

## VEGETARIAN DISHES

<b>MIXED VEG MAKHNI</b>	<b>R100.00</b>
<i>Mixed Veg cooked in butter &amp; Tomato gravy</i>	
<b>NAVRATNA KORMA (Chef's Special)</b>	<b>R110.00</b>
<i>Mixed veg cooked in a creamy cashew nut gravy with dry fruits</i>	
<b>ALOO MATTER GOBI</b>	<b>R95.00</b>
<i>Potato, peas, and cauliflower cooked with onion, tomato, ginger, garlic and indian spices</i>	
<b>ALOO JEERA</b>	<b>R90.00</b>
<i>Dish made with potatoes, spices and herbs, sauteed with Jeera (cumin) seeds</i>	

## PANEER - COTTAGE CHEESE

<b>PANEER MAKHNI</b>	<b>R110.00</b>
<i>Indian cottage cheese cooked in butter &amp; tomato gravy</i>	
<b>PANEER PALAK</b>	<b>R110.00</b>
<i>Indian cottage cheese cooked in a spinach gravy with garlic, cumin &amp; a touch of cream</i>	
<b>PANEER TIKKA MASALA</b>	<b>R110.00</b>
<i>Indian cottage cheese barbequed in a clay oven &amp; folded into a special tomato sauce</i>	
<b>KADHAI PANEER</b>	<b>R110.00</b>
<i>Pieces of Indian cottage cheese &amp; green peppers sauteed with onions, tomato, ginger &amp; spices</i>	
<b>SAHI PANEER</b>	<b>R110.00</b>
<i>Indian cottage cheese cooked in cashew nut gravy</i>	
<b>PANEER BUTTER MASALA</b>	<b>R110.00</b>
<i>Creamy tomato cashew nut gravy with soft paneer cubes, finished with butter &amp; spices.</i>	

## BIRYANI

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

<b>LAMB BIRYANI</b>	<b>R175.00</b>
<b>CHICKEN BIRYANI</b>	<b>R143.00</b>
<b>VEGETABLE BIRYANI</b>	<b>0</b>
<b>FISH BIRYANI</b>	<b>R110.00</b>
<b>PRAWN BIRYANI</b>	<b>R195.00</b>
	<b>0</b>
	<b>R190.00</b>
	<b>0</b>

## DAL-RAJMA-CHOLE

<b>DAL MAKHNI</b>	<b>R105.00</b>
<i>Black lentils cooked in slow fire with fresh herbs</i>	
<b>DAL TADAKA</b>	<b>R95.00</b>
<i>Yellow lentils cooked with garlic &amp; cumin seeds</i>	
<b>RAJMA MASALA</b>	<b>R95.00</b>
<i>Red kidney beans cooked in masala gravy</i>	
<b>CHANA MASALA</b>	<b>R95.00</b>
<i>Chickpeas cooked with a masala of onion, tomato &amp; ginger</i>	
<b>SUGAR BEAN CURRY</b>	<b>R90.00</b>
<i>Beans cooked in a masala gravy.</i>	

## DESSERTS

<b>GULAB JAMUN (2PCS)</b>	<b>R40.00</b>
<i>Golden sponge cakes in a rich syrup</i>	
<b>KHEER (Indian rice pudding)</b>	<b>R45.00</b>
<i>Basmati rice in thick milk with almonds and raisins topped with pistachios</i>	
<b>SOJI</b>	<b>R40.00</b>
<i>Semolina pudding</i>	
<b>RAS MALAI</b>	<b>R48.00</b>
<i>Ras Malai is a dumpling dish made with cottage cheese soaked in thick sweetened milk delicately flavored with cardamom</i>	

## INDIAN BREADS

<b>PLAIN NAAN</b>	<b>R20.00</b>
<i>Flat leavened bread baked in Tandoori oven</i>	
<b>BUTTER NAAN</b>	<b>R22.00</b>
<i>Naan bread brushed with butter</i>	
<b>GARLIC NAAN</b>	<b>R25.00</b>
<i>Naan bread flavoured with garlic and butter</i>	
<b>ROGANI NAAN</b>	<b>R28.00</b>
<i>Naan with sesame seeds</i>	
<b>PESHAWARI NAAN</b>	<b>R28.00</b>
<i>A special naan stuffed with nuts &amp; dried fruits. Baked in a clay oven</i>	
<b>ROTI (whole wheat Indian Atta)</b>	<b>R15.00</b>
<i>Whole wheat bread cooked in a Tandoori oven</i>	
<b>ROOMALI ROTI</b>	<b>R20.00</b>
<i>Thin soft bread cooked over in Kadhai</i>	
<b>THAVA ROTI</b>	<b>R15.00</b>
<i>Flat bread cooked on Thava</i>	
<b>LACCHA PARATHA</b>	<b>R28.00</b>
<i>Brown bread made in layers brushed with ghee</i>	
<b>PUDINA PARATHA</b>	<b>R28.00</b>
<i>Wheat bread with fresh mint</i>	
<b>ALOO PARATHA</b>	<b>R40.00</b>
<i>Aloo (potato) stuffed parathas</i>	
<b>GOBI PARATHA</b>	<b>R44.00</b>
<i>Gobi (cauliflower) stuffed parathas</i>	



## TAKE AWAY

**THE COURTYARD ILLOVO**  
*(Illovo Post Office Centre)*  
 Rudd Road, Illovo

Cell: 060 524 1039

Cell: ☎ 072 180 9689



**PLEASE NOTE**  
**Our Kitchen Uses Nuts.**

## STARTERS

<b>ONION BHAIYA</b> <i>AspicIndianfriedonion snack</i>	R55.00
<b>CHICKEN 65</b> <i>Deepfried - marinated spicy chicken</i>	R80.00
<b>CHILLI CHICKEN</b> <i>Marinatedchicken - deep fried &amp; toasted with pepper, onion &amp; soya sauce</i>	R85.00
<b>CHILLI PANEER</b> <i>Marinated, deep fried cottage cheese, with toasted pepper, onions and soya sauce</i>	R85.00
<b>SAMOOSA CHAAT</b> <i>Samoosas - topped with chickpeas, green &amp; tamarind chutney with chilled yogurt.</i>	R60.00

## SAMOOSA

<b>CHICKEN</b>	R55.00
<b>LAMB</b>	R66.00
<b>CHEESE &amp; CORN</b>	R60.00
<b>PUNJABI VEG</b>	R55.00

## ACCOMPANIMENTS

<b>BOONDI RAITA</b> <i>ChickpeasBallsinyoghurt with Indian spices</i>	R35.00
<b>CUCUMBER RAITA</b> <i>Homemadeyoghurtwith freshly sliced cucumber</i>	R35.00
<b>PLAIN BASMATI RICE</b>	R30.00

## BUNNY CHOW / ROTI ROLL

<b>CHICKEN</b>	R 95.00
<b>LAMB</b>	R
<b>MIXED VEGETABLES</b>	115.00
<b>BEANS</b>	R 85.00
<b>PANEER</b>	R 85.00
	R100.00
	0

## CHICKEN DISHES

<b>PUNJABI CHICKEN CURRY – CHEF'S SPECIALITY</b> <i>Chicken on the bone cooked with potato in a home style gravy</i>	R105.00
<b>CHICKEN CURRY BONELESS</b> <i>Boneless chickencookedintomato, onion, garlic, ginger in a yellow gravy</i>	R125.00
<b>CHICKEN KADHAI</b> <i>Boneless chickencooked with fresh tomato onion ginger, garlic &amp; whole spices</i>	R130.00
<b>CHICKEN VINDALOO</b> <i>Tender lamb cookedinagoan style curry with garlic, chilli, vinegar and all spices</i>	R130.00
<b>BUTTER CHICKEN (All time favourite)</b> <i>BonelessTandoorichickencookedinarichcreamytomato gravy</i>	R145.00
<b>CHICKEN KORMA</b> <i>Mildchickencurrycooked in a cashew nut gravy</i>	R145.00
<b>CHICKEN TIKKA MASALA</b> <i>Tendered Chicken barbequedina clay oven &amp; folded into a special tomato gravy</i>	R145.00
<b>CHICKEN SAAG</b> <i>Chicken cookedinaspinach gravy with garlic cumin &amp; a touch of cream</i>	R130.00

## SEAFOOD DISHES

<b>FISH CURRY</b> <i>Kingklip cooked in a curry consisting of coconut, curry leaves, garlic, ginger &amp; freshly ground red chilli</i>	R165.00
<b>FISH TIKKA MASALA</b> <i>FishTikkabarbequedinaclay oven &amp; folded into a special tomato sauce</i>	R170.00
<b>PRAWN CURRY</b> <i>Cooked inanonion &amp; tomato gravy with fresh cumin seeds</i>	R175.00
<b>PRAWN VINDALOO</b> <i>Spicyhotdish from Goa made with coconut vinegar and freshly ground red chilli</i>	R170.00
<b>PRAWN KORMA</b> <i>Mildprawncurrycooked in a cashew nut gravy</i>	R185.00
<b>PRAWN CHICKEN CURRY</b> <i>Asuper special comboof prawns &amp; chicken cooked in a tomato gravy with mixed spices, ginger &amp; coriander</i>	R165.00

## LAMB DISHES

<b>PUNJABI LAMB CURRY – CHEF'S SPECIALITY</b> <i>Slow cooked Lamb on the bone in a home style gravy</i>	R150.00
<b>LAMB CURRY BONELESS</b> <i>BonelessLambcookedintomato, onion, garlic, ginger in a homestyle gravy</i>	R170.00
<b>LAMB VINDALOO</b> <i>Tenderlamb cooked in a goan style curry with garlic, chilli, vinegar and all spices</i>	R170.00
<b>LAMB ROGAN JOSH</b> <i>Lamb cookedwithIndianspices &amp; yoghurt in a brown onion gravy</i>	R170.00
<b>LAMB KADHAI</b> <i>Lamb cooked with fresh tomato, onion, ginger, garlic &amp; whole spices</i>	R170.00
<b>SAHI LAMB KORMA</b> <i>Mildlambcurrycookedin cashew nut gravy</i>	R175.00
<b>LAMB SAAG</b> <i>slow cooked lamb in a creamy spinach masala, finished with roasted spices</i>	R175.00
<b>LAMB CHOPS MASALA</b> <i>GrilledLambChopscookedin masala gravy</i>	R175.00
<b>ROYAL GOAT CURRY</b> ★NEW★ <i>Highinprotein,lowinfatand cooked to perfection</i>	R170.00

## FROM TANDOOR

<b>CHICKEN TIKKA</b> <i>BonelessChicken - Marinated in cheese &amp; yoghurt. Grilled in Tandoor</i>	R90.00
<b>CHICKEN MALAI TIKKA</b> <i>BonelessChicken,blendedwith cheese &amp; yoghurt. Grilled in Tandoor</i>	R90.00
<b>FISH TIKKA</b> <i>Kinglipmarinated with garlic,ginger &amp; spices grilled in Tandoor</i>	R165.00
<b>PANEER TIKKA</b> <i>HomemadeIndiancottage cheese - Grilled in Tandoor</i>	R85.00
<b>TANDOORI LAMB CHOP</b> <i>Marinatedovernightintraditional Tandoor spices. Grilled in Tandoor</i>	R160.00

## TANDOORI CHICKEN COMBOS

*Traditional Indian method of cooking where food is marinated in spice & yogurt, then cooked at a high temperature inside a clay oven called TANDOOR.*

### 1/4 CHICKEN COMBOS

*Choose Leg or Breast*

1/4 Chicken + Naan	R55
1/4 Chicken + Chips	R55
1/4 Chicken + Rice	R55
1/4 Chicken + Naan + Chips + Coke (440ml)	R80

### 1/2 CHICKEN COMBOS

*Grilled with a choice of Regular or Hot*

1/2 Chicken + Naan	R89
1/2 Chicken + Chips	R89
1/2 Chicken + Rice	R89
1/2 Chicken + Naan + Chips + Coke (440ml)	R110

### FULL CHICKEN COMBO

*Grilled with a choice of Regular or Hot*

Full Chicken Only	R145
Full Chicken + 2 Naans + Large Chips	R175
Full Chicken + 2 Naans + Large Chips + 2 Cokes (440ml)	R210

### ADD-ONS & EXTRAS

Chips	R20
Coke - 440ml	R16
Mint Sauce	R10