

LAMB CURRIES

- 601 LAMB ROGAN JOSH** R165
Pieces of lamb cooked with fried onions, red chillies, pounded garam masala and tomatoes.
- 602 LAMB KADHAI** R165
Lamb is slow cooked in a KADHAI (indian pot) that is infused with spices including cumin seeds, fresh chilli.
- 603 LAMB BHUNA** R165
Bhuna is a process of stirring and browning the spices and meat. Tender lamb cubes stirred with onions, tomato, ginger and garlic paste, and red chilli powder.
- 604 LAMB SAAGWALA** R165
Slow cooked lamb mildly spiced with spinach and a dash of cream for added flavour.
- 605 LAMB CHOP MASALA** R165
Tender lamb chops cooked with garam masala, ginger garlic paste, yoghurt, spices and brown onion paste.
- 606 DAAL GOSHT** R165
Cubes of lamb cooked in lentils and a brown gravy.
- 607 RAJASTHANI LAAL MAAS** R165
Tender morsels of lamb cooked in a traditional RAJASTHANI style
- 608 LAMB HANDI** R165
Lamb escallops cooked in yoghurt paste of ginger, garlic, onions, and cashewnuts, finished in garam masala and spices.
- 609 LAMB VINDALOO** R165
Traditional GOAN dish, spicy & hot made with tomatoes, coconut and lots of red chilli.
- 610 DELHI LAMB CURRY** R165
A homestyle lamb curry on the bone.
- 611 LAMB KORMA** R165
Lamb cubes cooked in a cashewnut based gravy, yoghurt and cream.

SEAFOOD

- 701 SHAHJANI PRAWNS** R185
Succulent juicy prawns cooked with green peppers, indian spices and a cashewnut gravy.
- 702 KADHAI PRAWNS** R185
Prawns sautéed in a tomato and pepper gravy, coconut powder and laced with crushed coriander seeds
- 703 GOVANI FISH CURRY** R165
Boneless fish cooked in brown gravy & indian spices.
- 704 FISH CHETINAD** R165
Spicy fish curry cooked with curry leaves, coriander seeds, red chillie & a special SOUTH INDIAN spice mixture.
- 705 MADRAS FISH CURRY** R165
Durban styled fish curry prepared with fresh ground spices

RICE

- 801 STEAMED BASMATI RICE** R25
A long grained Indian rice with a delicate fragrance
- 802 JEERA RICE** R40
Long grained Basmati rice tempered with cumin seeds
- 803 VEG PULAO** R50
Long grained Basmati rice with mixed vegetables
- 804 MASALA KHICHDI** R60
Basmati rice, moong dal, toordal & lots of spices and ghee

BIRYANI

- 805 VEG DUM BIRYANI** R120
Layers of fragrant long-grained basmati rice and vegetables cooked on dum in a sealed earthen pot.
- 806 CHICKEN HYDERABADI DUM BIRYANI** R145
Chicken pieces marinated in a special hyderabad masala, cooked with aromatic asmati rice, fried onions on dum in a sealed earthen pot.
- 807 MUTTON DUM BIRYANI** R165
Layers of fragrant long-grained basmati rice and boneless mutton cooked on dum in a sealed earthen pot.



- 809 PRAWNS DUM BIRYANI** R185
Prawns simmered with chillies, garam masala, ginger, cooked with saffron flavoured basmati rice in a sealed earthen pot

INDIAN BREADS

- 901 NAAN/BUTTER NAAN** R20
Made with white flour, a type of leavened bread, typically of tear drop shape and traditionally cooked in the tandoor.
- 902 GARLIC NAAN** R25
Made with white flour, a type of leavened bread, typically of teardrop shape and traditionally cooked in the tandoor with fresh garlic
- 903 ROOMALI ROTI** R20
Soft thin roti made with white flour, folded like a napkin.
- 904 TANDOORI ROTI** R25
Traditional flat bread made of whole wheat flour and cooked in the tandoor oven
- 905 TANDOORI PARATHA** R25
Whole wheat Indian bread layered with butter and cooked in the tandoor oven.
- 906 LACCHA PARATHA** R25
Style of paratha that has several layers, delightfully crisp, light and flaky.
- 907 STUFFED PARATHA** R50
Wheat flour flat bread, stuffing of your choice with aloo, gobhi, cheese, paneer, mince or chilli.
- 908 ONION PANEER KULCHA** R40
Soft, fluffy, slathered with butter & filled with a mixture of onions and paneer.

ACCOMPANIMENTS

- 1001 PLAIN YOGURT** R15
Simply yoghurt
- 1002 CUCUMBER RAITA** R20
Cucumber & yoghurt flavoured with pounded cumin and fresh coriander.
- 1004 MASALA PAPAD** R20
Fried lentil papadums topped with a tangy mix of onion, green chillies, coriander, lemon juice and chaat masala.
- 1005 PLAIN PAPADUM (EACH)** R10
- 1005 A PICKLE** R10
- 1005 B SAMBAL** R10

DESSERTS

- 1007 KULFI FALOODA** R60
Frozen dairy dessert made with cream (malai), cardamom and saffron. Garnished with rose syrup, vermicelli and sabja (basil seeds).
- 1008 Vanilla Ice Cream With Chocolate Sauce** R30
- 1009 RAS MALAI** R50
Dumpling of cottage cheese in sweetened thick milk, flavoured with cardamom and garnished with nuts
- 1010 KHEER (SERVED HOT)** R50
A traditional Indian dessert. Kheer is a rice pudding with cardamom flavours and garnished with nuts.
- 1011 SOJI HALWA.** R50
A rich buttery semolina desert
- 1012 SIZZLING BROWNIE WITH ICE CREAM** R75
Chocolate brownie served on a sizzling hot plate along with vanilla icecream and topped with chocolate sauce.

INDIAN DRINKS

- 1013 ROYAL FALOODA** R50
A concoction made of rose syrup, milk, vermicelli, served in a tall glass topped with a scoop of vanilla ice-cream.
- 1014 LASSI (MANGO)** R40
Thick yoghurt shake- mango Pulp.
- 1015 LASSI SWEET/SALTED** R30
Thick yoghurt shake-which is a refreshing thirst buster and a soothing digestive served sweet / salted.
- 1016 MILK SHAKE- MANGO, STRAWBERRY, CHOCOLATE, BANANA.** R50
- 1017 MASALA TEA** R30



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STARTER

VEGETARIAN



- 101 VEG SAMOSA (5 PIECES)** **R50**
An all time favourite, fried pastry packets packed with cumin ginger, green chillies tempered with steamed potatoes and green peas.
- 102 PAPDI CHAAT** **R50**
Papdi topped with grated mashed potato, beaten yoghurt topped with sweet and sour tamarind chutney sprinkled with chilli powder and sev.
- 103 PANEER TIKKA** **R120**
Char grilled cubed paneer (Indian cottage cheese) marinated in Indian spices along with onions and green peppers.
- 104 MIXED CHILLI BITES** **R50**
Combination of mixed vegetables with julienne peppers and green chilli mixed in chana flour and deep fried.
- 105 ONION BHAJIA** **R50**
Crispy spiced deep-fried onions.
- 106 CHEESE CORN ROLLS** **R60**
Puffed crispy corn snack, stuffed with potato and cheese.
- 107 HARA BHARA KEBAB** **R60**
Vegetarian kebab- spinach & green peas perked with authentic Indian spices
- 110 MIXED VEG PLATTER** **R120**
A combination of onion bhajia, green chilli, veg seekh kebab, veg samosa.

NON VEGETARIAN

- 111 NON-VEG SAMOSA (5 PIECES)** **R50**
Fried packets of pastry packed with chicken or keema (lamb mince).
- 112 SALT AND PEPPER PRAWNS** **R120**
Deep fried prawns marinated in peppery sauce.
- 113 CHICKEN TIKKA** **R95**
Boneless chunks of chicken marinated in tandoori masala flavoured yoghurt chargrilled.
- 114 TANDOORI CHICKEN (HALF)** **R110**
Half a baby chicken marinated in a special tandoori masala flavoured yoghurt chargrilled.
- 115 CHICKEN MALAI KEBAB** **R95**
Melt in the mouth morsels of chicken marinated in yoghurt flavoured with cream.
- 116 CHICKEN GARLIC KEBAB** **R95**
Succulent chicken kebabs marinated in yoghurt and garlic
- 117 SEEKH KEBAB** **R95**
Flavourful lamb mince meat blended with fresh coriander, mint, ginger, subtle spices, skewered and chargrilled.
- 118 FISH TIKKA** **R120**
Boneless fish fillet blended with herbs and indian spices, grilled in the tandoor oven.
- 119 TANDOORI PRAWNS** **R180**
Succulent prawns marinated with herbs and spices, grilled in tandoor oven.



- 120 (a) TANDOORI PLATTER for 2** **R180**
(b) TANDOORI PLATTER for 4 **R340**

SOUPS

- 121 CREAM OF TOMATO SOUP** **R50**
A delectable soup made of freshly ripened tomato, garnished with cream.
- 122 MURGH ADRAKI SOUP** **R50**
Exotic chicken flavoured soup boiled with onions, Indian herbs and spiced finished with chicken dices.
- 123 BROCCOLI SOUP** **R50**
Prepared with broccoli, stock and loads of cream.

SALAD

- 301 HARA BHARA SALAD** **R60**
Crudities of carrot, tomato, spring onion and cucumber with a dash of salt and lemon juice.
- 303 TANDOORI CHICKEN SALAD** **R90**

VEG CURRIES

- 401 ALOO JEERA (SERVED DRY)** **R90**
Dry fusion of baby potatoes and cumin seeds
- 402 PUNJABI DUM ALOO** **R120**
Fried baby potatoes simmered in a smooth, creamy Punjabi style yogurt gravy with tomatoes and cashewnut.
- 403 PANEER MAKHANI** **R120**
Richly fragrant sauce with spices, cream & indian paneer (indian cottage cheese)
- 404 PANEER LABABDAR** **R120**
Stuffed creamy aromatic cottage cheese, delicately cooked tomato based gravy with dry fenugreek, garam masala & red chilli powder.
- 405 PALAK PANEER** **R120**
Homemade cottage cheese cooked with spinach and medium spices, laced with cream.
- 406 PANEER KADHAI** **R120**
Fresh cottage cheese cooked in a Kadhai (an indian pot) richly flavourful, along with onion and green peppers.
- 407 SUBZI BHARTA MASALA** **R120**
Chopped mixed vegetables, grated paneer cooked in an aromatic gravy along with indian spices.
- 409 VEGETABLE KORMA** **R120**
Delectable korma loaded with paneer, mixed vegetables in a creamy coconut and cashew nut gravy with hints of cardamom & cumin seeds.
- 410 CORN MUSHROOM MASALA** **R120**
corn & mushroom cooked in a rich brown gravy.
- 411 BHINDI DOPYAZA** **R120**
Spiced marinated deep fried bhindi tempered with cumin tossed with cubes of onion in a tomato gravy.



- 412 CHANA PINDI** **R120**
Chick peas tempered with onions, cumin seeds, red chillies, turmeric powder, garam masala and green chillies.
- 413 METHI MATAR MALAI** **R120**
A flavoursome combination of fenugreek leaves & green peas in a creamy gravy.
- 414 MALAI KOFTA** **R120**
Roundels of mashed potato and paneer stuffed with nuts and raisins cooked in a mixture of onion and cashewnut gravy.
- 415 ALOO GOBHI ADRAKI** **R120**
A combination of diced potatoes & florets of cauliflower tossed with onions, tomatoes, spices, turmeric and aroma of ginger.
- 416 DAL MAKHANI** **R110**
Whole black lentils, red kidney beans, butter, cream and spices. Just like mom makes it.
- 417 DAL TADKA** **R90**
Cooked yellow lentils which is tempered with ghee, fried aromatic spices and herbs.
- 418 PAKORA KADHI** **R110**
Indian yogurt, gram flour curry with fried onion pakora and spices.
- 419 DAL PALAK LASOONI** **R110**
Just a handful of indian spices along with palak (spinach) and yellow lentil come together in a fragrant ghee tadka.

CHICKEN CURRIES

- 501 BUTTER CHICKEN** **R135**
Skinless and boneless chicken portion served in a creamy tomato gravy of spices and cashew nut.
- 502 CHICKEN TIKKA MASALA** **R135**
Tantalizing grilled chicken tikka pieces simmered in a flavourful tomato gravy.
- 503 EGG CURRY** **R135**
Boiled egg cooked in chef's special gravy
- 504 CHICKEN KADAI PESHAWARI** **R135**
Chicken pieces cooked with onions, fresh herbs and spices in a thick tomato based gravy prepared in a wok.
- 505 CHICKEN RAHRA** **R135**
Tender chicken cooked in a rich tomato based gravy delicately flavoured with spices, chilli powder and cream.
- 506 CHICKEN KALI MIRCH** **R135**
Chicken cooked in a cashew nut gravy and crushed black pepper
- 507 CHICKEN CHETTINAD (HOT)** **R135**
Boneless pieces of chicken in a spicy masala of red chillies, onions, coriander, coconut powder and garam masala.
- 508 CHICKEN MALAI KORMA** **R135**
Smooth creamy and refined curry made of chicken, yoghurt, fresh cream and Indian spices.
- 509 DELHI CHICKEN CURRY** **R135**
Homestyle chicken curry on the bone.
- 510 CHICKEN CHILLY (CHINESE)** **R135**
Deep fried chicken in a pepper sauce along with onions and green peppers.

