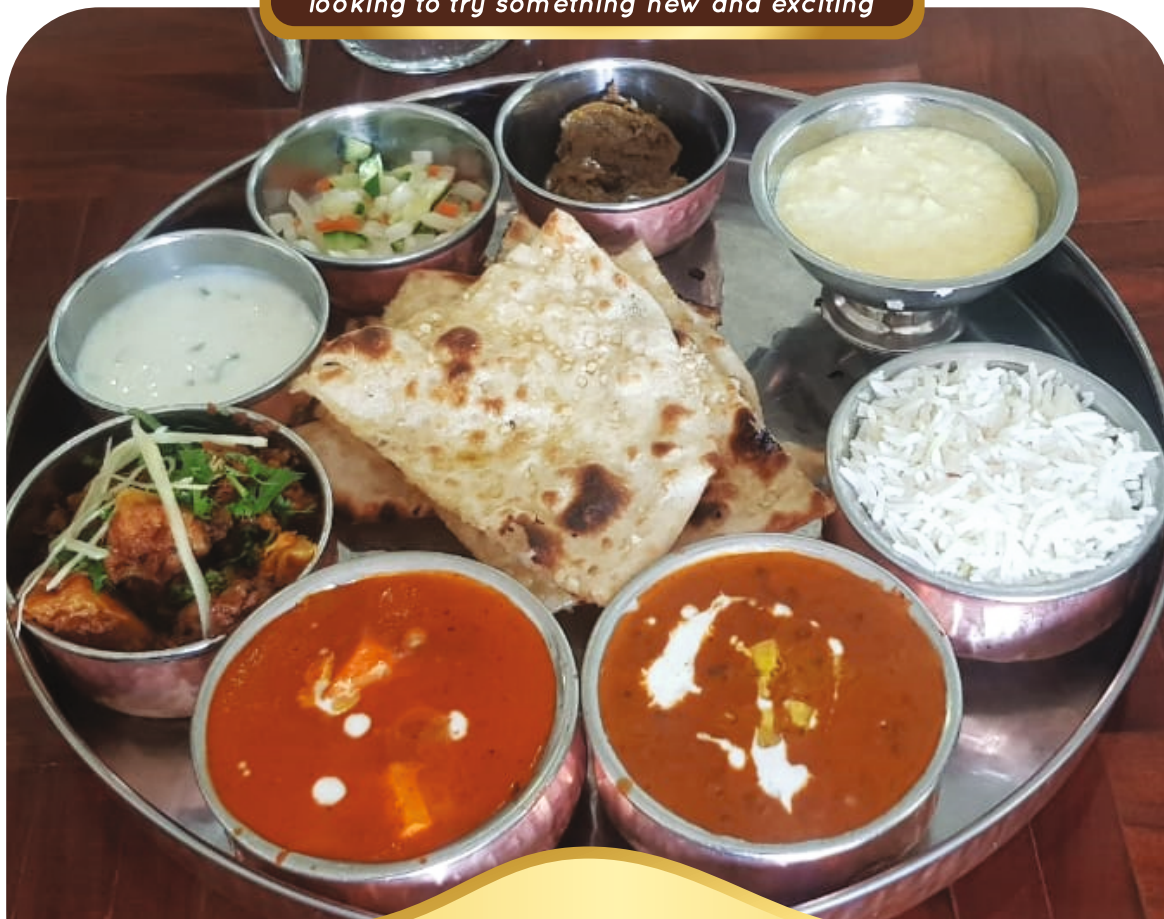




Thali

A Quite popular meal for those who are looking to try something new and exciting



LAMB R170.00

Lamb Curry, Chicken Curry & 1 Side

CHICKEN R135.00

Chicken Curry & 2 Side

VEG R120.00

Paneer & 2 Side

Served with

Rice + Desert + Pickle + Raita + 1 Naan or 2 Roti's

Sides

Veg of the Day - Yellow Dal Fry

Chana Masala - Kadi Pakoda - Dal Makhai

Aloo Gobi

Take Away Thali Extra R10

Soups



TOMATO SOUP

Fresh Soup of tomatoes - with aromatic herbs and spices

R40.00

CHICKEN SOUP

Chicken Soup with Indian Herbs and spices

R40.00

HOT & SOUR SOUP (Veg or Chicken)

R40.00

SWEET CORN SOUP (Veg or Chicken)

R40.00

Homemade Drinks

FRESH LIME SODA

Freshly squeezed lemon juice with soda water.

R30.00

MASALA CHAAS

Iced butter milk with cumin seeds, ginger, coriander & chillies

R30.00

LASSI

Homemade yoghurt drink- served sweet or salted

- SWEET LASSI

R30.00

- MANGO LASSI

R35.00



Fresh Lime Soda



Chicken Soup



Tomato Soup



Mango Lassi



Masala Chaas

Chaat

Mind Blasting Indian Street food that will make you for a bite.



MASALA POPADUM

Popadum topped with onion & tomato

R10.00

PANI PURI

Fried crispy Pooris filled with flavored water

R45.00

SAMOOOSA CHAAT

Samosas - topped with chickpeas, green & tamarind chutney & chilled yoghurt

R50.00

ALOO TIKKI

Potato Patties topped with green & tamarind chutney & chilled yoghurt

R50.00

DAHI PAPDI CHAAT

Papdi (fried dough) topped with potato, green tamarind & chutney with yoghurt

R50.00

DAHI BHALLA

Urad Dal dough, nuts fried & soaked in chilled yoghurt garnished with green & tamarind chutney

R50.00

PAV BHAJI

Mumbai's PAV Bhaji one of the most popular Indian Street food made of spicy mashed veggies topped with butter and served with buns.

R55.00

VADA PAV

One of the Mumbai's most famous dish, deep fried potato dumpling sandwiched between two slice of bun served with sweet chutney and dry garlic chutney.

R30.00



Vada Pav



Pani Puri



Pav Bhaji



Dahi Bhalla

Vegetable Kebabs



PANEER TIKKA Homemade Indian Cottage Cheese - Grilled in Tandoor	R75.00
PANEER ACHARI TIKKA Home made cottage cheese marinated in pickled spices	R75.00
PANEER PUDINA TIKKA Cottage cheese in mint & coriander marinated. Cooked in Tandoor	R75.00
BHINDI KURKURI Crispy fried Okra, sprinkled with chat masala	R65.00
TANDOORI MUSHROOMS Mushrooms stuffed with cheese & nuts. Grilled in Tandoor	R75.00
DAHI DE KEBAB Hung yogurt mixed with spices - wrapped in a thin layer of bread and fried.	R65.00
HARA BHARA KEBAB Exotic medley of spinach and vegetables	R55.00
CHILLI PANEER Marinated, deep fried cottage cheese, with toasted pepper, onions and soya sauce.	R75.00
VEG MANCHURIAN Veg Balls toasted generously with garlic & ginger. Flavoured with soya sauce	R65.00
ASSORTED PAKORA Mixture of vegetables - dipped in gram flour & deep fried	R50.00
PANJABI VEG SAMOSAS Samosas filled with potato and peas	R50.00
ONION BHAIYA A spicy Indian fried onion snack	R50.00
HONEY CHILLI POTATO French fried potato delicately infused flavors of honey, chilli and traditional indian spices	R55.00
MIXED VEG PLATTER FOR 2 Platter of assorted vegetable kebabs (8 pieces)	R120.00



Dahi Kebab



Samosa



Hara Bhara Kebab



Paneer Achari Tikka



Paneer Tikka

Chicken Kebabs

CHICKEN OR LAMB SAMOSA

Samosas filled with chicken or lamb mince

Chicken – R55.00

Lamb – R65.00

CHICKEN LOLLIPOP (All time favourite)

Deep fried marinated chicken wings

R65.00

CHICKEN TIKKA

Boneless Chicken - Marinated in cheese & yoghurt.
Grilled in Tandoor

R80.00

CHICKEN MALAI TIKKA

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

R80.00

CHICKEN TIKKA ACHARI

Boneless chicken marinated with pickled spice.
Grilled in Tandoor

R80.00

CHICKEN PUDINA TIKKA

Boneless chicken in mint & coriander marinade.
Grilled in Tandoor

R80.00

CHICKEN 65

Deep fried - Marinated spicy chicken

R70.00

CHILLI CHICKEN

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

R75.00

CHICKEN MANCHURIAN

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

R75.00

TANDOORI CHICKEN (Served with naan, Rice or Chips)

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

HALF

R90.00

FULL

R165.00

ASSORTED CHICKEN TIKKA PLATTER (For the Kebabs Lovers)

Combination of Chicken Tikka, Malai Tikka, Achari Tikka
Pudina Tikka

R130.00



Tangri Kebab



Tandoori Chicken



Chicken Tikka Achari



Chicken Lollipop

Lamb & Seafood Kebabs

LAMB SEEKH KEBAB

Spiced ground lamb wrapped on a skewer
Grilled in Tandoor

R90.00

TANDOORI LAMB CHOPS

Marinated overnight in traditional Tandoori spices.
Grilled in Tandoor

R155.00

TANDOORI PRAWNS

Charcoal grilled prawns with Tandoori Marinade

R150.00

CHILLI PRAWNS

Marinated prawns deep fried & toasted with onion,
peppers & soya sauce

R150.00

FISH TIKKA

Kingklip marinated with garlic, ginger & spices
Grilled in Tandoor

R145.00

MIXED PLATTER (Serves 2)

Special selection of lamb, chicken & fish kebabs (8 pieces)

R155.00

Bunny Chow / Roti Roll

Served with a salad

CHICKEN

R85.00

LAMB

R105.00

LAMB VINDALOO

R105.00

MIXED VEGETABLES

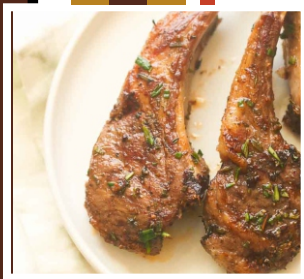
R75.00

BEANS

R75.00

PANEER

R90.00



Lamb chops



Lamb Seekh Kebab



Bunny Chow



Mix Platter

South Indian



MASALA DOSA

Crispy rice pancake filled with delicately spiced potato

R70.00

PLAIN DOSA

Thin crispy pancake griddled & served with coconut tomato chutney & sambar

R60.00

PANEER DOSA

Crispy rice pancake filled with grated cottage cheese, mildly spiced with Indian masala

R85.00

CHICKEN TIKKA DOSA

Crispy rice pancake filled with chopped chicken Tikka masala

R90.00

MYSORE MASAL DOSA

Crispy rice pancake filled with potato & smeared chilli & chutney

R75.00

UTHAPAM

Thick pancake grilled on both sides, served with chutney & sambar

R60.00

ONION UTHAPAM

Thick pancake grilled on both sides, served with chutney & sambar - topped with cream

R60.00

MEDU VADA

Crispy lentil snack fried in oil served with chutney & Sambar

R45.00

IDLI (3 pieces)

Steamed fluffy semolina cake served with chutney & sambar

R45.00

MASALA DOSA COMBO

1 Masala Dosa, 2 Pieces Idli, 2 Pieces Vada served with Sambar, coconut and tomato chutney

R100.00



Methu Vada and Idli



Onion Uthapam



Masala Dosa Combo

Chicken Dishes



PUNJABI CHICKEN CURRY - CHEF'S SPECIALITY

R95.00

Chicken on the bone cooked with potato in a home style gravy

CHICKEN CURRY BONELESS

R115.00

Boneless chicken cooked in tomat, onion, garlic, ginger in a yellow gravy

CHICKEN KADHAI

R120.00

Boneless chicken cooked with fresh tomato onion, green pepper ginger, garlic & whole spices

CHICKEN VINDALOO

R120.00

Spicy hot dish from Goa made with coconut vinegar and freshly ground red chilli

BUTTER CHICKEN (All time favourite)

R130.00

Boneless Tandoori chicken cooked in a rich creamy tomato gravy

CHICKEN KORMA

R130.00

Mild chicken curry cooked in a cashew nut gravy

CHICKEN TIKKA MASALA

R130.00

Tendered Chicken grilled in a clay oven & folded into a special tomato gravy

CHICKEN CHETTINAS

R120.00

Marinated chicken cooked with dry roasted masala gravy

CHICKEN SAAG

R120.00

Chicken cooked in a spinach gravy with garlic cumin & atouch of cream

CHICKEN MADRA

R120.00

Chicken curry with coconut & onion gravy with a special madras masala

CHICKEN MINT MASALA

R120.00

Chicken curry flavoured with mint leaves

CHICKEN BHUNA

R120.00

Slow cooked boneless chicken pieces with tomato onion, garlic & ginger in a thick gravy

CHICKEN DHANIYA ASRAKI

R115.00

Supreme chicken, cooked in a traditionally indian onion gravy with special flavors of coriander and ginger



Chicken Korma



Butter Chicken



Chicken Kadhai



Punjabi Chicken Curry

Lamb Dishes



PUNJABI LAMB CURRY - CHEF'S SPECIALITY Slow cooked Lamb on the bone in home style gravy	R135.00
LAMB CURRY BONELESS Boneless Lamb cooked in tomato, onion, garlic, ginger in a homestyle gravy	R155.00
LAMB VINDALOO Spicy hot dish from Goa, made with coconut vinegar & freshly ground red chilli	R155.00
LAMB ROGAN JOSH Lamb cooked with Indian spices & yoghurt in a brown onion gravy	R155.00
LAMB TIKKA MASALA Lamb chunks barbequed in a clay oven & folded into a special tomato sauce	R155.00
LAMB KADHAI Lamb cooked with fresh tomato onion, green pepper ginger, garlic & whole spices	R155.00
SAHI LAMB KORMA Mild lamb curry cooked in cashew nut gravy	R160.00
LAMB SAAG Lamb cooked in a spinach gravy with garlic cumin & a touch of cream	R155.00
LAMB MADRAS Lamb curry cooked with coconut & onion gravy with a special Madras masala	R155.00
LAMB BHUNA Slow cooked lamb with tomato, onion, garlic & ginger in a thick gravy	R155.00
LAMB CHOPS MASALA Grilled Lamb Chops cooked in a masala gravy	R170.00



Lamb Rogan Josh



Lamb Korma



Lamb Shank



Lamb Chops Masala

Seafood Dishes



FISH CURRY

R150.00

Kingklip cooked in a curry consisting of coconut, curry leaves, garlic, ginger & freshly ground red chilli

FISH TIKS MASALA

R155.00

Fish Tikka barbequed in a clay oven & folded into a special tomato sauce

PRAWN CURRY

R155.00

Cooked in an onion & tomato gravy with fresh cumin seeds

PRAWN VINDALOO

R155.00

Spicy hot dish from Goa made with coconut vinegar and freshly ground red chilli

PRAWN KORMA

R160.00

Mild prawn curry cooked in a cashew nut gravy

CRAB MASALA

R155.00

Crab cooked in onion & tomato gravy with fresh cumin seeds

PRAWN CHICKEN CURRY

R145.00

A super special combo of prawns & chicken cooked in a tomato gravy with mixed spices, ginger & coriander

Biryani

A Biryani where marinated meat & Basmati Rice are layered and cooked on Dum and served with Raita

LAMB BIRYANI

R155.00

CHICKEN BIRYANI

R125.00

VEGETABLE BIRYANI

R100.00



Prawn Curry



Crab Masla



Chicken Biryani



Lamb Biryani

Vegetarian Dishes

MIXED VEG MAKHNI

Mixed Veg cooked in butter & Tomato gravy

R90.00

NAVRATNA KORMA *(Chef's Special)*

Mixed veg cooked in a creamy cashew nut gravy with dry fruits

R100.00

BHINDI - OKRA

Fresh lady fingers cooked with tomatoes, onions & spices

R90.00

MALAI KOFTS

A rich creamy gravy with cottage cheese dumplings

R100.00

MATTER MUSHROOM

Mushrooms & pea curry

R95.00

ALOO MATAT GOBI

blend of potatoes (aloo), cauliflower (gobi) and green peas (matar) fused into an onion-tomato based curry

R85.00

Dal Rajma - Chole

DAL MAKHNI

Black lentils cooked in slow fire with fresh herbs

R95.00

DAL TADAKA

Yellow lentils cooked with garlic & cumin seeds

R85.00

RAJMA MASALA

Red kidney beans cooked in masala gravy

R85.00

CHANA MASALA

Chickpease cooked with a masala of onion, tomato & ginger

R85.00

SUGAR BEANS

Sugar beans cooked in masala gravy

R85.00



Matter Mushroom



Daal Makhni



Bhindi - Okra



Malai Kofta



Chana Masala

Paneer - Cottage Cheese

MATTER PANEER

Green Peas & cottage cheese cooked in yellow gravy

R100.00

PANEER MAKHNI

Indian cottage cheese cooked in butter & tomato gravy

R100.00

PANEER PALAK

Indian cottage cheese cooked in a spinach gravy with garlic, cumin & a touch of cream

R100.00

PANEER TIKKA MASALA

Indian cottage cheese barbequed in a clay oven & folded into a special tomato sauce

R100.00

KADHAI PANEER

Pieces of Indian cottage cheese & green peppers sauteed with onions, tomato, ginger & spices

R100.00

SAHI PANEER

Indian cottage cheese cooked in cashew nut gravy

R100.00

PANEER LABABDAR

Indian cottage cheese cooked in a traditional homestyle tomato and onion gravy with special hints of green pepper

R100.00

Rice & Noodles

CHICKEN FRIED RICE

R70.00

EGG FRIED RICE

R65.00

VEGETABLE FRIED RICE

R60.00

VEG HAKKA NOODLES

R70.00

CHICKEN HAKKA NOODLES

R75.00



Chicken Fried Rice



Veg Fried Rice



Sahi Paneer



Matter Paneer

Punjab Di Shan Chef's Special



KADI PAKORA + RICE + TAWA PARATHA

Yoghurt & gram flour based gravy with spiced gram flour balls.
Served with Traditional Punjabi Paratha

R85.00

AMRITSARI KULCHA WITH CHOLE

A soft texture bread stuffed with potato & onion. Served with
Punjabi style chick peas curry.

R70.00

SARSO SA SAAG + MAKKE DI ROTI

Classic blend of mustard leaves & spinach topped with butter
& garlic - goes well with Makki Di Roti

R85.00

EGG CURRY + PUNJABI TAWA PARTHA

Punjabi Egg masala curry. A spicy curry with boiled egg
& spices cooked in onion & tomato gravy

R85.00

CHOLE BHATURE

A deep fried Indian bread - accompanied with Chole

R75.00

BAINGAN BHARTA + TAVA PARTHA

Roasted brinjal cooked in a traditional tomato onion gravy.

R85.00

Accompaniments

BOONDI RAITA

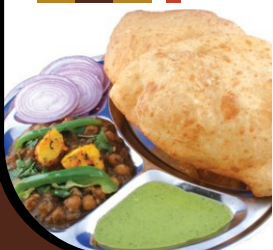
Chickpea Balls in yoghurt with Indian spices

R35.00

CUCUMBER RAITA

Homemade yoghurt with freshly sliced cucumber

R30.00



Chole Bhature



Sarso Da Saag



Amritsari Kulcha with Chole



Kadi Pakora

Indian Breads



PLAIN NAAN Flat leavened bread baked in Tandoori oven	R16.00
BUTTER NAAN Naan bread brushed with butter	R18.00
GARLIC NAAN Naan bread flavored with garlic and butter	R20.00
ROGAIN NAAN Naan with sesame seeds	R25.00
PESHAWARI NAAN A special naan stuffed with nuts & dried fruits. Baked in a clay oven	R25.00
ROTI (<i>wholewheat Indian Atta</i>) Wholewheat bread cooked in a Tandoori oven	R12.00
ROOMALI ROTI Thin soft bread cooked over in Kadhai	R16.00
THAVA ROTI Flat bread cooked on Thava	R12.00
MISSI ROTI Made from chickpea & wholewheat flour	R16.00
MAKKI DI ROTI Made from yellow mealie flour	R16.00
LACCHA PARATHA White bread made in layers brushed with ghee	R20.00
PUDHINA PARATHA Wheat bread with fresh mint	R22.00
KERALA PARATHA Soft layered bread cooked on Tawa	R20.00
ALOO PARATHA Aloo (potato) stuffed parathas	R35.00
GOBI PARATHA Gobi (cauliflower) stuffed parathas	R40.00



Garlic Naan



Thava Roti



Kerala Paratha



Missi Roti

Desserts



GAJAR KA HALWA

R55.00

Delicious famous traditional Indian dessert prepared with carrots, condensed milk, cardamon and cashew nuts

GULAB JAMUN

R40.00

Golden sponge cakes in a rich syrup served with delicious ice cream

RAS MALAI

R40.00

Ras Malai is a dumpling dish made from cottage cheese soaked in thick sweetened milk delicately flavored with cardamom

KHEER *(Indian Rice Pudding)*

R50.00

Basmati rice in thick milk with almonds and raisins topped with pistachios

JALEBI (6 PCS)

R55.00

Deep fried maida flour rings soaked in delicious sugar syrup

FALOODA - KULFI

R55.00

Very popular Indian dessert made of rose syrup vermicelli, sweet basil seed and topped with home made ice cream

SOJI

R35.00

Semolina pudding

ICE CREAM WITH CHOCOLATE SAUCE

R40.00

Creamy vanilla ice cream



Jalebi



Ras Malai



Gulab Jamun

Hot Beverages



MASALA TEA

R20.00

ROOIBOS TEA

R20.00

FILTERED COFFEE

R20.00

CAPPUCCINO

R28.00

DON PEDRO

R50.00

IRISH COFFEE

R50.00

KAHLUA COFFEE

R45.00

