

Starters

Regular Chips

Large chips with spice

Papadum

Aloo Paratha

2 Samosas

Mince/Chicken/Potato

Chicken Corn Soup

Crushed chicken and sweet corn cooked in chicken broth.
Served with soya sauce.

Chicken Hot & Sour Soup

Aloo Tikki

3 pieces of mashed Potato blended with onions, herbs & chillies. Shallow fried and served with garnish.

Pani Pooori

It consists of a round, hollow puri, fried crisp and filled with a mixture of flavored water, tamarind chutney, chili, chaat masala, potato, onion and chickpeas.

Peshawari Chapli Kebab

Juicy and tender pieces prepared with minced meat, crushed and solid pomegranate with secret blend of peshawari spices.

Tandoori full chicken wings

4x Succulent chicken wings marinated in our secret blend of spices cooked in tandoor.



R35

R45

R20

R60

R20

R65

R70

R55

R50

R75

R70



Flame Grilled Platters

Served with chips, sauce and plain roti.

1/4 Chicken Tikka (Breast or Leg)

Succulent quarter chicken marinated with traditional spices grilled over charcoal.

R79

1/2 Chicken Tikka (Breast and Leg)

R139

Chicken Seekh Kebabs

Chicken minced and blended with mixed herbs & spices, put onto skewers then chargrilled to perfection.

R95

Chicken Malai Tikka

Succulent boneless chicken nuggets marinated in a blend of cream and aromatic spices. Cooked over chargrill.

R95

Chicken Bhoti

Succulent, boneless, chicken nuggets marinated with traditional spices grilled over charcoal

R95

Seekh Kebabs

Lean beef minced, marinated with intense tandoori spices then cooked to perfection over a chargrill.

R95

Beef Tikka

Delicious beef nuggets marinated with traditional spices grilled over chargrill.

R95

Sultani Lamb Chops

Lamb chops marinated in herbs and spices. Cooked over a blazing chargrill.

R150

Lamb Ribs

Lamb ribs marinated in herbs and spices. Cooked over a blazing chargrill and smoked to perfection

R85

Grilled Fish

Fish marinated with traditional spices and grilled to perfection

R95



Mixed Platters

Served with chips, salad, and sauce

Mini Grill

1 x ¼ Chicken Tikka (leg), 2 x Seekh Kebabs and a plain roti

R105

with breast

R115

Mixed Grill

1 x ¼ Chicken Tikka (leg), 2 x Seekh Kebabs, 3 x Chicken Boneless Tikka, 3 x Beef Tikka or 2 x Lamb Ribs and 2 x plain rotis.

R175

with breast

R185

Full Chicken Tikka

Served with chips, salad and 2 x plain roti.

R230

Family Pack

3 x ¼ Chicken Tikka (2 Leg, 1 breast), 3 x Seekh Kebabs, 5 x Chicken Boneless Tikka, 5 x Beef Tikka or 4 x Lamb Ribs and 4 x plain rotis.

R410

Fish Tikka (King Clip)

6x pieces

R140

¼ Chicken Tikka + 3x Queen prawns (Grilled)

R120



Chicken Dishes

Chicken Curry

Fresh chicken prepared with our speciality spices

R95

Chicken Karai

Fresh chicken prepared traditionally with a wealth of ingredients.

R95

Chicken Vindaloo

Tender morsels of chicken simmered in sizzling vindaloo paste.

R100

Roghan Josh Chicken

Consists of chicken pieces cooked with gravy based on brown onions, yoghurt and aromatic spices.

R95

Butter Chicken

Chicken stripped to the bone and cooked in a full-bodied creamy sauce from a traditional home-style recipe.

R99

Chicken Korma

Chicken simmered in a creamy, fragrant sauce with onion, garlic and ginger.

R110

Chicken Tikka Masala

An all time classic dish of Tandoori chicken tikka simmered in a creamy roasted onion sauce flavored.

R105

Chicken Jalfrezy

Chicken with original Lahori spices with tomato, green pepper, and coriander.

R110



Chicken Dishes

Shahi Cream Chicken

Cubes of boneless chicken cooked in royal spices with cream, served traditionally.

R115

Ginger Chicken

Strips of chicken treated with fresh ginger, coriander and green chillie.

R115

Lemon Butter Chicken

Boneless chicken cooked in lemon butter sauce with traditional spices

R90

Chicken Curry with Aloo

R90



Lamb Dishes

Lamb Karai

Lamb sautéed with onions, fresh tomatoes tossed in traditional spices, prepared in Pakistani wok.

R125

Butter Lamb

Old time favorite & popular dish, tender pieces of lamb cooked in delicious gravy, with the blend of butter.

R130

Lamb Roghan Josh

Tendered mutton shanks prepared in our signature curry, our house specialty.

R130

Shahi Cream Lamb

Creamy & royal with nuts & combination of diced lamb with aromatic flavors

R130

Lamb Vindaloo

Tender pieces of lamb simmered in red hot vindaloo paste.

R125

Paya

Lamb trotters cooked traditionally, in a well-balanced sauce. Garnished with coriander & ginger.

R90

Dall Gosht & Rice

This dish takes you back to your very own home, taste it to believe it..

R120

Gobhi Gosht

Mutton and cauliflower cooked in butter and our traditional spices.

R120

Palak Gosht

Mutton pieces cooked with spinach

R120



Lamb Dishes

Aloo Mutter Qeema

Mince cooked with ginger, garlic, fresh coriander, peas and potatoes, served traditionally.

R105

Beef Nihari

Meat shank prepared with rich herbs and spices. Full of flavor, cooked to melt in the mouth.

R115

Achary Gosht

Meat cooked to perfection in Mustard oil with onion seeds, fennel, fenugreek seeds and special pickle spices.

R125

Mutton Nihari

Slow cooked lamb shanks prepared with rich herbs and spices. Full of flavour, cooked to melt in the mouth..

R125

Bhindi Gosht

Bhindi, lady fingers or okra. Whatever name you choose it will delight your taste buds. Prepared with fresh lamb and Kebabish's spices

R125

Lamb Chops Masala

A Punjabi special - these barbecued mutton chops are marinated with a spicy masala, quick fried in a delicious gravy.

R160

Lamb Brain Masala

Lamb brain boiled and simmered in garlic cooked with tomatoes, ginger strips and spices.

R125

Lamb Korma

R130

Mutton Curry with Aloo

R125



Vegetarian Dishes

Market fresh and lovingly cooked for flavor

Palak Aloo Fry

A fascinating combination and a delicacy of the Punjab farmland - fresh spinach greens cooked with herbs made seductively tantalizing with potatoes.

R79

Dhall Chana Fry

Gram Dhall prepared in thick masala sauce with selected spices and garnished with ginger and coriander.

R69

Bhindi Fry

Okra with onion, tomato, green chilli and special spices.

R89

Dhall Mash Fry

Yellow lentils broth tempered with fried onion, royal cumin and garlic.

R75

Mix Vegetables

A selection of fresh seasonal vegetables cooked in masala sauce.

R70

Paneer Palak

Tendered chunks of fresh made cottage cheese in a creamed spinach.

R85

Butter Paneer

Creamish dish of cottage cheese prepared in gravy made of butter and spices.

R90

Aloo Mutter

Peas with sliced potatoes made with selected spices, garnished with ginger and coriander.

R69

Mushroom Masala & Aloo

Pan roasted mushrooms are simmered in a Punjabi curry sauce making this a mouthwatering delight.

R89



Vegetarian Dishes

Chana Masala

Chick peas cooked in butter with a kiss of spice and caress of tamarind, garnished with fresh coriander.

R75

Mutter Paneer

Fresh green peas and cottage cheese cooked in Lahori spiced sauce served traditionally.

R89

Aloo Gobhi

Cauliflower cooked in tangy garlic & tomatoe sauce with potatoes, curmin, coriander and our mix of spices.

R79

Dhall Makhani

Our house specialty, signature lentil curry, prepared in butter and cream.

R79

Paneer Tikka Masala

Feather-lite chunks of homemade cottage cheese prepared in curry made of our finest traditional spices.

R85

Aloo Jeera Masala

Finely sliced potatoes tossed in butter with a hint of spice and whole cumin seed (zeera).

R65

Beans Curry

R45

Dhall Paneer

Cheese and lentils.

R79



Seafood

Prawns Curry and Aloo

Served with Butter Naan

R145

Prawns Karai

Served with Butter Naan

R145

Fish Curry

Served with plain basmati rice

R120

Fish Masala

Served with plain basmati rice

R120

Butter Prawns

Served with butter naan.

R160

Grilled Prawns (8x prawns)

Selection between lemon butter or tikka sauce. Served with savoury rice or chips.

SQ



Salads

Regular Fresh Salad

R35

Green Fresh Salad (medium)

R50

Greek Salad (medium)

R60

Raita (medium)

R25

Raita (small)

R15

Salad (small)

R15

Sambles

R30

Chinese & Sizzlers

Chicken Chilli (Hot Sizzler /Dry)

Served with plain basmati rice

R145

Steak Chilli (Hot Sizzler/Dry)

Served with plain basmati rice.

R145

Chicken Manchurian (Hot Sizzler)

Server with plain basmati rice.

R145

Prawn Manchurian With Rice

R155

Veg Manchurian

R110

Chinese Fried Rice

Includes a mixture of prawns, chicken and steak.

R150

Chicken Chow Mein

R110

Steak Chow Mein

R110

Prawns Chow Mein

R150

Vegetable Chow Mein

R90



Biryani and Rice

Classical dishes made with basmati rice together with all the exotic traditional ingredients and distinctive look and aroma is given by the careful use of cinnamon, bay leaf and delicate spices.

Chicken Biryani

Mutton Biryani

Vegetable Biryani

Fish Biryani

Beef Biryani (Boneless)

Prawns Biryani

Lamb Chop Biryani

Lamb Palau

Chicken Palau

Chicken and Vegetable Fried Rice

Vegetable Fried Rice

Plain Rice

Basmati rice steamed to perfection. A simple yet important part of the cuisine.

Zeera Rice



R95

R115

R85

R110

R110

R145

R160

R120

R95

R99

R85

R39

R40



Tandoor Selection

Lovingly handmade breads. Baked in tandoor to perfection.

Plain Tandoori Naan

R10

Butter Naan

R15

Roghini Naan

R35

Garlic Naan

R39

Cheese Naan

R44

Sweet Naan

R35

Plain Roti

R7

Brown Flour Roti (Tandoori or Grilled)

R10



Paratha Selection

A whole wheat dough, layered with butter and freshly made on a griddle (tawa).

Aloo paratha

R60

Aloo and Cheese paratha

R70

Mince Paratha

R70

Mince and Cheese Paratha

R85

Cheese Paratha

R60

Sweet Paratha

R45

Lucha Paratha

R39

Chilli Cheese Paratha

R55

Chicken & Cheese Paratha

R69



Roti Rolls

Seekh Kebab Roti Roll

R45

Chicken Boti Roll

R45

Steak Roti Roll

R45

Vegetable Roti Roll

R40

Paratha Roll

R60

Chicken | Steak | Kebab | Veg

Sandwiches

All dishes are served with a portion of chips

Cheese & Tomato

R35

Chicken and Cheese

R50

Chicken Peri-Peri

R45

Chicken & Mayo

R50

Steak

R55



Breakfast

English Breakfast

R80

Served with fried eggs, toast, sausages, baked beans and your choice of tea or coffee.

Traditional Breakfast

R80

Served with an omelet, toast or paratha and your choice of tea or coffee

Halwa Poori (Served every Sunday)

R70

Served with chana masala

Sunday Breakfast Buffet – 8am – 12pm

S.Q

Bunny Chows

Available in quarter, half and full portions

Chicken

Mutton

Beans

Vegetable

Kebab (Grilled Kebab)

Beef



1/4

1/2

R79

R140

R99

R180

R55

R90

R60

R90

R89

R160

R99

R180

Burgers

All dishes are served with a portion of chips

Mutton Burger

Cheese Burger

Chicken Tikka Burger

Double Cheese Burger

Steak Burger

Vegetable Burger

R65

R75

R75

R80

R75

R60



Cold Beverages

Cold beverages to wash down the delicious food



Bombay Crush	R55
Milkshake [Strawberry Lime Chocolate Bubblegum]	R45
Passion Fruit	R45
Cola Tonic	R45
Lassi A chilled, blended, fresh yogurt drink with your choice of a sweet or salty flavouring.	R45
Mango Lassi	R50
Badaam Drink	R25
Soft Drink (Can Glass bottle)	R25
Water (500 750ml)	R20 R30
Juice (300ml)	R25
Appletizer / Grapetizer	R30

Hot Beverages

A wonderful way to finish your delicious meal or warm up a cold day

Tea [Regular Masala Green Lemon]	R25
Special Tea	R25
Cappuccino	R39
Coffee [Regular Black]	R30
Espresso	R30
Milo	R29
Hot Chocolate	R39
Chai Latte	R45



Desserts

A wonderful way to top off your delicious meal

Rusmalai

R55

Kheer

R50

Gajar Halwa

R55

Gullab Jamun

R55

Sojee Halwa

R40

Sweet Rice

R50

Ice Cream (strawberry | vanilla | chocolate)

R35

Kulfi Ice cream

R30



Kiddies Menu

Served with Juice or a Milkshake

Chicken Malai Bhoti

Chicken Nuggets

Fish Fingers

R69

R69

R69

