

Starters

Vegetable Kaju Rolls – Portion of 4	55
Chopped mixed vegetables with spices, mint, and green chilli, rolled with crushed cashew nuts and deep fried	
Samosas – Portion of 6	50
Choice of: Mince, Chicken, Cheese and Corn or Potatoes	
Onion Bhaji	45
Sliced onion, battered with ajwain, atta flour and secret spices	
Prawn Koliwada	90
Marinated prawns in chef's secret spices and deep fried	

Salads

Spicy Chicken	75
Mixed peppers, onion, tomato on a bed of lettuce topped with strips of spicy chicken drizzled in a yoghurt dressing	
Mixed Vegetable Garden Salad	50
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	100
Cubes of Cottage cheese cooked in a gravy	
Daal Makhani	90
Black lentils cooked in a tomato based gravy	
Palak Paneer	100
Home-made Indian cheese cooked with spinach	
Navrathan Korma	100
Mixed vegetables in a creamy cashew nut gravy	
Dingri Matar	100
Combination of mushroom and pea curry	
Paneer Tikka Masala	100
Home-made cottage cheese cooked in a tomato and onion gravy	
Aloo Gobi	75
Potato and cauliflower fried with selected Indian spices	
Bombay Potato	60
Potato stir fried with cumin, garlic and crushed chilli	
Paneer Kadaai	100
Home-made cottage cheese stir-fried with onion, peppers and tomato gravy seasoned with chef's secret spices	



Chicken

Butter Chicken	130
Chicken tikka in a creamy tomato and cashew nut based gravy	
Chicken Korma	130
Chicken in a creamy cashew nut gravy flavoured with mace and cardamom	
Chicken Tikka Masala	130
Chicken Tikka cooked in a clay oven, then turned into a curry using a thick fresh tomato gravy	
Chicken Madras ~ Chicken curry in coconut	130
Chicken Jal Frezi	130
Chicken cubes in a creamy tomato and onion gravy Garnished with diced tomato, onion and peppers	
Chicken Lababdar	130
Chicken Tikka in tomato, onion and creamy gravy	
Chicken Kasoori	130
Cubes of chicken breast fillet in a cashew nut gravy with fenugreek flavours	
Chicken Kadaai	130
Cubes of chicken fillet with julienne peppers, onion and tomato in a kadaai masala sauce	
Chicken Vindaloo	130
Extremely hot chicken curry	

Lamb

Lamb Rogan Josh - with Indian spices and yoghurt	160
Lamb Vindaloo ~ Extremely hot lamb curry	160
Lamb Korma	160
Lamb curry in a creamy cashew nut gravy	
Bhunna Gosht ~ Lamb in a spicy thick gravy	160
Gosht Sagwala ~ Lamb cooked in a spinach based gravy	160
Daal Gosht	160
Lamb cubes cooked with gram lentils in a tomato and onion based gravy, finished with a hint of garam masala	
Lamb Kasoori	160
Lamb cubes in a cashew nut gravy with fenugreek flavours	
Lamb Kadaai	160
Lamb cubes with Julienne peppers, onion and tomato in a kadaai masala sauce	
Lamb Masala	160
Lamb in thick curry with onion and tomato	
Lamb Madras	160
Lamb curry in coconut	
Lamb Chop Masala	180
4 Lamb chops cooked in the tandoor oven then cooked in thick onion and tomato masala based gravy	



Seafood

Prawn Masala	180
In a spicy thick onion and tomato gravy	
Prawn Curry	180
Prawns in a spicy coconut curry with tamarind	
Fish Curry	160
Kingklip seasoned with mustard and fenugreek	
Prawn Korma	180
Prawns cooked in an Indian white sauce	

Indian Tandoor Main Course

Vegetarian

Paneer Sashlik	95
Cottage cheese with an exotic green marinade cooked on a skewer	
Paneer Di Soti Boti	95
Cubes of cottage cheese, peppers, onion and tomato marinated with special Indian herbs cooked on a skewer	
Tandoori Mushroom	95
A combination of mushrooms, nuts and herbs grilled in tandoor	

Chicken

Tandoori Chicken	Full 140 Half 90
Chicken marinated in yoghurt and perfected in the tandoor	
Chicken Drumsticks	105
Chicken drumsticks in a mild cashew marinade	
Chicken Cheese	115
Chicken cooked with Indian herbs and cheddar, mild and delicate flavour	
Chicken Tikka	115
Chicken, marinated in Indian herbs, cooked in tandoor	

Meat

Garlic Lamb Tikka	145
Lamb picatta cooked traditionally in tandoor	
Afgani Lamb Chops	175
5 Lamb chops perfected in a classical yoghurt marinade	
Lamb Boti Kebab	145
Lamb kebabs marinated in Indian herbs, ginger, and garlic paste and saffron, cooked in tandoor	

Seafood

Tandoori Garlic Prawn	195
8 Tiger prawns in a tandoor marinade with savoury rice	
Fish Tikka	145
Kingklip marinated with chickpea flour and ajwain	



Rice

Basmati Rice	25
Steamed Basmati Rice	
Saffron Rice	35
Basmati Rice steamed in saffron and fried onion	
Jeera Pulao	35
Basmati rice fried with jeera and onions	
Vegetable Pulao	40
Basmati rice slow cooked with mixed vegetable	
Chicken Biryani	130
Basmati rice prepared with chicken and saffron	
Lamb Biryani	145
Basmati rice prepared with lamb and saffron	
Vegetable Biryani	110
Basmati rice prepared with mixed vegetables and saffron	
Prawn Biryani	170
Basmati rice prepared with prawns and saffron	

Breads

Plain Naan ~ Bread baked in a clay oven	24
Butter Naan	25
Bread baked in a clay oven and brushed with butter	
Garlic Naan	30
Bread topped with garlic, coriander and brushed with butter	
Tandoori Roti	20
Round bread made with wheat flour	
Rogani Naan	30
Bread topped with sesame seeds and spices	
Aloo Paratha Naan	40
Spiced mashed potatoes stuffed in a round bread	
Peshawari Naan	45
Round shaped bread, stuffed with chopped nuts and sultanas	
Cheese and Garlic Naan	45
Round shaped bread, stuffed with garlic and cheddar cheese	

Extras

Cucumber Raita	35
Plain home made yoghurt with cucumber	
Sambals	30
A selection of kuchumber salad, chutney and mint sauce	
Pineapple Raita	40
Plain home-made yoghurt with pineapple	
Mango Acchar	30
Subject fo availability	

Platters

Meat Platter	160
Assorted platter of Chicken Cheese, Chicken Tikka, Lamb Boti Kebab, Mince and Chicken Samosas	
Vegetable Platter	130
Assorted platter of Paneer Sashlik, Tandoori mushroom, Vegetable Kaju Rolls, Cheese and Corn Samosas	



FUNCTIONS AND OUTSIDE
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newlands@bihari.co.za

www.bihari.co.za



bihari restaurant
take aways

Newlands
021 674 7186

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".

Our food is strictly Halaal.

We cater for children, special functions, weddings, birthdays and corporate functions.

*Open for Lunch and Dinner
7 Days a week*

Main Road, Newlands
(Ground Floor Southern Sun Hotel)