

COVID 19 – Take Away Menu



Shuruat : Starter

- **PUNJABI SAMOSA (3 Pcs.)** R34.00
Traditional pyramid shape filled with potatoes and peas or chicken
- **ONION BHAJEE / VEGETABLE PAKODA** R 34.00
Lightly spiced onion/ assorted veg. dipped in chickpea batter and deep fried
- **BATATA WADA (3 Pcs.)** R 34.00
Spiced mashed potatoes deep fried with a batter





Tandoori Khazana : Charcoal grill

- **TANDOORI CHICKEN (HALF)** R 79.00
Chicken with fresh aromatic Indian spices and herbs
- **CHICKEN TIKKA** R 64.00
Tender chicken chunks marinated in aromatic Indian herbs
- **MALAI CHICKEN TIKKA** R 64.00
Chicken with cashew nut paste, cream and spices
- **FISH TIKKA** R 94.00
Succulent pieces of king klip marinated with Indian spices




Murg Ki Shaan : Chicken specialties

- **BUTTER CHICKEN** 🌶️ R 89.00
Boneless chicken cooked in mildly spiced tomato and cashew nuts
- **CHICKEN KORMA** R 94.00
Boneless chicken cooked in cashew nut gravy and fresh cream
- **CHICKEN TIKKA MASALA** 🌶️🌶️ R 89.00
Boneless chicken pieces with tikka masala
- **MADRAS CHICKEN** 🌶️🌶️ R 89.00
Boneless chicken cooked in spicy tomato and onion gravy
- **CHICKEN VINDALOO** 🌶️🌶️🌶️ R 89.00
Boneless chicken with spicy onion gravy with pieces of potato
- **CHICKEN KADAI** 🌶️🌶️ R 89.00
Boneless chicken cooked with green pepper, herbs and spices
- **ADRAKHI MURG** 🌶️🌶️ R 89.00
Boneless chicken cooked with rich ginger flavor
- **CHICKEN DO PIAZA** 🌶️ R 89.00
Boneless chicken cooked with onion and ginger gravy








Gohst Ki Shaan : Lamb specialties

- **LAMB ROGAN JOSH**  **R 104.00**
Juicy lamb pieces cooked in a traditional Kashmiri style
- **LAMB KORMA** **R 119.00**
Juicy lamb pieces cooked in cashew nut gravy with fresh cream
- **LAMB VINDALOO**  **R 104.00**
Lamb pieces cooked in spicy onion gravy with pieces of potato
- **DAL GOSHT**  **R 104.00**
Lamb pieces cooked with yellow lentils and fresh garlic
- **LAMB DO PIAZA**  **R 119.00**
Lamb pieces cooked with onion and ginger

Bagiche ki Shaan : Vegetable specialties

- **PANEER MAKHANI**  **R 84.00**
Cubes of cottage cheese cooked in tomato and cashew nuts gravy
- **PANEER KADAI**  **R 84.00**
Cubes of cottage cheese cooked in herbs, green pepper
- **PANEER TIKKA MASALA**  **R 84.00**
Grilled cubes of cottage cheese cooked in medium spiced tomato sauce
- **PALAKH PANEER**  **R 84.00**
Cubes of cottage cheese cooked in spinach gravy
- **DHINGRI DOLMA**  **R 79.00**
Mushroom, paneer, green pepper, cooked in onion & tomato gravy
- **BAIGAN BHARTHA**  **R 79.00**
Roasted mashed aubergines cooked in tomato & onion gravy
- **VEGETABLE KOLHAPURI**  **R 79.00**
Assorted vegetables cooked in spicy gravy
- **VEGETABLE KORMA** **R 79.00**
Assorted vegetables cooked in cashew nut gravy with exotic spices
- **JEERA ALOO**  **R 69.00**
Baby potatoes stir fried with cumin seeds and spices
- **CHANA MASALA**  **R 79.00**
Chickpeas cooked in brown onion-tomato gravy
- **DAL TADKA**  **R 69.00**
Yellow lentils tempered with fresh garlic and cumin seeds
- **DAL MAKHANI** **R 74.00**
Beans and lentils finished with butter and cream


Samundari Khazana : Sea food specialties

- **MADRAS FISH CURRY**  **R 114.00**
A fillet of king klip cooked in a spicy tomato-onion gravy with mustard seeds, tamarind and curry leaves
- **FISH MALABARI**  **R 114.00**
A fillet of king klip cooked in Kerala style
- **CHICKEN & PRAWN CURRY**  **R 124.00**
Boneless chicken cubes and prawns cooked in coconut powder & onion gravy
- **PRAWN CURRY**  **R 129.00**
Prawns cooked in coconut powder, onion gravy, and mustard seeds, tamarind and curry leaves
- **KADAI PRAWNS**  **R 129.00**
Prawns deliciously cooked in herbs, green pepper and aromatic Indian spices
- **PRAWNS VINDALOO**  **R 129.00**
Prawns cooked in spicy onion gravy and potato
- **PRAWNS MALVANI**  **R 129.00**
A traditionally cooked Malvani prawn curry

Bhatti di Roti : Tandoori bread

- **TANDOORI ROTI** **R 15.00**
Whole wheat dough baked in a tandoor clay oven.
- **BUTTER NAN** **R 20.00**
Home-made dough baked in a tandoor with rich butter.
- **GARLIC NAN** **R 25.00**
Home-made dough baked in a tandoor with rich butter and garlic
- **CHEESE AND GARLIC NAN** **R 30.00**
Nan with cheese and garlic
- **LACHA PARATHA** **R 25.00**
Whole wheat dough baked in layers with butter in a tandoor
- **STUFFED PARATHA (ALOO / GOBI)** **R 30.00**
Whole wheat dough baked in a tandoor stuffed with minced potato or cauliflower

Chawal : Rice

- **PLAIN RICE** **R 20.00**
Fluffy white steamed basmati rice
- **JEERA RICE** **R 30.00**
Basmati rice tempered in butter with cumin seeds
- **LEMON RICE** **R 30.00**
Tangy basmati rice made with lemon
- **VEGETABLE PULAO** **R 49.00**
Basmati rice cooked with mixed vegetable
- **MUSHROOM PULAO** **R 49.00**
Basmati rice cooked with mushroom
- **VEGETABLE BIRYANI**  **R 84.00**
Basmati rice and vegetables cooked with aromatic spices

- **CHICKEN BIRYANI** 🌶️🌶️ **R 109.00**
Basmati rice and succulent pieces of chicken cooked with aromatic Indian spices
- **LAMB BIRYANI** 🌶️🌶️ **R 124.00**
Basmati rice and tender juicy lamb pieces cooked with aromatic Indian spices
- **PRAWNS BIRYANI** 🌶️🌶️ **R 144.00**
Basmati rice and prawns cooked with aromatic Indian spices

Sath Sath : Accomplishments

- **KACHUMBER** **R 15.00**
Combination of diced cucumber, tomatoes & onion with masala
- **CUCUMBER RAITA** **R 25.00**
Seasoned yoghurt with grated cucumber
- **CHANA CHAT** **R 30.00**
Tangy combination of chick pea, tomatoes and onions
- **ALOO CHAT** **R 30.00**
Tangy combination of potato and spices
- **PAPAD** **R 10.00**
Plain roasted crispy Pappadom
- **ONION SALAD** **R 15.00**
Slice of onions
- **GREEN SALAD** **R 25.00**
Garden fresh vegetable salad
- **PICKEL MIX** **R 15.00**

Mitha & Garam : Desserts & Beverages

- **GULAB JAMUN** **R 35.00**
Solidified milk balls, deep fried, soaked in sugar syrup
- **MASALA CHAI** **R 20.00**
Traditional Indian tea

Please Note

- All meals are freshly prepared as per your order.
This take about 30-35 minutes.
- Prices for curries do not include bread/rice.
- Items are subject to availability.
- Orders once placed, will not be cancelled.
- We use Halal chicken and lamb.
- All prices are inclusive of VAT.
- Mode of payment –Credit card and Cash only.