



DAINFERN

The Valley Shopping Centre, Dainfern

Tell: ☎ 072 899 9946

Tell: 073 421 3940



APPETISERS

PUNJABI VEG SAMOOSA (4 Pieces) <i>Samosas filled with potato and peas.</i>	R55.00
CHEESE & CORN SAMOOSA (4 Pieces) <i>Samosas filled with potato and peas.</i>	R60.00
CHICKEN SAMOOSA (4 Pieces) <i>Samosas filled with chicken mince.</i>	R60.00
LAMB SAMOOSA (4 Pieces) <i>Samosas filled with lamb mince.</i>	R70.00
ONION BHAJIYA <i>A Spicy Indian Fried Onion Snack</i>	R50.00
SAMOSA CHAAT <i>Samosas - topped with chickpeas, green & tamarind chutney & chilled yoghurt</i>	R65.00

BIRYANI

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

VEGETABLE BIRYANI	R125.00
CHICKEN BIRYANI	R140.00
LAMB BIRYANI	R180.00
FISH BIRYANI	R185.00
PRAWNS BIRYANI	R190.00

VEG & NON VEG KEBABS

PANEER TIKKA <i>Homemade Indian cottage cheese marinated with pickles spices and grilled in tandoor.</i>	R95.00
CHICKEN TIKKA <i>Boneless chicken marinated with garlic, ginger, yoghurt & Spices grilled in tandoor.</i>	R95.00
CHICKEN MALAI TIKKA <i>Boneless Chicken, blended with cheese & yoghurt. Grilled in Tandoor</i>	R95.00
TANDOORI CHICKEN Full - R180.00 Half - R100.00 <i>(Served with naan. Rice or Chips) Chicken marinated with yoghurt, garlic, ginger paste & spices. Grilled in Tandoor.</i>	
LAMB SEEKH KEBAB <i>Spiced ground lamb wrapped on a skewer and grilled in tandoor.</i>	R110.00
TANDOORI LAMB CHOPS <i>marinated overnight in traditional tandoori spices and grilled in tandoor.</i>	R190.00
FISH TIKKA <i>Kingkilp Marinated with garlic, Ginger & Spices Grilled in tandoor.</i>	R170.00

WRAPS

Served with Julien Salad.

CHICKEN TIKKA WRAP	R85.00
PANEER TIKKA WRAP	R85.00
LAMB SEEKH KEBAB	R100.00
MIX VEGETABLE WRAP	R85.00

BUNNY CHOW 1/4

CHICKEN	R95.00
BEANS	R80.00
LAMB	R130.00

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>	R160.00
LAMB CURRY BONELESS <i>Boneless Lamb Curry cooked in an onion, tomato, garlic and ginger gravy with traditional Indian spices.</i>	R180.00
LAMB VINDALOO <i>Spicy hot dish from Goa, made with coconut vinegar & lots of red chilli gravy.</i>	R180.00
LAMB CHOPS TIKKA MASALA <i>Lamb chops barbequed in a clay oven & folded into a special tomato sauce</i>	R190.00
LAMB SAAG <i>Lamb cooked in a spinach gravy with garlic cumin & a touch of cream</i>	R180.00
LAMB MADRAS <i>Lamb curry cooked with coconut & onion gravy with a special Madras masala</i>	R180.00
LAMB DAL GOSHT <i>Lamb prepared with traditional lentils and flavored with herbs and spices.</i>	R180.00
LAMB ROGAN JOSH <i>Authentic Kashmiri lamb curry cooked with onion, tomato and aromatic spices.</i>	R180.00
LAMB KORMA <i>Mild lamb curry cooked in cashew nut gravy</i>	R190.00

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>	R125.00
CHICKEN CURRY BONELESS <i>Boneless chicken cooked in tomato, onion, garlic, ginger in a yellow gravy</i>	R130.00
CHICKEN VINDALOO <i>Spicy Hot Dish from Goa made with coconut, vinegar & lots of red chilli gravy.</i>	R135.00
BUTTER CHICKEN <i>Boneless Tandoori chicken cooked in a rich creamy tomato gravy</i>	R145.00
CHICKEN TIKKA MASALA <i>Tendered Chicken barbequed in a clay oven & folded into a special tomato gravy</i>	R145.00
CHICKEN KORMA <i>Mild chicken curry cooked in a cashew nut gravy</i>	R145.00
CHICKEN SAAG <i>Chicken cooked in a spinach gravy with garlic cumin & a touch of cream</i>	R135.00
CHICKEN MADRAS <i>Chicken curry with coconut & onion gravy with a special madras masala</i>	R135.00
CHICKEN KADHAI <i>Chicken cooked with onion, pepper and special masala.</i>	R135.00





SEAFOOD CURRIES

Served with Basmati Rice

- FISH CURRY** **R170.00**
Kingklip cooked in a masala gravy.
- FISH TIKKA MASALA** **R180.00**
Fish Tikka barbequed in a clay oven & folded into a special tomato sauce
- PRAWN CHICKEN CURRY** **R165.00**
A super special combo of prawns & chicken cooked in a tomato gravy with mixed spices, ginger & coriander
- PRAWN CURRY** **R180.00**
Cooked in an onion & tomato gravy with fresh cumin seeds
- PRAWN VINDALOO** **R180.00**
Spicy hot dish from Goa made with coconut vinegar and freshly ground red chilli
- PRAWN KORMA** **R190.00**
Mild prawn curry cooked in a cashew nut gravy
- PRAWN TIKKA MASALA** **R180.00**
Tendered prawns barbequed in a clay oven and folded into a special tomato gravy.

VEG CURRIES

Served with Basmati Rice

- NAVARATAN VEG KORMA** **R115.00**
Mixed Vegetables cooked in a cashew nut gravy.
- MIX VEGETABLE CURRY** **R100.00**
Mixed Vegetables cooked in an onion, tomato, garlic and ginger gravy with traditional Indian spices.
- DAL MAKHNI** **R105.00**
Black lentils cooked in a slow fire with fresh herbs.
- YELLOW DAL FRY** **R105.00**
Yellow lentils cooked with garlic & cumin seeds.
- CHANNA MASALA** **R105.00**
Chickpeas cooked with a masala of onion, tomato & ginger.
- PANEER TIKKA MASALA** **R115.00**
Indian Cottage Cheese barbequed in a clay oven & folded in a special tomato sauce.
- PANEER PALAK** **R115.00**
Indian Cottage Cheese cooked in a spinach gravy with garlic, cumin & a touch of cream.
- PANEER MAKHNI** **R115.00**
Indian Cottage Cheese cooked in butter & tomato gravy.
- PANEER KORMA** **R115.00**
Indian Cottage Cheese cooked in cashew nut gravy.
- ALOO MATAR GOBHI** **R95.00**
Potato, cauliflower & peas in a yellow gravy.
- BOMBAY POTATOES** **R90.00**
Potatoes spiced and braised in a thick gravy.
- SUGAR BEANS CURRY** **R95.00**
Sugar beans cooked with onion, tomato and Indian spices.

RICE

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

INDIAN BREADS

PLAIN NAAN <i>Flat leavened bread baked in Tandoori oven</i>	R22.00
TANDOORI ROTI (wholewheat Indian Atta) <i>Wholewheat bread cooked in a Tandoori oven</i>	R22.00
BUTTER NAAN <i>Naan bread brushed with butter</i>	R25.00
GARLIC NAAN <i>Naan bread flavoured with garlic and butter</i>	R30.00
ROGANI NAAN <i>Naan with sesame seeds</i>	R30.00
ROOMALI ROTI <i>Thin soft bread cooked over in Kadhai</i>	R30.00
LACCHA PARATHA <i>Brown bread made in layers brushed with ghee</i>	R30.00
PUDINA PARATHA <i>Wheat bread with fresh mint</i>	R35.00
KERALA PARATHA <i>Soft Layered bread cooked on tava.</i>	R30.00
CHILLI AND GARLIC NAAN <i>Naan bread flavored with chilli & garlic.</i>	R30.00
PESHAWARI NAAN <i>A special naan stuffed with nuts & dried fruits. Baked in a clay oven</i>	R35.00
CHEESE AND GARLIC NAAN <i>Naan bread flavored with cheese & garlic.</i>	R35.00
CHEESE NAAN <i>Naan bread flavored with cheese.</i>	R35.00
ALOO PARATHA <i>Aloo (potato) stuffed parathas</i>	R45.00

ACCOMPANIMENTS

CUCUMBER RAITA	R40.00
PAPADUMS (2pcs)	R15.00
PLAIN CHIPS	R30.00
MASALA CHIPS	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>	R50.00
ICE CREAM WITH CHOCOLATE SAUCE <i>Creamy Vanilla Ice-Cream - served with chocolate sauce.</i>	R50.00

HOMEMADE DRINKS

SWEET LASSI <i>A yogurt based creamy, sweetened and chilled drinks.</i>	R40.00
MANGO LASSI <i>Sweet mangoes plup blended with Yogurt.</i>	R45.00
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



