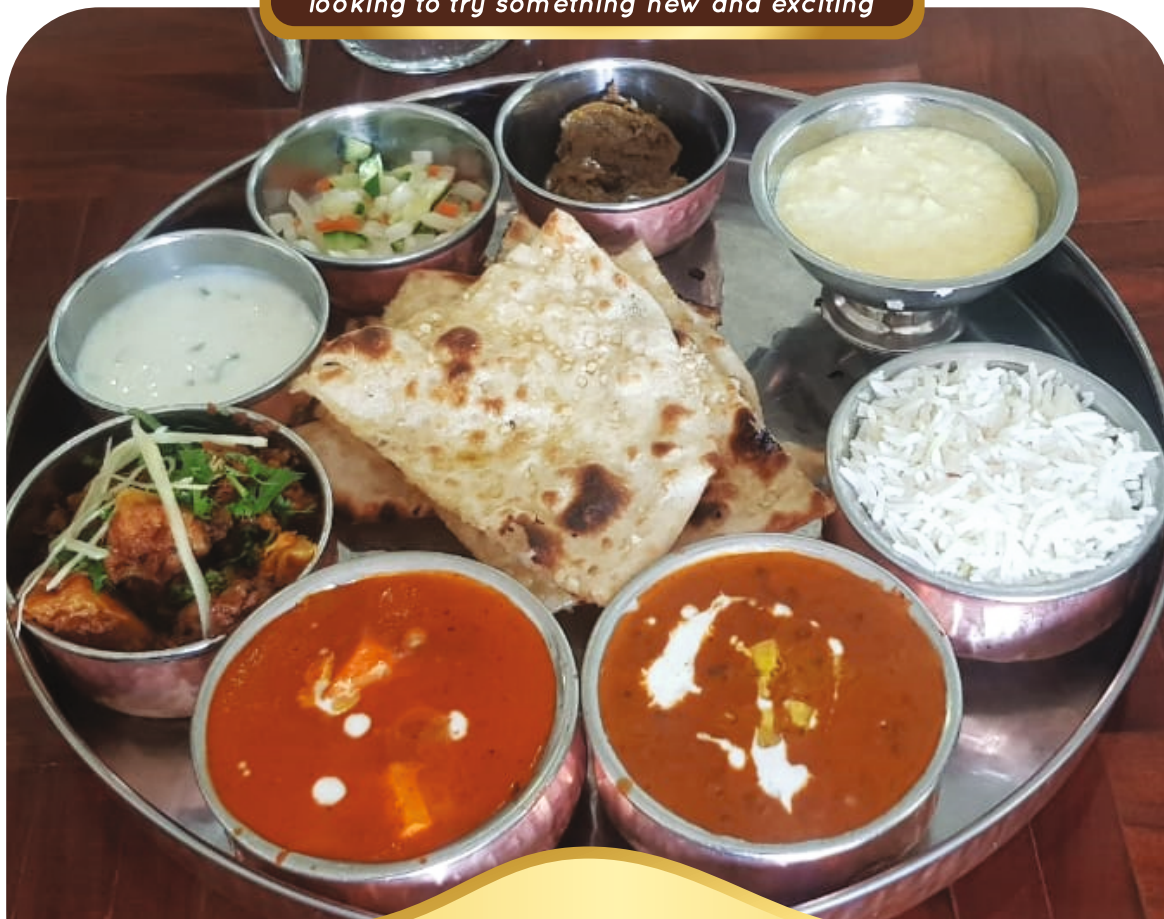




## Thali

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



**LAMB** R180.00

Lamb Curry, Chicken Curry & 1 Side

**CHICKEN** R145.00

Chicken Curry & 2 Side

**VEG** R130.00

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 (Sweet, Salty or Mix)

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

### SAMOOSA 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

R55.00

### 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.

R60.00

### 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.

R35.00



Vada Pav



Pani Puri



Pav Bhaji



Dahi Bhalla



## Vegetable Kebabs



<b>PANEER TIKKA</b> Homemade Indian Cottage Cheese - Grilled in Tandoor	R80.00
<b>PANEER ACHARI TIKKA</b> Home made cottage cheese marinated in pickled spices	R80.00
<b>PANEER PUDINA TIKKA</b> Cottage cheese in mint & coriander marinated. Cooked in Tandoor	R80.00
<b>BHINDI KURKURI</b> Crispy fried Okra, sprinkled with chat masala	R65.00
<b>TANDOORI MUSHROOMS</b> Mushrooms stuffed with cheese & nuts. Grilled in Tandoor	R80.00
<b>DAHI DE KEBAB</b> Hung yogurt mixed with spices - wrapped in a thin layer of bread and fried.	R65.00
<b>HARA BHARA KEBAB</b> Exotic medley of spinach and vegetables	R55.00
<b>CHILLI PANEER</b> Marinated, deep fried cottage cheese, with toasted pepper, onions and soya sauce.	R80.00
<b>VEG MANCHURIAN</b> Veg Balls toasted generously with garlic & ginger. Flavoured with soya sauce	R70.00
<b>ASSORTED PAKORA</b> Mixture of vegetables - dipped in gram flour & deep fried	R50.00
<b>PUNJABI VEG SAMOSAS</b> Samosas filled with potato and peas	R50.00
<b>ONION BHAIYA</b> A spicy Indian fried onion snack	R50.00
<b>HONEY CHILLI POTATO</b> French fried potato delicately infused flavors of honey, chilli and traditional indian spices	R60.00
<b>MIXED VEG PLATTER FOR 2</b> 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 – R60.00

### CHICKEN LOLLIPOP (All time favourite)

Deep fried marinated chicken wings

R65.00

### CHICKEN TIKKA

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

R85.00

### CHICKEN MALAI TIKKA

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

R85.00

### CHICKEN TIKKA ACHARI

Boneless chicken marinated with pickled spice.  
Grilled in Tandoor

R85.00

### CHICKEN PUDINA TIKKA

Boneless chicken in mint & coriander marinade.  
Grilled in Tandoor

R85.00

### CHICKEN 65

Deep fried - Marinated spicy chicken

R75.00

### CHILLI CHICKEN

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

R80.00

### CHICKEN MANCHURIAN

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

R80.00

### TANDOORI CHICKEN (Served with naan, Rice or Chips)

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

HALF

R95.00

FULL

R170.00

### 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

R165.00

### TANDOORI PRAWNS

Charcoal grilled prawns with Tandoori Marinade

R155.00

### CHILLI PRAWNS

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

R155.00

### FISH TIKKA

Kingklip marinated with garlic, ginger & spices  
Grilled in Tandoor

R150.00

### MIXED PLATTER (Serves 2)

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

R165.00

## Bunny Chow / Roti Roll

Served with a salad

### CHICKEN

R90.00

### LAMB

R110.00

### LAMB VINDALOO

R110.00

### MIXED VEGETABLES

R80.00

### BEANS

R80.00

### PANEER

R95.00



Lamb chops



Lamb Seekh Kebab



Bunny Chow



Mix Platter

## South Indian



### MASALA DOSA

Crispy rice pancake filled with delicately spiced potato

R75.00

### PLAIN DOSA

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

R65.00

### PANEER DOSA

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

R90.00

### CHICKEN TIKKA DOSA

Crispy rice pancake filled with chopped chicken Tikka masala

R95.00

### MYSORE MASALA DOSA

Crispy rice pancake filled with potato & smeared chilli & chutney

R80.00

### UTHAPAM

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

R65.00

### ONION UTHAPAM

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

R65.00

### MEDU VADA

Crispy lentil snack fried in oil served with chutney & Sambar

R50.00

### IDLI (3 pieces)

Steamed fluffy semolina cake served with chutney & sambar

R50.00

### MASALA DOSA COMBO

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

R105.00



Methu Vada and Idli



Onion Uthapam



Masala Dosa Combo



## Chicken Dishes



### PUNJABI CHICKEN CURRY - CHEF'S SPECIALITY

R100.00

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

### CHICKEN CURRY BONELESS

R120.00

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

### CHICKEN KADHAI

R130.00

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

### CHICKEN VINDALOO

R130.00

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

### BUTTER CHICKEN (All time favourite)

R135.00

Boneless Tandoori chicken cooked in a rich creamy tomato gravy

### CHICKEN KORMA

R135.00

Mild chicken curry cooked in a cashew nut gravy

### CHICKEN TIKKA MASALA

R135.00

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

### CHICKEN CHETTINAD

R130.00

Marinated chicken cooked with dry roasted masala gravy

### CHICKEN SAAG

R130.00

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

### CHICKEN MADRAS

R130.00

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

### CHICKEN MINT MASALA

R130.00

Chicken curry flavoured with mint leaves

### CHICKEN BHUNA

R130.00

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

### CHICKEN DHANIYA ADRAKI

R135.00

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



<b>PUNJABI LAMB CURRY - CHEF'S SPECIALITY</b> Slow cooked Lamb on the bone in home style gravy	R145.00
<b>LAMB CURRY BONELESS</b> Boneless Lamb cooked in tomato, onion, garlic, ginger in a homestyle gravy	R165.00
<b>LAMB VINDALOO</b> Spicy hot dish from Goa, made with coconut vinegar & freshly ground red chilli	R165.00
<b>LAMB ROGAN JOSH</b> Lamb cooked with Indian spices & yoghurt in a brown onion gravy	R165.00
<b>LAMB TIKKA MASALA</b> Lamb chunks barbequed in a clay oven & folded into a special tomato sauce	R165.00
<b>LAMB KADHAI</b> Lamb cooked with fresh tomato onion, green pepper ginger, garlic & whole spices	R165.00
<b>SAHI LAMB KORMA</b> Mild lamb curry cooked in cashew nut gravy	R170.00
<b>LAMB SAAG</b> Lamb cooked in a spinach gravy with garlic cumin & a touch of cream	R165.00
<b>LAMB MADRAS</b> Lamb curry cooked with coconut & onion gravy with a special Madras masala	R165.00
<b>LAMB BHUNA</b> Slow cooked lamb with tomato, onion, garlic & ginger in a thick gravy	R165.00
<b>LAMB CHOPS MASALA</b> Grilled Lamb Chops cooked in a masala gravy	R180.00



Lamb Rogan Josh



Lamb Korma



Lamb Bhuna



Lamb Chops Masala

## Seafood Dishes



### FISH CURRY

R155.00

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

### FISH TIKKA MASALA

R160.00

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

### PRAWN CURRY

R160.00

Cooked in an onion & tomato gravy with fresh cumin seeds

### PRAWN VINDALOO

R160.00

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

### PRAWN KORMA

R165.00

Mild prawn curry cooked in a cashew nut gravy

### CRAB MASALA

R160.00

Crab cooked in onion & tomato gravy with fresh cumin seeds

### PRAWN CHICKEN CURRY

R150.00

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

R165.00

### CHICKEN BIRYANI

R130.00

### VEGETABLE BIRYANI

R105.00



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 KOFTA

A rich creamy gravy with cottage cheese dumplings

R100.00

### MATAR MUSHROOM

Mushrooms & pea curry

R95.00

### ALOO MATAR GOBI

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

R90.00

## Dal Rajma - Chole

### DAL MAKHNI

Black lentils cooked in slow fire with fresh herbs

R95.00

### DAL TADKA

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

### MATAR PANEER

Green Peas & cottage cheese cooked in yellow gravy

R105.00

### PANEER MAKHNI

Indian cottage cheese cooked in butter & tomato gravy

R105.00

### PANEER PALAK

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

R105.00

### PANEER TIKKA MASALA

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

R105.00

### KADHAI PANEER

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

R105.00

### SAHI PANEER

Indian cottage cheese cooked in cashew nut gravy

R105.00

### PANEER LABABDAR

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

R105.00

## Rice & Noodles

### CHICKEN FRIED RICE

R70.00

### EGG FRIED RICE

R65.00

### VEGETABLE FRIED RICE

R60.00

### VEG HAKKA NOODLES

R75.00

### CHICKEN HAKKA NOODLES

R80.00



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.

R75.00

### SARSO DA 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

R80.00

### BAINGAN BHARTA + TAVA PARTHA

Roasted brinjal cooked in a traditional tomato onion gravy.

R85.00

## Accompaniments

### BOONDI RAITA

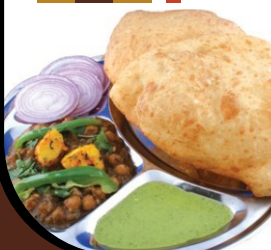
Chickpea Balls in yoghurt with Indian spices

R35.00

### CUCUMBER RAITA

Homemade yoghurt with freshly sliced cucumber

R35.00



Chole Bhature



Sarso Da Saag



Amritsari Kulcha with Chole



Kadi Pakora



## Indian Breads



<b>PLAIN NAAN</b> Flat leavened bread baked in Tandoori oven	R16.00
<b>BUTTER NAAN</b> Naan bread brushed with butter	R18.00
<b>GARLIC NAAN</b> Naan bread flavored with garlic and butter	R20.00
<b>ROGANI NAAN</b> Naan with sesame seeds	R20.00
<b>PESHAWARI NAAN</b> A special naan stuffed with nuts & dried fruits. Baked in a clay oven	R25.00
<b>ROTI</b> ( <i>wholewheat Indian Atta</i> ) Wholewheat bread cooked in a Tandoori oven	R12.00
<b>ROOMALI ROTI</b> Thin soft bread cooked over in Kadhai	R16.00
<b>THAVA ROTI</b> Flat bread cooked on Thava	R12.00
<b>MISSI ROTI</b> Made from chickpea & wholewheat flour	R16.00
<b>MAKKI DI ROTI</b> Made from yellow mealie flour	R16.00
<b>LACCHA PARATHA</b> Brown bread made in layers brushed with ghee	R20.00
<b>PUDHINA PARATHA</b> Wheat bread with fresh mint	R22.00
<b>KERALA PARATHA</b> Soft layered bread cooked on Tawa	R20.00
<b>ALOO PARATHA</b> Aloo (potato) stuffed parathas	R35.00
<b>GOBI PARATHA</b> 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 (2 PCS)

R40.00

Golden sponge cakes in a rich syrup

### RAS MALAI (1 PCS)

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

