



## 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.

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

### Starters - Garam Suruat

Vegetable Pakoda	58
Mixed vegetables fried in chana flour and spices	
Vegetable Kaju Rolls – Portion of 4	60
Chopped mixed vegetables with spices and green chilli, rolled with crushed cashew nuts and deep fried	
Samosas – Portion of 6	55
Choice of: Mince, Chicken, Cheese and Corn or Potato	
Onion Bhaji	50
Sliced onion, flavoured with Ajwain, gram flour and chef's secret spices and deep fried	
Prawn Koliwada – Portion of 6	115
Marinated prawns in chef's secret spices and deep fried	
Mixed Meat Starter Platter (For 2)	185
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	80
Cubes of cottage cheese coated with an exotic green marinade cooked on a skewer	
Tandoor Paneer Tikka	80
Cubes of cottage cheese, peppers, onion and tomato marinated with special Indian herbs cooked on a skewer	
Tandoori Mushroom	85
Mushrooms marinated with a cream based sauce	
Mixed Vegetable Starter Platter (For 2)	150
An assorted platter consisting of: Paneer Shashlik, Tandoori Mushrooms, Vegetable Kaju Rolls, Cheese and Corn samosas	



## Indian Tandoor Starters continued

### Chicken

Chicken Garlic	85
Chicken pieces marinated with cashews & garlic	
Chicken Drumsticks - Portion of 4	85
Chicken drumsticks in a mild cashew marinade	
Chicken Cheese	85
Chicken pieces cooked with cashews, Indian herbs and cheddar, mild and delicate flavour	
Chicken Tikka	85
Chicken Tikka pieces marinated in spices and yoghurt	
Chicken Makrana	85
Chicken pieces, marinated with cashews and black pepper	
Reshami Kebab	85
Chicken pieces with cashew nuts and gram flour and chef's secret spices	

### Lamb

Garlic Lamb Tikka	115
Lamb pieces cooked traditionally in tandoor	
Lamb Boti Kebab	115
Succulent lamb pieces, marinated in yoghurt and blended spices.	

### Salads

Spicy Chicken Salad	80
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	65
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	110
Cubes of cottage cheese with an exotic green marinade cooked on a skewer	
Tandoori Mushroom	110
Mushrooms marinated in a cream based sauce cooked on a skewer	
Paneer Tikka	110
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 160
	Half 110
Chicken Garlic	135
Chicken pieces marinated with garlic	
Chicken Drumsticks – Portion of 6	125
Chicken drumsticks in a mild cashew marinade	
Chicken Cheese	135
Chicken pieces cooked with Indian herbs and cheddar, mild and delicate flavour	
Chicken Tikka	135
Chicken Tikka pieces marinated in spices and yoghurt	
Chicken Makrana	135
Chicken pieces, marinated with cashews and black pepper	
Reshami Kebab	135
Chicken pieces with cashew nuts and gram flour and chef's secret spices	

### Meat

Garlic Lamb Tikka	165
Lamb pieces cooked traditionally in the tandoor	
Afgani Lamb Chops - portion of 5	195
Lamb chops perfected in a classical yoghurt marinade	
Lamb Boti Kebab	165
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	225
8 Tiger prawns cooked to perfection in either our tandoor marinade, lemon & butter or garlic butter sauce, served with savoury rice	
Chilli Tiger Prawns	225
8 Shelled prawns in red chilli marinade, served with savoury rice	
Fish Tikka	175
Kingklip marinated in yoghurt spices and Ajwain	

### Main Course Curries

*All dishes served with plain Basmati 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	95
Chickpeas cooked in a tomato and onion based gravy	
Paneer Makhani	120
Cubes of cottage cheese cooked in a gravy	
Daal Makhani	100
Black lentils cooked in a tomato based gravy	
Palak Paneer	120
Cubes of homemade cottage cheese cooked with spinach	
Dingri Matar	120
Combination of mushroom and pea curry	
Vegetable Tawa	100
Mixed vegetables stir fried in a tomato gravy	
Navrathan Korma	120
Mixed vegetables in a creamy cashew nut gravy (mild/medium)	
Daal Fry	100
Yellow lentils tempered with cumin and garlic	
Paneer Kadaai	120
Cubes of homemade cottage cheese, stir fried with onion, peppers and tomato gravy seasoned with chef's secret spices	
Paneer Tikka Masala	120
Cubes of homemade cottage cheese cooked in a tomato and onion thick gravy	
Paneer Lababdar	120
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	205
Prawns cooked in a cashew nut gravy (mild/medium)	
Prawn Masala	205
Prawns in a spicy thick onion and tomato gravy	
Prawn Curry	205
Prawns in a coconut cream and onion gravy	
Fish Curry	180
Kingklip cooked in a coconut cream, mustard and onion gravy	

### Chicken

Butter Chicken	150
Chicken tikka in a creamy tomato and cashew nut based gravy (mild/medium)	
Chicken Korma	150
Chicken pieces in a creamy cashew nut based gravy flavoured with fenugreek (mild/medium)	
Chicken Tikka Masala	150
Chicken Tikka cooked in a clay oven, then turned into a curry using thick fresh onions, peppers and tomatoes.	
Chicken Lababdar	150
Chicken Tikka in tomato, onion and creamy gravy	
Chicken Madras	150
Chicken pieces cooked in coconut and onion based gravy	
Chicken Jal Frezi	150
Chicken pieces in a creamy tomato and onion gravy. Garnished with julienne tomato, onion & peppers	
Kasoori Chicken	150
Chicken pieces with an onion and nut based gravy with fenugreek flavours	
Chicken Kadai	150
Chicken pieces with julienne peppers, onions and tomato in a Kadai Masala sauce	
Chicken Vindaloo	150
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	185
Lamb pieces cooked with Indian spices and onion gravy	
Lamb Vindaloo	185
Extremely hot lamb curry	
Lamb Korma	185
Lamb pieces curry in a creamy cashew nut gravy flavoured with fenugreek (mild/medium)	
Bhunna Gosht	185
Lamb pieces in a spicy thick gravy	
Lamb Patiala	185
Lamb pieces curry cooked with ginger and onion gravy	
Gosht Sagwala	185
Lamb pieces cooked in a spinach based gravy	
Daal Gosht	185
Lamb pieces cooked with yellow lentils	
Lamb Masala	185
Lamb pieces in thick curry with onions and tomato	
Lamb Kasoori	185
Lamb pieces with cashew nut based sauce and fenugreek	
Lamb Kadai	185
Lamb pieces with julienne peppers, onions and tomato in a Kadai Masala sauce	
Lamb Madras	185
Lamb pieces cooked in coconut and onion based gravy	
Lamb Chop Masala	205
4 Lamb chops cooked in the tandoor oven then cooked in a thick onion and tomato Masala based gravy	



## Biryani

Chicken Biryani	150
Basmati rice prepared with chicken pieces	
Lamb Biryani	165
Basmati rice prepared with lamb pieces	
Vegetable Biryani	120
Basmati rice prepared with mixed vegetables	
Prawn Biryani	195
Basmati rice prepared with 6 prawns	

## Extras

Extra Prawns - Portion of 6 for Biryani only	115
Bombay Potato	70
Potatoes stir fried with cumin, garlic and coconut cream	
Aloo Gobi	85
Potato and cauliflower fried with selected Indian spices.	
Extra Sauces - 250 ml per portion	100
Basmati Rice	32
Steamed Basmati Rice	
Saffron Rice	38
Basmati Rice steamed in saffron and fried onion	
Jeerra Pulao	38
Basmati rice fried with jeerra and onions	
Vegetable Pulao	48
Basmati rice slow cooked with mixed vegetables	
Sambals	38
<u>Either</u> cucumber salad, chutney or mint sauce	
Plain Yoghurt	33
Plain home made yoghurt	
Cucumber Raita	42
Plain home made yoghurt with cucumber	
Pineapple Raita	48
Plain home made yoghurt with pineapple	
Flavoured Achhar	35
Subject to availability	
Lassie (salty, sweet & mango)	40
A delicious Indian yoghurt based drink	



## Breads

Plain Naan	30
Bread baked in a clay oven	
Butter Naan	35
Bread baked in a clay oven and brushed with butter	
Garlic Naan	37
Bread topped with garlic, coriander baked in a clay oven and brushed with butter	
Tandoori Roti	26
Round bread made with brown flour and baked in a clay oven	
Rogani Naan	38
Bread topped with sesame seeds and spices	
Aloo Paratha Naan	48
Spiced mashed potatoes stuffed in a round bread and baked in a clay oven	
Lachcha Paratha	48
Layered bread baked in a clay oven	
Peshwari Naan	53
Round shaped bread, stuffed with chopped nuts, baked in a clay oven	
Cheese and Garlic Naan	53
Round shaped bread, stuffed with cheddar cheese and topped with crushed garlic baked in a clay oven	
Cheese Paratha	48
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	48
Butter Romali	48





## Dessert

Chocolate Volcano	50
A rich chocolate soufflé served with vanilla ice cream	
Chocolate Mousse	40
Served with vanilla ice cream	
Pistachio Kulfi	45
Milk, pistachio and almond	
Bombay Crushed Falooda	40
An ice cream based dessert with subja seeds, rose syrup, and china grass	
Ice Cream	35
Vanilla, Chocolate, Strawberry	
Grandilla Fridge Cheesecake	45
Tangy and smooth with crumb base	
Cookies and Cream	45
Cookies chopped into a fluffy white mousse	
Kahwa (Indian Masala Tea)	35
An incredible Indian tea made with Indian herbs.	