

## Vegetable Curries

*Served with rice*

**Mix Vegetable Korma** R100

*Mixed Vegetables cooked in a cashew nut gravy.*

**Dhal Makhni** R95

*Black lentils cooked on a slow fire with fresh herbs.*

**Dhal Tadka** R85

*Yellow lentils cooked with garlic & cumin seeds.*

**Channa Masala** R85

*Chickpeas cooked with a masala of onion, tomato & ginger.*

**Sugar Bean** R85

*Beans cooked in a masala gravy.*

**Paneer Tikka Masala** R100

*Indian Cottage Cheese grilled in a clay oven & folded in a special tomato sauce.*

**Paneer Palak** R100

*Indian Cottage Cheese cooked in a spinach gravy with garlic, cumin & a touch of cream.*

**Paneer Makhni** R100

*Indian Cottage Cheese cooked in butter & tomato gravy.*

**Aloo Matter Gobi** R85

*Potato, peas, and cauliflower cooked with onion, tomato, ginger, garlic and Indian spices.*

**Aloo Jera** R80

*Potato tossed in cumin seeds with salt and tumeric Indian spices.*

## Indian Bread

**Plain Roti** R 16

**Romali Roti** R 18

**Plain Naan** R 16

**Butter Naan** R 18

**Garlic Naan** R 20

**Chilli Naan** R 18

**Aloo Paratha (Stuffed with Potato)** R 35

**Peshwari Naan** R 22

## Indo / Chinese / Combo

**Chilli Chicken & Fried Rice** R 90

*Marinated chicken - deep fried & toasted with pepper, onion & soya sauce*

**Chilli Paneer & Fried Rice** R 90

*Marinated, deep fried cottage cheese, with toasted pepper, onions and soya sauce.*

**Chicken Manchurian & Fried Rice** R 90

*Chicken balls toasted generously with garlic & ginger. Flavoured with soya sauce*

**Veg Manchurian & Fried Rice** R 85

*Veg Balls toasted generously with garlic & ginger. Flavoured with soya sauce*

## Samosas

**Punjabi Vegetable** R 50

**Cheese & Corn** R 50

**Chicken** R 55

**Lamb** R 60

**Onion Bhajiya** R 50

## Side Order

**Chips** R 35

**Masala Chips** R 40

**Crispy Papadum** R 10

**Raita** R 30

## Dessert

**Gulab Jamun (2 Pieces)** R40

**Soji** R35

**Kheer (Rice Pudding)** R50



## Express Take Away

Indian Cuisine



☎ 011 466 0500

☎ 081 248 9320

Shop 5, Kyalami On Main  
Cnr Dytchley Road & Forssman Close, Barbeque Downs.

## From The Tandoor

*Served with 1 Naan*

1/4 Chicken	R 45
1/2 Chicken	R 90
Full Chicken	R165
Chicken Tikka	R 80

## Lunch Boxes

<b>Lamb</b> <i>Lamb Curry + Vegetable Curry +Rice +Naan</i>	R95
<b>Chicken</b> <i>Chicken Curry + Vegetable Curry +Rice +Naan</i>	R85
<b>Paneer</b> <i>Paneer Curry + Vegetable Curry +Rice +Naan</i>	R80

## Roti Rolls

*Served with salad*

Chicken	R 80
Lamb	R 95
Sugar Beans	R 75
Paneer	R 80
Mix Vegetable	R 75

## Briyani

*Marinated Meat & Basmati Rice are layered & cooked on Dum & served with Raita.*

Chicken (Boneless / On the Bone)	R115
Lamb (Boneless / On the Bone)	R155
Vegetable	R100

## Bunny Chow

*Served with salad*

	1/4	1/2
Chicken (Boneless / On the Bone)	R85	R120
Lamb (Boneless / On the Bone)	R105	R155
Mix Vegetable	R75	R100
Sugar Beans	R70	R105
Paneer	R90	R115

## Chicken Curries

*Served with rice*

<b>Punjabi Chicken Curry</b> (on the bone) <i>Traditional Chicken Curry, on the bone, cooked with potato in a home style gravy.</i>	R95
<b>Chicken Curry</b> <i>Boneless Chicken Curry cooked in an onion, tomato, garlic and ginger gravy with traditional Indian spices.</i>	R115
<b>Chicken Vindaloo</b> <i>Spicy Hot Dish from Goa made with coconut, vinegar &amp; lots of red chilli gravy.</i>	R120
<b>Butter Chicken</b> <i>Boneless Tandoori Chicken cooked in a rich creamy tomato gravy.</i>	R130
<b>Chicken Kadhai</b> <i>Boneless Chicken cooked with fresh tomato, onions, ginger, garlic &amp; whole spices.</i>	R120
<b>Chicken Tikka Masala</b> <i>Tendered Chicken grilled in a clay oven &amp; folded into a special tomato gravy.</i>	R130
<b>Chicken Korma</b> <i>Mild Chicken Curry cooked in a cashew nut gravy.</i>	R130
<b>Chicken Saag</b> <i>Chicken Cooked in a spinach gravy with garlic, cumin &amp; a touch of cream</i>	R120

## Lamb Curries

*Served with rice*

<b>Punjabi Lamb Curry</b> (on the bone) <i>Traditional Lamb Curry, on the bone, cooked with potato in a home style gravy.</i>	R135
<b>Lamb Curry</b> <i>Boneless Lamb Curry cooked in an onion, tomato, garlic and ginger gravy with traditional Indian spices.</i>	R155
<b>Lamb Vindaloo</b> <i>Spicy Hot Dish from Goa made with coconut, vinegar &amp; lots of red chilli gravy.</i>	R155
<b>Lamb Jalfrezi</b> <i>A medium to hot dish made in a onion, tomato gravy infused with green peppers and ginger.</i>	R155
<b>Lamb Korma</b> <i>Mild Lamb Curry cooked in a cashew nut gravy.</i>	R160
<b>Lamb Saag</b> <i>Lamb Cooked in a spinach gravy with garlic, cumin &amp; a touch of cream.</i>	R155
<b>Lamb Rogan Josh</b> <i>Lamb cooked with Indian spices &amp; yoghurt in a brown onion gravy</i>	R155
<b>Lamb Madras</b> <i>Lamb curry cooked with coconut &amp; onion gravy with a special Madras masala</i>	R155

## Seafood Curries

*Served with rice*

<b>Fish Curry</b> <i>Kingklip pieces cooked in a masala gravy.</i>	R150
<b>Prawn Curry</b> <i>Prawns cooked in an onion &amp; tomato gravy with fresh cumin seeds.</i>	R155
<b>Prawn Vindaloo</b> <i>Spicy hot dish from Goa made with coconut, vinegar &amp; lots of red hot chilli gravy.</i>	R155
<b>Prawn Korma</b> <i>Mild Prawn Curry cooked in a cashew nut gravy.</i>	R160
<b>Chicken &amp; Prawn Curry</b> <i>A Special Combo of prawns &amp; chicken cooked in a tomato gravy with mixed spices, ginger &amp; coriander.</i>	R145