese in spicy kadai masala. | |
| Matar Paneer * | R65 |
| Curry with peas & Indian cheese. | |
| Baingan Mirchi Ka Salan * | R60 |
| Succulent chunks of Aubergine prepared in a rich mustard seed & curry leaves based curry gravy. | |

| | |
|--|-----|
| Aloo Matar Gobhi | R60 |
| Special peas, potato & cauliflower. | |
| Vegetable Jalfrezi | R60 |
| Mild, aromatic spiced. | |
| Methi Malai Matar | R55 |
| Garden peas cooked in fresh cream & Indian spices. | |
| Vegetable Korma | R65 |
| Seasonal veg in cashew based curry sauce. | |
| Jeera Aloo | R55 |
| Diced potatoes cooked with sautéed cumin seeds & onions. | |
| Gobhi Aloo | R60 |
| Cauliflower & potatoes cooked with onions & spices. | |
| Dal Makhni | R60 |
| Lentils cooked with garlic & spices | |
| Chana Masala * | R60 |
| Spicy masala chickpeas | |
| Mixed Vegetable Curry | R60 |
| Lovely deeply flavoured curry dish with assortment of veg. | |
| Panner Bhurji | R65 |
| Indian cheese scrambled with onion tomatoes, green chillies & spices. | |
| Mushroom Matar * | R65 |
| Mushrooms & peas in a spiced tomato curry. | |
| Kadai Mushroom | R60 |
| Mushrooms sautéed with bell pepper, onion & fresh tomato. | |
| Mixed Vegetable Curry | R60 |
| With coconut, assorted vegetables cooked in tomato & onion based gravy & coconut milk. | |
| Saag Aloo | R60 |
| Spinach & potato in a curry sauce. | |
| Bombay Potato | R55 |
| Stir fried potatoes with cumin seeds & curry leaves. | |
| Yellow Dal Tadka | R55 |
| Lentils cooked in garlic & herbs. | |
| Beans Curry | R55 |
| Beans prepared in a thick curry sauce. | |
| Chana Dal | R55 |
| Chick peas in yellow gravy. | |

MAINS - SEAFOOD

| | |
|--|------|
| Prawn Curry | R125 |
| Succulent Prawns in a medium curry gravy. | |
| Seafood Curry * | R115 |
| Prawns, Linefish & Calamari served in a traditional Indian style medium curry sauce. | |
| Chicken & Prawn Curry * | R95 |
| Delicious prawns & chicken cubes served in a medium Durban style curry sauce. | |
| Fish Curry | R90 |
| Linefish flavoured with South Indian spices & served in a tamarind sauce. | |
| Fish Masala | R90 |
| Linefish fried in mustard seeds & served in a tamarind sauce. | |

BIRYANI

| | |
|----------------|------|
| Prawn * | R110 |
| Lamb | R90 |
| Chicken | R80 |
| Veg | R65 |
| Fish * | R90 |

BUNNY CHOW

Quarter loaf of bread, stuffed with curry & served with sambals.

| | |
|-----------------------------|-----|
| Lamb | R55 |
| Chicken | R45 |
| Veg | R35 |
| Chip 'n Curry Gravy* | R30 |
| Beans | R30 |

ROLLED ROTI

| | |
|------------------------------------|-----|
| Lamb | R55 |
| Chicken | R45 |
| Bean & Cheese* | R40 |
| Chip, Cheese 'n Curry Gravy | R30 |
| Veg | R40 |

NAAN, PARATHA & ROTI

| | |
|---|-----|
| Plain Naan | R15 |
| Indian bread cooked in a tandoori oven. | |
| Butter Naan | R15 |
| Indian bread oven fired & buttered. | |
| Paneer Naan | R30 |
| Oven fired & stuffed with cheese. | |
| Rogni Naan* | R20 |
| Oven fired with butter n sesame seeds. | |
| Garlic Naan | R20 |
| Oven fired with garlic & butter. | |
| Peshwari Naan * | R25 |
| Oven fired with coconut, raisins & nuts. | |
| Cheese Naan | R25 |
| Oven fired & stuffed with cheese. | |
| Keema Paratha | R30 |
| Oven fired & stuffed with minced lamb. | |
| Aloo Paratha | R20 |
| Oven fired & stuffed with potato & coriander. | |
| Laccha Paratha | R20 |
| Oven fired, plain. | |
| Chapati Roti | R15 |
| Traditional roti cooked in a tawa oven. | |
| Roomali Roti | R15 |
| Large in size & folded. | |
| Tandoori Roti | R15 |
| Prepared with whole grain flour. | |
| Missi Roti | R20 |
| Prepared with whole grain wheat & chickpea flour. | |

RICE

| | |
|---------------------------------|-----|
| Basmati Rice | R20 |
| Jeera Rice (cumin seeds) | R20 |
| Egg Fried Rice | R25 |
| Pea Rice | R20 |
| Mushroom Rice | R25 |
| Palau Rice | R25 |
| Onion Rice | R25 |

SIDES

| | |
|-----------------------------------|-----|
| Hand cut Potato Chips | R15 |
| Green Salad | R30 |
| Tomato, Onion & Cucumber Sambals. | R10 |
| Chef's Mint Chutney * | R10 |
| Mango Atchar | R15 |
| Chef's Chilli Pickle * | R15 |
| Fruit Chutney | R10 |
| Chopped Chilli | R5 |
| Laccha Onion | R10 |
| Lemon Pickle | R15 |
| Raita | R10 |

DESSERT

| | |
|----------------------|-----|
| Gulab Jamun * | R30 |
| Ice Cream | R30 |
| Kheer (Rice Pudding) | R25 |
| Gajjer Halwa | R30 |
| Kulfi * | R25 |

SOFT DRINKS

| | |
|---------------------------------|-----|
| Mango Lassie * | R25 |
| Coke, Fanta, Sprite, Cream Sode | R15 |
| Coke Light/Coke Zero | R15 |
| Tonic Water, lemonade | R15 |
| Ice Tea | R15 |
| Appletiser/Grapetiser | R15 |
| Passionfruit Cordial | R5 |

HOT DRINKS

| | |
|-------------------|-----|
| Indian Oven Tea * | R15 |
| Ceylon Tea | R15 |
| Masala Chai Tea | R20 |
| Honey Ginger Tea | R20 |
| Honey & Lime Tea | R15 |
| Green Tea | R15 |
| Coffee | R20 |