








# MENU

Indian. with Attitude.

**NOTE:** WE ARE A CASHLESS RESTAURANT  
AND ONLY ACCEPT CARDS.

# Attitude Starters

	<b>Curry Bombs (Pani Puri)</b> Puff balls with a savoury potato filling, all mint and chilli, topped up with a tamarind sauce. Cool & Refreshing. Shoot each down in one gulp. A street food staple!	4 for 80		<b>Pop Cones</b> 4 popadum cones, stuffed with delicious homemade paneer, slow-cooked cabbage & sauteed onions	140
	<b>Hand Grenades</b> Detonated Curry Bombs. Crisp flatbreads piled high with all the same stuff as Curry Bombs. Politely made for nibblers, not shooters!	4 for 80		<b>Fritters (Bhaji), fried in a chickpea flour batter</b> <b>Onion</b> <b>Zucchini</b>	60 60
	<b>Paneer Taco</b> Folded popadum stuffed with paneer, onion, tomato, chilli, 100% unauthentic and really veli delicious	120		<b>"65", The Southern Indian Street Food Classic</b> A spicy and tangy appetiser made with bite-sized fried paneer OR chicken pieces, marinated in multiple spices	90 110
	<b>Jhinga Prawns</b> Lightly battered sautéed prawns with a homemade sweet mayo, not too spicy but vadi good!	140		<b>Samosa Quattro:</b> 1 lamb, 1 potato, 1 chicken, 1 cheese/corn/chilli. Trust us, they are all delicious!	50
	<b>Goa Prawns</b> Sautéed spicy garlic prawns with a chilli mint sauce	130		<b>Crispy Fried Spinach Leaves (Palak Chaat)</b> With chaat topped with onion, tomato & chutneys, a street food classic	120

## Savoury Pancakes (Dosas)

Savoury pancakes made from a delicious rice & lentil ferment  
Either share as a starter for 2 or a main for 1  
All served with coconut & curry dipping sauces, with a choice of fillings:

	<b>Potato (Masala Dosa)</b> - Truly Tamil and veli delicious	120
	<b>Chicken</b>	140
	<b>Lamb</b>	160

## Tandoori Starters

<b>Chicken Tikka</b> the tikka dish we all know and love	120
<b>Tandoori Lamb Chops x 2</b> with a creamy curry leaf mash	150
<b>Prawn Tikka</b> skewered succulent prawns, the best!	130
<b>Mushroom Tikka</b>	100

## Salads

<b>Tikka Salad</b> - onion, tomato, lettuce, feta, olives, cucumber, carrot with:	
<b>Chicken</b>	130
<b>Prawn</b>	150

# Chef Jai's Showcase for Two 750

### The Opening Show:

- Curry Bombs (Pani Puri) x4
- Pop Cones x 2
- Chicken Tikka










### The Main Event:

- Prawn Curry OR Durban Lamb Curry
- Chicken Tikka Masala
- Potato & Cauliflower Curry (Aloo Gobi)
- Paratha x 2
- Mango Pickle

### The Final Act:

Rice Pudding OR Semolina OR Kulfi

## Vegetarian Mains Plain rice and sambals included

	<b>Sautéed Spicy Potato (Aloo Jera)</b> Pure comfort food.	150
	<b>Sautéed Chopped Spinach with Paneer (Saag Paneer)</b> Add in Spicy Potato for our homemade take on a favourite	150
	<b>Chickpea Curry (Chana Masala)</b>	150
	<b>Potato and Cauliflower Curry (Aloo Gobi)</b>	150
	<b>Paneer Tikka Masala</b> Same blockbuster sauce as the Chicken version	150
	<b>Sugar Bean Curry</b> A vadi South African classic!	150
	<b>Lentil Curry (Dhaal Makhani)</b> Cooked with butter and cream	150
	<b>Veg Curry</b> Green beans, peas, potato, paneer, cauliflower, carrot	150
	<b>Veg Korma</b> coconut, cream, green beans, peas, potato, paneer, cauliflower, carrot	150

## Seafood Mains Plain rice and sambals included

<b>Prawn Curry</b> Creamy Coconut Tangy Tamarind	240 240
<b>Fish Curry</b> Creamy Coconut Tangy Tamarind	230 230

## Revived Classic Meat Curries Plain rice and sambals included

<b>Durban Curry</b> As authentically South Africanly Indian as it gets!	230
<b>Lamb</b> (on or off the bone)	180
<b>Chicken</b> (on or off the bone)	180
<b>Butter Chicken</b> A beginner's winner curry, done our way	180
<b>Chicken Tikka Masala</b> Chicken marinated in yoghurt, charred and simmered in a rich, creamy tomato-based spiced sauce. Our take on this Brit blockbuster!	180
<b>Lamb Tikka Masala</b> Lamb marinated in yoghurt, charred and simmered in a rich, creamy tomato-based spiced sauce. 100% invented and veli good	230
<b>Chicken Korma</b> Coconut, cream and very gentle	180
<b>Sautéed chopped spinach (Saag) for Carnivores</b> With spicy potato	230
<b>Lamb</b>	230
<b>Chicken</b>	180




## Breyani Bliss

<b>Chicken</b>	180
<b>Lamb</b>	220
<b>Vegetable</b>	150

## Sides

<b>Popadums (Two)</b>	15
<b>Roti</b>	25
<b>Paratha (Two)</b> Plain Garlic	40 40
<b>Rice</b> Pilau Coconut	40 40
<b>Cucumber &amp; Onion Raita</b>	25
<b>Chutneys</b> Tamarind Patha Mint	30 30 30
<b>Pickles</b> Mango Lime Vegetable	30 30 30
<b>Slow cooked spiced Lentil mash (Tarka Dhal)</b>	100

## Desserts

	<b>Southern Indian rice pudding (Payasum)</b> A comfort food classic with a hint of earthy spices served with a popadum for a savoury touch	80
	<b>Semolina (Suji)</b>	80
	<b>Indian Ice Cream (Kulfi)</b> Pistachio or Coconut, depending on Chef's mood, outrageous either way!	80

# WINE

Choosing wine is confusing. We all end up checking the price anyway. We thought we would make it simple. Four price points only: R200, R300, R500 or R700. We only offer wines we know and think you will enjoy. We charge R100 corkage, 1 bottle max per table.

Per Bottle (per glass price next to wine)

200

House White (60)  
House Red (60)

Idiom Bianco. Pinot Grigio. Vibrant, easy, dry  
Idiom Rosso. Sangiovese. Spicy. Both fruity & savoury

Perfect With...  
prawn, fish, veg  
lamb, chicken

300

**BUBBLES**  
Miss Molly Brut MCC (70)

Dry, citrusy, easy-going fun

prawn, veg

**WHITE**  
De Grendel Sauvignon Blanc (80)  
Mullineux 'Kloof Street' Chenin Blanc (80)  
Journey's End 'Haystack' Chardonnay (80)  
Oldenburg CL white blend (80)

Fresh and zesty with a zing  
A local hero, easy drinking, versatile  
Lightly oaked so perfect with a light curry  
So many flavours, it goes with just about everything

chicken, veg  
everything (except lamb)  
veg/fish/chicken  
everything (except lamb)

**ROSÉ**  
Saronsberg Rosé (80)  
Hermanuspietersfontein Bloos (80)

Rose petal colour, light berries, summer time  
**A Wine with Attitude.** fresh fruit, layered complexity

everything (except lamb)  
everything (except lamb)

**RED**  
Saxenburg 'Guinea Fowl' Red Blend (80)  
Fryer's Cove Grenache Cinsault Blend (80)  
Kloovenburg Estate Merlot (80)  
Saronsberg 'Provenance' Shiraz (80)

A smooth, versatile, easy drinker  
A delicious secret find from 300km up the coast  
Multiple layers, hints of spice. "Top 10" SA Merlot  
**A Wine with Attitude.** Balances any curry with pepper, a top seller!

lamb/fish  
everything  
everything  
lamb/chicken

500

**BUBBLES**  
Krone Borealis Brut (110)

Deliciously dry bubbly

prawn/fish/veg

**WHITE**  
Idiom Viognier (130)  
Iona Sauvignon Blanc (130)  
Arendsig Chenin Blanc (130)  
Creation Chardonnay  
Shannon 'Triangle Block' Semillon

Fragrant, fresh, elegant, complex. Just superb!  
Vibrant, mineral, elegant & delicate, the perfect SB  
A good Chenin just gets curries. This is it.  
Quince, Pear, Vanilla from SA's top rated vineyard  
**A Wine with attitude.** Ginger & lime zest. Top class

everything (except lamb)  
chicken/veg  
everything (except lamb)  
everything (except lamb)  
everything (except lamb)

**RED**  
Rainbow's End Cabernet Franc (130)  
Creation Syrah Grenache (130)  
Diemersdal Reserve Pinotage  
De Grendel Shiraz  
Arendsig 'Inspirational Batch' Merlot  
Le Chant 'Du Coq' Bordeaux Blend (130)

All dark fruit, super smooth, a wine to fall in love with!  
Ripe plum, black pepper from SA's top rated vineyard  
Best Pinotage we have tasted, a true spice companion  
Smooth, warm spices, stands up to any curry  
Red fruit, herbal, velvety finish, un-mucked about with  
**A Wine with attitude.** Blew us away in a food pairing!

chicken/lamb  
everything (except veg)  
chicken/lamb  
chicken/lamb  
everything (except veg)  
lamb!

700

**BUBBLES**  
Boschendal Grand Cuvee Brut 2016

Bruised apple, lemons. "Top 10" MCC at Trophy Show

prawn/veg

**RED**  
Cederberg Shiraz, 2019  
Boekenhoutskloof, Chocolate Block, 2021  
Vergelegen Reserve Cab Sav, 2016  
Ghost Corner Pinot Noir, 2022

Long lasting flavours of red fruit and dark chocolate  
Iconic Syrah blend. Black fruit, cumin, pepper, liquorice  
Complex. Blackcurrants, spice, ripe plums, wood aroma  
**A Wine with attitude.** Our only Pinot for a reason. All mocha, plums & wood. Superb

chicken/lamb  
chicken/lamb  
chicken/lamb  
veg/fish/chicken

## Soft Drinks

Rock Shandy	55
Coke	40
Coke Zero	40
Lemonade	30
Cream soda	40
Ginger ale	30
Dry lemon	30
Appletiser or Grapetiser	45
Rose's Lime, Kola, Passion Fruit cordials	10
Tonic water	30
Soda water	30
Big still water	45
Small still water	30
Big sparkling water	45
Small sparkling water	30

## Beers & Ciders

CBC Draught Lager	55
Amstel	40
Castle Lite	40
Castle	40
Heineken	40
Windhoek	40
Savannah	45

## Spirits

<b>Vodka</b>	
Sky	35
Absolut	35
<b>Brandy</b>	
KWV 10 years	40
Klipdrift	35
<b>Gin</b>	
Inverroche Classic	50
Gordon's	35
<b>Rum</b>	
Captain Morgan Dark	30
Captain Morgan Spiced Gold	30
<b>Whisky</b>	
Jameson	40
Jack Daniels	40
Johnnie Walker Red	40
Johnnie Walker Black	45
Bains	40
Glenfiddich 12 year old	60
<b>Shooters, Liqueurs, Cognac &amp; Port</b>	
Aperol	35
Jagermeister	40
Jose Cuervo Tequila	40
Los Locos Tequila Reposado	70
Don Julio Blanco	80
Drambuie	40
Kahlua	35
Amarula	35
Cognac, Remy Martin	90
Port, Allesverloren Fine Old Vintage	35