

M E N U

I N D I A N

T A P A S

Pyaz Bhajee	70
--------------------	-----------

Onion fritters in a crisp chickpea batter.

Spinach Chips	75
----------------------	-----------

Crisp, battered spinach leaves, lightly spiced and fried.

Colaba Prawn Bowl	135
--------------------------	------------

Your choice of crispy Pakora or Tandoori prawns. With Tangy Tamarind Dip.

Bombay Potatoes (V)	85
----------------------------	-----------

Tossed in mustard seeds, curry leaves & traditional spice.

Paneer Popcorn	80
-----------------------	-----------

Crispy bite-sized paneer cubes, spiced and fried, served with coriander-mint mayo

Mushroom Tikka	95
-----------------------	-----------

Grilled marinated mushrooms with creamy yoghurt & spice.

Tandoori Chicken Wings	130
-------------------------------	------------

Chargrilled & marinated in yoghurt and spices, oven-grilled in the tandoor

Shortcrust Samosa	
--------------------------	--

Potato & Coriander - **85** . Spinach & Paneer - **85** . Chicken - **105**
Lamb Mince - **125**

Indian Oven Naan board	60
-------------------------------	-----------

Golden brown, garlic naan with accompaniments. Perfect for sharing

R O L L S & L O A V E S

Roti Roll . Bunny Chow

R O T I R O L L S

Lamb	190
-------------	------------

Chicken	155
----------------	------------

Chicken & Prawn	195
----------------------------	------------

Mixed Veg	140
------------------	------------

B U N N Y C H O W

Lamb	190
-------------	------------

Chicken	155
----------------	------------

Lamb & Bean	165
------------------------	------------

Mixed Veg	140
------------------	------------

CURRY MAINS

Signatures . Classics . Seafood . Vegetarian . Vegan

SIGNATURES

*L: Lamb . C: Chicken . P: Paneer . PR: Prawn

Butter Chicken 196

Tender chicken in a rich, creamy tomato gravy.

Lamb Rogan Josh 218

Slow-cooked lamb in tomato, garlic & spice gravy.

Madras L 220 C 196

Tomato & mustard seed base, curry leaves & cashew cream.

Kastoori Methi L 222 C 198 P 165 PR 269

Fenugreek-rich velvety sauce.

SEAFOOD

Prawn Curry 295

In our mustard seed signature sauce.

Mixed Seafood Curry 275

Prawn, linefish & calamari in house masala.

Kinglip Masala 245

Mustard seed, curry leaf and tomato-based sauce.

Chicken & Prawn 248

Rogan-style gravy.

CLASSICS

*L: Lamb . C: Chicken . PR: Prawn

Tikka Masala L 218 C 196

Rich masala curry with peppers & tomatoes.

Jalfrezi L 218 C 196

Stir-fried curry with peppers, onion & spices.

Vindaloo L 218 C 196 PR 269

Goan curry with Portuguese roots. Hot and fiery.

VEGETARIAN

Paneer Butter Masala 168

Homemade paneer in creamy tomato & cashew nut sauce.

Palak Paneer 168

Masala-spiced spinach & Indian cheese.

Baingan Mirchi Ka Salan 175

Aubergine simmered in a rich peanut, sesame, and tamarind sauce.

Dal Makhni 152

Whole black lentils finished with butter, cream, and spices.

Yellow Dal 162

Slow-cooked yellow lentils tempered with garlic, cumin, and curry leaves.

B I R Y A N I

Lamb – 248 . Chicken – 225 . Prawn – 315
Mixed Veg – 198

Biryani's name comes from Persian – birinj (rice) and biryan (to fry/roast). A Mughal-era dish, it's now celebrated worldwide.

D E S S E R T

Kheer (Basmati Rice Pudding) 80

Creamy, spiced rice pudding infused with cardamom.

Kulfi (Pistachio) 75

Indian-style ice cream made from reduced milk, flavored with pistachio

Chocolate Chilli Pudding 90

Molten-centered chocolate pudding with a subtle Kashmiri chilli kick.

Unframed Ice Cream Bowl 60

Cape Town's favorite artisanal ice cream. Cinnamon or coconut.

N A A N (B R E A D S)

Naan (Plain, Butter, Garlic) 42

Paneer Naan 68

Chilli Cheese Naan 65

Paratha / Aloo / Cauliflower / Missi 65

R I C E

Basmati Rice 40

Jeera Rice (Cumin seeds) 50

Pilau Rice 68

Cauliflower Rice 85

S P I C E R E C O M M E N D A T I O N

No Spice: Completely mild & mellow

Mild: Gentle Heat – balanced, aromatic

Medium: Warming Spice – traditional kick

Hot: Fiery Flame – bold, for chilli lovers