

## Entrees From Tandoor

<b>Tandoori Mixed Platter (for 2)</b> .....	<b>28.90</b>
Tandoori chicken, chicken tikka, sheekh Kebab, fish tikka and Tandoori tail prawns (2 piece each)	
<b>Chicken Tikka</b> .....	<b>12.90</b>
Chicken fillets with sun dried garam masala and herbed yoghurt (4 pieces)	
<b>Sheekh Kebab</b> .....	<b>12.90</b>
Tandoor grilled finger rolled minced lamb with coriander and cumin (4 pieces)	
<b>Tandoori chicken (half)</b> .....	<b>14.90</b>
Marinated chicken on the bone roasted in the Tandoor.	
<b>Tandoori Prawn shaslick (6 pieces)</b> .....	<b>26.50</b>
Fresh SA king prawns marinated with yoghurt, capsicum, onion, tomato, mushroom and spices and grilled in clay oven.	
<b>Chicken Shaslick</b> .....	<b>15.90</b>
Chicken, tomatoes, capsicum and onions on skewers, marinated in yoghurt and baked in tandoor.	
<b>Fish Tikka</b> .....	<b>18.90</b>
Tender pieces marinated in yoghurt, Masala and baked	
<b>Veg. Kabab</b> .....	<b>9.90</b>
Finger rolled minced vegetables with spinach and fresh fenugreek roasted in tandoor oven	
<b>Tandoori Corns</b> .....	<b>10.90</b>
Corn on the cob marinated with herbs and spices and cooked in tandoor oven	
<b>Tandoori Mushroom</b> .....	<b>12.90</b>
Mushroom, Capsicums, Tomatoes, and Onions marinated in yoghurt and herbs, cooked in tandoor oven	
<b>Tandoori Paneer Tikka</b> .....	<b>15.90</b>
Cottage Cheese, Capsicums, Tomatoes, and Onions marinated in yoghurt and herbs, cooked in tandoor oven	

## Entrees

<b>Pakora Bhaji</b> .....	<b>7.00</b>
Deep fried vegetarian patties (4 pieces)	
<b>Vegetable Samosas</b> .....	<b>7.00</b>
Pastries filled with vegetable served with mint chutney and sweet sauce (2 pieces)	
<b>Veg. and Corn Fritters</b> .....	<b>9.90</b>
Minced vegetables and Corn patties mixed with herbs and deep fried	
<b>Mushroom Pakora</b> .....	<b>8.90</b>
Mushroom coated with chickpea flour with spices and deep fried. Tender and juicy.	
<b>Chicken Pakora</b> .....	<b>10.90</b>
Chicken with onion, coriander and chilli deep fried with lentil flavour.	
<b>Onion Ring Bhaji</b> .....	<b>7.00</b>
Onion rings Marinated with cumin, chilli and coated with chickpea batter.	

## Vegetarian Delights

<b>Alu Baigan Eggplant (Chef's Special)</b> .....	<b>15.90</b>
Eggplant And potato cooked with chef's special recipe.	
<b>Paneer Tikka Masala (Chef's Special)</b> .....	<b>16.90</b>
Tandoor Baked cottage cheese tossed in pan with spices and herbs	
<b>Paneer Manchurian (Chef's Special)</b> .....	<b>16.90</b>
Cottage cheese tossed with dried chilli cooked in hot and spicy sauce.	
<b>Mushroom Matter</b> .....	<b>14.00</b>
Mushroom tossed in onion, Garlic and pepper	
<b>Mushroom Methi Malai (Chef's Special)</b> .....	<b>15.90</b>
Tossed Mushroom served in the creamy sauce flavoured with dried fenugreeks and herbs	
<b>Saag Alu</b> .....	<b>12.90</b>
Spinach puree with potato and spiced fenugreek leaf	
<b>Kashmiri Malai Kofta</b> .....	<b>14.00</b>
Cottage cheese & potato patty cooked in cashewnut sauce	
<b>Baigan Peas Bharta (Chef's Special)</b> .....	<b>14.90</b>
Roasted eggplant puree cooked with delicious spices and herbs.	
<b>Alu Beans Masala</b> .....	<b>12.90</b>
French beans and potato tossed with spices.	
<b>Paneer- E -Bahar (Chef's Special)</b> .....	<b>16.90</b>
Fried cottage cheese stuffed with dry fruits, fresh coriander and spices, served in rich creamy cashew-based sauce	
<b>Saag Paneer</b> .....	<b>12.90</b>
Cottage cheese cooked in puree of spinach and fenugreek leaf.	
<b>Mattar Paneer</b> .....	<b>12.90</b>
Cottage cheese and peas simmered in a cashew and almond sauce.	
<b>Navrathan Korma</b> .....	<b>12.90</b>
Mixed vegetables tossed in butter and cooked in a cashew and nut sauce	
<b>Alu Mattar</b> .....	<b>12.90</b>
Potato and green peas cooked with mild spices	
<b>Alu Gohbi</b> .....	<b>12.90</b>
Seasoned potatoes and cauliflower with turmeric, coriander, cumin and tomatoes	
<b>Veg. Kadai (Chef's Special)</b> .....	<b>15.90</b>
Mixed Vegetables tossed in mustard oil and spices, served in yoghurt based sauce	
<b>Mix Veg</b> .....	<b>12.90</b>
Seasonal vegetables cooked with ginger, garlic and spices.	
<b>Chaana Masala</b> .....	<b>12.90</b>
Chickpeas cooked in homemade fresh tomato puree with special masala spice	
<b>Jaipur Dal</b> .....	<b>12.90</b>
Lentils cooked slowly in melting pot.	

## Mains

<b>Butter Chicken (Simply divine)</b> .....	<b>15.90</b>
Smoked marinated chicken fillets cooked in our homemade creamy tomato puree with ginger and capsicum and mildly spiced	
<b>Chicken Masala</b> .....	<b>15.90</b>
Tender Chunks in a ginger, garlic, cardamom & masala.	
<b>Lamb Rogan Josh</b> .....	<b>15.90</b>
Tender Lamb in a rich gravy with herbed oil & chilli.	
<b>Beef, Lamb or Chicken Vindaloo (spicy)</b> ...	<b>15.90</b>
Hot and Tangy dish.	
<b>Beef, Lamb or Chicken Korma</b> .....	<b>15.90</b>
Tender pieces cooked in a creamy almond and cashew spiced sauce.	
<b>Beef, Lamb or Chicken Madras</b> .....	<b>15.90</b>
Tender pieces cooked in southern coconut spice.	
<b>Lamb or Chicken Spinach</b> .....	<b>15.90</b>
Tender pieces cooked in a spiced puree of spinach	
<b>Chicken Jalfrezy (chefs special)</b> .....	<b>18.90</b>
Tender chicken pieces tossed in a pan with onions, tomatoes and capsicum.	
<b>Lamb Mysore (chefs special)</b> .....	<b>18.90</b>
Tender pieces of lamb cooked in coriander and dry chilli	

## Gourmet Corner

<b>Goat Masala</b> .....	<b>19.90</b>
Tender goat meat on the bone cooked with spiced herbs.	
<b>Tandoori Chicken Tikka Masala</b> .....	<b>19.90</b>
Baked chicken tikka cooked with onions, tomatoes, salad leaves, capsicum, in a special sauce.	
<b>Shots Chicken Salad (chefs special)</b> .....	<b>19.90</b>
Baked chicken fillets tossed with diced tomato, red onions, cucumber and finished with a light tangy dressing cream	
<b>Coconut Chicken (chefs special)</b> .....	<b>21.90</b>
Sautéed chicken breasts in a spiced creamy sauce made with coconut milk served in Fresh coconut shells.	
<b>Chicken Kofta (Chef's Special)</b> .....	<b>16.90</b>
Mixed Chicken balls cooked in chef's special gravy	
<b>Zaika Chicken (Chef's Special)</b> .....	<b>16.90</b>
Fried chicken breast stuffed with dry fruits, served in chef's special sauce and herbs.	

## From the Sea

<b>Tandoori Fish</b> .....	<b>24.90</b>
Barramundi fillet marinated with spices and yoghurt baked in clay oven.	



<b>Prawn Jalfrezy</b> .....	<b>26.90</b>
Fresh SA king prawns cooked with capsicum, tomatoes and onions in special spices.	
<b>Fish Masala</b> .....	<b>24.90</b>
Tender pieces of barramundi in a ginger, garlic, mustard seed and curry leaf spice.	
<b>Fish Madras</b> .....	<b>24.90</b>
Tender pieces of barramundi cooked with southern coconut spices.	
<b>Fish Korma (Chef Special)</b> .....	<b>24.90</b>
Tender pieces of barramundi cooked in cashew, almond and cardamom sauce	

## The Naan Breads

<b>Plain Naan</b> .....	<b>2.50</b>
<b>Garlic Naan</b> .....	<b>3.00</b>
<b>Butter Naan</b> .....	<b>3.00</b>
<b>Kashmiri Naan</b> .....	<b>4.00</b>
<b>Cheese and Garlic Naan</b> .....	<b>4.50</b>
<b>Cheese, Garlic and Olive Naan</b> .....	<b>5.00</b>
<b>Chilli Cheese Naan</b> .....	<b>4.50</b>
<b>Cheese Naan</b> .....	<b>4.00</b>
<b>Potato Naan</b> .....	<b>4.00</b>
<b>Keema Naan</b> .....	<b>4.50</b>
<b>Chicken Naan</b> .....	<b>4.50</b>
<b>Tandoori Roti (wholemeal Bread)</b> .....	<b>3.00</b>
<b>Paratha</b> .....	<b>3.50</b>
<b>Bathura (Fried Bread)</b> .....	<b>3.50</b>

## Basmati Rice

<b>Steamed Rice Small</b> .....	<b>3.00</b>	<b>large</b> .....	<b>5.00</b>
<b>Saffron Rice Small</b> .....	<b>3.00</b>	<b>large</b> .....	<b>6.00</b>
<b>Peas Pilau Small</b> .....	<b>3.50</b>	<b>large</b> .....	<b>6.00</b>
<b>Kashmiri Pilau Small</b> .....	<b>4.00</b>	<b>large</b> .....	<b>7.00</b>
<b>Veg Biryani</b> .....	<b>11.90</b>		
<b>Chicken Biryani</b> .....	<b>14.90</b>		
<b>Chicken Fried Rice</b> .....	<b>14.90</b>		
<b>Lamb Biryani</b> .....	<b>14.90</b>		

## Deserts

<b>Gulab Jamun</b> .....	<b>5.90</b>
<b>Mango Kulfi</b> .....	<b>7.50</b>

\* Banquet options available for groups of 4 or more people

\* All mains are gluten free unless otherwise stated

\* We cater special dietary requirements. Please enquire with our waiting staff

## Sides

<b>Fresh Mixed Salad</b> .....	<b>6.90</b>
<b>Kuchumber Salad (spicy)</b> .....	<b>6.90</b>
<b>Cucumber Raita</b> .....	<b>3.50</b>
<b>Sweet Mango Chutney</b> .....	<b>3.00</b>
<b>Mixed Pickles</b> .....	<b>3.00</b>
<b>Pappadams</b> .....	<b>2.50</b>

Indian Cuisine  
**SPICE SHOT**  
**2.0**

