



DAINFERN

The Valley Shopping Centre
Dainfern

Tell: ☎ 072 899 9946
Tell: ☎ 073 421 3940

KYALAMI

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

Tell: ☎ 011 466 0500
Tell: ☎ 081 248 9320

SUNNINGHILL

Sunninghill Shopping Centre
Cnr Tana Rd & Naivasha Rd
Sunninghill

Tell: ☎ 011 234 2300 / 9059
Tell: ☎ 082 665 9260



SOUPS

- | | |
|---|---------------|
| TOMATO & CORIANDER SOUP | R40.00 |
| <i>Fresh Soup of tomatoes – with aromatic herbs and spices.</i> | |
| CHICKEN SOUP | R50.00 |
| <i>Chicken Soup – with Indian Herbs and Spices.</i> | |

APPETISERS

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| PUNJABI VEG SAMOOSA (4 Pieces) | R50.00 |
| <i>Samosas filled with potato and peas.</i> | |
| CHEESE & CORN SAMOOSA (4 Pieces) | R60.00 |
| <i>Samosas filled with potato and peas.</i> | |
| CHICKEN SAMOOSA (4 Pieces) | R60.00 |
| <i>Samosas filled with chicken mince.</i> | |
| LAMB SAMOOSA (4 Pieces) | R70.00 |
| <i>Samosas filled with lamb mince.</i> | |
| ONION BHAJIYA | R50.00 |
| <i>A Spicy Indian Fried Onion Snack</i> | |
| CHILLI PANEER | R80.00 |
| <i>Marinated deep fried cottage cheese tossed with garlic' peppers, onion and soya sauce.</i> | |
| CHICKEN 65 | R70.00 |
| <i>Deep fried Marinated spicy chicken.</i> | |
| CHILLI CHICKEN | R80.00 |
| <i>Marinated chicken- deep fried & Tossed with Garlic, green peppers , and soya sauce.</i> | |
| VEG MANCHURIAN | R70.00 |
| <i>Veg Balls toasted generously with garlic, ginger Flavoured with soya sauce.</i> | |

CHAAT

Mind Basting Indian Street Food that will make you for a bite.

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| SAMOSA CHAAT | R60.00 |
| <i>Samosas - topped with chickpeas, green & tamarind chutney & chilled yoghurt</i> | |
| PANI PURI | R50.00 |
| <i>Fried crispy pooris filled with spicy water.</i> | |
| DAHI PAPDI CHAAT | R60.00 |
| <i>Papdi (fried dough) topped with potato green & Tamarind chutney & yoghurt.</i> | |

BIRYANI

Marinated meat & Basmati Rice are layered and cooked on Dum and served with Raita

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| VEGETABLE BIRYANI | R110.00 |
| CHICKEN BIRYANI | R125.00 |
| LAMB BIRYANI | R160.00 |
| FISH BIRYANI | R165.00 |
| PRAWNS BIRYANI | R175.00 |

BUNNY CHOW 1/4

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|-------------------------|----------------|
| CHICKEN | R90.00 |
| MIXED VEGETABLES | R75.00 |
| BEANS | R75.00 |
| PANEER | R90.00 |
| LAMB | R115.00 |

VEGETABLE KEBABS

PANEER TIKKA

Homemade Indian Cottage Cheese - Grilled in Tandoor

R85.00

TANDOORI MUSHROOMS

Mushrooms stuffed with cheese & nuts. Grilled in Tandoor

R80.00

PANEER ACHARI TIKKA

Homemade Indian cottage cheese marinated with pickles spices and grilled in tandoor.

R85.00

CHICKEN KEBABS

CHICKEN TIKKA

Bonless chicken marinated with garlic, ginger, yoghurt & Spices grilled in tandoor.

R90.00

CHICKEN MALAI TIKKA

Boneless Chicken, blended with cheese & yoghurt. Grilled in Tandoor

R90.00

CHICKEN HARYALI TIKKA

Boneless chicken in mint and coriander marinate. grilled in tandoor.

R90.00

CHICKEN ACHARI TIKKA

Bonless chicken marinated with pickles spice. Grilled in tandoor.

R90.00

TANDOORI CHICKEN TIKKA Full - R170.00 Half - R90.00

(Served with naan. Rice or Chips)

Chicken marinated with yoghurt, garlic, ginger paste & spices. Grilled in Tandoor.

MEAT KEBAB

LAMB SEEKH KEBAB

Spiced ground lamb wrapped on a skewer and grilled in tandoor.

R110.00

TANDOORI LAMB CHOPS

marinated overnight in traditional tandoori spices and grilled in tandoor.

R180.00

SEAFOOD KEBAB

TANDOORI PRAWNS (Tiger Prawns)

Charcoal grilled prawns with tandoori Marinade.

R180.00

FISH TIKKA

Kingkilp Marinated with garlic, Ginger & Spices Grilled in tandoor.

R160.00

WRAPS

Served with Julien Salad.

CHICKEN TIKKA WRAP

R80.00

PANEER TIKKA WRAP

R80.00

LAMB SEEKH KEBAB

R95.00

MIX VEGETABLE WRAP

R75.00





SOUTH INDIAN

PLAIN DOSA <i>Thin crispy pancake griddled & served with coconut tomato chuntesy & sambar</i>	R70.00
MASALA DOSA <i>Crispy rice pancake filled with delicately spiced potato</i>	R80.00
PANEER DOSA <i>Crispy rice pancake filled with grated cottage cheese, mildly spiced with Indian masala</i>	R90.00
CHICKEN TIKKA DOSA <i>Crispy rice pancake filled with chopped chicken Tikka masala</i>	R100.00
MYSORE MASALA DOSA <i>Crispy rice pancake filled with potato & smeared chilli & chutney</i>	R80.00
IDLI (3 pieces) <i>Steamed fluffy rice cake served with chutney & sambar</i>	R50.00

LAMB CURRIES

Served with Basmati Rice

PUNJABI LAMB CURRY (On the bone) <i>Traditional Lamb Curry, on the bone, cooked with potato in a home style gravy.</i>	R140.00
LAMB CURRY BONELESS <i>Boneless Lamb Curry cooked in an onion, tomato, garlic and ginger gravy with traditional Indian spices.</i>	R160.00
LAMB VINDALOO <i>Spicy hot dish from Goa, made with coconut vinegar & lots of red chilli gravy.</i>	R160.00
LAMB CHOPS TIKKA MASALA <i>Lamb chops barbequed in a clay oven & folded into a special tomato sauce</i>	R170.00
LAMB SAAG <i>Lamb cooked in a spinach gravy with garlic cumin & a touch of cream</i>	R160.00
LAMB MADRAS <i>Lamb curry cooked with coconut & onion gravy with a special Madras masala</i>	R160.00
LAMB BHUNA <i>Lamb cooked in a well spiced dry thick gravy.</i>	R160.00
LAMB DAL GOSHT <i>Lamb prepared with traditional lentils and flavored with herbs and spices.</i>	R160.00
LAMB ROGAN JOSH <i>Authentic Kashmiri lamb curry cooked with onion, tomato and aromatic spices.</i>	R160.00
LAMB KORMA <i>Mild lamb curry cooked in cashew nut gravy</i>	R170.00
LAMB KADHAI <i>Lamb cooked with onion, pepper and special masala.</i>	R160.00
LAMB JALFREZI <i>Tender, juicy chunks of lamb in a spicy tomato sauce studded with stir-fried peppers and onions</i>	R160.00
LAMB HYERDABADI <i>Lamb curry flavoured with mint, spinach, coriander, coconut, almonds and peanut..</i>	R160.00

ACCOMPANIMENTS

CUCUMBER RAITA	R40.00
PAPADUMS (2pcs)	R15.00
PLAIN CHIPS	R30.00
MASALA CHIPS	R40.00

CHICKEN CURRIES

Served with Basmati Rice

PUNJABI CHICKEN CURRY (On the bone) <i>Traditional Chicken Curry, on the bone, cooked with potato in a home style gravy.</i>	R110.00
CHICKEN CURRY BONELESS <i>Boneless chicken cooked in tomato, onion, garlic, ginger in a yellow gravy</i>	R115.00
CHICKEN VINDALOO <i>Spicy Hot Dish from Goa made with coconut, vinegar & lots of red chilli gravy.</i>	R120.00
BUTTER CHICKEN <i>Boneless Tandoori chicken cooked in a rich creamy tomato gravy</i>	R130.00
CHICKEN TIKKA MASALA <i>Tendered Chicken barbequed in a clay oven & folded into a special tomato gravy</i>	R130.00
CHICKEN KORMA <i>Mild chicken curry cooked in a cashew nut gravy</i>	R130.00
CHICKEN SAAG <i>Chicken cooked in a spinach gravy with garlic cumin & a touch of cream</i>	R120.00
CHICKEN MADRAS <i>Chicken curry with coconut & onion gravy with a special madras masala</i>	R120.00
CHICKEN HYDERABADI <i>Chicken curry flavoured with mint, spinach, coriander, coconut, almond & peanuts</i>	R130.00
CHICKEN KADHAI <i>Chicken cooked with onion, pepper and special masala.</i>	R120.00
CHICKEN JALFREZI <i>Tender, juicy chunks of chicken in a spicy tomato sauce studded with stir-fried peppers and onions.</i>	R120.00

SEAFOOD CURRY'S

Served with Basmati Rice

FISH CURRY <i>Kingklip cooked in a masala gravy.</i>	R150.00
FISH TIKKA MASALA <i>Fish Tikka barbequed in a clay oven & folded into a special tomato sauce</i>	R160.00
PRAWN CHICKEN CURRY <i>A super special combo of prawns & chicken cooked in a tomato gravy with mixed spices, ginger & coriander</i>	R145.00
PRAWN CURRY <i>Cooked in an onion & tomato gravy with fresh cumin seeds</i>	R160.00
PRAWN VINDALOO <i>Spicy hot dish from Goa made with coconut vinegar and freshly ground red chilli</i>	R160.00
PRAWN KORMA <i>Mild prawn curry cooked in a cashew nut gravy</i>	R170.00
PRAWN TIKKA MASALA <i>Tendered prawns barbequed in a clay oven and folded into a special tomato gravy.</i>	R160.00

RICE

PLAIN BASMATI RICE	R20.00
CHICKEN FRIED RICE	R75.00
EGG FRIED RICE	R70.00
VEGETABLE FRIED RICE	R70.00



VEG CURRIES

Served with Basmati Rice

NAVARATAN VEG KORMA <i>Mixed Vegetables cooked in a cashew nut gravy.</i>	R100.00
MIX VEGETABLE CURRY <i>Mixed Vegetables cooked in an onion, tomato, garlic and ginger gravy with traditional Indian spices.</i>	R95.00
MALAI KOFTA <i>A Rich creamy gravy with cottage cheese dumplings.</i>	R100.00
DAL MAKHNI <i>Black lentils cooked in a slow fire with fresh herbs.</i>	R95.00
YELLOW DAL FRY <i>Yellow lentils cooked with garlic & cumin seeds.</i>	R90.00
CHANNA MASALA <i>Chickpeas cooked with a masala of onion, tomato & ginger.</i>	R90.00
PANEER TIKKA MASALA <i>Indian Cottage Cheese barbequed in a clay oven & folded in a special tomato sauce.</i>	R105.00
PANEER PALAK <i>Indian Cottage Cheese cooked in a spinach gravy with garlic, cumin & a touch of cream.</i>	R105.00
PANEER MAKHNI <i>Indian Cottage Cheese cooked in butter & tomato gravy.</i>	R105.00
PANEER KORMA <i>Indian Cottage Cheese cooked in cashew nut gravy.</i>	R105.00
ALOO MATAR GOBHI <i>Potato, cauliflower & peas in a yellow gravy.</i>	R90.00
EGG PLANT (Baingan Bharta) <i>Mashed Egg Plant seasoned with herbs & spices with onion & tomato.</i>	R90.00
BOMBAY POTATOES <i>Potatoes spiced and braised in a thick gravy.</i>	R85.00
SUGAR BEANS CURRY <i>Sugar beans cooked with onion, tomato and Indian spices.</i>	R90.00
PANEER KADHAI <i>Indian cottage cheese cooked with onion, pepper and special masala.</i>	R105.00
PANEER HYDERABADI <i>Indian cottage cheese flavoured with mint, coriander, spinach, coconut, almonds and peanut.</i>	R105.00



INDIAN BREADS

PLAIN NAAN <i>Flat leavened bread baked in Tandoori oven</i>	R20.00
TANDOORI ROTI (wholewheat Indian Atta) <i>Wholewheat bread cooked in a Tandoori oven</i>	R20.00
BUTTER NAAN <i>Naan bread brushed with butter</i>	R25.00
GARLIC NAAN <i>Naan bread flavoured with garlic and butter</i>	R25.00
ROGANI NAAN <i>Naan with sesame seeds</i>	R25.00
ROOMALI ROTI <i>Thin soft bread cooked over in Kadhai</i>	R25.00
LACCHA PARATHA <i>Brown bread made in layers brushed with ghee</i>	R25.00
PUDINA PARATHA <i>Wheat bread with fresh mint</i>	R30.00
KERALA PARATHA <i>Soft Layered bread cooked on tava.</i>	R25.00
CHILLI AND GARLIC NAAN <i>Naan bread flavored with chilli & garlic.</i>	R25.00
PESHAWARI NAAN <i>A special naan stuffed with nuts & dried fruits. Baked in a clay oven</i>	R30.00
CHEESE AND GARLIC NAAN <i>Naan bread flavored with cheese & garlic.</i>	R30.00
CHEESE NAAN <i>Naan bread flavored with cheese.</i>	R30.00
ALOO PARATHA <i>Aloo (potato) stuffed parathas</i>	R40.00

DESSERTS

GULAB JAMUN (2pcs) <i>Golden Sponge cake in a rich sugar syrup.</i>	R40.00
KHEER (Indian Rice Pudding) <i>Basmati rice in a thick milk with almonds and rasins topped with pistachios.</i>	R40.00
ICE CREAM WITH CHOCOLATE SAUCE <i>Creamy Vanilla Ice-Cream - served with chocolate sauce.</i>	R50.00
SAFFRON KULFI <i>Homemade ice cream with saffron and pistachio nuts.</i>	R60.00
RASMALAI (1pcs) <i>Dumpling dish made from cottage cheese soaked in thick sweetened milk delicately flavoured with cardamom.</i>	R40.00
SOJI <i>Semolina pudding.</i>	R50.00

HOMEMADE DRINKS

SWEET LASSI <i>A yogurt based creamy, sweetened and chilled drinks.</i>	R35.00
MANGO LASSI <i>Sweet mangoes plup blended with Yogurt .</i>	R40.00
FRESH LIME & SODA <i>Freshly squeezed lemon juice with soda water, Black salt, fresh mints.</i>	R35.00
BOMBAY CRUSH <i>This cardamom, rose flavored Indian Milkshake is heavenly. Rich, creamy and delicious.</i>	R60.00