

## starters - served with chips

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|-------|---|-----|
| TA001 | <b>Chicken Tikka</b><br>Cubed chicken pieces marinated in yoghurt and Indian spices and grilled in clay oven.                 | R64 |
| TA002 | <b>Pahari Kebab</b><br>Spiced chicken pieces marinated in mint, coriander, yoghurt and exotic spices and grilled in clay pot. | R67 |
| TA003 | <b>Lamb Mince Kebab</b><br>Lamb mince mixed with Indian spices and grilled in tandoor.  | R69 |
| TA004 | <b>Fish Tikka</b><br>Kingklip fish marinated in yogurt and Indian spices and grilled in a clay oven                           | R80 |
| TA005 | <b>Garlic Fish Fry</b><br>Kingklip fish marinated in exotic spices with garlic flavour and deep fried.                        | R75 |
| TA006 | <b>Lassoni Prawns</b><br>Spiced prawns marinated in exotic spices and herbs with garlic flavour then grilled in a clay oven.  | R96 |
| TA007 | <b>Paneer Tikka</b><br>Indian home made cottage cheese marinated in yogurt and Indian spices and grilled in a clay oven       | R68 |
| TA008 | <b>Aloo Tikki (6 Pieces)</b><br>Mashed potatoes with Indian spices and herbs, deep fried.                                     | R35 |
| TA009 | <b>Tandoori Chicken (1/2)</b><br>Half chicken marinated with yoghurt, Indian spices and herbs then grilled in tandoor.        | R75 |

## samosas & chilli bites

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|-------|---|-----|
| TA010 | <b>Lamb Samosas (5 Pieces)</b>  | R38 |
| TA011 | <b>Chicken Samosas (5 Pieces)</b>   | R35 |
| TA012 | <b>Cheese &amp; Corn (5 Pieces)</b>  | R35 |
| TA013 | <b>Punjabi Samosas (5 Pieces)</b>   | R30 |
| TA014 | <b>Chilli Bites (6 Pieces)</b>       | R30 |



Samosas



Classic Hajari Kebab

## **lamb dishes** - served with rice

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|-------|---|-------------|
| TA015 | <b>Lamb Roganjosh Kashmiri</b><br>A speciality from Kashmiri, boneless lamb cooked in authentic energetic traditional North Indian style gravy. | <b>R94</b>  |
| TA016 | <b>Bhuna Gosht Kalimirch</b><br>Chunks of boneless lamb roasted in tawa with black pepper cooked in chef's special gravy.                       | <b>R94</b>  |
| TA017 | <b>Lamb Malai Korma</b><br>Lamb cooked in cashew nuts, coconut and almond gravy with mild spices.   | <b>R100</b> |
| TA018 | <b>Lamb Vindaloo</b><br>A Goan speciality extra hot and sour preparation of lamb with flavour of lemon and coconut and Indian exotic spices.    | <b>R96</b>  |
| TA019 | <b>Lamb Chamiyala</b><br>Our Chef's speciality lamb cooked in special gravy and flavoured with ginger and garnished with whole red chilli.      | <b>R94</b>  |
| TA020 | <b>Lamb Saagwala</b><br>Lamb cooked in creamy spinach and Indian exotic spices and herbs.   | <b>R92</b>  |
| TA021 | <b>Lamb Karai</b><br>A Punjabi style cooking of lamb in onion gravy with green pepper exotic spices.  | <b>R93</b>  |
| TA022 | <b>Lamb Madraswala</b><br>Lamb cooked in South Indian style in coconut gravy.   | <b>R92</b>  |
| TA023 | <b>Lamb Dhal Gosht</b><br>Lamb cooked in yellow lentils with Indian exotic spices.  | <b>R94</b>  |
| TA024 | <b>Lamb Jalfrezi</b><br>Boneless Lamb pieces cooked with onion and tomato in a special marinated masala.  | <b>R93</b>  |
| TA025 | <b>Lamb Hyderabad</b><br>A speciality from Hyderabad lamb cooked in Chef's secret spices.   | <b>R93</b>  |

Main courses take from 15 - 20 minutes  
All dishes are available in Mild, Medium, or Hot



**Lamb Roganjosh Kashmiri**



**Bhuna Gosth Kalimirch**



## chicken dishes - served with rice

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|-------|--|-----|
| TA026 | <b>Butter Chicken</b><br>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 and with Indian exotic spices. | R89 |
| TA027 | <b>Chicken Tikka Masala</b><br>Marinated chicken grilled in tandoor then cooked in tomato, onion based gravy with exotic spices.   | R85 |
| TA027 | <b>Chicken Malai Korma</b><br>Boneless chicken pieces cooked in mild spices, cashew nut, almond and coconut gravy.   | R92 |
| TA029 | <b>Chicken Do Piyaza</b><br>Chicken cooked in onion, tomato with herbs and spices.   | R79 |
| TA030 | <b>Chicken Vindaloo</b><br>A Goan speciality extra hot and sour preparation of chicken with flavour of lemon and coconut and Indian exotic spices.   | R87 |
| TA031 | <b>Chicken Chamiyala</b><br>Our Chef's speciality chicken cooked in special gravy and flavoured with ginger and garnished with whole red chilli.   | R88 |
| TA032 | <b>Chicken Saagwala</b><br>Chicken cooked in creamy spinach and Indian exotic spices and herbs.  | R81 |
| TA033 | <b>Chicken Madraswala</b><br>Chicken cooked in south Indian style in coconut gravy.  | R80 |
| TA034 | <b>Chicken Jalfrezi</b><br>Boneless Chicken cooked in onion and tomato with specially marinated masala.  | R80 |

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Butter Chicken



Chicken Vindaloo

## seafood dishes - served with rice

- |       |   |      |
|-------|---|------|
| TA035 | <b>Prawn Masala</b><br>Prawn cooked in tomato, onion based gravy with exotic spices.  | R117 |
| TA036 | <b>Prawn Kasoori Korma</b><br>Prawn cooked in mild spices, cashews, almonds and coconut gravy.  | R129 |
| TA037 | <b>Prawn Vindaloo</b><br>A Goan speciality extra hot and sour preparation of prawn with flavour of lemon and coconut and Indian exotic spices.                  | R120 |
| TA038 | <b>Prawn &amp; Chicken Jalfrezi</b><br>Chef speciality combination of prawns and chicken in a special marinated masala and cooked with onion and green peppers. | R110 |
| TA039 | <b>Prawn &amp; Chicken Curry</b><br>Our Chef's speciality dish – a must try.  | R110 |
| TA040 | <b>Fish Bengali</b><br>A speciality from Bengal, home style cooking of Kingklip fish with Indian spices and potato.   | R111 |
| TA041 | <b>Fish Masala</b><br>Kingklip fish cooked in tomato and onion based gravy with herbs and Indian exotic spices.   | R112 |

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Prawn Kasoori Korma



Spices

## classic vegetarian dishes - served with rice

TA042	<b>Vegetable Makhani</b> Fresh vegetables cooked in tomato onion and butter gravy with Indian herbs and exotic blend of spices.	R69
TA043	<b>Paneer Makhani</b> Home made cottage cheese cooked in butter, tomato, onion gravy in exotic blend of Indian spice.	R79
TA044	<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
TA045	<b>Saag Paneer</b> Home made cottage cheese cooked in creamy spinach gravy with exotic blend of Indian spices.	R72
TA046	<b>Classic Dewani Handi</b> Exotic blend of fresh vegetables with Indian Spice in our chef's secret sauce.	R78
TA047	<b>Paneer Shahi Korma</b> Home made cottage cheese cooked in cashews, almonds and coconut gravy.	R79
TA048	<b>Aloo Rasedar</b> Freshly chopped potatoes, cooked in traditional North Indian style with our Chef's secret spices.	R59
TA049	<b>Jeera Aloo</b> Potatoes cooked with freshly chopped ginger and cumin seeds.	R57
TA050	<b>Navratan Korma</b> Mixed vegetables cooked in cashews, almonds and coconut gravy.	R79
TA051	<b>Dhal Makhani</b> A special dish from North India, black lentil cooked in tomato, onion and butter gravy.	R72
TA052	<b>Dhal Fry</b> Yellow lentil cooked in tomato, onion and other complementary spices.	R59
TA053	<b>Vegetable Karai</b> Mixed vegetable cooked in Punjabi style with tomato, onion and red pepper flavoured with coriander and black pepper.	R65
TA054	<b>Aloo Matar Gobi</b> Cauliflower, green pepper and potatoes cooked in Punjabi style.	R62



Dal Makhani



Navratan Korma



# biryani and rice dishes

TA055	<b>Lamb Biryani</b>	R95
	Lamb cooked with saffron flavoured basmati rice with Indian exotic spices and herbs served with Cucumber Raita.	
TA056	<b>Chicken Biryani</b>	R87
	Chicken cooked with saffron flavoured basmati rice with Indian exotic spices and herbs served with Cucumber Raita.	
TA057	<b>Fish Biryani</b>	R108
	Kingklip fish cooked with saffron flavoured basmati rice with Indian exotic spices and herbs served with mint and Coriander Raita.	
TA058	<b>Vegetable Biryani</b> 	R79
	Freshly chopped vegetables cooked with saffron flavoured basmati rice with Indian exotic spices and herbs served with mint and Coriander Raita.	
TA059	<b>Prawn Biryani</b>	R118
	Prawn cooked with saffron flavoured basmati rice with Indian exotic spices and herbs served with mint and Coriander Raita.	
TA060	<b>Basmati Rice</b> 	R25
	Popular Indian plain steamed rice.	
TA061	<b>Saffron Rice</b> 	R40
	Steamed basmati rice flavoured with saffron.	
TA062	<b>Jeera Pulao</b> 	R39
	Steamed basmati rice tossed with cumin seed and butter.	
TA063	<b>Vegetable Pulao</b> 	R49
	Steamed basmati rice cooked with mixed vegetables with butter and herbs.	
TA064	<b>Kashmiri Pulao</b> 	R59
	Steamed basmati rice cooked with mixed vegetables with butter and herbs and dried fruit.	

Main courses take from 15 - 20 minutes  
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Lamb Biryani



Kashmiri Biryani

## dessert

- TA094 **Rice Firmi** R25  
A special rice pudding from North India flavoured with dry fruits saffron and served chilled.
- TA095 **Gulab Jamun** R25  
A delicious Indian milk dumpling served with warm sugar syrup and green elachi
- TA096 **Gajar Halwa** R25  
Carrot pudding served warm and garnished with almonds.
- TA097 **Kulfi** R30  
A Home made ice cream with a saffron flavour. (SQ.)
- TA098 **Shahi Tukda** R36  
Simple sweet dish made with bread, milk, nuts and spices



Gulab Jamun





Rice Firmi

## roti rolls

TA085	Lamb	R79
TA086	Chicken	R68
TA087	Vegetable 	R55

## bunny chows

		1/4	1/2
TA088	Lamb	R75	R89
TA089	Chicken	R65	R75
TA090	Vegetable 	R58	R69
TA091	Beans 	R58	R68

## platters

TA092	<b>Veg Platter (12 pieces)</b>  Assorted vegetables with paneer, aloo tikki and tandoori grilled vegetables, mixed.	R125
TA093	<b>Non Veg Platter (12 pieces)</b> Assorted pieces of lamb, chicken and seafood.	R145



Non Veg Platter



Veg Platter



## tandoori breads

TA072	<b>Butter Naan</b> Unleavened flour bread cooked in a clay oven and brushed with ghee.	R20
TA073	<b>Garlic Naan</b> Unleavened flour bread cooked in a clay oven and garnished with garlic and butter.	R22
TA074	<b>Plain Naan</b> Unleavened flour bread cooked in a clay oven.	R15
TA075	<b>Laccha Paratha</b> Unleavened flour bread in layers cooked in a clay oven.	R25
TA076	<b>Aloo Paratha</b> Unleavened white flour bread stuffed with mashed potato and Indian herbs.	R29
TA077	<b>Cheese Naan</b> Unleavened flour bread stuffed with cheese and baked in tandoori.	R36
TA078	<b>Masala Kulcha</b> Unleavened white flour bread stuffed with mix vegetable with onions, Indian spices and brushed with ghee.	R25
TA079	<b>Rogni Naan</b> Unleavened flour bread cooked in a clay oven, garnished with sesame seed and butter.	R21
TA080	<b>Keema Cheese Naan</b> Unleavened white flour bread stuffed with cheese, lamb mince, fresh coriander and herbs.	R42
TA081	<b>Roomali Roti</b> A very thin bread-like handkerchief.	R22
TA082	<b>Tandoori Roti</b> Unleavened brown flour bread cooked in a clay oven.	R15
TA083	<b>Peshawari Naan</b> Unleavened white flour bread stuffed with sultana and dry fruit, baked in tandoori and brushed with glee.	R28
TA084	<b>Garlic Cheese Naan</b> Unleavened flour bread stuffed with cheese and topped with garlic and cooked in clay oven.	R38

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Khurmi Naan



Assorted Breads

## salads & accompaniments

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|-------|---|-----|
| TA065 | <b>Green Salad</b><br>Freshly chopped cucumber, sliced onion, carrot, green pepper and tomato with mild spices, flavoured with lemon juice and fresh coriander. | R20 |
| TA066 | <b>Kachumber Salad</b><br>Freshly julienne cucumber, carrot, onion and tomato with mild spices, flavoured with lemon juice and fresh coriander.                 | R17 |
| TA067 | <b>Mixed Raita</b><br>Homemade yoghurt with chopped tomato, onion, cucumber and fresh coriander.  | R17 |
| TA068 | <b>Cucumber Raita</b><br>Homemade yoghurt with chopped cucumber.  | R18 |
| TA069 | <b>Pickles</b><br>Ask your waiter for a selection of available flavours.  | R10 |
| TA070 | <b>Roasted Papedom</b><br>Papedom roasted on a heated charcoal oven.  | R10 |
| TA071 | <b>Masala Papedom</b><br>Deep fried Papedom and topped tomato, onion, cucumber and fresh coriander and spices.  | R15 |



Green Salad



Greek Salad