

GHAZAL

STARTERS

- 4 Samosas R54**
Chicken, Mince or Vegetable
- Chicken Pops R74**
Six deep-fried chicken wings contains MSG
- Chicken Risme Kebab R74**
Skewered, boneless chicken pieces marinated in yoghurt with rare herbs
- Chicken Tikka R74**
Boneless chicken pieces marinated overnight in exotic spices
- Lamb Shish Kebab R74**
Skewered & spiced Lamb mince grilled in the tandoor
- Mixed Platter for 1 R74**
A mix of badjia, padoka, chicken tikka, shish kebab, chicken risme kebab and a samosa of your choice
- Onion Badjia R54**
Deep-fried onion, potato, chickpea flour and herb dumpling
- Pakodas R54**
Battered, deep-fried, sliced potatoes
- Paneer Tikka R74**
Marinated, skewered Indian Cottage cheese, onion, green & red pepper roasted in the clay oven
- Tandoori Queen Prawns R89**
Four queen prawns, marinated in herbs & spices, grilled in the clay oven.
- Extra Sauce R40**

CHICKEN

- Chicken Curry R165**
Traditional chicken in a tasty gravy
- Chicken Korma R165**
Chicken in a rich cream & cashew nut gravy
- Chicken Madras R165**
South-Indian style chicken with mustard seeds and coconut
- Chicken Makhnie R165**
Tender chicken pieces cooked in tomato and flavoured with butter, herbs & spices
- Chicken Palak R165**
Chicken with spinach and cream
- Chicken Tikka Masala R165**
Grilled chicken pieces in a rich flavoured tomato gravy
- Chicken Vindaloo R165**
Chicken with potatoes, mustard seeds and whole red chillies
- Extra Sauce R40**

LAMB

- Lamb Bhuna Gosht R195**
Lamb in a thick green pepper & onion gravy
- Lamb Curry R195**
Traditionally prepared lamb with potatoes
- Lamb Dal Gosht R195**
Lamb with traditional lentils, flavoured with herbs & spices
- Lamb Gosht Badami R195**
Lamb pieces in an almond & cream gravy
- Lamb Jal Frezi R195**
Lamb in a thick tomato gravy with pieces of green pepper
- Lamb Kadai R195**
Lamb with onions and green peppers
- Lamb Keema Masala R195**
Lamb mince with green peas
- Lamb Korma R195**
Boneless Lamb in a cashew nut & cream gravy
- Lamb Palak R195**
Lamb with spinach & cream
- Lamb Rogan Josh R195**
Traditional lamb curry on the bone.
- Lamb Vindaloo R195**
Lamb, potatoes, mustard seeds and whole red chillies
- Extra Sauce R40**

SEAFOOD

- Fish Curry R205**
Spiced Kingklip pieces in a delicious gravy
- Prawn Masala R205**
Queen prawns in a special blend of spices
- Prawn Vindaloo R205**
Queen prawns with spices, mustard seeds, and whole red chillies.
- Prawn Korma R205**
Queen prawns in a slightly sweet, rich cream and crushed cashew nut gravy
- Prawn Makhnie R205**
Queen prawns in a tomato and butter gravy
- Extra Sauce R40**

A JOURNEY OF INSPIRATION

Ghazal's North Indian Restaurant is one of South Africa's finest Indian restaurants.

Established in 2002, Ghazal's offers spectacular North Indian cuisine coupled with stylish décor, superb service and warm ambiance.

The sensational menu spans Chicken, Lamb, Seafood, Tandoori, Rice Specialities and Vegetable dishes along with salads, Raita and assorted breads.

Ghazal's prides itself on using only the finest ingredients and the best spices that India has to offer.

The Menu is complemented with a stellar selection of locally and internationally curated wines that pair perfectly with every dish.

For a long, lazy lunch, a special date night or even a boardroom meeting with a difference, Ghazal's in Bryanston and Melrose Arch will not disappoint you.



TANDOORI

- Chicken Tikka R159**
Boneless chicken pieces marinated overnight in exotic spices.
- Paneer Tikka R159**
Marinated, skewered, Indian cottage cheese, onion, green & red pepper, clay oven roasted
- Chicken Risme Kebab R159**
Boneless chicken pieces marinated in yoghurt and rare herbs
- Malai Chicken R159**
Half chicken marinated in yoghurt, garlic & ginger grilled in the tandoor
- Tandoori Chicken R159**
Half chicken marinated overnight in traditional spices, grilled in the tandoor
- Lamb Chops R174**
Marinated lamb chops with rare herbs grilled in the tandoor
- Lamb Shish Kebab R149**
Skewered Lamb Mince grilled in the tandoor
- Fish Tikka R205**
Kingklip pieces marinated in yoghurt & spices, roasted in the tandoor
- Tandoori Queen Prawns R215**
10 queen prawns marinated in herbs and spices, grilled in the tandoor
- Boti Kebab R230**
3 choice lamb chunk Kebabs (300g), marinated overnight and roasted in the tandoor

VEGETARIAN

- Paneer Palak R144**
Indian cottage cheese cooked in an exotic spinach gravy
- Paneer Makhnie R144**
Indian cottage cheese cooked in a tasty butter and tomato gravy
- Paneer Korma R144**
Indian cottage cheese cooked in a crushed cashew nut and cream gravy
- Vegetable Jal Frezi R144**
Mixed vegetables in a thick, tangy gravy
- Aloo Palak R144**
Cubed potatoes with spinach
- Mater Mushroom R144**
Peas and mushrooms in a tasty gravy
- Aloo Gobi Matar R144**
Cauliflower, potatoes and peas in a tasty masala gravy.
- Navrattan Curry R144**
Fresh vegetables with crushed cashew nuts and cream
- Paneer Masala R144**
Indian cottage cheese in a thick onion-based gravy
- Kahari Dal R139**
Yellow lentils fried with spices, onions & tomatoes
- Dal Makhnie R139**
Black lentils and red kidney beans tempered with cumin seeds
- Aloo Jeera R139**
Potatoes and Indian spices tempered with cumin seeds
- Bombay Potato R139**
Cubed potatoes, spiced and braised in a dry gravy
- Chana Masala R139**
Chickpeas in a tasty onion and tomato gravy
- Seasonal Vegetables R139**
- Extra Sauce R40**

RICE SPECIALITIES

Biryani

Biryani requires high-quality ingredients like aged basmati rice, fried onions, ghee, ginger, garlic, curd, saffron, powdered and whole spices, vegetables, marinated meat, or seafood all slow-cooked in layers

- Fish **R205** Prawn **R205**
Lamb **R195** Chicken **R195**
Vegetable **R139**

Vegetable Rice R65

Kashmiri Pulow R74

SALADS & RAITA

- Cucumber Raita R49**
Green Salad R59
Sambhal Platter R49

BREADS

Assorted traditional Indian breads fresh from the clay oven

- Naan Breads R36**
Butter | Garlic | Kashmiri Peshwari | Plain

Roti Breads

- Plain | Romali **R29**
Chickpea (Gluten Free) **R36**
Laccha Parantha **R36**

CHEF'S SPECIAL

- Chilli Chicken R165**
Marinated, boneless chicken, deep-fried with fresh green chilli & rare herbs, served with rice or naan (contains MSG)

