



The Finest North Indian Cuisine

Should you have any food allergies

please can you make your waiter aware of them.

Please note that we do not allow sharing of main courses.

We are Halaal friendly and we do not allow the consumption of food from outside the premises.

One portion of complimentary popadoms and sambals are served on arrival per a table.

10% Service charge for tables of 6 or more – no cheques accepted.

Starters - Garam Suruat

Vegetable Pakoda	68
Mixed vegetables fried in chana flour and spices	
Vegetable Kaju Rolls – Portion of 4	70
Chopped mixed vegetables with spices and green chilli, rolled with crushed cashew nuts and deep fried	
Samosas – Portion of 6	65
Choice of: Mince, Chicken, Cheese and Corn or Potato	
Onion Bhaji	55
Sliced onion, flavoured with Ajwain, gram flour and chef's secret spices and deep fried	
Prawn Koliwada – Portion of 6	138
Marinated prawns in chef's secret spices and deep fried	
Mixed Meat Starter Platter (For 2)	228
An assorted platter consisting of: Chicken Cheese, Chicken Tikka, Lamb Boti Kebabs and Samosas	

“Starters from our Indian Tandoor Ovens”

Indian Tandoor Starters

Vegetable & Paneer

Paneer - Homemade Indian cottage cheese

Paneer Shashlik	90
Cubes of cottage cheese coated with an exotic green marinade cooked on a skewer	
Tandoor Paneer Tikka	90
Cubes of cottage cheese, peppers, onion and tomato marinated with special Indian herbs cooked on a skewer	
Tandoori Mushroom	90
Mushrooms marinated with a cream based sauce	
Mixed Vegetable Starter Platter (For 2)	175
An assorted platter consisting of: Paneer Shashlik, Tandoori Mushrooms, Vegetable Kaju Rolls, Cheese and Corn samosas	



Indian Tandoor Starters continued

Chicken

Chicken Garlic	97
Chicken pieces marinated with cashews & garlic	
Chicken Drumsticks - Portion of 4	90
Chicken drumsticks in a mild cashew marinade	
Chicken Cheese	97
Chicken pieces cooked with cashews, Indian herbs and cheddar, mild and delicate flavour	
Chicken Tikka	97
Chicken Tikka pieces marinated in spices and yoghurt	
Chicken Makrana	97
Chicken pieces, marinated with cashews and black pepper	
Reshami Kebab	97
Chicken pieces with cashew nuts and gram flour and chef's secret spices	

Lamb

Garlic Lamb Tikka	135
Lamb pieces cooked traditionally in tandoor	
Lamb Boti Kebab	135
Succulent lamb pieces, marinated in yoghurt and blended spices.	

Salads

Spicy Chicken Salad	88
Mixed peppers, onion, tomato on a bed of lettuce topped with strips of Spicy chicken drizzled in a yoghurt based dressing	
Mixed Vegetable Garden Salad	78
Mixed peppers, onion, cucumber, cocktail tomatoes on a bed of lettuce topped with a vinaigrette dressing	



Main Courses

“from our Indian Tandoor Ovens”

Vegetarian

Paneer - Homemade Indian cottage cheese

Paneer Sashlik	125
Cubes of cottage cheese with an exotic green marinade cooked on a skewer	
Tandoori Mushroom	120
Mushrooms marinated in a cream based sauce cooked on a skewer	
Paneer Tikka	125
Cubes of cottage cheese, capsicum, onion and tomato marinated with special Indian herbs cooked on a skewer	

Chicken

Tandoori Chicken	
Chicken on the bone marinated in yoghurt and perfected in the tandoor (Please allow for cooking time)	
	Full 178
	Half 125
Chicken Garlic	158
Chicken pieces marinated with garlic	
Chicken Drumsticks – Portion of 6	150
Chicken drumsticks in a mild cashew marinade	
Chicken Cheese	158
Chicken pieces cooked with Indian herbs and cheddar, mild and delicate flavour	
Chicken Tikka	158
Chicken Tikka pieces marinated in spices and yoghurt	
Chicken Makrana	158
Chicken pieces, marinated with cashews and black pepper	
Reshami Kebab	158
Chicken pieces with cashew nuts and gram flour and chef's secret spices	

Meat

Garlic Lamb Tikka	198
Lamb pieces cooked traditionally in the tandoor	
Afgani Lamb Chops - portion of 5	255
Lamb chops perfected in a classical yoghurt marinade	
Lamb Boti Kebab	198
Lamb pieces marinated in Indian herbs, ginger and garlic paste, cooked in the tandoor	



Main Courses continued “from our Indian Tandoor Ovens”

Seafood

Tandoori Prawns	269
8 Tiger prawns cooked to perfection in our tandoor, Served with savoury rice and lemon garlic butter sauce,	
Chilli Tiger Prawns	269
8 Tiger prawns in red chilli marinade, served with savoury rice	
Fish Tikka	269
Kingklip marinated in yoghurt spices and Ajwain	

Main Course Curries

All dishes served with plain Basmatic Rice
Curries are served with a choice of mild, medium, hot or Indian hot

Vegetarian, Paneer and Daal

Paneer - Homemade Indian cottage cheese

Chana Masala	115
Chickpeas cooked in a tomato and onion based gravy	
Paneer Makhani	145
Cubes of cottage cheese cooked in a gravy	
Daal Makhani	125
Black lentils cooked in a tomato based gravy	
Palak Paneer	145
Cubes of homemade cottage cheese cooked with spinach	
Dingri Matar	145
Combination of mushroom and pea curry	
Vegetable Tawa	125
Mixed vegetables stir fried in a tomato gravy	
Navrathan Korma	145
Mixed vegetables in a creamy cashew nut gravy (mild/medium)	
Daal Fry	125
Yellow lentils tempered with cumin and garlic	
Daal Tadka	135
Yellow lentils tempered with mustard seeds, garlic	
Paneer Karma	160
Cubes of homemade cottage cheese, cooked in a creamy cashew nut gravy	
Paneer Kadaai	145
Cubes of homemade cottage cheese, stir fried with onion, peppers and tomato gravy seasoned with chef's secret spices	
Paneer Tikka Masala	145
Cubes of homemade cottage cheese cooked in a tomato and onion thick gravy	
Paneer Lababdar	145
Cubes of homemade cottage cheese in a tomato and onion creamy gravy	



Main Course Curries continued

All dishes served with plain Basmati Rice
Curries are served with a choice of mild, medium, hot or Indian hot

Seafood

Prawn Korma	250
Prawns cooked in a cashew nut gravy (mild/medium)	
Prawn Masala	250
Prawns in a spicy thick onion and tomato gravy	
Prawn Curry	250
Prawns in a coconut cream and onion gravy	
Prawn Vindaloo	250
Prawns cooked in an extremely hot curry	
Fish Curry	220
Kingklip cooked in a coconut cream, mustard and onion gravy	

Chicken

Butter Chicken	185
Chicken tikka in a creamy tomato and cashew nut based gravy (mild/medium)	
Chicken Korma	185
Chicken pieces in a creamy cashew nut based gravy flavoured with fenugreek (mild/medium)	
Chicken Tikka Masala	185
Chicken Tikka cooked in a clay oven, then turned into a curry using thick fresh onions, peppers and tomatoes.	
Chicken Lababdar	185
Chicken Tikka in tomato, onion and creamy gravy	
Chicken Madras	185
Chicken pieces cooked in coconut and onion based gravy	
Chicken Jal Frezi	185
Chicken pieces in a creamy tomato and onion gravy. Garnished with julienne tomato, onion & peppers	
Kasoori Chicken	185
Chicken pieces with an onion and nut based gravy with fenugreek flavours	
Chicken Kadai	185
Chicken pieces with julienne peppers, onions and tomato in a Kadai Masala sauce	
Chicken Vindaloo	185
Extremely hot chicken curry	



Main Course Curries continued

*All dishes served with plain Basmati Rice
Curries are served with a choice of mild, medium, hot or Indian hot*

Lamb

Lamb Rogan Josh	228
Lamb pieces cooked with Indian spices and onion gravy	
Lamb Vindaloo	228
Extremely hot lamb curry	
Lamb Korma	228
Lamb pieces in a creamy cashew nut gravy flavoured with fenugreek (mild/medium)	
Bhunna Gosht	228
Lamb pieces in a spicy thick gravy	
Lamb Patiala	228
Lamb pieces curry cooked with ginger and onion gravy	
Gosht Sagwala	228
Lamb pieces cooked in a spinach based gravy	
Daal Gosht	228
Lamb pieces cooked with yellow lentils	
Lamb Masala	228
Lamb pieces in a thick curry with onions and tomato	
Lamb Kasoori	228
Lamb pieces with cashew nut based sauce and fenugreek	
Lamb Kadai	228
Lamb pieces with julienne peppers, onions and tomato in a Kadai Masala sauce	
Lamb Madras	228
Lamb pieces cooked in coconut and onion based gravy	
Lamb Chop Masala	259
4 Lamb chops cooked in the tandoor oven then cooked in a thick onion and tomato Masala based gravy	
Lamb Lababdar	228
Lamb pieces cooked in a tomato, onion and creamy gravy	



Biryani

Chicken Biryani	186
Basmati rice prepared with chicken pieces	
Lamb Biryani	220
Basmati rice prepared with lamb pieces	
Vegetable Biryani	148
Basmati rice prepared with mixed vegetables	
Prawn Biryani	238
Basmati rice prepared with 6 prawns	

Extras

Extra Prawns - Portion of 6 for Biryani only	142
Bombay Potato	83
Potatoes stir fried with cumin, garlic and coconut cream	
Aloo Gobi	95
Potato and cauliflower fried with selected Indian spices.	
Extra Sauces - 250 ml per portion	110
Basmati Rice	38
Steamed Basmati Rice	
Saffron Rice	48
Basmati Rice steamed in saffron	
Jeerra Pulao	48
Basmati rice fried with jeerra and onions	
Vegetable Pulao	59
Basmati rice slow cooked with mixed vegetables	
Sambals	44
<u>Either</u> cucumber salad, chutney or mint sauce	
Plain Yoghurt	38
Plain home made yoghurt	
Cucumber Raita	48
Plain home made yoghurt with cucumber	
Pineapple Raita	59
Plain home made yoghurt with pineapple	
Flavoured Achhar	44
Subject to availability	
Lassie (salty, sweet & mango)	48
A delicious Indian yoghurt based drink	
Popadom - Portion of 2	6



Breads

Plain Naan	32
Bread baked in a clay oven	
Butter Naan	37
Bread baked in a clay oven and brushed with butter	
Garlic Naan	39
Bread topped with garlic, coriander baked in a clay oven and brushed with butter	
Tandoori Roti	29
Round bread made with brown flour and baked in a clay oven	
Rogani Naan	40
Bread topped with sesame seeds and spices	
Aloo Paratha Naan	50
Spiced mashed potatoes stuffed in a round bread and baked in a clay oven	
Lachcha Paratha	50
Layered bread baked in a clay oven	
Peshwari Naan	56
Round shaped bread, stuffed with chopped nuts, baked in a clay oven	
Cheese and Garlic Naan	56
Round shaped bread, stuffed with cheddar cheese and topped with crushed garlic baked in a clay oven	
Cheese and Chilli Naan	60
Round shaped bread, stuffed with cheddar cheese and topped with cut chilli baked in a clay oven	
Cheese Paratha	50
Round bread, stuffed with cheddar cheese and baked in a clay oven	
Extra Chopped Chilli added to Breads	7

Rumali Roti

*Traditional thin flatbread
(To be ordered by special request)*

Plain Romali	50
Butter Romali	50



Dessert

Chocolate Volcano	55
A rich chocolate soufflé served with vanilla ice cream	
Chocolate Mousse	44
Served with vanilla ice cream	
Pistachio Kulfi	55
Milk, pistachio and almond	
Bombay Crushed Falooda	45
An ice cream based dessert with subja seeds, rose syrup, and china grass	
Ice Cream	40
Vanilla, Chocolate, Strawberry	
Grandilla Fridge Cheesecake	50
Tangy and smooth with crumb base	
Cookies and Cream	50
Cookies chopped into a fluffy white mousse	
Kahwa (Indian Masala Tea)	45
An incredible Indian tea made with Indian herbs.	