

Starters

Vegetable Kaju Rolls – Portion of 4	58
Chopped mixed vegetables with spices, mint, and green chilli, rolled with crushed cashew nuts and deep fried	
Samosas – Portion of 6	53
Choice of: Mince, Chicken, Cheese and Corn or Potatoes	
Onion Bhaji	50
Sliced onion, battered with ajwain, atta flour and secret spices	
Prawn Koliwada	95
Marinated prawns in chef's secret spices and deep fried	

Salads

Spicy Chicken	80
Mixed peppers, onion, tomato on a bed of lettuce topped with strips of spicy chicken drizzled in a yoghurt dressing	
Mixed Vegetable Garden Salad	60
Mixed peppers, onions, cucumber, tomatoes on a bed of lettuce topped with a vinaigrette dressing	

Curries

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

Vegetable

Paneer Makhani	115
Cubes of Cottage cheese cooked in a gravy	
Daal Makhani	100
Black lentils cooked in a tomato based gravy	
Palak Paneer	115
Home-made Indian cheese cooked with spinach	
Navrathan Korma	115
Mixed vegetables in a creamy cashew nut gravy	
Dingri Matar	115
Combination of mushroom and pea curry	
Paneer Tikka Masala	115
Home-made cottage cheese cooked in a tomato and onion gravy	
Aloo Gobi	85
Potato and cauliflower fried with selected Indian spices	
Bombay Potato	70
Potato stir fried with cumin, garlic and crushed chilli	
Paneer Kadaai	115
Home-made cottage cheese stir-fried with onion, peppers and tomato gravy seasoned with chef's secret spices	

Chicken

Butter Chicken	145
Chicken tikka in a creamy tomato and cashew nut based gravy	
Chicken Korma	145
Chicken in a creamy cashew nut gravy flavoured with mace and cardamom	
Chicken Tikka Masala	145
Chicken Tikka cooked in a clay oven, then turned into a curry using a thick fresh tomato gravy	
Chicken Madras ~ Chicken curry in coconut	145
Chicken Jal Frezi	145
Chicken cubes in a creamy tomato and onion gravy Garnished with diced tomato, onion and peppers	
Chicken Lababdar	145
Chicken Tikka in tomato, onion and creamy gravy	
Chicken Kasoori	145
Cubes of chicken breast fillet in a cashew nut gravy with fenugreek flavours	
Chicken Kadaai	145
Cubes of chicken fillet with julienne peppers, onion and tomato in a kadaai masala sauce	
Chicken Vindaloo	145
Extremely hot chicken curry	

Lamb

Lamb Rogan Josh - with Indian spices and yoghurt	180
Lamb Vindaloo ~ Extremely hot lamb curry	180
Lamb Korma	180
Lamb curry in a creamy cashew nut gravy	
Bhunna Gosht ~ Lamb in a spicy thick gravy	180
Gosht Sagwala ~ Lamb cooked in a spinach based gravy	180
Daal Gosht	180
Lamb cubes cooked with gram lentils in a tomato and onion based gravy, finished with a hint of garam masala	
Lamb Kasoori	180
Lamb cubes in a cashew nut gravy with fenugreek flavours	
Lamb Kadaai	180
Lamb cubes with Julienne peppers, onion and tomato in a kadaai masala sauce	
Lamb Masala	180
Lamb in thick curry with onion and tomato	
Lamb Madras	180
Lamb curry in coconut	
Lamb Chop Masala	200
4 Lamb chops cooked in the tandoor oven then cooked in thick onion and tomato masala based gravy	

Seafood

Prawn Masala	200
In a spicy thick onion and tomato gravy	
Prawn Curry	200
Prawns in a spicy coconut curry with tamarind	
Fish Curry	180
Kingklip seasoned with mustard and fenugreek	
Prawn Korma	200
Prawns cooked in an Indian white sauce	

Indian Tandoor Main Course

Vegetarian

Paneer Sashlik	105
Cottage cheese with an exotic green marinade cooked on a skewer	
Paneer Di Soti Boti	105
Cubes of cottage cheese, peppers, onion and tomato marinated with special Indian herbs cooked on a skewer	
Tandoori Mushroom	105
A combination of mushrooms, nuts and herbs grilled in tandoor	

Chicken

Tandoori Chicken	
Chicken marinated in yoghurt and perfected in the tandoor	
	Full 155
	Half 105
Chicken Drumsticks	115
Chicken drumsticks in a mild cashew marinade	
Chicken Cheese	126
Chicken cooked with Indian herbs and cheddar, mild and delicate flavour	
Chicken Tikka	126
Chicken, marinated in Indian herbs, cooked in tandoor	

Meat

Garlic Lamb Tikka	160
Lamb picatta cooked traditionally in tandoor	
Afgani Lamb Chops	195
5 Lamb chops perfected in a classical yoghurt marinade	
Lamb Boti Kebab	160
Lamb kebabs marinated in Indian herbs, ginger, and garlic paste and saffron, cooked in tandoor	

Seafood

Tandoori Garlic Prawn	215
8 Tiger prawns in a tandoor marinade with savoury rice	
Fish Tikka	180
Kingklip marinated with chickpea flour and ajwain	



Rice

Basmati Rice	30
Steamed Basmati Rice	
Saffron Rice	38
Basmati Rice steamed in saffron and fried onion	
Jeera Pulao	38
Basmati rice fried with jeera and onions	
Vegetable Pulao	45
Basmati rice slow cooked with mixed vegetable	
Chicken Biryani	145
Basmati rice prepared with chicken and saffron	
Lamb Biryani	160
Basmati rice prepared with lamb and saffron	
Vegetable Biryani	120
Basmati rice prepared with mixed vegetables and saffron	
Prawn Biryani	190
Basmati rice prepared with prawns and saffron	

Breads

Plain Naan ~ Bread baked in a clay oven	28
Butter Naan	30
Bread baked in a clay oven and brushed with butter	
Garlic Naan	34
Bread topped with garlic, coriander and brushed with butter	
Tandoori Roti	23
Round bread made with wheat flour	
Rogani Naan	35
Bread topped with sesame seeds and spices	
Aloo Paratha Naan	45
Spiced mashed potatoes stuffed in a round bread	
Peshawari Naan	50
Round shaped bread, stuffed with chopped nuts and sultanas	
Cheese and Garlic Naan	50
Round shaped bread, stuffed with garlic and cheddar cheese	

Extras

Cucumber Raita	40
Plain home made yoghurt with cucumber	
Sambals	35
A selection of kuchumber salad, chutney and mint sauce	
Pineapple Raita	45
Plain home-made yoghurt with pineapple	
Mango Acchar	35
Subject fo availability	

Platters

Meat Platter	180
Assorted platter of Chicken Cheese, Chicken Tikka, Lamb Boti Kebab, Mince and Chicken Samosas	
Vegetable Platter	145
Assorted platter of Paneer Sashlik, Tandoori mushroom, Vegetable Kaju Rolls, Cheese and Corn Samosas	



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A tempting collection of prawns, fish, chicken, lamb and vegetable curries made with selected fine Indian herbs and spices. Exotic Kebabs cooked in "Indian Tandoor" "Clay Ovens".

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7 Days a week

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(Ground Floor Southern Sun Hotel)