

## SPECIAL STARTERS

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|----|---|----|
| 1. | <b>Chicken Wings Peri-Peri</b><br>Golden fried, butter, chillies, lemon juice   | 50 |
| 2. | <b>Samosas: Chicken, Mutton or Vegetable (4pcs)</b><br>Pastry filled with a spicy mixture of either chicken, mutton or vegetables shaped into a triangle and fried to a golden colour | 30 |
| 3. | <b>Chicken Spring Rolls (4pcs)</b><br>Chicken, garlic and bean sprouts  | 35 |
| 4. | <b>Prawn Spring Rolls (4pcs)</b><br>Chinese cabbage with queen size prawn   | 50 |
| 5. | <b>Vegetable Spring Rolls (4pcs)</b><br>Chinese cabbage, bean sprouts, carrots and garlic   | 35 |
| 6. | <b>Potato &amp; Mince Cutlets (4pcs)</b><br>Mashed potatoes filled with beef mince  | 40 |

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| 7. | Deep Fried Prawns in Batter  | 65 |
|    | Queen size prawns deep-fried and served with chilli sauce and sweet & sour sauce |    |
| 8. | Mixed Platter  | 55 |
|    | Two samoosas, two potato cutlets, two spring rolls                               |    |

### **HOME MADE SOUP**

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|-----|--------------------------------------|----|
| 9.  | Thai Vegetable Soup                  | 30 |
| 10. | Hot and Sour Soup                    | 35 |
| 11. | Seafood Soup                         | 45 |
| 12. | Mulligatawny Soup (Mild Lentil Soup) | 35 |
| 13. | Chicken Corn Soup                    | 30 |
| 14. | Tamatar aur Dhanya ka Shorba         | 30 |
| 15. | Soup of the Day                      | 30 |

# TIKKA GRILL

16. **Chicken Tikka Leg or Breast** 45  
Marinated with garlic, ginger and red chillies, whole pieces of breast or leg are placed on a skewer and charcoal grilled
17. **Machli Ki Boti** 75  
Boneless pieces of fish marinated with garlic, ginger and red chillies. Lemon juice, then garnished on a skewer with bell peppers, onions and charcoal-broiled
18. **Daawat Beef Steak Boti** 75  
Steak cubes grilled on charcoal, spicy and hot
19. **Bihari Chicken** 105  
Heavily spiced chicken kebab marinated with red chillies, lemon, mustard oil, ginger and garlic
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**KEBAB SPECIAL**
20. **Sangam Kebab** 75  
Beef and chicken minced, marinated with fresh herbs, molded on skewer and grilled over live charcoal
21. **Kastoori Kebab Chicken & Cheese** 75  
Chicken and cheese minced, marinated with chef's special spices, molded on skewer and grilled over live charcoal
22. **Beef Seekh Kebab** 65  
Beef mince prepared with all the spices, cumin, green chillies, and cloves and coriander, molded onto a skewer and grilled over live charcoal
23. **Chicken Reshmi Kebab** 60  
Chicken mince prepared with all the spices, cumin, green chillies, and cloves and coriander, molded onto a skewer and grilled over live charcoal

# BARBECUE SPECIALITIES

24. **Baby Chicken** 95  
Baby chicken marinated in our special spices
25. **Grill Lamb Chops** 85  
Lamb chops marinated with garlic, ginger, lemon, yoghurt, red chillies and grilled over charcoal
26. **Chicken Boti** 70  
Boneless chicken cubes grilled on charcoal
27. **Chicken Harali Boti** 75  
Boneless chicken pieces, coriander, mint, dill, green chillies, garlic, ginger, methi and special Daawat spices



## TANDOOR DELIGHTS

28. **Paneer Tikka** 65  
(Paneer is home made cottage cheese)  
Green peppers, onions, garlic, fresh cream and yoghurt
29. **Garlic Chicken Tikka** 75  
Small cubes of chicken, fresh cream, garlic, cardamom, cheese and cashew nut powder
30. **Afghani Chicken (whole)** 125  
Marinated in fresh cream, yoghurt, cheese, white pepper and butter
31. **Tandoori Jhinga (6pcs)** 155  
Prawns prepared on charcoal with shell  
Marinated in garlic, lemon juice, green chillies, white pepper and butter

## CHEF'S CHOICE

32. **Jhinga Seekh King Size (6pcs)** 155  
Spicy prawns prepared on charcoal without shell  
The marinate is made of garlic, ginger, red chillies and lemon juice
33. **Lamb Chop Masala Curry** 85  
The real Punjabi. Chops masala with aloo
34. **Charcoal Grilled Platter** 155  
Assorted barbecued meats, fish, chicken, kebab,  
lamb chops and prawns served with different sauces
35. **Chicken Makhni (Butter Chicken)** 75  
Most popular dish in our restaurant  
Butter chicken cooked with onions, ginger, garlic, turmeric powder,  
yoghurt and fresh cream. A must for Chicken Lovers
36. **Machli Lahori** 75  
Fish Fillet marinated in traditional spices,  
coated with chick pea flour and deep fried

## **DAAWAT RICE SPECIALITIES**

All our rice dishes are prepared with care, Basmati. "the king of rice"  
Takes up to three years to mature and is given the due merit while prepared.  
Succulent pieces of meat, chicken or fish cooked with aromatic spices  
cooked over a low fire served with raita.

37.	Lamb Biryani	65
38.	Chicken Biryani	60
39.	Fish Biryani (King Klip)	75
40.	Vegetable Biryani	50
41.	Fried Rice	40
42.	Plain Rice	30

## CURRY CORNER

43. **Chicken Karahi (With bone)** 65  
Traditional Pakistani dish with small portions of chicken prepared with vegetable oil. The colourful and aromatic spices (ginger, garlic, tomatoes) are added while frying the chicken
44. **Lamb Karahi (Boneless)** 75  
Traditional Pakistani dish with small portions of lamb prepared with vegetable oil. The colourful and aromatic spices (ginger, garlic, tomatoes) are added while frying the lamb
45. **Lamb Kunna** 75  
Lamb, ginger, garlic, chilli, turmeric, Pakistani spices and tomato paste
46. **Chicken Korma (Boneless)** 65  
Curried chicken dish prepared with turmeric, ginger, garlic, garam masala, onions, vegetable oil and yoghurt  
This is a favorite at weddings
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47. **Lamb Korma (Boneless)** 75  
Curried lamb dish prepared with turmeric, ginger, garlic, garam masala, onions, vegetable oil and yoghurt  
This is a favorite at weddings
48. **Chicken Palak** 75  
Boneless chicken, with baby spinach, tomato, onions and Olive oil yoghurt, cinnamon, cardamon and garam masala
49. **Lamb Palak** 75  
Boneless lamb, with baby spinach, tomato, onions and Olive oil yoghurt, cinnamon, cardamon and garam masala
50. **Machli Masala** 85  
Kingklip, tomato, chilli powder, turmeric, white jeera, dry fenugreek (methi) curry leaves and tamarind



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51. Madras Prawn Curry 95  
Queen prawns, onions, tomato, garlic and yoghurt
52. Chicken Tikka Masala 75  
Small chicken pieces grilled, cooked with onion, tomato and garlic ginger, Dhaina seeds and yoghurt
53. Lamb, Aloo Ghosht Curry 85  
Lamb cooked in curry sauce, yoghurt and chart masala
54. Daawat's Chicken Nihari 75  
Chicken, ginger, green chillies, aniseeds and ginger powder
55. Daawat's Beef Nihari 85  
Beef, ginger, green chillies, aniseeds and ginger powder
56. Qeema Mirch 65  
Beef mince, cooked with onions, garlic, ginger and green pepper

57.	<b>Chicken Jalfrazie</b>	75
	Boneless chicken marinated in herbs and spices, sautéed with tomatoes and a julienne of onions, green peppers and fresh cream	
58.	<b>Chicken Kali Mirch (Boneless)</b>	85
	Chicken Kali Mirch (pepper corns) with cream	
59.	<b>Chicken Achar Gosht</b>	85
	Chicken pieces cooked with authentic pickle herbs and spices An all time Favorite Provincial Dish	

# VEGETARIAN

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|-----|---|----|
| 60. | <b>Palak Paneer</b><br>Creamed spinach cooked with cubes of white cottage cheese<br>The subtle taste of spices and garlic make this a favorite dish | 65 |
| 61. | <b>Vegetable Bhogia</b><br>Seasonal vegetables cubed and cooked with turmeric,<br>garlic, ginger, onions and vegetable oil                          | 55 |
| 62. | <b>Aloo Ghobi</b><br>Potato and Cauliflower Curry   | 65 |
| 63. | <b>Aloo Baingan</b><br>Eggplant and Potato Curry  | 65 |
| 64. | <b>Dal Palak</b><br>Chick Peas, lentils, spinach, tomato, yoghurt, onion, ginger,<br>garlic, chilli powder and dhania powder                        | 65 |
| 65. | <b>Dal Mash</b><br>Yellow lentils, tomato, ginger, garlic, chilli powder and mixed spices   | 55 |
| 66. | <b>Bhindi Masala</b><br>Lady-fingers, onions, tomato, ginger, garlic, curry leaves,<br>Chilli powder, turmeric powder and lemon                     | 75 |
| 67. | <b>Dal Makhani</b><br>Masoor Dal with fresh cream and Pakistani Spices  | 55 |

## NAAN

Naan is baked in a tandoor, a round unglazed clay oven that is fired by live charcoal. It is the unique aroma of the clay and the coals that give naan its delicious taste. There are no racks in a tandoor, so the dough is slapped straight onto the thinner walls of the hot tandoor. It sticks onto the sides and bakes within minutes.

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|-----|----------------------------|----|
| 68. | Plain Naan                 | 8  |
| 69. | Butter Naan                | 10 |
| 70. | Roghni Naan                | 12 |
| 71. | Garlic Naan                | 12 |
| 72. | Aloo Naan                  | 20 |
| 73. | Mince Naan                 | 22 |
| 74. | Cheese Naan or with Chilli | 22 |
| 75. | Roti                       | 8  |

# CONTINENTAL MENU

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|-----|---|-----|
| 76. | Fillet of Beef  | 95  |
| 77. | Pepper Steak<br>With our very special pepper sauce  | 115 |
| 78. | Mexican Steak<br>This very special sauce with green chillies, red chillies and fresh cream                            | 115 |
| 79. | Chicken Schnitzel<br>Served with french fries, vegetables & fresh lemon   | 75  |
| 80. | Chicken Keiv<br>Chicken breast stuffed with garlic butter, parsley served with mashed potatoes and veggies of the day | 85  |
| 81. | Beef Stroganoff<br>Saute Tenderloin Strips of Beef, green pepper and onions in cream sauce                            | 85  |
| 82. | Plate of Special Chilli French Fries  | 20  |
| 83. | Plate of French Fries   | 15  |
- (All entries are served with French Fries, Vegetables)

## SALADS

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|-----|--|----|
| 84. | Chicken Salad<br>Salad, tomatoes, green pepper, onions, cucumber, with slices of chicken                     | 45 |
| 85. | Greek Salad<br>Salad, tomatoes, green pepper, onions, cucumber, olives, Feta cheese with Mayonnaise dressing | 45 |
| 86. | Green Salad<br>Salad, tomatoes, onions, cucumber, carrots with French dressing                               | 35 |
| 87. | Pakistani Kachumbar<br>Pakistani salad tossed with tomatoes, onions, cucumber and peppers                    | 35 |

## ICE CREAM

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|-----|---|----|
| 88. | Pista Kulfi   | 45 |
|     | Pakistani ice cream made from lightly whipped double cream, milk rice Flour, sugar and seasoned with almonds, pistachios and rose water |    |
| 89. | Assorted Ice Cream  | 30 |
| 90. | Daawat Desserts   | 40 |

Choose from our trolley a selection of Pakistani & Continental Desserts

## BEVERAGES

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|------|---|----|
| 91.  | Faluda  | 30 |
|      | Bombay crush as known in South Africa   |    |
| 92.  | Milk Shakes   | 25 |
| 93.  | Chilled Lassi (Sweet, salted or mango)  | 25 |
|      | A highly nourishing and refreshing summer drink made of Diluted natural yoghurt which can be served sweet or salted |    |
| 94.  | Ninboo Pani   | 20 |
|      | Fresh lime drink (served with soda or water)  |    |
| 95.  | Passion Fruit with Lemonade   | 20 |
| 96.  | Freshly Squeezed Juices   | 20 |
| 97.  | Soft Drinks   | 12 |
| 98.  | Grapetiser / Appletiser   | 17 |
| 99.  | Mineral Water   | 15 |
| 100. | Filter Coffee   | 15 |
| 101. | Cappuccino  | 18 |
| 102. | Classic Latte   | 22 |
| 103. | Espresso  | 15 |
| 104. | Hot Chocolate   | 20 |
| 105. | Masala Tea / Plain / English  | 17 |

## CHINESE CORNER

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|------|--------------------------------------|----|
| 106. | Chicken Manchurian                   | 65 |
| 107. | Beef Manchurian                      | 75 |
| 108. | Chicken Sweet and Sour               | 75 |
| 109. | Chicken Dry Chilli                   | 65 |
| 110. | Beef Dry Chilli                      | 75 |
| 111. | Fish - Sweet & Sour                  | 85 |
| 112. | Prawns - Sweet & Sour                | 85 |
| 113. | Chowmein with Chicken or Beef        | 65 |
| 114. | Chinese Stir-Fried Rice with Chicken | 55 |
| 115. | Chinese Stir-Fried Rice with Prawns  | 65 |

## SEAFOOD CORNER

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|------|--|-----|
| 116. | Prawn Cocktail<br>Served with Thousand Island Dressing                           | 55  |
| 117. | Avocado Prawn Cocktail<br>Slices of avocado, Prawns and Thousand Island Dressing | 65  |
| 118. | Grilled Kingklip<br>Served with lemon and butter with veggies of the day         | 105 |
| 119. | Daawat Seafood Platter<br>Kingklip, Calamari and 12 King Prawns                  | 220 |
| 120. | Daawat Jumbo Seafood Platter<br>Kingklip, Calamari and 18 King Prawns            | 350 |