



Starters

Samosas (portion of 4)

Spinach & Paneer cheese	55
Potato & Coriander (vegan)	55
Cheese & Corn	55
Chicken	59
Lamb Mince	68

Bhajee, Pakora

Stuffed chilli bite fritters, chickpea flour battered & deep fried

Cauliflower/ Spinach/ Onion/ Green Peppers (vegan)	64
Paneer Cheese	75
4 Prawns Pakora	98
Chicken Cubes	89

Starter Platters For Two

(Please allow 15 - 20 minutes for preparation)

Veg Platter 129

Samosas, assorted Veg treats from the tandoori oven & Bhajee bites

Mixed Platter 175

Lamb Seekh Kebab, Chicken tikka, Lamb boti, Keema paratha & Samosas with mint sauce

Tandoori Oven~Fired Starters

(please allow extra time for preparation)

Tandoori Mushrooms 65

Marinated & soaked in cream, yogurt & spices & grilled in the tandoori oven

Tandoori Chicken

Chicken marinated in a blend of yogurt, lightly spiced & oven fired

Chicken breast cubes	82
Half chicken	108
Tikka Chicken Wings (portion of 4 wings)	89

Tandoori Prawns 149

8 tikka marinated prawns fired in the oven & served with a mint sauce

Lamb Chops "New" 189

Four oven fired loin chops, marinated in a garlic, ginger mustard oil and yogurt sauce

Lamb Seekh Kebab 108

Minced lamb with ginger & coriander, seasoned with traditional Indian spices & drizzled in mustard oil

Lamb Boti Kebab 115

Cubed lamb soaked in cream, yogurt & spices & grilled in the tandoori oven, served with mint sauce

Paneer Tikka 105

Soft, juicy paneer cheese chunks marinated in yogurt & spices & oven fired

Tandoori Gobi 65

Cauliflower marinated & soaked in cream, yogurt & spices & grilled in the tandoori oven

Specialities

Prawn Curry	208
Shelled & served in our signature mustard seed based curry gravy, our proudest dish!	
Kastoori Methi	
Prepared with traditional Indian fenugreek herb in a rich, creamy curry sauce.	
Seafood (Prawn, Linefish & Calamari)	195
Lamb	152
Chicken	138
Prawn	208
Paneer (vegetarian homemade Indian Cheese)	108
Madras Curry	
Tomato & black mustard seed based curry gravy with curry leaves & cashew nut sauce. Highly recommended!	
Lamb	155
Chicken	135
Butter Chicken Curry	138
Filleted chicken pieces in a milder sweet, rich, saucy, creamy gravy, our primary dish!	
Lamb Rogan Josh	152
Classic creamy, garlic & tomato based saucy curry gravy with hints of cloves & coriander	
Batngan Mirchi Ka Salan Curry (vegan)	108
Succulent chunks of aubergine prepared in a rich mustard seed & curry leaves based curry sauce	
Trio of Curries (Discuss with your waiter)	
Subject to availability. Limited to 2 orders per table.	
Lamb, Chicken, Veg	218
Choice Combo	255
Bunny Chow (1/3 loaf, stuffed)	
Lamb	105
Lamb & Bean	105
Chicken	92
Mixed Veg	85
Bean Bunny	80
Chip 'n Curry Gravy	80

Traditional Curries

Tikka Masala	
Rich masala spice curry. Chunky peppers & tomatoe's with stringy onion, typical London style	
Lamb	148
Chicken	135
Linefish	162
Aloo Durban Curry	
Saucy curry with peas and potatoes, cooked the traditional Durban way	
Lamb	155
Chicken	135
Sagwaala	
Fine creamy spinach curry with traditional Indian spices & cashew nuts	
Lamb	155
Chicken	135
Chettinad	
Creamy, saucy, garlic & tomato based curry with a slight sweet & sour twist	
Lamb	155
Chicken	135
Jalfrezi	
Succulent cubes curried with fresh chopped green pepper, onions & traditional spices	
Lamb	155
Chicken	138
Vegetable (vegan)	119
Kalimirchi	
Creamy, garlic based curry sauce with black pepper & Indian spices	
Lamb	155
Chicken	135
Korma	
Sweet, creamy, coconut & cardamom aromatic cashew nut sauce with a hint of white pepper. A "non-curry" option for the mild eater	
Lamb	155
Chicken	138
Vegetable (vegetarian)	119



Traditional Curries

Do Pyaaza

Succulent cubes served with added fresh chopped fried onion in traditional spices

Lamb	155
Chicken	135

Kadai

Cubed chicken or lamb in a chunky tomato, onions & peppers curry

Chicken	135
Lamb	155

Vindaloo - HOT!

Typical Goa style creamy, garlic based sauce - HOT!

Lamb	155
Chicken	135
Prawn	208

OTHER CURRIES

Fish Curry (Kinklip) 162

Linefish in a black mustard based saucy curry gravy

Seafood Curry 195

Prawns, Linefish & Calamari served in a traditional Indian style curry sauce

Chicken & Prawn Curry 172

Succulent prawns & chicken cubes served in a typical Durban style curry sauce

Lamb Dal Gosht 152

Lamb & lentil in a traditional saucy curry gravy topped with fresh coriander

Lamb & Bean Curry 155

Durban style garlic, tomato, creamy curry gravy with sugar beans

Chicken Lababdar 135

Succulent chicken cubes in a milder sweet, saucy, creamy cashew nut & tomato gravy with stringy onions

Tawa Chicken "New" (or Paneer) 138

A chunky tomato based curry with onion, peppers and dried red chilli. Not a saucy dish

Lal Maas "New" 155

Lamb cubes in a rich tomato, garlic, ginger and yogurt sauce with hints of mustard oil.

Vegetarian & Vegan Curries

VEGETARIAN CURRIES

Paneer Butter Masala 109

Homemade Indian cheese in a rich tomato & cashew nut gravy

Palak Paneer 109

Homemade Indian cheese cooked in a special blend of masala spices & spinach

Matar Paneer 109

Saucy, creamy curry with peas & Indian cheese

Dal Makhni 105

Whole black lentils in a creamy curry gravy

Dum Aloo "New" 115

Potato stuffed with paneer, in a classic creamy curry gravy

VEGAN OPTIONS

(Please discuss with your waiter)

Spinach & Chickpea Curry 109

Served in a fine spinach curry gravy with paneer cheese

Mixed Vegetable Curry 109

Cauliflower, peas, carrots, green beans & potato in a typical Durban style curry

Aloo Matar Gobhi 105

Potato, peas, & cauliflower in traditional spices & a slightly less saucy gravy

Jeera Aloo 105

Diced potatoes pan fried with cumin seeds & dusted with traditional spices

Gobhi Aloo 105

Cauliflower & potatoes cooked with onions & spices



Vegetarian & Vegan Curries

VEGAN OPTIONS

(Please discuss with your waiter)

Chana Masala	105
Spicy Chickpea curry in our masala onion, pepper & tomato chunky curry gravy	
Mushroom Matar	115
Mushrooms & peas in a creamy North Indian saucy curry gravy	
Kadai Mushroom	105
Mushrooms sautéed & curried in our green pepper, onion & tomato masala gravy	
Saag Aloo	109
Potato cubes in a fine spinach curry sauce	
Bombay Potato	98
Cubed potato pan fried in black mustard seeds & curry leaves & dusted in traditional Indian spices	
Yellow Dal Tadka	105
Lentils cooked in saucy garlic & Jeera seed base curry gravy	
Beans Curry	105
Beans prepared in a thick garlic, coriander curry sauce the Durban way	
Chana Dal	98
Chickpea lentils in a traditional Indian saucy gravy	



Roti Roll & Biryani

Rolled Stuffed Roti

Lamb	105
Chicken	95
Lamb, Bean & Cheese	115
Chicken & Prawn	125
Bean & Cheese	85
Mixed Veg	85
Chip 'n Cheese with Curry Gravy	85

Biryani (served with Raita)

Lamb	162
Chicken	148
Prawn	215
Mixed Fresh Veg (vegan)	132

Hydrabadi Biryani (served with Raita) "New"

Prepared with a spinach and mint sauce

Lamb	162
Chicken	148
Mixed Veg	132

Sides

RICE

Plain Steamed Basmati Rice	26
Jeera Rice (cumin seeds)	35
Egg Fried Rice	35
Pea Rice	35
Mushroom Rice	35
Onion Rice	35
Pilau Rice	38
Cauliflower Rice	55

CONDIMENTS

Tomato, Onion & Cucumber Sambals	30
Cucumber & Yogurt Raita	30
Chef's Mint Chutney	20
Mango Achar Pickle / Chilli Pickle / Lemon Pickle	25
Fruit Chutney	20
Laccha Onion	20
Fresh Chopped Chilli	10

OTHER

Papadums (portion of 2)	15
Hand Cut Potato Chips	40

Sides

NAAN, PARATHA & ROTI

Garlic Naan ~ Oven fired Indian flat Bread, painted with garlic & butter	28
Plain Naan ~ Indian flat bread cooked in a tandoori oven	25
Butter Naan ~ Indian flat bread oven fired & buttered	25
Rogni Naan ~ Oven fired with butter & sesame seeds	28
Cheese Naan ~ Oven fired & stuffed with Cheddar cheese	38
Cheese Chilli Naan ~ Oven fired & stuffed with Cheddar cheese & fresh chillies	40
Laccha Paratha ~ Layered, circular & buttered	30
Cauliflower Paratha ~ Oven fired & stuffed with cauliflower	40
Peshwari Coconut Naan ~ Sweet Indian flat bread stuffed with raisins & coconut	45
Paneer Naan ~ Oven fired & stuffed with Indian cheese	45
Keema Paratha ~ Oven fired & stuffed with minced lamb	52
Aloo Paratha ~ Oven fired & stuffed with potato & coriander	30
Chapati Roti (vegan) ~ Traditional roti cooked in a tawa oven	28
Roomali Roti ~ Pancake thin & folded Indian flat bread	28
Tandoori Roti (vegan) ~ Whole grain flour	28
Missi Roti (vegan) ~ Chickpea flour roti	30

Desserts

Gulab Jamun	45
Warm deep-fried milky dough balls in a sweet cardamom syrup	
Kulfi	45
Traditional ice cream with pistachio nuts, raisins & saffron	
Vanilla Ice Cream & choc sauce	48
Kheer	55
Rice Pudding	
Dom Pedro	55
Dessert cocktail with Whiskey, Kahlua or Strawberry cream	
Milkshakes	45
Strawberry, Chocolate or Banana	
Irish Coffee	58
Single Jameson Whiskey with strong 'beans to cup' coffee	
Amarula Cream Liqueur on Ice	35
HOT DRINKS	
Indian Oven Tea (Masala Chai style made from scratch)	35
Honey Ginger Tea	29
Ceylon Tea Plain	25
Rooibos Tea	25
Hot Chocolate	40
Coffee (Americano)	28
Cappuccino	30
Espresso (single)	20

COLD DRINKS

Mango Lassie (Yogurt Based Shake)	45
Still / Sparkling Mineral Water Large	35
Fruit Juice	35
Soft Drinks	22
Tonic Water, Lemonade, Ginger Ale, Dry Lemon	18
Ice Tea (Peach, Lemon)	28
Appletiser/Grapetiser	30
Passion fruit/Lime/Cola Cordial	10

BEER & CIDERS

Castle	35
Black Label	35
Amstel	35
Heineken	35
Windhoek Larger	35
Castle Light	35
Windhoek Draught Bottle	40
Savanna Dry/Light	40
Hunters Dry	40

CRAFT BEER (May vary from time to time)

Please enquire what we have available	48
---------------------------------------	----

NON-ALCOHOLIC

May vary from time to time.	
Please enquire what we have available	40



Spirits and Whiskey

*Please enquire about other Spirits & Whiskey available

Whiskey		
Bells		30
Jameson		40
Jack Daniels		40
Vodka		
Smirnoff		25
Gin		
Gordons Dry		25
Other*		38
Rum		
Captain Morgan		25
Brandy		
Klipdrift		25
Port		
Allesverloveren		25
Sherry		
Medium Sherry Monts		25
Digestif		
Jagermeister		30
Tequila		
El Jimador		38

..

Wine List

	GLASS	BOTTLE
BUBBLY		
Leopards Leap Sparkling (Char/Pinot Noir)	60	235
L'Ormarins Brut Classique		290
Pongracz Rose		330
WHITE		
Sauvignon Blanc		
Nedeborg 56 hundred	35	135
Indaba	40	145
Cape Point Vineyards	55	215
Diemersdal		195
Hout Bay Vineyards		195
Springfield (Life from Stone)		295
Klein Constantia		335
Chardonnay		
Protea	40	155
Diemersdal (unwooded)		195
Fat Bastard		225
Chenin Blanc		
Darling	40	135
Saxenburg Guinea Fowl		165
Cederberg		220
WHITE BLENDS & ROSE		
Boschendal Rose Garden	45	155
Boschendal (Blanc de Noir)		155
Leopards Leap (Chardonnay Pinot Noir)		145
Buitenverwachting Buiten Blanc		165
NON-ALCOHOLIC		
Leopards Leap Natura Classic White		125



Wine List

RED	GLASS	BOTTLE
Merlot		
Durbanvill Hills		170
Hout Bay Vineyards		195
Creation		395
Cabernet Sauvignon		
Protea	40	155
Warwick First Lady		240
Ormonde (Chp off the Old Block)		270
Diemersdal Private Collection		335
Springfield Whole Berry		395
Pinotage		
Durbanville Hills	45	175
Beyerskloof		215
Diemersfontein		305
Shiraz		
Guardian Peak		185
Cloof (The Very Sexy Shiraz)		225
Diemersfontein		295
RED BLENDS		
Saxenburg Guinea Fowl Red	45	160
Leopards Leap (Cab/Merlot)	45	175
Ryneke Organic (Shiraz/Cab Sauv)	55	205
Nederburg Baronne		175
Kanonkop Kadette		265
Alto Rouge		215
Pinot Noir		
Iona (Mr P)		325
NON- ALCOHOLIC		
Leopards Leap Natura Classic Red		125

