

Chana Masala <i>Chickpeas cooked in a tangy melange of freshly roasted spices</i>	R59.00
Vegetable Makhni <i>A melange of seasonal vegetables cooked in a rich gravy of tomato and butter.</i>	R64.00
Bhindi Masala <i>Okra cooked in tomato in richly spiced masala and garlic.</i>	R59.00

BIRYANI

Lamb Biryani <i>Boneless pieces of lamb, cooked with fragrant basmati rice and spices, drizzled with Aromatic oil and fresh herbs, served with mixed Raita</i>	R99.00
Chicken Tikka Biryani <i>Boneless tandoori chicken, cooked with fragrant basmati rice and drizzled with aromatic oil and fresh herbs, served with mixed Raita.</i>	R89.00
Prawn Tikka Biryani <i>Spicy prawn tails grilled in Tandoori, then cooked with fragrant basmati rice on a slow heat and drizzled with Aromatic oil and fresh herbs, served with mint Raita.</i>	R129.00
Vegetable Biryani <i>Vegetables cooked with fragrant basmati rice and aromatic spices serve with mixed Raita.</i>	R74.00
Chicken hyderabadi Biryani <i>Fresh chicken with green hyderabadi sauce</i>	R89.00
Vegetable Hyderabadi Biryani <i>Vegetables with green hyderabadi Sauce cooked with rice</i>	R74.00

CHEFS SPECIAL DISHES

Oxtail Curry <i>Sumptuous oxtail that falls of the bone easily and cooked with butter beans</i>	(SQ)
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RICE & BREADS

Plain Basmati rice	R20.00
Mix veg Fried rice <i>Mixed vegetable and rice</i>	R34.00
Chicken fried rice	R44.00
Peas Pilao <i>Basmati rice tempered with fresh peas</i>	R34.00
Jeera Pilao <i>Basmati rice tempered with cumin seeds</i>	R34.00

INDIAN BREADS

Rogani Naan <i>Seaseme seed naan</i>	R 16.00
Plain Naan <i>Unleavened traditional bread</i>	R 12.00
Butter Naan	R 16.00
Garlic Naan	R 18.00
Chilli Garlic Naan	R 20.00
Aloo Naan <i>Naan stuffed with spicy potatoes</i>	R 30.00
Cheese Naan <i>Naan filled with cheddar cheese</i>	R 35.00
Peshwari Naan <i>Sweet Naan stuffed with paneer and dry fruit</i>	R 35.00
Romali Roti <i>Homemade thinly rolled bread</i>	R 14.00
Tandoori Roti <i>Whole wheat bread</i>	R 10.00
Butter Roti <i>Whole wheat Tandoori roti brushed with butter</i>	R 12.00
Chapati <i>Traditional Indian homemade bread</i>	R 10.00
Laccha Paratha <i>Brown bread in layers, brushed with butter</i>	R 18.00

DESSERT SELECTION

Sooji ka halwa	R35.00
Gulab Jamun <i>Milk dumpling served hot in cardamom and sugar syrup</i>	R35.00
Kulfi	R35.00
Full Cream Ice Cream <i>Choice of Vanilla /Strawberry /Chocolate</i>	R30.00

ACCOMPANIMENTS

Cucumber Raita <i>Home-made yoghurt with freshly chopped cucumber</i>	R15.00
Mixed Raita <i>Chopped tomato, onion and cucumber mixed in yoghurt.</i>	R15.00
Mint & Coriander Raita <i>Home-made yoghurt with fresh mint & coriander leaves.</i>	R15.00
Onion Rings & Lemon	R10.00
Masala Papadum <i>Fried papadum sprinkled with spicy chopped onion & tomato</i>	R10.00
Plain Papadum <i>Tandoori roasted jeera papadum</i>	R 5.00

HOMEMADE JUICE'S

Lemon Juice	R 20.00
Mint & Lemon Juice	R 20.00

SHAKES

Bombay Crush	R 35.00
Vanilla Milkshake	R 30.00
Strawberry Milkshake	R 30.00
Chocolate Milkshake	R 30.00

LASSIES

Salt Lassie	R 25.00
Sweet Lassie	R 25.00
Mango Lassie	R 35.00

We cater for Weddings, corporate events, End-of-year functions, Private Events, Birthday parties, Anniversary parties, Lunch parties, Engagement parties

Please contact Ivan for more Info
@ 083 390 0168 / 0826582368



ALL VEG DISHES CAN BE MADE TO VEGAN REQUIREMENTS

Tandoori items will take minimum 25 minutes to prepare

Tandoori Starters (Mains)

Tandoori starters will take minimum 25 minutes to prepare

Tandoori Chicken <i>Half a chicken marinated in Tikka spices with touch of Lemon juice grilled in the tandoori oven, served with potato chips.</i>	R69.00
Tandoori mushroom <i>(Vegan Requirements)</i> <i>mushrooms marinated in tikka masala. and cooked in clay oven</i>	R49.00
Lamb Seekh Kebab <i>Skewered minced lamb kebabs, spiked with fresh herbs and roasted on glowing charcoal.</i>	R74.00
Chicken Tikka <i>Boneless chicken pieces marinated in yoghurt and spices then grilled in the Tandoor.</i>	R59.00
Chicken Malai Tikka <i>Mouth melting morsels of chicken laced with cream, grilled in the tandoor.</i>	R59.00
Chicken Hariyali Kebab <i>Boneless chicken pieces marinated in yoghurt, mint & coriander then grilled in the Tandoor.</i>	R59.00
Prawn Tikka Kebab <i>Prawn tails marinated in spices with touch of yoghurt, grilled in the Thandoor.</i>	R99.00
Fish Tikka <i>Cutlets of Kingklip marinated in chilli powder, ginger powder, fresh garlic, crushed mustard seeds and vinegar, then cooked in the Tandoori oven.</i>	R69.00
Paneer Tikka <i>(Vegan Requirements)</i> <i>cottage cheese marinated in spicy sauce, grilled with cubes of onion, tomato, green pepper.</i>	R64.00
Mix Tandoor Platter <i>Mix chicken tikka, fish tikka and sheek kebab tandiri prawns</i>	R88.00

STARTERS NON VEG

Chicken Lollipop <i>Chicken wings marinated in spices with touch of ginger and fresh lemon juice deep fried.</i>	R38.00
Samoosa 4pc	Chicken R29.00 Lamb R29.00
Chicken 65 <i>Strips of chicken fillet marinated in the chefs secret spices and deep fried till crispy.</i>	R38.00
Kerala chicken fry <i>Chicken on the bone marinated in kerala spices and crispy fried</i>	R54.00
Chilli chicken <i>Strips of chicken deep fried and then sautéed with soy sauce, tomato sauce peppers and spring onion</i>	R48.00
Chilli prawn <i>Prawns deep fried and then sautéed with soy sauce, tomato sauce peppers and spring onion</i>	R99.00

STARTERS VEG.

Pepper Ghobi (Vegan Requirements) Cauliflower marinated in our special spicy batter and fried and flavours with black pepper & celery	R32.00
Samosa 4pc Cheese & Onion	R28.00
Potato	R28.00
Pani Puri / Sev puri (Vegan Requirements) Popular Street snack in India. It consists of a round, hollow puri fried crisp and filled with a mixture of flavoured water ("pani"), tamarind chutney, chilli, chaat masala & potato	R28.00
Hara Bhara kebab (Vegan Requirements) Spinach, peas & potato patties deep fried.	R29.00
Eggplant Finger Chips (Vegan Requirements) Eggplant marinated in our special spicy batter and fried and Served with Tomato Sauce.	R29.00
Onion Bhajiya (Vegan Requirements) Sliced onion mixed in chickpea batter along with aromatic spices and then deep fried	R28.00
Paneer Pakora (Vegan Requirements) Homemade cottage cheese mixed in chickpea batter along with spices & then deep fried	R64.00

Soups & Salads

Dhall soup Mix lentil soup	R25.00
Chicken cream soup Home-made chicken soup, garnished with fresh herbs.	R28.00
Tomato soup Tomato blanched in fresh herbs garnished with crispy rocks of bread.	R25.00
Garden Green Salad Cucumber, tomato, mixed peppers, red onion, served on bed of lettuce garnished with feta cheese, olives and tossed with fresh lemon juice, herbs dressing.	R28.00
Tandoor Chicken Salad Cubes of tandoor chicken season with fresh vegetables served on bed of crisp lettuce, drizzled fresh lemon juice with pepper and olive oil.	R54.00

LAMB DISHES

Lamb Kolapuri Spicy lamb curry cooked with Onion sauce and coconut powder	R94.00
Lamb Roganjosh Boneless lamb cooked in onion gravy with garam masala.	R94.00
Lamb Korma Lamb cooked in cashew nut paste gravy and spices, tempered with cumin seeds, garnished with a touch of fresh cream	R99.00
Lamb Badami Lamb cooked in almond paste and spices, tempered with cumin seeds, garnished with a touch of fresh cream.	R99.00
Lamb Tikka Jalferzi Boneless pieces of lamb with masala sauce, and richly flavoured with capsicum and onion	R99.00
Lamb Vindaloo A hot Goan boneless lamb curry cooked with potatoes and mixture of chillies, vinegar, cinnamon, cloves, and cumin finishing with whole red chillies.	R94.00
Palak Gosht Lamb cooked in spinach gravy and spices, tempered with cumin seeds, garnished with a touch of fresh cream.	R94.00
Kadhahi Lamb Kashmir style lamb curry cooked in fresh tomato gravy and mixture of spices fishing with fresh Dania, lemon juice and peppers.	R94.00
Lamb Madras South Indian style lamb curry cooked in coconut milk and mixture of spices with mustard seeds.	R94.00

Chops Tikka Masala Tender Pieces (3) of lamb chops marinated in Tikka spices, grilled in the Tandoor then cooked in masala gravy to perfection, garnished with coriander and ginger.	R99.00
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Chicken Dishes

Chicken lasoonio Chicken cubes cooked with chopped garlic and onion sauce	R74.00
Chicken Kolapuri Spicy chicken curry cooked with Onion sauce and coconut powder	R74.00
Chicken Hyderabad Chicken curry with mint, coconut, peanut & green pepper	R74.00
Chicken Tikka Masala Boneless pieces of chicken cooked in the clay oven, and then simmered in a creamy onion & tomato gravy, Flavoured with fenugreek seed and cardamoms.	R74.00
Chicken Korma North Indian style Korma, boneless chicken cooked with cashew nut paste and mixture of spices, finishing with fresh cream.	R79.00
Butter Chicken Fillet pieces of chicken marinated in tikka spices grilled in the tandoori to Golden brown and then cooked in butter & spicy tomato creamy gravy.	R79.00
Chicken Tikka Jalferzi Boneless pieces of chicken cooked in the Tandoor oven, and richly flavoured with capsicum and onion	R74.00
Palak Chicken Chicken pieces cooked in spinach gravy and spices, tempered with cumin seeds, garnished with a touch of fresh cream.	R74.00
Chicken Madras South Indian style chicken curry cooked in coconut milk and mixture of spices with mustard seeds	R74.00
Chicken Vindaloo Boneless chicken cooked in mixture of hot chilli gravy with potatoes cinnamon, cloves, cumin seeds, and garnished with shredded ginger and fried chillies.	R74.00
Chicken Badami Chicken cooked in almond paste gravy and spices, tempered with cumin seeds, garnished with a touch of fresh cream.	R79.00
Chicken Kadhahi Kashmiri style Chicken cooked in thick based tomato gravy with lots of dhania and touch of yoghurt, finishing with fresh lemon juice and pepper.	R74.00
Chicken Bhoona Masala Chicken pieces cooked in fresh masala of garlic, ginger, onion, tomato and mixture of spices.	R74.00

SEAFOOD DISHES

Chicken & Prawn Curry Prawns & chicken cooked in a fresh masala gravy with garlic, ginger and mixed spices garnished with fresh coriander.	R109.00
Goan Prawn Curry Prawns cooked in coconut milk, coconut powder, curry leaves, garlic, onion and tomato gravy	R119.00
Fish Goan Curry Fish cooked in coconut milk, coconut powder, curry leaves, garlic, onion and tomato gravy	R89.00
Fish Madras Cubes of Kingklip cooked in a fresh tomato & onion gravy with garlic, ginger and mixed spices garnished with fresh coriander.	R89.00
Prawn Masala Prawns cooked in a fresh tomato & onion gravy with garlic, ginger and mixed spices garnished with fresh coriander.	R119.00

Butter Prawns Prawns cooked in butter & spicy tomato creamy gravy.	R119.00
Prawn korma Prawns cooked with cashew nut paste and mixture of spices, finishing with fresh cream.	R119.00
Prawn Vindaloo A hot Goan prawn curry cooked with potatoes and mixture of chillies, vinegar, cinnamon, cloves, cumin finishing with whole red chillies.	R119.00
Fish Vindaloo A hot Goan Kingklip curry cooked with potatoes and mixture of chillies, vinegar, cinnamon, cloves, Cumin finishing with whole red chillies.	R89.00
Kerala Fish Fry Red Snapper marinated in red kerala spices. Deep fried till crispy n tender on the inside with a centre bone Served with choice of chips rice or salad	(SQ)

VEGETARIAN & VEGAN DISHES

Aloo Mattar Gobhi Potato, Cauliflower & green peas cooked in the masala gravy	R59.00
Vegetarian Kolapuri Vegetables mixed with coconut powder and spicy masala curry	R59.00
Vegetable Hyderabad Spicy Curry with mint, peanut & green pepper	R59.00
Palak Paneer Home-made cottage cheese cooked with spinach tempered with garlic and cumin, garnished with a touch of cream.	R69.00
Paneer kadhahi Cubes of cottage cheese cooked with fried green peppers & onion in ginger garlic paste.	R69.00
Paneer Tikka Masala Home-made cottage cheese simmered in spicy tomato creamy and butter gravy	R69.00
Paneer Korma Cottage cheese cooked with cashew nut paste and mixture of spices, finishing with fresh cream	R69.00
Vegetable Korma Fresh vegetables cooked with cashew nut paste and mixture of spices, finishing with fresh cream	R64.00
Vegetable Kadhahi Mixed Vegetables cooked with fried green peppers & onion in ginger garlic paste.	R59.00
Dhingri Dorma Slices mushrooms with grated cottage cheese cooked in tomato and onion gravy.	R59.00
Mattar Mushroom Mushroom & green peas sauté in fresh masala gravy, garnished with dhania & ginger.	R59.00
Veg lasooni Mix vegetables cooked with chopped garlic and onion sauce	R59.00
Dal Makhni Black lentils cooked overnight on a slow fire with herbs and sun dried spices finished with fresh cream and butter.	R64.00
Tadka Dal Yellow lentils tempered with garlic and cumin seeds, garnished with fried chilli.	R59.00
Dal Palak Yellow lentils cooked with spinach	R59.00
Jeera Aloo Potato cubes tossed with brown onion, cumin seeds & amchoor.	R49.00
Veg Navarathan Korma Fruits and Vegetables cooked with creamy sauce.	R64.00
Vegetable Jalfraze A spicy blend of garden fresh vegetables, tomatoes, onions and green pepper with exotic herbs and spices.	R59.00