

# starters

<b>Chicken Tikka</b> Cubed chicken pieces marinated in yoghurt and Indian spices and grilled in clay oven.	R64
<b>Malai Chicken Tikka</b> Chicken pieces marinated in cashew nuts and mild spices grilled in tandoor.	R67
<b>Pahari Kebab</b> Spiced chicken pieces marinated in mint, coriander, yoghurt and exotic spices and grilled in clay pot.	R67
<b>Classic Special Kebab</b> A combination of chicken, lamb mince and cheese skilfully marinated and grilled in clay oven with Chef's secret spices.	R75
<b>Classic Hajaari Kebab</b> Chicken, cheese, garlic, ginger with the hint of mint and coriander marinated in Indian exotic spices and grilled in tandoor.	R72
<b>Chicken Samosas (5 pieces)</b> Chicken mince mixed with Indian spices and deep fried.	R38
<b>Lamb Mince Kebab</b> Lamb mince mixed with Indian spices and grilled in tandoor.	R69
<b>Lamb Chop</b> Lamb on the bones overnight marinated in chef secrets spices then grilled in clay oven.	R75
<b>Lamb Boti Kebab</b> Cubed lamb pieces marinated in yoghurt and Indian spices, grilled in clay oven.	R80
<b>Lamb Samosas (5 pieces)</b> Lamb mince mixed with Indian spices and deep fried.	R42
<b>Fish Tikka</b> Kingklip fish marinated in yoghurt and Indian exotic spices then grilled in tandoor.	R80
<b>Fish Amritsari</b> Mouth-watering fried fish prepared with exotic spices. (A popular dish of Amritsar)	R78
<b>Lassoni Prawns (6 pieces)</b> Spiced prawns marinated in exotic spices and herbs with garlic flavour then grilled in clay oven.	R96
<b>Garlic Fish Fry</b> Kingklip fish marinated in exotic spices with garlic flavour and deep fried.	R75
<b>Fried Calamari Rings</b> Calamari prepared in exotic spices and deep fried.	R58
<b>Crab Sticks</b> Calamari prepared in exotic spices and deep fried.	R49
<b>Paneer Tikka</b>  Home made cheese marinated in yoghurt with exotic spices then grilled in tandoor.	R68
<b>Makai Malai Kebab (6 pieces)</b>  Chefs speciality. A must try.	R50
<b>Chilli Bites (6 pieces)</b>  Sliced onions marinated in chickpea flour with spices and deep fried	R30
<b>Crispy sesame sticks (6 pieces)</b>  A must try for vegetarians	R30


# starters

- Paneer Malai Tikka**  R65  
Indian home made cheese marinated in cashew nuts and cream with flavour of exotic spices then grilled in tandoor.
- Cheese & Corn Samosas (5 pieces)**  R38  
Cheesa & corn with Indian spices and deep fried.
- Punjabi Samosas (5 pieces)**  R35  
Mashed potatoes with Indian spices and deep fried.
- Paneer Soti Boti (6 pieces)**  R45  
Batter fried paneer, onion, tomato, green pepper on a stick.  
Makes a delightful starter
- Mix Pokora (6 pieces)**  R26  
Freshly chopped vegetables marinated in Indian spices and Chickpea flour, deep fried.
- Bharwa Aloo (6 pieces)**  R58  
Potatoes stuffed with cottage cheese, dried fruit and Indian exotic Spices, grilled to perfection.
- Aloo Tikki (6 pieces)**  R35  
Mashed potatoes with Indian spices and herbs deep fried.

## Starters Indo – Chinese

- Chilli Paneer**   R66  
Cottage cheese marinated with corn flour and exotic spices with Spring onion, green pepper and cooked to perfection with a touch of Soy Sauce and vinegar to give a sweet and sour taste.
- Veg Manchurian**  R55  
Chef's speciality. Dry or with gravy
- Gobi Manchurian**  R56  
Chef's speciality. Dry or with gravy
- Chicken Lollipop (6 pieces)** R60  
Chicken wings marinated in spices and deep fried
- Chilli Chicken**  R65  
Boneless chicken fillet marinated with corn flour and exotic spices with Spring onion, green pepper and cooked to perfection with a touch of Soy Sauce and vinegar to give a sweet and sour taste.
- Prawns 65**  R90  
Chef's speciality. Deshelled prawns. A must try.

## platters

- Veg Platter (12 pieces)**  R125  
Assorted vegetables with paneer, aloo tikki and tandoori grilled vegetables, mixed.
- Non Veg Platter (12 pieces)** R145  
Assorted pieces of lamb, chicken and seafood.

Prep time approx. 15-20 minutes

## **lamb dishes** served with rice

<b>Lamb Roganjosh Kashmiri</b> A speciality from Kashmiri, boneless lamb cooked in authentic energetic traditional North India style gravy.	R94
<b>Bhuma Gosth Kalimirch</b> Chunks of boneless lamb roasted in fawa with black pepper cooked in Chef's special gravy.	R94
<b>Lamb Do Piyaza</b> North Indian speciality boneless lamb cooked in indian exotic spices with chunks of onion and green pepper.	R92
<b>Lamb Malai Korma</b> Lamb cooked in cashew nuts, coconut and almonds gravy with mild spices.	R100
<b>Lamb Achari</b> Lamb cooked in Panch Puran masala (5 types of spices) allowing a taste of sour pickle flavour with Chef's special gravy.	R92
<b>Lamb Vindaloo</b>  A Goan speciality extra hot and sour preparation of lamb with flavour of lemon and coconut and Indian exotic spices.	R96
<b>Lamb Chamiyala</b> Our Chef's speciality lamb cooked in special gravy and flavoured with ginger and garnished with whole red chilli.	R94
<b>Lamb Saagwala</b> Lamb cooked in creamy spinach and Indian exotic spices and herbs.	R92
<b>Lamb Karai</b> A Punjabi style cooking of lamb in onion gravy with green pepper and exotic spices.	R93
<b>Lamb Madraswala</b> Lamb cooked in South Indian style in coconut gravy.	R92
<b>Lamb Dhal Gosht</b> Lamb cooked in yellow lentils with indian exotic spices.	R94
<b>Lamb Jalfrezi</b> Boneless lamb pieces cooked with onion and tomato in a special marinated masala.	R93
<b>Lamb Hyderabad</b> A lamb speciality from Hyderabad. A must try.	R93
<b>Lamb Handi</b> Traditional Asian dish, spicy flavour on the bone.	R79
<b>1/2 Lamb Bunny Chow</b> A speciality from Durban – bread loaf cut and filled with lamb curry, topped with soft bread.	R89

Prep time approx. 30 min and depends on hours

Korma is mild and Vindaloo is extra hot \* All other food comes in mild, medium, hot or extra hot  
Rice can not be substituted for anything else. • A service charge of 10% will be levied on tables of 8 or more

## chicken dishes served with rice

<b>Butter Chicken</b> A Speciality of Moti Mahal Restaurant in Delhi. Since 1911, marinated chicken cooked in coal fire to give smokey flavour then cooked in tomato, onion and butter gravy with Indian exotic spices.	R89
<b>Chicken Tikka Masala</b> Marinated chicken grilled in tandoor then cooked in tomato, onion based gravy with exotic spices.	R85
<b>Chicken Bhoona Kalimirch</b> Boneless chicken cooked in roasted and sun dried spices with brown gravy and herbs.	R79
<b>Chicken Malai Korma</b> Boneless chicken pieces cooked in mild spices cashew nut, almond and coconut gravy.	R92
<b>Chicken Do Piyaza</b> North Indian speciality boneless chicken cooked in Indian exotic spices cooked in onion and black pepper.	R79
<b>Chicken Achari</b> Chicken cooked in Panch Puran masala (5 types of spices) allowing a taste of sour pickle flavour with Chef's special gravy.	R79
<b>Chicken Vindaloo</b> 🌶️ A Goan speciality extra hot and sour preparation of chicken with flavour of lemon and coconut and Indian exotic spices.	R87
<b>Chicken Chamiyala</b> Our Chef's speciality chicken cooked in special gravy and flavoured with ginger and garnished with whole red chilli.	R88
<b>Chicken Saagwala</b> Chicken cooked in creamy spinach and Indian exotic spices and herbs.	R81
<b>Chicken Karai</b> A Punjabi style cooking of chicken in onion gravy with green pepper and exotic spices.	R79
<b>Chicken Madraswala</b> Chicken cooked in South Indian style in coconut gravy.	R80
<b>Chicken Jalfrezi</b> Boneless Chicken cooked in onion and tomato with specially marinated masala.	R80
<b>Chicken Hyderabad</b> A chicken speciality from Hyderabad. A must try.	R79
<b>Chicken Handi</b> Traditional Asian dish, spicy flavour on the bone.	R69
<b>1/2 Chicken Bunny Chow</b> A speciality from Durban – bread loaf cut and filled with chicken curry, topped with soft bread.	R75
<b>Tandoori Chicken</b> Half Tandoori Chicken cooked in Tandoor to perfection and served a bed of saffron rice and chips.	R75

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# classic vegetarian dishes served with rice

<b>Shaam Savera</b> A signature recipe of Classic India's chef made with spinach, paneer kofta cooked in a creamy tomato gravy.	R79
<b>Vegetable Makhani</b> Fresh vegetables cooked in tomato onion and butter gravy with Indian herbs and exotic blend of spices.	R69
<b>Paneer Makhani</b> Home made cottage cheese cooked in butter, tomato, onion gravy in exotic blend of Indian spice.	R79
<b>Paneer Tikka Masala</b> Home made cottage cheese cooked in tomato, onion based gravy in exotic blend of spices.	R75
<b>Paneer Karai</b> A Punjabi style cooking of home made cheese with green pepper and onion with flavour of coriander and black pepper.	R74
<b>Saag Paneer</b> Home made cottage cheese cooked in creamy spinach gravy with exotic blend of Indian spices.	R72
<b>Malai Kofta</b> A sumptuous dumpling made from grated cottage cheese and potatoes, cooked in cashew nut gravy.	R79
<b>Classic Dewani Handi</b> Exotic blend of fresh vegetables with Indian Spice in our Chef's secret sauce.	R78
<b>Paneer Shahi Korma</b> Home made cottage cheese cooked in cashews, almonds and coconut gravy.	R79
<b>Aloo Rasedar</b> Freshly chopped potatoes, cooked in traditional North Indian style with our Chef's secret spices.	R59
<b>Paneer Do Plyaza</b> North Indian speciality, cottage cheese cooked in Indian exotic spices with chunks of onion and green pepper.	R75
<b>Jeera Aloo</b> Potatoes cooked with freshly chopped ginger and cumin seeds.	R57
<b>Aloo Matar Gobi</b> Cauliflower, green peas and potatoes cooked in Punjabi style	R62
<b>Navratan Korma</b> Mixed vegetables cooked in cashews, almonds and coconut gravy.	R79
<b>Dhal Makhani</b> A special dish from North India, with black lentil cooked in tomato, onion and butter gravy.	R72
<b>Dhal Fry</b> Yellow lentil cooked in tomato, onion and other complementary spices.	R59
<b>Vegetable Karai</b> Mixed vegetable cooked in Punjabi style with tomato, onion and green pepper flavoured with coriander & black pepper.	R65

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## classic vegetarian dishes served with rice

<b>Veg Bhoona</b> Vegetable cooked in roasted and sundried spices and brown onion gravy and herbs	R67
<b>Kabuli Chana Masala</b> Chic peas cooked in Punjabi style with onion and tomato gravy.	R63
<b>Rajma Masala</b> Red kidney beans boiled to tender with bouquet of whole spices, tempered with ginger, garlic, onion and tomato.	R64
<b>1/2 Vegetable Bunny Chow</b> A speciality from Durban – bread loaf cut and filled with vegetable curry, topped with soft bread.	R69
<b>1/2 Beans Bunny Chow</b> A speciality from Durban – bread loaf cut and filled with beans curry, topped with soft bread.	R68

## biryani & rice dishes

<b>Lamb Biryani</b> Lamb cooked with saffron flavoured basmati rice with Indian exotic spices and herbs served with Cucumber Raita.	R95
<b>Chicken Biryani</b> Chicken cooked with saffron flavoured basmati rice with Indian exotic spices and herbs served with Cucumber Raita.	R87
<b>Fish Biryani</b> Kingklip fish cooked with saffron flavoured basmati rice with Indian exotic spices and herbs served with mint and Coriander Raita.	R108
<b>Prawn Biryani</b> Prawn cooked with saffron flavoured basmati rice with Indian exotic spices and herbs served with mint and Coriander Raita.	R118
<b>Vegetable Biryani</b>  Freshly chopped vegetables cooked with saffron flavoured basmati rice with Indian exotic spices and herbs served with mint and Coriander Raita.	R79
<b>Basmati Rice</b>  Popular Indian plain steamed rice.	R25
<b>Saffron Rice</b>  Steamed basmati rice flavoured with saffron.	R40
<b>Jeera Pulao</b>  Steamed basmati rice tossed with cumin seed and butter.	R39
<b>Vegetable Pulao</b>  Steamed basmati rice cooked with mixed vegetables with butter and herbs.	R49
<b>Kashmiri Pulao</b>  Steamed basmati rice cooked with mixed vegetables with butter and herbs and dried fruit.	R59

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## salads & accompaniments

<b>Green Salad</b> Freshly sliced cucumber carrot, onion and tomato with mild spices, flavoured with lemon juice and fresh coriander.	R20
<b>Greek Salad</b> Freshly sliced cucumber, onion and tomato with lettuce, feta cheese, olives and salad dressing.	R30
<b>Kachumber Salad</b> Freshly chopped cucumber carrot, onion & tomato with mild spices, flavoured with lemon juice & fresh coriander.	R17
<b>Mixed Raita</b> Homemade yoghurt with chopped tomato, onion, cucumber and fresh coriander.	R17
<b>Cucumber Raita</b> Homemade yoghurt with chopped cucumber.	R18
<b>Mint &amp; Coriander Raita</b> Mint and coriander homemade yoghurt.	R17
<b>Pickles</b> Ask your waiter for a selection of available flavours.	R10
<b>Roasted Papedom</b> Papedom roasted on a heated charcoal oven.	R10
<b>Masala Papedom</b> Deep fried papedom and topped with tomato, onion, cucumber and fresh coriander and spices.	R15

# tandoori breads

<b>Butter Naan</b> Unleavened flour bread cooked in a clay oven and brushed with ghee.	R20
<b>Garlic Naan</b> Unleavened flour bread cooked in a clay oven and garnished with garlic and butter.	R22
<b>Plain Naan</b> Unleavened flour bread cooked in a clay oven.	R15
<b>Laccha Paratha</b> Unleavened flour bread in layers cooked in a clay oven.	R25
<b>Aloo Paratha</b> Unleavened flour bread stuffed with mashed potato and Indian herbs.	R29
<b>Cheese Naan</b> Unleavened flour bread stuffed with cheese and baked in tandoori.	R36
<b>Masala Kulcha</b> Unleavened flour bread stuffed with mix vegetable with onions, Indian spices and brushed with ghee.	R25
<b>Rogni Naan</b> Unleavened flour bread cooked in a clay oven, garnished with sesame seed and butter.	R21
<b>Keema Cheese Naan (Non-Veg)</b> Unleavened flour bread stuffed with cheese, lamb mince, fresh coriander and herbs.	R42
<b>Roomali Roti</b> A very thin bread-like handkerchief.	R22
<b>Tandoori Roti</b> Unleavened flour bread cooked in a clay oven.	R15
<b>Peshawari Naan</b> Unleavened brown flour bread stuffed with sultana and dried fruit, baked in tandoori and brushed with glee.	R28
<b>Khurmi Naan</b> Unleavened flour bread cooked in a clay oven and topped with chopped green pepper, carrots and garlic.	R28
<b>Garlic Cheese Naan</b> Unleavened flour bread stuffed with cheese and topped with garlic, cooked in clay oven.	R38
<b>Crispy Chilli Naan</b> Unleavened flour bread cooked in clay oven and topped with green chilly and made crisp.	R25



## dessert

<b>Fried Ice Cream</b> Served with chocolate sauce	R35
<b>Rice Firdi</b> A special rice pudding from North India flavoured with dry fruits saffron and served chilled.	R25
<b>Gulab Jamun</b> A delicious Indian milk dumpling served with warm sugar syrup and green elachi.	R25
<b>Gajar Halwa</b> Carrot pudding served warm and garnished with almonds.	R25
<b>Sweet Lassi</b> A North Indian flavoured home made yoghurt drink.	R22
<b>Mango Lassi</b> A North Indian Mango flavoured home made yoghurt drink.	R30
<b>Kulfi</b> A Home made ice cream with a saffron flavour. (SQ.)	R30
<b>Classic Special</b> A popular blend of dry fruit combined with ice cream and a hint of green elachi.	R32
<b>Bollywood Delight</b> Fruit, cream with vanilla ice cream.	R30
<b>Mumbai Treat</b> Fruit with vanilla ice cream.	R30
<b>Bombay Crush</b> Basil seeds vermacilli with strawberry milkshake and topped with vanilla ice cream.	R38
<b>Shahi Tukda</b> Simple sweet dish made with bread, milk, nuts and spices	R36

## hot and cold

<b>Gulab Jamun with vanilla ice cream</b>	R30
<b>Gajar Halwa with vanilla ice cream</b>	R30

## ice creams

<b>Vanilla Ice cream</b>	R22
<b>Rainbow Ice Cream</b>	R25
<b>Strawberry Ice Cream</b>	R25
<b>Chocolate Ice Cream</b>	R25
<b>Bubblegum Ice Cream</b>	R25
<b>Pistachio Ice Cream</b>	R30
<b>Cookies &amp; Cream</b>	R30

## beverages

330ml R18  
Coke, Coke Light, Coke Zero, Tab, Fanta Orange, Fanta Grape, Sprite,  
Sprite Zero, Creme Soda

200ml R15  
Soda Water, Lemonade, Dry Lemon, Ginger Ale, Tonic Water, Tomato  
Cocktail

Ice Tea R18  
Peach, Lemon.

Tizers R22  
Appetizer, Red Grapetizer, White Grapetizer.

Cordials 50ml R8  
Passion Fruit, Cola Tonic, Lime, Grenadine.

Energy Drink R29  
Red Bull.

## mineral waters

Still 500ml R15

Sparkling 500ml R15

Still 1,5l R28

Sparkling 1l R25

## coffees

Filter Coffee R18

Cappuccinos R24

Espresso Single R18

Espresso Double R20

Americano R20

Macchiato Coffee R22

Hot Chocolate / Milo / Horlicks R24

Caf Latte R20

Caf Mocha R26

Cold Coffee with Ice Cream R30

## teas

Five Roses R15

Mint Tea R18

Green Tea R21

Black Pepper & Ginger Tea R21

Rooibos Tea R21

Indian Masala Tea R25

## milkshakes

Chocolate, Vanilla, Strawberry, Banana, Mango, Rose R29.50  
Pinacolada, Lime, Bubblegum

Bombay Crush R38.50

## juices (Glass)

Apple, Cranberry, Mango, Orange, Pineapple, Strawberry, Cocktail R20