R130 Pieces of lamb cooked with fried onions, red chillies, pounded garam masala and tomatoes. 602 LAMB KADHAI Chamb is slow cooked in a KADHAI (indian pot) that is infused with spices including cumin seeds, fresh chilli. 603 LAMB BHUNA 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 Slow cooked lamb mildly spiced with spinach and a dash of cream for added flavour. 605 LAMB CHOP MASALA Tender lamb chops cooked with garam masala, ginger garlic paste, yoghurt, spices and brown onion paste. 606 DAAL GOSHT Cubes of lamb cooked in lentils and a brown gravy. 607 RAJASTHANI LAAL MAAS render morsels of lamb cooked in a traditional RAJASTHANI style 608 LAMB HANDI Lamb escallops cooked in yoghurt paste of ginger, garlic, onions, and cashewnuts, finished in garam masala and spices. 609 LAMB VINDALOO Traditional GOAN dish, spicy & hot made with tomatoes, coconut and lots of red chilli. 610 DURBAN LAMB CURRY A homestyle lamb curry on the bone. 611 LAMB KORMA Lamb KORMA Lamb cubes cooked in a cashewnut based gravy, yoghurt and cream. R140 R	•	LAMB CURRIES		
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	σU/	Layers of magrant long-grained basinati rice and borieless	K	100

808	Biryani made out of juicy marrow pieces of lamp cooked with spices	R160
809	and basmati rice cooked on dum in a sealed earthern pot. PRAWNS DUM BIRYANI Prawns simmered with chillies, garam masala, ginger, cooked with saffron flavoured basmati ricein a sealed earthern pot	R160
	INDIAN BREADS	
901	NAAN/BUTTER NAAN Made with white flour, a type of leavened bread, typically of teardrop shape and traditionally cooked in the tandoor.	R16
902	GARLIC NAAN Made with white flour, a type of leavened bread, typically of teardrop shape and traditionally cooked in the tandoor with fresh garlic	R20
903	ROOMALI ROTI Soft thin roti made with white flour, folded like a napkin.	R25
904	TANDOORI ROTI Traditional flat bread made of whole wheat flour and cooked in the tandoor oven	R20
905	TANDOORI PARATHA Whole wheat indian bread layered with butter and cooked in the tandoor oven.	R20
906	LACCHA PARATHA Style of paratha that has several layers, delightfully crisp, light and flaky.	R20
907	STUFFED PARATHA Wheat flour flat bread, stuffing of your choice with aloo, gobhi, cheese, paneer, mince or chilli.	R40
908	ONION PANEER KULCHA Soft, fluffy, slathered with butter & filled with a mixture of onions and paneer.	R30
	ACCOMPANIMENTS	
 1001	PLAIN YOGURT Simply yoghurt	R15
1002	CUCUMBER/ BOONDI RAITA/VEGETABLE/ PINEAPPLE A choice of cucumber/ boondi/ mixed vegetables/pineapple and yoghurt flavoured with pounded cumin and fresh coriander.	R20
1003		R25
1004	MASALA PAPAD Fried lentil papadums topped with a tangy mix of onion, green chillies, coriander, lemon juice and chaat masala.	R20
1005	PLAIN PAPADUM (EACH) Crispy Indian lentil pancake served roasted or fried.	R10
	DESSERTS	
1007	KULFI FALOODA Frozen dairy dessert made with cream (malai), cardamom and saffron Garnished with rose syrup, vermicelli and sabja (basil seeds).	R40
1008	Vanilla Ice Cream With Chocolate Sauce	R30
1009	RAS MALAI Dumpling of cottage cheese in sweetened thick milk, flavoured with cardamom and garnished with nuts	R40
1010	KHEER (SERVED HOT) A traditional Indian dessert. Kheer is a rice pudding with cardamom flavours and garnished with nuts.	R30
1011		R30
1012	SIZZLING BROWNIE WITH ICE CREAM – served hot Chocolate brownie served on a sizzling hot plate along with vanilla icecream and topped with chocolate sauce.	R60
	INDIAN DRINKS	
1013	ROYAL FALOODA A concoction made of rose syrup, milk, vermicelli, served in a tall glass topped with a scoop of vanilla ice-cream.	R40
1014	LASSI (MANGO/KESAR) Thick yoghurt shake- mango flavoured/ kesar flavoured.	R40
1015	LASSI SWEET/SALTED Thick yoghurt shake-which is a refreshing thirst buster and a soothing digestive served sweet/ salted.	R30
1016	MILK SHAKE- MANGO, STRAWBERRY, CHOCOLATE, BANANA.	R40
1017	MASALA TEA	R30







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STARTER

	VEGETARIAN	
101	VEG SAMOSA (5 PIECES) An all time favourite, fried pastry packets packed with cuminginger, green chillies tempered with steamed potatoes and green peas.	R50
102	PAPDI CHAAT Papdi topped with grated mashed potato, beaten yoghurt topped with sweet and sour tamarind chutney sprinkled with chilli powder and sev.	R50
103	PANEER TIKKA Char grilled cubed paneer (Indian cottage cheese) marinated in Indian spices along with onions and green peppers.	R80
104	MIXED CHILLI BITES Combination of mixed vegetables with julienne peppers and green chilli mixed in chana flour and deep fried.	R50
105	ONION BHAJIA Crispy spiced deep-fried onions.	R50
106	CHEESE CORN ROLLS Puffed crispy corn snack, stuffed with potato and cheese.	R60
107	HARA BHARA KEBAB Vegetarian kebab- spinach & green peas perked with authentic Indian spices	R60
108	VEG SHEEKH KEBAB Kebab full of veggies straight from the blazing tandoor onto your dinner plate	R60
109	ACHARI ALOO Baby potato marinated in Indian spices and cooked in the tandoor.	R70
110	MIXED VEG PLATTER A combination of onion bhajia, green chilli, veg seekh kebab, veg samosa.	R120
(NON VEGETARIAN	
	NON-VEGETARIAN NON-VEG SAMOSA (5 PIECES) Fried packets of pastry packed with chicken or keema (lamb mince).	R50
111	NON-VEGETARIAN NON-VEG SAMOSA (5 PIECES)	R50 R100
111 112	NON-VEGETARIAN NON-VEG SAMOSA (5 PIECES) Fried packets of pastry packed with chicken or keema (lamb mince). SALT AND PEPPER PRAWNS	
111 112 113	NON-VEGETARIAN NON-VEG SAMOSA (5 PIECES) Fried packets of pastry packed with chicken or keema (lamb mince). SALT AND PEPPER PRAWNS Deep fried prawns marinated in peppery sauce. CHICKEN TIKKA Boneless chunks of chicken marinated in tandoori masala flavoured	R100
111 112 113 114	NON-VEGETARIAN NON-VEG SAMOSA (5 PIECES) Fried packets of pastry packed with chicken or keema (lamb mince). SALT AND PEPPER PRAWNS Deep fried prawns marinated in peppery sauce. CHICKEN TIKKA Boneless chunks of chicken marinated in tandoori masala flavoured yoghurt chargrilled. TANDOORI CHICKEN (HALF) Half a baby chicken marinated in a special tandoori masala	R100 R80
111 112 113 114 115	NON-VEGETARIAN NON-VEG SAMOSA (5 PIECES) Fried packets of pastry packed with chicken or keema (lamb mince). SALT AND PEPPER PRAWNS Deep fried prawns marinated in peppery sauce. CHICKEN TIKKA Boneless chunks of chicken marinated in tandoori masala flavoured yoghurt chargrilled. TANDOORI CHICKEN (HALF) Half a baby chicken marinated in a special tandoori masala flavoured yoghurt chargrilled. CHICKEN MALAI KEBAB Melt in the mouth morsels of chicken marinated in yoghurt flavoured	R100 R80 R95
111 112 113 114 115 116	NON-VEGETARIAN NON-VEG SAMOSA (5 PIECES) Fried packets of pastry packed with chicken or keema (lamb mince). SALT AND PEPPER PRAWNS Deep fried prawns marinated in peppery sauce. CHICKEN TIKKA Boneless chunks of chicken marinated in tandoori masala flavoured yoghurt chargrilled. TANDOORI CHICKEN (HALF) Half a baby chicken marinated in a special tandoori masala flavoured yoghurt chargrilled. CHICKEN MALAI KEBAB Melt in the mouth morsels of chicken marinated in yoghurt flavoured with cream. CHICKEN GARLIC KEBAB	R100 R80 R95 R80
111 112 113 114 115 116 117	NON-VEGETARIAN NON-VEG SAMOSA (5 PIECES) Fried packets of pastry packed with chicken or keema (lamb mince). SALT AND PEPPER PRAWNS Deep fried prawns marinated in peppery sauce. CHICKEN TIKKA Boneless chunks of chicken marinated in tandoori masala flavoured yoghurt chargrilled. TANDOORI CHICKEN (HALF) Half a baby chicken marinated in a special tandoori masala flavoured yoghurt chargrilled. CHICKEN MALAI KEBAB Melt in the mouth morsels of chicken marinated in yoghurt flavoured with cream. CHICKEN GARLIC KEBAB Succulent chicken kebabs marinated in yoghurt and garlic SEEKH KEBAB Flavourful lamb mince meat blended with fresh coriander, mint,	R100 R80 R95 R80
111 112 113 114 115 116 117	NON-VEGETARIAN NON-VEG SAMOSA (5 PIECES) Fried packets of pastry packed with chicken or keema (lamb mince). SALT AND PEPPER PRAWNS Deep fried prawns marinated in peppery sauce. CHICKEN TIKKA Boneless chunks of chicken marinated in tandoori masala flavoured yoghurt chargrilled. TANDOORI CHICKEN (HALF) Half a baby chicken marinated in a special tandoori masala flavoured yoghurt chargrilled. CHICKEN MALAI KEBAB Melt in the mouth morsels of chicken marinated in yoghurt flavoured with cream. CHICKEN GARLIC KEBAB Succulent chicken kebabs marinated in yoghurt and garlic SEEKH KEBAB Flavourful lamb mince meat blended with fresh coriander, mint, ginger, subtle spices, skewered and chargrilled. FISH TIKKA Boneless fish fillet blended with herbs and indian spices, grilled in the	R100 R80 R95 R80 R80
111 112 113 114 115 116 117 118	NON-VEGETARIAN NON-VEG SAMOSA (5 PIECES) Fried packets of pastry packed with chicken or keema (lamb mince). SALT AND PEPPER PRAWNS Deep fried prawns marinated in peppery sauce. CHICKEN TIKKA Boneless chunks of chicken marinated in tandoori masala flavoured yoghurt chargrilled. TANDOORI CHICKEN (HALF) Half a baby chicken marinated in a special tandoori masala flavoured yoghurt chargrilled. CHICKEN MALAI KEBAB Melt in the mouth morsels of chicken marinated in yoghurt flavoured with cream. CHICKEN GARLIC KEBAB Succulent chicken kebabs marinated in yoghurt and garlic SEEKH KEBAB Flavourful lamb mince meat blended with fresh coriander, mint, ginger, subtle spices, skewered and chargrilled. FISH TIKKA Boneless fish fillet blended with herbs and indian spices, grilled in the tandoor oven.	R100 R80 R95 R80 R80 R110
111 112 113 114 115 116 117 118 119 120	NON-VEGETARIAN NON-VEG SAMOSA (5 PIECES) Fried packets of pastry packed with chicken or keema (lamb mince). SALT AND PEPPER PRAWNS Deep fried prawns marinated in peppery sauce. CHICKEN TIKKA Boneless chunks of chicken marinated in tandoori masala flavoured yoghurt chargrilled. TANDOORI CHICKEN (HALF) Half a baby chicken marinated in a special tandoori masala flavoured yoghurt chargrilled. CHICKEN MALAI KEBAB Melt in the mouth morsels of chicken marinated in yoghurt flavoured with cream. CHICKEN GARLIC KEBAB Succulent chicken kebabs marinated in yoghurt and garlic SEEKH KEBAB Flavourful lamb mince meat blended with fresh coriander, mint, ginger, subtle spices, skewered and chargrilled. FISH TIKKA Boneless fish fillet blended with herbs and indian spices, grilled in the tandoor oven. FISH KOLIWADA Deep fried fish fillet flavoured with ginger, garlic & carom seeds. TANDOORI PRAWNS Succulent prawns marinated with herbs and spices, grilled in	R100 R80 R95 R80 R80 R110

SOUPS	
121 CREAM OF TOMATO SOUP A delectable soup made of freshly ripened tomato,garnished with	R50
cream.	R50
spiced finished with chicken dices.	R50
meat.	R50
SALAD	
301 HARA BHARA SALAD	R60
of salt and lemon juice.	
302 KACHUMBER SALAD Salad made out of combination of chopped onion, tomatoes, cucumber, green chillies and chopped coriander in lime dressing.	R40
303 TANDOORI CHICKEN SALAD	R90
VEG CURRIES	
	DOO
Dry fusion of baby potatoes and cumin seeds	R80
402 PUNJABI DUM ALOO Fried baby potatoes simmered in a smooth, creamy Punjabi style yogurt gravy with tomatoes and cashewnut.	R90
PANEER MAKHANI Richly fragrant sauce with spices, cream & indian paneer (indian cottage cheese)	1110
404 PANEER TIKKA MASALA Char grilled marinated paneer (indian cottage cheese) tikka, laced with spices gravy of tomato, cashew, onions and green peppers.	110
405 PANEER LABABDAR Stuffed creamy aromatic cottage cheese, delicately cooked tomato based gravy with dry fenugreek, garam masala & red chilli powder.	1110
406 PALAK PANEER Homemade cottage cheese cooked with spinach and medium spices, laced with cream.	1110
407 PANEER KADHAI Fresh cottage cheese cooked in a Kadhai (an indian pot) richly flavourful, along with onion and green peppers.	1110
408 SUBZI BHARTA MASALA Chopped mixed vegetables, grated paneer cooked in an aromatic gravy along with indian spices.	R90
	R90
	R90
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412 VEGETABLE JALFREZI Delicious preparation of fried paneer and chunky mixed vegetables cooked in various indian spices to make a dry thick sauce.	R90
	R90
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416 BHINDI DOPYAZA Spiced marinated deep fried bhindi tempered with cumin tossed with cubes of onion in a tomato gravy.	R90

417 CHANA PINDI Chick peas tempered with onions, cumin seeds, red chillies, turmeric powder,garam masala and green chillies.	R90
418 METHI MATAR MALAI A flavoursome combination of fenugreek leaves & green peas in a creamy gravy.	R100
419 VEGETABLE HANDI Mixed diced vegetables and green peppers in an aromatic tomato gravy which is cooked in a HANDI (indian cooking pot)	R90
420 MALAI KOFTA Roundels of mashed potato and paneer stuffed with nuts and raisins cooked in a mixture of onion and cashewnut gravy.	R100
421 ALOO GOBHI ADRAKI A combination of diced potatoes & florets of cauliflower tossed with onions, tomatoes, spices, turmeric and aroma of ginger.	R90
121 DAL MAKHANI Whole black lentils, red kidney beans, butter, cream and spices. Just like mom makes it.	R90
422 DAL TADKA Cooked yellow lentils which is tempered with ghee, fried aromatic spic and herbs.	es R80
423 PAKORA KADHI Indian yogurt, gram flour curry with fried onion pakora and spices.	R80
424 DAL PALAK LASOONI Just a handful of indian spices along with palak (spinach) and yellow lentil come together in a fragrant ghee tadka.	R80
425 DAL BUKHARA Black lentil cooked overnight over the tandoor giving it an amazing flavour and laced with cream and indian spices.	R90
CHICKEN CURRIES	
501 BUTTER CHICKEN Skinless and boneless chicken portion served in a creamy tomato grav of spices and cashew nut.	_{/y} R120
502 CHICKEN TIKKA MASALA Tantalizing grilled chicken tikka pieces simmered in a flavourful tomate gravy.	R110
503 CHICKEN HYDERABADI Chicken cooked in a brown gravy and garnished with a boiled egg.	R110
TAWA CHICKEN Tender pieces of chicken cooked in a brown gravy loaded with spices like cinnamon, star anise, cumin seeds and ginger.	R110
505 CHICKEN KADAI PESHAWARI Chicken pieces cooked with onions, fresh herbs and spices in a thick tomato based gravy prepared in a wok.	R110
506 CHICKEN RAHRA Tender chicken cooked in a rich tomato based gravy delicately flavoured with spices, chilli powder and cream.	R110
507 CHICKEN KALI MIRCH Chicken cooked in a cashew nut gravy and crushed black pepper	R110
508 CHICKEN CHETTINAD (HOT) Boneless pieces of chicken in a spicy masala of red chillies, onions, coriander, coconut powder and garam masala.	R110
509 CHICKEN HANDI Juicy chunks of chicken in a medium spiced gravy cooked on dum.	R110
510 CHICKEN MALAI KORMA Smooth creamy and refined curry made of chicken , yoghurt, fresh cream and Indian spices.	R120
511 DELHI CHICKEN CURRY Homestyle chicken curry on the bone.	R100
512 CHICKEN CHILLY (CHINESE) Deep fried chicken ina pepper sauce along with onions and green peppers.	R120