

## Starters

<b>Vegetable Kaju Rolls – Portion of 4</b>	<b>70</b>
Chopped mixed vegetables with spices, mint, and green chilli, rolled with crushed cashew nuts and deep fried	
<b>Samosas – Portion of 6</b>	<b>66</b>
Choice of: Mince, Chicken, Cheese and Corn or Potatoes	
<b>Onion Bhaji</b>	<b>60</b>
Sliced onion, battered with ajwain, atta flour and secret spices	
<b>Prawn Koliwada</b>	<b>130</b>
Marinated prawns in chef's secret spices and deep fried	

## Salads

<b>Spicy Chicken</b>	<b>83</b>
Mixed peppers, onion, tomato on a bed of lettuce topped with strips of spicy chicken drizzled in a yoghurt dressing	
<b>Mixed Vegetable Garden Salad</b>	<b>70</b>
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

<b>Paneer Makhani</b>	<b>148</b>
Cubes of Cottage cheese cooked in a gravy	
<b>Daal Makhani</b>	<b>128</b>
Black lentils cooked in a tomato based gravy	
<b>Palak Paneer</b>	<b>148</b>
Home-made Indian cheese cooked with spinach	
<b>Navrathan Korma</b>	<b>148</b>
Mixed vegetables in a creamy cashew nut gravy	
<b>Dingri Matar</b>	<b>148</b>
Combination of mushroom and pea curry	
<b>Paneer Tikka Masala</b>	<b>148</b>
Home-made cottage cheese cooked in a tomato and onion gravy	
<b>Aloo Gobi</b>	<b>110</b>
Potato and cauliflower fried with selected Indian spices	
<b>Bombay Potato</b>	<b>90</b>
Potato stir fried with cumin, garlic and crushed chilli	
<b>Paneer Kadaai</b>	<b>148</b>
Home-made cottage cheese stir-fried with onion, peppers and tomato gravy seasoned with chef's secret spices	

## Chicken

<b>Butter Chicken</b>	<b>182</b>
Chicken tikka in a creamy tomato and cashew nut based gravy	
<b>Chicken Korma</b>	<b>182</b>
Chicken in a creamy cashew nut gravy flavoured with mace and cardamom	
<b>Chicken Tikka Masala</b>	<b>182</b>
Chicken Tikka cooked in a clay oven, then turned into a curry using a thick fresh tomato gravy	
<b>Chicken Madras ~ Chicken curry in coconut</b>	<b>182</b>
<b>Chicken Jal Frezi</b>	<b>182</b>
Chicken cubes in a creamy tomato and onion gravy Garnished with diced tomato, onion and peppers	
<b>Chicken Lababdar</b>	<b>182</b>
Chicken Tikka in tomato, onion and creamy gravy	
<b>Chicken Kasoori</b>	<b>182</b>
Cubes of chicken breast fillet in a cashew nut gravy with fenugreek flavours	
<b>Chicken Kadaai</b>	<b>182</b>
Cubes of chicken fillet with julienne peppers, onion and tomato in a kadaai masala sauce	
<b>Chicken Vindaloo</b>	<b>182</b>
Extremely hot chicken curry	

## Lamb

<b>Lamb Rogan Josh - with Indian spices and yoghurt</b>	<b>228</b>
<b>Lamb Vindaloo ~ Extremely hot lamb curry</b>	<b>228</b>
<b>Lamb Korma</b>	<b>228</b>
Lamb curry in a creamy cashew nut gravy	
<b>Bhunna Gosht ~ Lamb in a spicy thick gravy</b>	<b>228</b>
<b>Gosht Sagwala ~ Lamb cooked in a spinach based gravy</b>	<b>228</b>
<b>Daal Gosht</b>	<b>228</b>
Lamb cubes cooked with gram lentils in a tomato and onion based gravy, finished with a hint of garam masala	
<b>Lamb Kasoori</b>	<b>228</b>
Lamb cubes in a cashew nut gravy with fenugreek flavours	
<b>Lamb Kadaai</b>	<b>228</b>
Lamb cubes with Julienne peppers, onion and tomato in a kadaai masala sauce	
<b>Lamb Masala</b>	<b>228</b>
Lamb in thick curry with onion and tomato	
<b>Lamb Madras</b>	<b>228</b>
Lamb curry in coconut	
<b>Lamb Chop Masala</b>	<b>228</b>
4 Lamb chops cooked in the tandoor oven then cooked in thick onion and tomato masala based gravy	

## Seafood

<b>Prawn Masala</b>	<b>262</b>
In a spicy thick onion and tomato gravy	
<b>Prawn Curry</b>	<b>262</b>
Prawns in a spicy coconut curry with tamarind	
<b>Fish Curry</b>	<b>235</b>
Kingklip seasoned with mustard and fenugreek	
<b>Prawn Korma</b>	<b>262</b>
Prawns cooked in an Indian white sauce	

## Indian Tandoor Main Course

### Vegetarian

<b>Paneer Sashlik</b>	<b>130</b>
Cottage cheese with an exotic green marinade cooked on a skewer	
<b>Paneer Di Soti Boti</b>	<b>130</b>
Cubes of cottage cheese, peppers, onion and tomato marinated with special Indian herbs cooked on a skewer	
<b>Tandoori Mushroom</b>	<b>132</b>
A combination of mushrooms, nuts and herbs grilled in tandoor	

### Chicken

<b>Tandoori Chicken</b>	
Chicken marinated in yoghurt and perfected in the tandoor	
	Full 190
	Half 135
<b>Chicken Cheese</b>	<b>160</b>
Chicken cooked with Indian herbs and cheddar, mild and delicate flavour	
<b>Chicken Tikka</b>	<b>160</b>
Chicken, marinated in Indian herbs, cooked in tandoor	

### Meat

<b>Garlic Lamb Tikka</b>	<b>210</b>
Lamb picatta cooked traditionally in tandoor	
<b>Afgani Lamb Chops</b>	<b>268</b>
5 Lamb chops perfected in a classical yoghurt marinade	
<b>Lamb Boti Kebab</b>	<b>210</b>
Lamb kebabs marinated in Indian herbs, ginger, and garlic paste and saffron, cooked in tandoor	

### Seafood

<b>Tandoori Garlic Prawn</b>	<b>275</b>
8 Tiger prawns in a tandoor marinade with savoury rice	
<b>Fish Tikka</b>	<b>255</b>
Kingklip marinated with chickpea flour and ajwain	



### Rice

<b>Basmati Rice</b>	<b>38</b>
Steamed Basmati Rice	
<b>Saffron Rice</b>	<b>50</b>
Basmati Rice steamed in saffron and fried onion	
<b>Jeera Pulao</b>	<b>48</b>
Basmati rice fried with jeera and onions	
<b>Vegetable Pulao</b>	<b>60</b>
Basmati rice slow cooked with mixed vegetable	
<b>Chicken Biryani</b>	<b>190</b>
Basmati rice prepared with chicken and saffron	
<b>Lamb Biryani</b>	<b>218</b>
Basmati rice prepared with lamb and saffron	
<b>Vegetable Biryani</b>	<b>158</b>
Basmati rice prepared with mixed vegetables and saffron	
<b>Prawn Biryani</b>	<b>248</b>
Basmati rice prepared with prawns and saffron	

### Breads

<b>Plain Naan</b> ~ Bread baked in a clay oven	<b>36</b>
<b>Butter Naan</b>	<b>41</b>
Bread baked in a clay oven and brushed with butter	
<b>Garlic Naan</b>	<b>45</b>
Bread topped with garlic, coriander and brushed with butter	
<b>Tandoori Roti</b>	<b>36</b>
Round bread made with wheat flour	
<b>Rogani Naan</b>	<b>45</b>
Bread topped with sesame seeds and spices	
<b>Aloo Paratha Naan</b>	<b>58</b>
Spiced mashed potatoes stuffed in a round bread	
<b>Peshawari Naan</b>	<b>60</b>
Round shaped bread, stuffed with chopped nuts and sultanas	
<b>Cheese and Garlic Naan</b>	<b>60</b>
Round shaped bread, stuffed with garlic and cheddar cheese	

### Extras

<b>Cucumber Raita</b>	<b>50</b>
Plain home made yoghurt with cucumber	
<b>Sambals</b>	<b>45</b>
A selection of kuchumber salad, chutney and mint sauce	
<b>Mango Acchar</b>	<b>45</b>
Subject fo availability	

### Platters

<b>Meat Platter</b>	<b>225</b>
Assorted platter of Chicken Cheese, Chicken Tikka, Lamb Boti Kebab, Mince and Chicken Samosas	
<b>Vegetable Platter</b>	<b>185</b>
Assorted platter of Paneer Sashlik, Tandoori mushroom, Vegetable Kaju Rolls, Cheese and Corn Samosas	



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