

STARTERS & SALADS

Brinjal Bhajia R54

Deep fried Brinjal fritter
stuffed with mozzarella cheese
topped with pineapple and peppadew sauce

Samosas
Crisp deep fried Indian pastries

Chicken R42
Vegetable R32
Lamb & mint R45

Dhal Soup R48
Spicy yellow lentil soup, crispy croutons

Garlic Chicken R70
Marinated chicken, fresh garlic, hot spices

Aloo and Almond Salad R45
Chilli roasted baby potatoes, toasted almonds,
yoghurt dressing

Tandoori Chicken Wings R58
Tandoori pepper salad

Chana Soup R45
Chick pea infused with fresh coriander

MAIN COURSES & CURRY

Lamb Biryani R145
Classic Indian rice dish, fresh green herbs,
Raita

Spicy Mango Chicken R105
Chicken, mango, flour Jeera, chilli,
ginger onion & Naan bread

Butter Chicken R105
Chicken Tikka in rich tomato and Butter sauce

Prawn Curry R169
Prawns cooked in tomato and onion gravy,
black mustard seed, fresh garlic, curry leaves

Kadai Gosht R140
Lamb, Capsicum, tomato and onion

Murgh Masala R105
Yoghurt and spice marinated chicken breast,
served on Bombay potatoes

Paneer Makhni R80
Indian cheese cooked
in a rich tomato and masala sauce

Aloo Palak R69
Delicately spiced potato and spinach curry

FROM THE TANDOOR OVEN

Chicken Tikka R105
Served with roasted onion

Lamb Seekh Kebab R130
Lamb mince, garlic, saffron,
Jeera powder, chilli powder

Tandoori Jhinja R175
10 marinated whole king prawns, lemon chilli

Afghani Lamb Chops R165
Dum cream sauce

Chicken Herayali Boti R95
Chicken breast, roasted in a herb, chilli
and yoghurt marinade

Tandoor Platter R265
Chicken Tikka ,Lamb Seekh, Tandoori Lamb Chops,
Chicken Herayali Boti. Served to share

THALI “TASTE OF INDIA”

A true sample of India individual tasting platter of our most
popular dishes.
Served with baby Naan bread, Kutuchmbr,
Raita and Gulab Jamun

Priced per Person

Vegetable R115
Birayani, Dhal Turka, Masala, Paneer Tikka,
Aloo Korma Gulab Jamon, Kut

Meat & Fish R165
Lamb Kadai, Chana Masala, fish curry,
lamb Seekh kebab garlic chicken

SIDE ORDERS BREAD

Plain / butter / Roghni Naan R20

Garlic and cheese Paratha R26

Qeema Paratha (mutton) R35

RICE

Jeera Rice R22
Cumin and brown onion infused Basmati rice

Basmati Rice R20
Steamed Basmati rice

Zafrani Rice R33
Saffron flavoured Basmati rice
All prices inc VAT

All food is freshly prepared to order.
For those with special dietary requirements or allergies
who may wish to know the ingredients used, please
speak to our outlets manager

DESSERTS

Cardamom Crème Brûlée A classic with an Indian twist	R45
Gulub Jamun Fried milk dumplings filled with pistachio and cardamom	R49
Sago Pudding Infused with orange and cardamom, served warm	R39
Rasmalai Miniature cottage cheese dumplings, saffron milk sauce	R49
Kulfi Indian ice cream	R42

MOCKTAILS

Mango Lassi R48
Pineapple Lassi R45
Lemon Mint R48
Ginger Rain R40
Pina UN colada R48
Raspberry Lemonade R40
Virgin Strawberry Daiquiri R48
Kiwi & Banana R40

WATER

Still / Sparkling 250ml R26
Still / Sparkling 750ml R52

SOFT DRINKS 200ml

Dry Lemon / Ginger Ale / Lemonade
Soda Water / Tonic Water R20

SOFT DRINKS 330ml

Coke / Coke Lite / Cream Soda, Fanta Orange
Sprite / Ginger Beer R25
Ice Tea Lemon / Peach R25
Appletiser, Grapetiser White / Red R35

FRUIT JUICE

Orange / Apple R25
Cranberry / Mango / Strawberry R25
Tomato Juice R25

HOT BEVERAGES

Americano R22
Espresso R20
Double Espresso R29
Cappuccino R28
Macchiato R20
Cafe Latte R28
Hot Chocolate R32
Tea R23

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Brinjal Bhajia Deep fried Brinjal fritter stuffed with mozzarella cheese topped with pineapple and peppadew sauce	R54
Samosas Crisp deep fried Indian pastries	
Chicken Vegetable Lamb & mint	R42 R32 R45
Dhal Soup Spicy yellow lentil soup, crispy croutons	R48
Garlic Chicken Marinated chicken, fresh garlic, hot spices	R70
Aloo and Almond Salad Chilli roasted baby potatoes, toasted almonds, yoghurt dressing	R45
Tandoori Chicken Wings Tandoori pepper salad	R58
Chana Soup Chick pea infused with fresh coriander	R45
Lamb Biryani Classic Indian rice dish, fresh green herbs, Raita	R145
Spicy Mango Chicken Chicken, mango, flour Jeera, chilli, ginger onion & Naan bread	R105
Butter Chicken Chicken Tikka in rich tomato and Butter sauce	R105
Prawn Curry Prawns cooked in tomato and onion gravy, black mustard seed, fresh garlic, curry leaves	R169
Kadai Gosht Lamb, Capsicum, tomato and onion	R140
Murgh Masala Yoghurt and spice marinated chicken breast, served on Bombay potatoes	R105
Paneer Makhni Indian cheese cooked in a rich tomato and masala sauce	R80
Aloo Palak Delicately spiced potato and spinach curry	R69