

M E N U

I N D I A N

T A P A S

Pyaz Bhajee	70
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Onion fritters in a crisp chickpea batter.

Spinach Chips	75
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Crisp, battered spinach leaves, lightly spiced and fried.

Colaba Prawn Bowl	145
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Your choice of crispy Pakora or Tandoori prawns. With Tangy Tamarind Dip.

Bombay Potatoes (V)	90
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Tossed in mustard seeds, curry leaves & traditional spice.

Paneer Popcorn	85
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Crispy bite-sized paneer cubes, spiced and fried, served with coriander-mint mayo

Mushroom Tikka	95
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Grilled marinated mushrooms with creamy yoghurt & spice.

Tandoori Chicken Wings	130
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Chargrilled & marinated in yoghurt and spices, oven-grilled in the tandoor

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

Indian Oven Naan board	60
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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	210
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Chicken	155
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Chicken & Prawn	195
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Mixed Veg	140
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B U N N Y C H O W

Lamb	210
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Chicken	155
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Lamb & Bean	165
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Mixed Veg	140
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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 235

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

Madras L 240 C 196

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

Kastoori Methi L 242 C 198 P 165 PR 295

Fenugreek-rich velvety sauce.

SEAFOOD

Prawn Curry 295

In our mustard seed signature sauce.

Mixed Seafood Curry 275

Prawn, linefish & calamari in house masala.

Kingklip 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 240 C 196

Rich masala curry with peppers & tomatoes.

Jalfrezi L 240 C 196

Stir-fried curry with peppers, onion & spices.

Vindaloo L 240 C 196 PR 269

Goan curry with Portuguese roots. Hot and fiery.

VEGETARIAN

Paneer Butter Masala 178

Homemade paneer in creamy tomato & cashew nut sauce.

Palak Paneer 178

Masala-spiced spinach & Indian cheese.

Baingan Mirchi Ka Salan 175

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

Dal Makhni 162

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

Yellow Dal 170

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

B I R Y A N I

Lamb – 270. 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