

# Starters

<b>Lamb Sheekh Kebab</b>	R 66.80
Cigarillos of lamb mince, mildly spiced with the garam masala of cinnamon, cardamoms and cloves. Mounted on skewers, then cooked to perfection in the Tandoor.	
<b>Tandoori Lamb Chops</b>	R 88.80
Pepper kissed lamb cutlets, tenderised with raw papaya and a marinade of cloves, nutmeg, cardamoms and yoghurt. Grilled in the Tandoori oven.	
<b>Murgh Malai Tikka</b>	R 56.80
Mildly spiced chicken breast pieces marinated in yoghurt, cream and cashew nuts. Grilled in the Tandoor.	
<b>Chicken Tikka</b>	R 52.80
Boneless chicken pieces marinated in yoghurt and spices then grilled in the Tandoor.	
<b>Tandoori Macchli</b>	R 80.80
Kingklip pieces marinated in chilli powder, ginger powder, fresh garlic, crushed mustard seeds and vinegar, then cooked in the Tandoori oven.	
<b>Tandoori Prawns</b>	R131.80
Prawn tails marinated in a citric blend of lemon juice, ajwain and garam masala. Grilled golden in the Tandoori oven.	
<b>Paneer Tikka</b>	R 68.80
Home-made Indian cheese marinated in spicy sauce and grilled with cubes of onion, tomato and green pepper.	
<b>Onion Pakora</b>	R 36.80
Crunchy, spicy and heavenly onion chilli bites.	
<b>Mixed Vegetable Tikki</b>	R 48.80
Fresh vegetables flavoured with roasted cumin and fresh coriander, fried golden brown.	
<b>Samoosas (Lamb / Chicken / Punjabi / Cheese &amp; Corn)</b>	R 48.80
A delicately home-made favourite served with tamarind chutney.	

# Lamb

<b>Lamb Roganjosh</b>	R118.80
Tender pieces of lamb cooked in brown onion paste with whole garam masala, chopped tomatoes, mixed spices and yoghurt. Garnished with fresh coriander.	
<b>Dahl Gosht</b>	R118.80
Tender pieces of lamb cooked with lentils, red chillies, cumin seeds and garlic.	
<b>Bhoona Gosht</b>	R118.80
Tender pieces of lamb cooked with a mixture of garlic, ginger, sundried coriander, turmeric powder and garam masala then sautéed in a yoghurt, onion and tomato gravy.	
<b>Lamb Vindaloo</b>	R118.80
A hot Goanese curry cooked with potatoes and mixture of red chillies, vinegar, cinnamon, cloves and cumin.	
<b>Saag Gosht</b>	R118.80
Tender pieces of lamb cooked in spinach gravy and spices. Tempered with cumin seeds and garnished with a touch of fresh cream.	
<b>Kaliya Kesar</b>	R118.80
Traditional Indian Royal lamb curry cooked in mildly spiced creamy gravy, coconut milk and cashew nut paste. Garnished with dry fruit.	
<b>Lamb Madras</b>	R118.80
Lamb cooked in a tomato and onion gravy flavoured with coconut and crushed roasted spices. Garnished with fresh coriander.	
<b>Lamb Chops Masala</b>	R116.80
Tender pieces of lamb chops marinated in Tikka spices, grilled in the Tandoor then cooked in masala gravy to perfection. Garnished with coriander and ginger.	
<b>Kerely Lamb</b>	R138.80
Lamb shank sautéed with whole garam masala, ginger and garlic then cooked in onion and tomato gravy on a slow fire.	
<b>Nizami Gosht Biryani</b>	R138.80
Pieces of lamb, cooked with fragrant basmati rice and spices, drizzled with aromatic oil and fresh herbs. Served with mixed Raita.	

# Chicken

<b>Chicken Tikka Masala</b>	R88.80
Boneless pieces of chicken cooked in the Tandoori oven, and then simmered in a creamy onion and tomato gravy, flavoured with fenugreek seeds and cardamoms.	
<b>Murgh Shahi Korma</b>	R88.80
Chicken cooked in a mild creamy cashew nut and yoghurt gravy, flavoured with saffron and garnished with dry fruit.	
<b>Butter Chicken</b>	R88.80
Marinated pieces of chicken breast cooked in a butter and creamy tomato gravy. Garnished with a touch of fresh cream.	
<b>Murgh Bhoona</b>	R88.80
Pieces of chicken cooked with a mixture of garlic, ginger, sundried coriander, turmeric powder and garam masala then sautéed in yoghurt and tomato gravy.	
<b>Chicken Vindaloo</b>	R88.80
Boneless chicken cooked in mixture of hot red chilli gravy with potatoes cinnamon, cloves, cumin seeds, and garnished with shredded ginger and fried chillies.	
<b>Murgh Madras</b>	R88.80
Chicken pieces cooked in a tomato and onion gravy flavoured with coconut and crushed roasted spices. Garnished with fresh coriander.	
<b>Chicken Karai</b>	R88.80
Chicken pieces cooked with onion, green pepper, and tomatoes sautéed with freshly crushed spices.	
<b>Chooze Ka Kurchan</b>	R88.80
Shredded chicken pieces cooked in traditional onion and tomato gravy.	
<b>Tandoori Chicken</b>	R118.80
Half a baby chicken marinated in lemon juice, ginger paste, yoghurt and spices, then grilled in the Tandoori oven, served with saffron rice and sambal salad.	
<b>Shai Murgh Biryani</b>	R98.80
Pieces of chicken, cooked with fragrant basmati rice and drizzled with aromatic oil and fresh herbs. Served with mixed Raita.	

# Seafood

<b>Jhinga Masala</b>	R138.80
Prawns cooked in a fresh tomato and onion gravy mixed with garlic, ginger and mixed spices. Garnished with fresh coriander.	
<b>Prawn Malai</b>	R138.80
Prawns cooked in a mildly spiced creamy and cashew nut gravy finished with almonds and flavoured with saffron.	
<b>Prawn Bhoona</b>	R138.80
Prawns cooked with a mixture of garlic, ginger, sundried coriander, turmeric powder and garam masala then sautéed in yoghurt and tomato gravy.	
<b>Prawn Madras</b>	R138.80
A Southern Indian style of prawn curry, cooked with crushed roasted spices in a tomato and onion gravy tempered with curry leaves.	
<b>Chefs Special</b>	R137.80
A delectable combination of prawns and chicken fillets cooked in a mixture of spices and tomato gravy garnished with fresh coriander.	
<b>Macchli Pepper Fry</b>	R118.80
Fish pieces cooked with crushed pepper simmered in a toasted brown onion and tomato gravy with a tempering of mustard seeds, curry leaves and whole red chillies.	
<b>Fish Malabhar</b>	R118.80
Fish pieces cooked in a ground mixture of fresh coconut, chilli, coriander, cumin seeds, somph, mustard seeds, garlic and curry leaves.	
<b>Goanese Crab Curry</b>	R128.80
Crab pieces in the shell, cooked in tomato gravy with mixed spices. Garnished with fresh coriander and a touch of fresh cream.	
<b>Nawabi Jhinga Biryani</b>	R158.80
Prawns cooked with fragrant basmati rice on a slow heat and drizzled with aromatic oil and fresh herbs. Served with a mint Raita.	

# Vegetarian

<b>Palak Paneer</b>	R86.80
Home-made cottage cheese cooked with spinach, tempered with garlic and cumin and garnished with a touch of cream.	
<b>Paneer Makhni</b>	R86.80
Home-made cottage cheese simmered in a spicy tomato and creamy butter gravy.	
<b>Paneer Simla Mirch</b>	R86.80
Home-made cottage cheese cooked with green pepper, onions and tomato in a spicy gravy.	
<b>Paneer Bhurji</b>	R86.80
Home-made cottage cheese scrambled with fresh vegetables and spices.	
<b>Subz Mela</b>	R78.80
A melange of mixed vegetables cooked in a spicy tomato gravy finished with fenugreek. Garnished with fresh cream.	
<b>Muttar Mushroom</b>	R78.80
Peas and mushroom cooked in a brown gravy with a touch of garam masala and cream.	
<b>Gobi Muttar</b>	R78.80
Cauliflower and peas simmered in a tomato and onion gravy with ginger, garlic and a touch of garam masala.	
<b>Channa Masala</b>	R78.80
Chickpeas cooked in a masala of onions, tomatoes, chilli and ginger.	
<b>Dahl Makhni</b>	R78.80
Black lentils cooked overnight on a slow fire with herbs and sun dried spices. Finished with fresh cream and butter.	
<b>Saag Aloo</b>	R72.80
Diced potatoes cooked in a spinach gravy, tempered with garlic and cumin.	

# *Vegetarian*

<b>Tadka Dahl</b>	R72.80
Yellow lentils tempered with garlic and cumin seeds. Garnished with fried chilli.	
<b>Bombay Aloo</b>	R72.80
Potato cubes tossed with brown onion, cumin seeds & amchoor.	
<b>Makai Dhingri</b>	R78.80
Sweet corns and mushrooms cooked in a tomato and onion gravy.	
<b>Aloo Muttar</b>	R72.80
Peas and potato cooked in home-style traditional gravy.	
<b>Subzi Ki Biryani</b>	R88.80
Vegetables cooked with fragrant basmati rice and aromatic spices. Served with mixed Raita.	

# *Salad*

<b>Garden Green Salad</b>	R44.80
Cucumber, tomato, mixed peppers and red onion, served on bed of lettuce. Garnished with feta cheese, olives and tossed with herb dressing.	
<b>Channa Chat</b>	R44.80
Chickpeas mixed with sambal salad and herbs.	
<b>Kachumber Salad</b>	R38.80
Julienne strips of cucumber, carrots, onion, tomato and green pepper tossed in lemon juice and olive oil. Garnished with fresh coriander.	
<b>Sambal Salad</b>	R16.80
Finely chopped tomato, cucumber & onion spiced with chat masala.	
<b>Chicken Tikka Salad</b>	R54.80
Strips of Chicken Tikka pieces with lettuce, cucumber, tomato, onion and fresh coriander. Served with a yoghurt dressing.	

# Rice & Breads

## Rice

<b>Basmati</b>	Fragrant steamed Basmati rice.	R16.80
<b>Peas Pilau</b>	Basmati rice cooked & tempered with fresh peas.	R24.80
<b>Saffron Pilau</b>	Basmati rice flavoured with saffron.	R24.80
<b>Jeera Pilau</b>	Basmati rice tempered with cumin seeds.	R24.80
<b>Kashmiri Pilau</b>	Basmati rice cooked with dry fruit.	R34.80

## Naan

<b>Plain Naan</b>	Unleavened traditional bread, fresh from the oven.	R13.80
<b>Butter Naan</b>	Naan brushed with Ghee (Indian Butter).	R15.80
<b>Garlic Naan</b>	Naan topped with garlic and brushed with butter.	R16.80
<b>Chilli Naan</b>	Traditional Naan topped with chopped chillies.	R16.80
<b>Peshwari Naan</b>	Sweet Naan stuffed with sultanas and cashew nuts.	R28.80
<b>Rogani Naan</b>	Naan topped with sesame seeds.	R16.80

## Roti

<b>Tandoori Roti</b>	Whole wheat bread.	R13.80
<b>Butter Roti</b>	Whole wheat Tandoori roti brushed with butter.	R15.80
<b>Roomali Roti</b>	Home-made thinly rolled bread.	R19.80

## Paratha

<b>Laccha Paratha</b>	White bread made in layers, brushed with butter.	R22.80
<b>Pudhina Paratha</b>	Brown bread made in layers topped with mint.	R22.80
<b>Aloo Paratha</b>	Naan stuffed with spicy potatoes.	R28.80

# Accompaniments

<b>Plain Yoghurt</b>	R24.80
Home-made yoghurt.	
<b>Cucumber Raita</b>	R28.80
Home-made yoghurt with freshly sliced cucumber.	
<b>Mixed Raita</b>	R28.80
Chopped tomato, onion and cucumber mixed in yoghurt.	
<b>Mint and Coriander Raita</b>	R28.80
Home-made yoghurt with fresh mint & coriander leaves.	
<b>Plain Papadum</b>	R 9.80
Tandoori roasted papadum.	
<b>Pickles</b>	R12.80
Home-made lemon pickle.	
<b>Onion &amp; Chilli</b>	R12.80
Sliced onion rings with green chillies and lemon.	
<b>Sweet Fruit Chutney</b>	R12.80
Sweet peach chutney.	
<b>Chopped Chilli</b>	R12.80
Fresh chopped chilli.	
<b>Tamarind Chutney</b>	R16.80
Home-made tamarind chutney.	
<b>Hot Chilli Chutney</b>	R16.80
Home-made chilli chutney.	

10% service charge will be added on final bill of 6 guests or more.