



# MIENU

## STARTERS

**4 Samoosa's**  
Vegetable **R39**  
Chicken **R42**  
Mince **R42**

**Onion Badjia** **R39**  
Deep fried onion, potato, chickpea flour and herb dumpling.

**Pakodas** **R39**  
Battered sliced deep fried potatoes.

**Paneer Tikka** **R54**  
Marinated cottage cheese skewered with onion, green pepper and roasted in the clay oven.

**Lamb Shish Kebab** **R54**  
Lamb mince on a skewer grilled in tandoor.

**Chicken Tikka** **R54**  
Chicken pieces marinated overnight in exotic spices.

**Chicken Risme Kebab** **R54**  
Pieces of chicken marinated in yoghurt cream with rare herbs.

**Mixed Platter For 1** **R54**  
A mix of badjia, pakoda, chicken tikka, chicken risme kebab, shish kebab and a samoosa of Your choice.

## TANDOORI

**Chicken Tikka** **R108**  
Chicken pieces marinated overnight in exotic spices.

**Paneer Tikka** **R108**  
Marinated cottage cheese skewered with onion, green pepper and roasted in the clay oven.

**Chicken Risme Kebab** **R108**  
Pieces of chicken marinated in yoghurt cream with rare herbs.

**Malai Chicken** **R99**  
Half chicken marinated in yoghurt, garlic and ginger overnight Cooked in tandoor.

**Tandoori Chicken** **R99**  
Half chicken marinated overnight in traditional spices.

**Lamb Chops** **R134**  
Marinated lamb chops cooked with rare herbs.

**Lamb Shish Kebab** **R109**  
Lamb mince on a skewer grilled in tandoor.

**Fish Tikka** **R139**  
Pieces of kingklip marinated in yoghurt and spices roasted in the clay oven.

**Tandoori Queen Prawns** **R149**  
10 X queen prawns marinated in herbs and spices grilled in the Clay oven.

**Extra sauce**  
Small **R30**  
Large **R50**

## CHICKEN

**Chicken Curry** **R119**  
Traditionally prepared, chicken in tasty gravy.

**Chicken Vindaloo** **R119**  
Chicken prepared with mustard seeds, potatoes and whole Red chillies.

**Chicken Palak** **R119**  
Chicken prepared with spinach And cream.

**Chicken Makhnie** **R119**  
Tender pieces of chicken cooked in tomato and flavoured with butter herbs and spices.

**Chicken Tikka Masala** **R119**  
Grilled pieces of chicken cooked in a rich flavoured tomato gravy.

**Chicken Korma** **R119**  
Chicken cooked in rich cream and cashew sauce.

**Chicken Madras** **R119**  
South indian style chicken prepared with mustard seeds And coconut.

**Chicken Bhuna** **R119**  
Chicken cooked with onions and green peppers in a thick sauce.

**Chicken Jal Frezi** **R119**  
Chicken cooked in a thick tomato based sauce with pieces of Green pepper.

**Chicken Kadai** **R119**  
Chicken cooked in a garlic sauce and served in a kadal.

## LAMB

**Lamb Curry** **R134**  
Traditionally prepared lamb With potatoes.

**Lamb Vindaloo** **R134**  
Lamb prepared with mustard seeds, potatoes and whole Red chillies.

**Lamb Palak** **R134**  
Lamb prepared with spinach and cream.

**Lamb Dal Gosht** **R134**  
Lamb cooked with lentils and flavoured with spices.

**Lamb Ghost Badami** **R134**  
Tender pieces of lamb cooked in an almond and cream sauce.

**Lamb Korma** **R134**  
Lamb cooked in a cashew nut cream sauce.

**Lamb Kadai** **R134**  
Lamb cooked with onions and green peppers in a thick sauce.

**Lamb Keema Masala** **R134**  
Lamb mince cooked with Green peas.

**Lamb Jal Frezi** **R134**  
Lamb cooked in a thick tomato based sauce with pieces of Green peppers.

**Lamb Rogan Josh** **R134**  
Traditional lamb curry on the bone.

**Lamb Bhuna Gosht** **R134**  
Lamb cooked in a thick green pepper and onion sauce.

## VEGETARIAN

**Karahi Dal** **R98**  
Yellow lentils fried with onions And tomatoes.

**Dal Makhnie** **R98**  
A combination of black lentils and red kidney beans tempered with cumin seeds.

**Aloo Jeera** **R98**  
Potatoes cooked in indian spices and tempered with cumin needs.

**Bombay Potato** **R98**  
Cubed potatoes spiced and braised in a dry gravy.

**Chana Masala** **R98**  
Chickpeas cooked with onions and tomato in a tasty gravy.

**Paneer Palak** **R103**  
Indian cottage cheese cooked in exotic spinach gravy.

**Paneer Makhnie** **R103**  
Indian cottage cheese cooked in tasty butter and tomato gravy.

**Paneer Korma** **R103**  
Indian cottage cheese cooked in gravy blended with crushed cashew nuts and cream.

**Vegetable Jal Frezi** **R98**  
Fresh mixed vegetables cooked in thick tangy gravy.

**Aloo Palak** **R98**  
Potato's cooked with spinach.

**Mater Mushroom** **R98**  
Peas and mushrooms cooked to perfection in tasty gravy.

**Aloo Gobi Matar** **R98**  
Cauliflower, potatoes and peas in a tasty masala gravy.

**Vegetable Makhnie** **R98**  
Fresh vegetables cooked in tasty butter & tomato gravy.

**Navrattan Curry** **R103**  
Fresh vegetables cooked in cashew nuts and cream.

**Paneer Masala** **R103**  
Indian cottage cheese cooked in a thick onion based sauce.

**Seasonal Vegetables** **R98**

## SEA FOOD

**Fish Curry** **R139**  
Pieces of kingklip spiced and prepared in a delicious gravy.

**Prawn Masala** **R149**  
Queen prawns cooked in a special blend of spices.

**Prawn Vindaloo** **R149**  
Queen prawn prepared with mustard seeds, whole red chillies and spices.

**Prawn Korma** **R149**  
Slightly sweet, queen prawns cooked in a rich cream and cashew nut sauce.

**Prawn Makhnie** **R149**  
Queen prawns cooked in a tomato and butter sauce.

**Breads** **R22**  
*Assorted indian breads, from the clay oven.*

**Roti, Romali Roti & Naan**  
**Butter Naan**  
**Garlic Naan**  
**Kashmiri Naan**  
Crushed fruit & nuts.  
**Rogani Parantha**  
Sesame seeds.  
**Laccha Parantha**  
**Peshawari Naan**  
Crushed cashew nuts & coconut.

## SALADS & RAITA

**Green Salad** **R45**  
**Tandoori Chicken Salad** **R69**  
**Sambhal Platter** **R35**  
**Cucumber Raita** **R35**  
**Papadoms** **R6**  
**Paneer Salad** **R74**  
Indian cottage cheese.

## RICE SPECIALITIES

**Prawn Biryani** **R149**  
**Fish Biryani** **R139**  
**Lamb Biryani** **R134**  
**Chicken Biryani** **R119**  
**Vegetable Biryani** **R109**  
**Vegetable Rice** **R50**  
**Kashmiri Pulow** **R55**

گوزل جی