



## 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	72
Mixed vegetables fried in chana flour and spices	
Vegetable Kaju Rolls – Portion of 4	74
Chopped mixed vegetables with spices and green chilli, rolled with crushed cashew nuts and deep fried	
Samosas – Portion of 6	70
Choice of: Mince, Chicken, Cheese and Corn or Potato	
Onion Bhaji	60
Sliced onion, flavoured with Ajwain, gram flour and chef's secret spices and deep fried	
Prawn Koliwada – Portion of 6	155
Marinated prawns in chef's secret spices and deep fried	
Mixed Meat Starter Platter (For 2)	245
An assorted platter consisting of: Chicken Cheese, Chicken Tikka, Lamb Boti Kebabs and Samosas	
Patties	70
5 Traditional Indian Potato Coconut fried balls made with fresh coconut, coriander, crushed almonds cashew nuts, green chilli, garlic, ginger and lemon juice.	

*“Starters from our Indian Tandoor Ovens”*

### Indian Tandoor Starters

#### Vegetable & Paneer

Paneer - Homemade Indian cottage cheese

Paneer Shashlik	100
Cubes of cottage cheese coated with an exotic green marinade cooked on a skewer	
Tandoor Paneer Tikka	100
Cubes of cottage cheese, peppers, onion and tomato marinated with special Indian herbs cooked on a skewer	
Tandoori Mushroom	100
Mushrooms marinated with a cream based sauce	
Mixed Vegetable Starter Platter (For 2)	190
An assorted platter consisting of: Paneer Shashlik, Tandoori Mushrooms, Vegetable Kaju Rolls, Cheese and Corn samosas	



## Indian Tandoor Starters continued

### Chicken

Chicken Garlic	105
Chicken pieces marinated with cashews & garlic	
Chicken Cheese	105
Chicken pieces cooked with cashews, Indian herbs and cheddar, mild and delicate flavour	
Chicken Tikka	105
Chicken Tikka pieces marinated in spices and yoghurt	
Chicken Makrana	105
Chicken pieces, marinated with cashews and black pepper	
Reshami Kebab	105
Chicken pieces with cashew nuts and gram flour and chef's secret spices	

### Lamb

Garlic Lamb Tikka	145
Lamb pieces cooked traditionally in tandoor	
Lamb Boti Kebab	145
Succulent lamb pieces, marinated in yoghurt and blended spices.	

### Salads

Spicy Chicken Salad	93
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	83
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	138
Cubes of cottage cheese with an exotic green marinade cooked on a skewer	
Tandoori Mushroom	133
Mushrooms marinated in a cream based sauce cooked on a skewer	
Paneer Tikka	138
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 190
	Half 138
Chicken Garlic	170
Chicken pieces marinated with garlic	
Chicken Cheese	170
Chicken pieces cooked with Indian herbs and cheddar, mild and delicate flavour	
Chicken Tikka	170
Chicken Tikka pieces marinated in spices and yoghurt	
Chicken Makrana	170
Chicken pieces, marinated with cashews and black pepper	
Reshami Kebab	170
Chicken pieces with cashew nuts and gram flour and chef's secret spices	

### Meat

Garlic Lamb Tikka	215
Lamb pieces cooked traditionally in the tandoor	
Afgani Lamb Chops - portion of 5	275
Lamb chops perfected in a classical yoghurt marinade	
Lamb Boti Kebab	215
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	290
8 Tiger prawns cooked to perfection in our tandoor, Served with savoury rice and lemon garlic butter sauce,	
Chilli Tiger Prawns	290
8 Tiger prawns in red chilli marinade, served with savoury rice	
Fish Tikka	290
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	127
Chickpeas cooked in a tomato and onion based gravy	
Paneer Makhani	159
Cubes of cottage cheese cooked in a gravy	
Daal Makhani	135
Black lentils cooked in a tomato based gravy	
Palak Paneer	159
Cubes of homemade cottage cheese cooked with spinach	
Dingri Matar	159
Combination of mushroom and pea curry	
Vegetable Tawa	135
Mixed vegetables stir fried in a tomato gravy	
Navrathan Korma	159
Mixed vegetables in a creamy cashew nut gravy (mild/medium)	
Daal Fry	135
Yellow lentils tempered with cumin and garlic	
Daal Tadka	145
Yellow lentils tempered with mustard seeds, garlic	
Paneer Korma	174
Cubes of homemade cottage cheese, cooked in a creamy cashew nut gravy	
Paneer Kadaai	159
Cubes of homemade cottage cheese, stir fried with onion, peppers and tomato gravy seasoned with chef's secret spices	
Paneer Tikka Masala	159
Cubes of homemade cottage cheese cooked in a tomato and onion thick gravy	
Paneer Lababdar	159
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	273
Prawns cooked in a cashew nut gravy (mild/medium)	
Prawn Masala	273
Prawns in a spicy thick onion and tomato gravy	
Prawn Curry	273
Prawns in a coconut cream and onion gravy	
Prawn Vindaloo	273
Prawns cooked in an extremely hot curry	
Fish Curry	273
Kingklip cooked in a coconut cream, mustard and onion gravy	

### Chicken

Butter Chicken	204
Chicken tikka in a creamy tomato and cashew nut based gravy (mild/medium)	
Chicken Korma	204
Chicken pieces in a creamy cashew nut based gravy flavoured with fenugreek (mild/medium)	
Chicken Tikka Masal	204
Chicken Tikka cooked in a clay oven, then turned into a curry using thick fresh onions, peppers and tomatoes.	
Chicken Lababdar	204
Chicken Tikka in tomato, onion and creamy gravy	
Chicken Madras	204
Chicken pieces cooked in coconut and onion based gravy	
Chicken Jal Frezi	204
Chicken pieces in a creamy tomato and onion gravy. Garnished with julienne tomato, onion & peppers	
Kasoori Chicken	204
Chicken pieces with an onion and nut based gravy with fenugreek flavours	
Chicken Kadai	204
Chicken pieces with julienne peppers, onions and tomato in a Kadai Masala sauce	
Chicken Vindaloo	204
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	249
Lamb pieces cooked with Indian spices and onion gravy	
Lamb Vindaloo	249
Extremely hot lamb curry	
Lamb Korma	249
Lamb pieces in a creamy cashew nut gravy flavoured with fenugreek (mild/medium)	
Bhunna Gosht	249
Lamb pieces in a spicy thick gravy	
Lamb Patiala	249
Lamb pieces curry cooked with ginger and onion gravy	
Gosht Sagwala	249
Lamb pieces cooked in a spinach based gravy	
Daal Gosht	249
Lamb pieces cooked with yellow lentils	
Lamb Masala	249
Lamb pieces in a thick curry with onions and tomato	
Lamb Kasoori	249
Lamb pieces with cashew nut based sauce and fenugreek	
Lamb Kadai	249
Lamb pieces with julienne peppers, onions and tomato in a Kadai Masala sauce	
Lamb Madras	249
Lamb pieces cooked in coconut and onion based gravy	
Lamb Chop Masala	280
4 Lamb chops cooked in the tandoor oven then cooked in a thick onion and tomato Masala based gravy	
Lamb Lababdar	249
Lamb pieces cooked in a tomato, onion and creamy gravy	



## Biryani

Chicken Biryani	205
Basmati rice prepared with chicken pieces	
Lamb Biryani	242
Basmati rice prepared with lamb pieces	
Vegetable Biryani	165
Basmati rice prepared with mixed vegetables	
Prawn Biryani	259
Basmati rice prepared with 6 prawns	

## Extras

Extra Prawns - Portion of 6 for Biryani only	159
Bombay Potato	93
Potatoes stir fried with cumin, garlic and coconut cream	
Aloo Gobi	100
Potato and cauliflower fried with selected Indian spices.	
Extra Sauces - 250 ml per portion	116
Basmati Rice	43
Steamed Basmati Rice	
Saffron Rice	53
Basmati Rice steamed in saffron	
Jeerra Pulao	53
Basmati rice fried with jeerra and onions	
Vegetable Pulao	67
Basmati rice slow cooked with mixed vegetables	
Sambals	51
<u>Either</u> cucumber salad or mint sauce	
Plain Yoghurt	43
Plain home made yoghurt	
Cucumber Raita	55
Plain home made yoghurt with cucumber	
Flavoured Achhar	51
Subject to availability	
Lassie (salty, sweet & mango)	51
A delicious Indian yoghurt based drink	
Popadom - Portion of 2	8



## Breads

Plain Naan	36
Bread baked in a clay oven	
Butter Naan	41
Bread baked in a clay oven and brushed with butter	
Garlic Naan	45
Bread topped with garlic, coriander baked in a clay oven and brushed with butter	
Tandoori Roti	33
Round bread made with brown flour and baked in a clay oven	
Rogani Naan	45
Bread topped with sesame seeds and spices	
Aloo Paratha Naan	56
Spiced mashed potatoes stuffed in a round bread and baked in a clay oven	
Lachcha Paratha	56
Layered bread baked in a clay oven	
Peshwari Naan	62
Round shaped bread, stuffed with chopped nuts, baked in a clay oven	
Cheese and Garlic Naan	62
Round shaped bread, stuffed with cheddar cheese and topped with crushed garlic baked in a clay oven	
Cheese and Chilli Naan	68
Round shaped bread, stuffed with cheddar cheese and topped with cut chilli baked in a clay oven	
Cheese Paratha	56
Round bread, stuffed with cheddar cheese and baked in a clay oven	
Extra Chopped Chilli added to Breads	10

## Rumali Roti

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

Plain Romali	57
Butter Romali	57

“ Please ask your waiter about our frozen take-away cook-in sauces”





## Dessert

Chocolate Volcano	65
A rich chocolate soufflé served with vanilla ice cream	
Chocolate Mousse	55
Served with vanilla ice cream	
Pistachio or Mango Kulfi	66
Home made traditional Indian Kulfi ice cream.	
Bombay Crushed Falooda	55
An ice cream based dessert with subja seeds, rose syrup, and china grass	
Ice Cream	48
Vanilla, Chocolate, Strawberry	
Lemon Fridge Cheesecake	60
Tangy and smooth with crumb base	
Cookies and Cream	60
Cookies chopped into a fluffy white mousse	
Kahwa (Indian Masala Tea)	52
An incredible Indian tea made with Indian herbs.	