

Starters

Vegetable Kaju Rolls – Portion of 4	75
Chopped mixed vegetables with spices, mint, and green chilli, rolled with crushed cashew nuts and deep fried	
Samosas – Portion of 6	72
Choice of: Mince, Chicken, Cheese and Corn or Potatoes	
Onion Bhaji	65
Sliced onion, battered with ajwain, atta flour and secret spices	
Prawn Koliwada	150
Marinated prawns in chef’s secret spices and deep fried	

Salads

Spicy Chicken	100
Mixed peppers, onion, tomato on a bed of lettuce topped with strips of spicy chicken drizzled in a yoghurt dressing	
Mixed Vegetable Garden Salad	80
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	165
Cubes of Cottage cheese cooked in a gravy	
Daal Makhani	145
Black lentils cooked in a tomato based gravy	
Palak Paneer	165
Home-made Indian cheese cooked with spinach	
Navrathan Korma	165
Mixed vegetables in a creamy cashew nut gravy	
Dingri Matar	165
Combination of mushroom and pea curry	
Paneer Tikka Masala	165
Home-made cottage cheese cooked in a tomato and onion gravy	
Aloo Gobi	120
Potato and cauliflower fried with selected Indian spices	
Bombay Potato	100
Potato stir fried with cumin, garlic and crushed chilli	
Paneer Kadaai	165
Home-made cottage cheese stir-fried with onion, peppers and tomato gravy seasoned with chef’s secret spices	

Chicken

Butter Chicken	195
Chicken tikka in a creamy tomato and cashew nut based gravy	
Chicken Korma	195
Chicken in a creamy cashew nut gravy flavoured with mace and cardamom	
Chicken Tikka Masala	195
Chicken Tikka cooked in a clay oven, then turned into a curry using a thick fresh tomato gravy	
Chicken Madras ~ Chicken curry in coconut	195
Chicken Jal Frezi	195
Chicken cubes in a creamy tomato and onion gravy Garnished with diced tomato, onion and peppers	
Chicken Lababdar	195
Chicken Tikka in tomato, onion and creamy gravy	
Chicken Kasoori	195
Cubes of chicken breast fillet in a cashew nut gravy with fenugreek flavours	
Chicken Kadaai	195
Cubes of chicken fillet with julienne peppers, onion and tomato in a kadaai masala sauce	
Chicken Vindaloo	195
Extremely hot chicken curry	

Lamb

Lamb Rogan Josh - with Indian spices and yoghurt	239
Lamb Vindaloo ~ Extremely hot lamb curry	239
Lamb Korma	239
Lamb curry in a creamy cashew nut gravy	
Bhunna Gosht ~ Lamb in a spicy thick gravy	239
Gosht Sagwala ~ Lamb cooked in a spinach based gravy	239
Daal Gosht	239
Lamb cubes cooked with gram lentils in a tomato and onion based gravy, finished with a hint of garam masala	
Lamb Kasoori	239
Lamb cubes in a cashew nut gravy with fenugreek flavours	
Lamb Kadaai	239
Lamb cubes with Julienne peppers, onion and tomato in a kadaai masala sauce	
Lamb Masala	239
Lamb in thick curry with onion and tomato	
Lamb Madras	239
Lamb curry in coconut	
Lamb Chop Masala	255
4 Lamb chops cooked in the tandoor oven then cooked in thick onion and tomato masala based gravy	

Seafood

Prawn Masala	290
In a spicy thick onion and tomato gravy	
Prawn Curry	290
Prawns in a spicy coconut curry with tamarind	
Fish Curry	275
Kingklip seasoned with mustard and fenugreek	
Prawn Korma	290
Prawns cooked in an Indian white sauce	

Indian Tandoor Main Course Vegetarian

Paneer Di Soti Boti	145
Cubes of cottage cheese, peppers, onion and tomato marinated with special Indian herbs cooked on a skewer	
Tandoori Mushroom	145
A combination of mushrooms, nuts and herbs grilled in tandoor	

Chicken

Tandoori Chicken		
Chicken marinated in yoghurt and perfected in the tandoor	Full	200
	Half	150
Chicken Cheese		175
Chicken cooked with Indian herbs and cheddar, mild and delicate flavour		
Chicken Tikka		170
Chicken, marinated in Indian herbs, cooked in tandoor		

Meat

Garlic Lamb Tikka	246
Lamb picatta cooked traditionally in tandoor	
Afgani Lamb Chops	288
5 Lamb chops perfected in a classical yoghurt marinade	
Lamb Boti Kebab	246
Lamb kebabs marinated in Indian herbs, ginger, and garlic paste and saffron, cooked in tandoor	

Seafood

Tandoori Garlic Prawn	295
8 Tiger prawns in a tandoor marinade with savoury rice	
Fish Tikka	275
Kingklip marinated with chickpea flour and ajwain	



Rice

Basmati Rice	45
Steamed Basmati Rice	
Saffron Rice	55
Basmati Rice steamed in saffron and fried onion	
Jeera Pulao	53
Basmati rice fried with jeera and onions	
Vegetable Pulao	65
Basmati rice slow cooked with mixed vegetable	
Chicken Biryani	210
Basmati rice prepared with chicken and saffron	
Lamb Biryani	238
Basmati rice prepared with lamb and saffron	
Vegetable Biryani	178
Basmati rice prepared with mixed vegetables and saffron	
Prawn Biryani	268
Basmati rice prepared with prawns and saffron	

Breads

Plain Naan ~ Bread baked in a clay oven	41
Butter Naan	46
Bread baked in a clay oven and brushed with butter	
Garlic Naan	50
Bread topped with garlic, coriander and brushed with butter	
Tandoori Roti	41
Round bread made with wheat flour	
Rogani Naan	50
Bread topped with sesame seeds and spices	
Aloo Paratha Naan	53
Spiced mashed potatoes stuffed in a round bread	
Peshawari Naan	65
Round shaped bread, stuffed with chopped nuts and sultanas	
Cheese and Garlic Naan	65
Round shaped bread, stuffed with garlic and cheddar cheese	

Extras

Cucumber Raita	55
Plain home made yoghurt with cucumber	
Sambals	50
A selection of kuchumber salad, chutney and mint sauce	
Mango Acchar	50
Subject fo availability	

Platters

Meat Platter	250
Assorted platter of Chicken Cheese, Chicken Tikka, Lamb Boti Kebab, Mince and Chicken Samosas	
Vegetable Platter	205
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".
Our food is strictly Halaal.

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(Ground Floor Southern Sun Hotel)