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
Mixed vegetables fried in chana flour and spices

Vegetable Kaju Rolls – Portion of 4
Chopped mixed vegetables with spices and green chilli, rolled with crushed cashew nuts and deep fried

Samoosas – Portion of 6
Choice of: Mince, Chicken, Cheese and Corn or Potato

Onion Bhaji
Sliced onion, flavoured with Ajwain, gram flour and chef’s secret spices and deep fried

Prawn Koliwada – Portion of 6
Marinated prawns in chef’s secret spices and deep fried

Mixed Meat Starter Platter (For 2)
An assorted platter consisting of: Chicken Cheese, Chicken Tikka, Lamb Boti Kebabs and Samoosas

“Starters from our Indian Tandoor Ovens”

Indian Tandoor Starters

Vegetable & Paneer

Paneer Shashlik
Cubes of cottage cheese coated with an exotic green marinade cooked on a skewer

Tandoor Paneer Tikka
Cubes of cottage cheese, peppers, onion and tomato marinated with special Indian herbs cooked on a skewer

Tandoori Mushroom
Mushrooms marinated with a cream based sauce

Mixed Vegetable Starter Platter (For 2)
An assorted platter consisting of: Paneer Shashlik, Tandoori Mushrooms, Vegetable Kaju Rolls, Cheese and Corn samosas
Indian Tandoor Starters continued

Chicken

Chicken Garlic
Chicken pieces marinated with cashews & garlic
97

Chicken Drumsticks - Portion of 4
Chicken drumsticks in a mild cashew marinade
90

Chicken Cheese
Chicken pieces cooked with cashews, Indian herbs and cheddar, mild and delicate flavour
97

Chicken Tikka
Chicken Tikka pieces marinated in spices and yoghurt
97

Chicken Makrana
Chicken pieces, marinated with cashews and black pepper
97

Reshami Kebab
Chicken pieces with cashew nuts and gram flour and chef’s secret spices
97

Lamb

Garlic Lamb Tikka
Lamb pieces cooked traditionally in tandoor
135

Lamb Boti Kebab
Succulent lamb pieces, marinated in yoghurt and blended spices.
135

Salads

Spicy Chicken Salad
Mixed peppers, onion, tomato on a bed of lettuce topped with strips of Spicy chicken drizzled in a yoghurt based dressing
88

Mixed Vegetable Garden Salad
Mixed peppers, onion, cucumber, cocktail tomatoes on a bed of lettuce topped with a vinaigrette dressing
78
Main Courses
“from our Indian Tandoor Ovens”

Vegetarian
Paneer - Homemade Indian cottage cheese

Paneer Sashlik
Cubes of cottage cheese with an exotic green marinade cooked on a skewer
125

Tandoori Mushroom
Mushrooms marinated in a cream based sauce cooked on a skewer
120

Paneer Tikka
Cubes of cottage cheese, capsicum, onion and tomato
marinated with special Indian herbs cooked on a skewer
125

Chicken
Tandoori Chicken
Chicken on the bone marinated in yoghurt and
perfected in the tandoor (Please allow for cooking time)
Full 178
Half 125

Chicken Garlic
Chicken pieces marinated with garlic
158

Chicken Drumsticks – Portion of 6
Chicken drumsticks in a mild cashew marinade
150

Chicken Cheese
Chicken pieces cooked with Indian herbs and cheddar, mild and
delicate flavour
158

Chicken Tikka
Chicken Tikka pieces marinated in spices and yoghurt
158

Chicken Makrana
Chicken pieces, marinated with cashews and black pepper
158

Reshami Kebab
Chicken pieces with cashew nuts and gram flour and chef’s secret spices
158

Meat

Garlic Lamb Tikka
Lamb pieces cooked traditionally in the tandoor
198

Afgani Lamb Chops - portion of 5
Lamb chops perfected in a classical yoghurt marinade
255

Lamb Boti Kebab
Lamb pieces marinated in Indian herbs, ginger and garlic paste,
cooked in the tandoor
198
Main Courses continued
“from our Indian Tandoor Ovens”

Seafood

Tandoori Prawns
8 Tiger prawns cooked to perfection in our tandoor.
Served with savoury rice and lemon garlic butter sauce.

Chilli Tiger Prawns
8 Tiger prawns in red chilli marinade, served with savoury rice

Fish Tikka
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
Chickpeas cooked in a tomato and onion based gravy

Paneer Makhani
Cubes of cottage cheese cooked in a gravy

Daal Makhani
Black lentils cooked in a tomato based gravy

Palak Paneer
Cubes of homemade cottage cheese cooked with spinach

Dingri Matar
Combination of mushroom and pea curry

Vegetable Tawa
Mixed vegetables stir fried in a tomato gravy

Navrathan Korma
Mixed vegetables in a creamy cashew nut gravy (mild/medium)

Daal Fry
Yellow lentils tempered with cumin and garlic

Daal Tadka
Yellow lentils tempered with mustard seeds, garlic

Paneer Karma
Cubes of homemade cottage cheese, cooked in a creamy cashew nut gravy

Paneer Kadaai
Cubes of homemade cottage cheese, stir fried with onion, peppers and tomato gravy seasoned with chef’s secret spices

Paneer Tikka Masala
Cubes of homemade cottage cheese cooked in a tomato and onion thick gravy

Paneer Lababdar
Cubes of homemade cottage cheese in a tomato and onion creamy gravy
Main Course Curries continued

All dishes served with plain Basmatic Rice
Curries are served with a choice of mild, medium, hot or Indian hot

Seafood

Prawn Korma 250
Prawns cooked in a cashew nut gravy (mild/medium)
Prawn Masala 250
Prawns in a spicy thick onion and tomato gravy
Prawn Curry 250
Prawns in a coconut cream and onion gravy
Prawn Vindaloo 250
Prawns cooked in an extremely hot curry
Fish Curry 220
Kingklip cooked in a coconut cream, mustard and onion gravy

Chicken

Butter Chicken 185
Chicken tikka in a creamy tomato and cashew nut based gravy (mild/medium)
Chicken Korma 185
Chicken pieces in a creamy cashew nut based gravy flavoured with fenugreek (mild/medium)
Chicken Tikka Masala 185
Chicken Tikka cooked in a clay oven, then turned into a curry using thick fresh onions, peppers and tomatoes.
Chicken Lababdar 185
Chicken Tikka in tomato, onion and creamy gravy
Chicken Madras 185
Chicken pieces cooked in coconut and onion based gravy
Chicken Jal Frezi 185
Chicken pieces in a creamy tomato and onion gravy. Garnished with julienne tomato, onion & peppers
Kasoori Chicken 185
Chicken pieces with an onion and nut based gravy with fenugreek flavours
Chicken Kadai 185
Chicken pieces with julienne peppers, onions and tomato in a Kadai Masala sauce
Chicken Vindaloo 185
Extremely hot chicken curry
Main Course Curries continued

All dishes served with plain Basmatic Rice
Curries are served with a choice of mild, medium, hot or Indian hot

**Lamb**

Lamb Rogan Josh 228
Lamb pieces cooked with Indian spices and onion gravy

Lamb Vindaloo 228
Extremely hot lamb curry

Lamb Korma 228
Lamb pieces in a creamy cashew nut gravy flavoured with fenugreek (mild/medium)

Bhunna Gosht 228
Lamb pieces in a spicy thick gravy

Lamb Patiala 228
Lamb pieces curry cooked with ginger and onion gravy

Gosht Sagwala 228
Lamb pieces cooked in a spinach based gravy

Daal Gosht 228
Lamb pieces cooked with yellow lentils

Lamb Masala 228
Lamb pieces in a thick curry with onions and tomato

Lamb Kasoori 228
Lamb pieces with cashew nut based sauce and fenugreek

Lamb Kadai 228
Lamb pieces with julienne peppers, onions and tomato in a Kadai Masala sauce

Lamb Madras 228
Lamb pieces cooked in coconut and onion based gravy

Lamb Chop Masala 259
4 Lamb chops cooked in the tandoor oven then cooked in a thick onion and tomato Masala based gravy

Lamb Lababdar 228
Lamb pieces cooked in a tomato, onion and creamy gravy
Biryani

Chicken Biryani  186
Basmati rice prepared with chicken pieces

Lamb Biryani  220
Basmati rice prepared with lamb pieces

Vegetable Biryani  148
Basmati rice prepared with mixed vegetables

Prawn Biryani  238
Basmati rice prepared with 6 prawns

Extras

Extra Prawns - Portion of 6 for Biryani only  142

Bombay Potato  83
Potatoes stir fried with cumin, garlic and coconut cream

Aloo Gobi  95
Potato and cauliflower fried with selected Indian spices.

Extra Sauces - 250 ml per portion  110

Basmati Rice  38
Steamed Basmati Rice

Saffron Rice  48
Basmati Rice steamed in saffron

Jeerra Pulao  48
Basmati rice fried with jeerra and onions

Vegetable Pulao  59
Basmati rice slow cooked with mixed vegetables

Sambals  44
Either cucumber salad, chutney or mint sauce

Plain Yoghurt  38
Plain home made yoghurt

Cucumber Raita  48
Plain home made yoghurt with cucumber

Pineapple Raita  59
Plain home made yoghurt with pineapple

Flavoured Achhar  44
Subject to availability

Lassie (salty, sweet & mango)  48
A delicious Indian yoghurt based drink

Popadom - Portion of 2  6
Breads

Plain Naan 32
Bread baked in a clay oven

Butter Naan 37
Bread baked in a clay oven and brushed with butter

Garlic Naan 39
Bread topped with garlic, coriander baked in a clay oven and brushed with butter

Tandoori Roti 29
Round bread made with brown flour and baked in a clay oven

Rogani Naan 40
Bread topped with sesame seeds and spices

Aloo Paratha Naan 50
Spiced mashed potatoes stuffed in a round bread and baked in a clay oven

Lachcha Paratha 50
Layered bread baked in a clay oven

Peshwari Naan 56
Round shaped bread, stuffed with chopped nuts, baked in a clay oven

Cheese and Garlic Naan 56
Round shaped bread, stuffed with cheddar cheese and topped with crushed garlic baked in a clay oven

Cheese and Chilli Naan 60
Round shaped bread, stuffed with cheddar cheese and topped with cut chilli baked in a clay oven

Cheese Paratha 50
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 50
Butter Romali 50
<table>
<thead>
<tr>
<th>Dessert</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chocolate Volcano</td>
<td>55</td>
</tr>
<tr>
<td>A rich chocolate soufflé served with vanilla ice cream</td>
<td></td>
</tr>
<tr>
<td>Chocolate Mousse</td>
<td>44</td>
</tr>
<tr>
<td>Served with vanilla ice cream</td>
<td></td>
</tr>
<tr>
<td>Pistachio Kulfi</td>
<td>55</td>
</tr>
<tr>
<td>Milk, pistachio and almond</td>
<td></td>
</tr>
<tr>
<td>Bombay Crushed Falooda</td>
<td>45</td>
</tr>
<tr>
<td>An ice cream based dessert with subja seeds, rose syrup, and china grass</td>
<td></td>
</tr>
<tr>
<td>Ice Cream</td>
<td>40</td>
</tr>
<tr>
<td>Vanilla, Chocolate, Strawberry</td>
<td></td>
</tr>
<tr>
<td>Grandilla Fridge Cheesecake</td>
<td>50</td>
</tr>
<tr>
<td>Tangy and smooth with crumb base</td>
<td></td>
</tr>
<tr>
<td>Cookies and Cream</td>
<td>50</td>
</tr>
<tr>
<td>Cookies chopped into a fluffy white mousse</td>
<td></td>
</tr>
<tr>
<td>Kahwa (Indian Masala Tea)</td>
<td>45</td>
</tr>
<tr>
<td>An incredible Indian tea made with Indian herbs.</td>
<td></td>
</tr>
</tbody>
</table>