

# 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 Poori**

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.



R45

R60

R20

R75

R20

R70

R75

R60

R50

R80

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.

R95

## **1/2 Chicken Tikka (Breast and Leg)**

R155

## **Chicken Seekh Kebabs**

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

R120

## **Chicken Malai Tikka**

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

R120

## **Chicken Bhoti**

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

R120

## **Seekh Kebabs**

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

R120

## **Beef Tikka**

Delicious beef nuggets marinated with traditional spices grilled over chargrill.

R120

## **Sultani Lamb Chops**

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

R175

## **Lamb Ribs**

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

R110

## **Flame Grilled Fish (Full Fresh Fish)**

Fish marinated with traditional spices and grilled to perfection

R130





# Mixed Platters

Served with chips, salad, and sauce

## Mini Grill

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

R130

**with breast piece**

R140

## Mixed Grill

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

R210

**with breast piece**

R220

## Full Chicken Tikka

Served with chips, salad and 2 x plain roti.

R280

## Family Pack

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

R510





# Chicken Dishes

## Chicken Curry

Fresh chicken prepared with our speciality spices

R115

## Chicken Karai

Fresh chicken prepared traditionally with a wealth of ingredients.

R115

## Chicken Tikka Masala

Fire-grilled chicken expertly blended with our signature Kebabish Tikka Masala, infused with rich, traditional spices for a deeply flavourful experience.

R125

## Roghan Josh Chicken

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

R130

## Butter Chicken

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

R120

## Chicken Korma

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

R130

## Chicken Vindaloo

Tender morsels of chicken simmered in sizzling vindalo paste

R120

## Chicken Jalfrezy

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

R130

## Chicken Palak (Boneless)

R130





# Chicken Dishes

## Shahi Cream Chicken

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

R145

## Ginger Chicken

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

R140

## Lemon Butter Chicken

Boneless chicken cooked in lemon butter sauce with traditional spices

R130

## Chicken Curry with Aloo

R120

## Full Chicken Peshawari / Punjabi Karai

(by order: 45 minutes prep.)



R360





# Lamb Dishes

## Lamb Karai

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

R150

## Butter Lamb (Boneless)

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

R160

## Lamb Roghan Josh (Boneless)

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

R160

## Shahi Cream Lamb (Boneless)

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

R160

## Lamb Vindaloo

Tender pieces of lamb simmered in red hot vindaloo paste.

R150

## Paya

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

R110

## Dall Gosht & Rice

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

R140

## Gobhi Gosht

Mutton and cauliflower cooked in butter and our traditional spices.

R130

## Palak Gosht

Mutton pieces cooked with spinach

R145

**1 KG Peshawari / Punjabi Karai Gosht / Namkeen**  
(by order: 1 hour prep)

NEW

R460





# Lamb Dishes

## **Aloo Mutter Qeema**

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

R130

## **Beef Nihari**

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

R145

## **Achary Gosht**

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

R150

## **Mutton Nihari**

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

R150

## **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

R150

## **Lamb Chops Masala**

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

R180

## **Lamb Brain Masala**

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

R170

## **Lamb Korma**

R160

## **Lamb Curry with Aloo**

R150





# 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.

R90

## Dhall Chana Fry

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

R80

## Bhindi Fry

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

R95

## Dhall Maash Fry

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

R85

## Mix Vegetables

A selection of fresh seasonal vegetables cooked in masala sauce.

R75

## Paneer Palak

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

R95

## Butter Paneer

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

R110

## Aloo Mutter

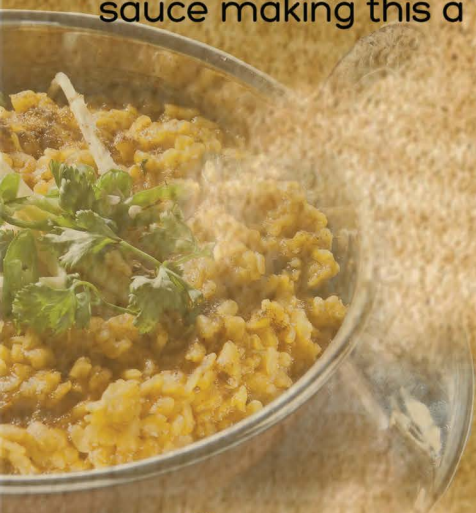
Peas with sliced potatoes made with selected spices, garnished with ginger and coriander.

R70

## Mushroom Masala & Aloo

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

R110





# Vegetarian Dishes

## **Chana Masala**

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

R85

## **Aloo Gobhi**

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

R85

## **Dhall Makhani**

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

R95

## **Paneer Tikka Masala**

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

R95

## **Aloo Jeera Masala**

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

R65

## **Beans Curry**

R50





# Seafood

## **Prawns Curry and Aloo**

Served with Butter Naan

**R175**

## **Prawns Karai**

Served with Butter Naan

**R175**

## **Fish Curry / Masala (King Klip)**

Served with plain basmati rice

**R160**

## **Butter Prawns**

Served with butter naan.

**R180**



# Salads

## **Regular Fresh Salad**

**R50**

## **Green Fresh Salad (medium)**

**R60**

## **Greek Salad (medium)**

**R70**

## **Raita (medium)**

**R25**

## **Raita (small)**

**R15**

## **Salad (small)**

**R15**

## **Sambles**

**R30**





# Chinese & Sizzlers

## **Chicken Chilli (Hot Sizzler /Dry)**

Served with plain basmati rice

R180

## **Steak Chilli (Hot Sizzler/Dry)**

Served with plain basmati rice.

R180

## **Chicken Manchurian (Hot Sizzler)**

Server with plain basmati rice.

R180

## **Chinese Fried Rice**

Includes a mixture of prawns, chicken and steak.

R190

## **Chicken Chow Mein**

R135

## **Steak Chow Mein**

R135

## **Prawns Chow Mein**

R190

## **Vegetable Chow Mein**

R110





# 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**

**R125**

**Mutton Biryani**

**R150**

**Vegetable Biryani**

**R110**

**Fish Biryani**

**R140**

**Beef Biryani (Boneless)**

**R150**

**Prawns Biryani**

**R180**

**Lamb Chop Biryani**

**R190**

**Lamb Palau**

**R150**

**Chicken Palau**

**R125**

**Chicken and Vegetable Fried Rice**

**R130**

**Vegetable Fried Rice**

**R110**

**Plain Rice**

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

**R45**

**Zeera Rice**

**R50**





# Tandoor Selection

Lovingly handmade breads. Baked in tandoor to perfection.

Plain Tandoori Naan

Butter Naan

Kulca Naan **NEW**

Roghini Naan

Garlic Naan

Cheese Naan

Sweet Naan

Plain Roti

Brown Flour Roti (Tandoori or Grilled)



R12

R20

R20

R40

R45

R50

R40

R8

R12

# Paratha Selection

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

Aloo paratha

Aloo and Cheese paratha

Mince Paratha

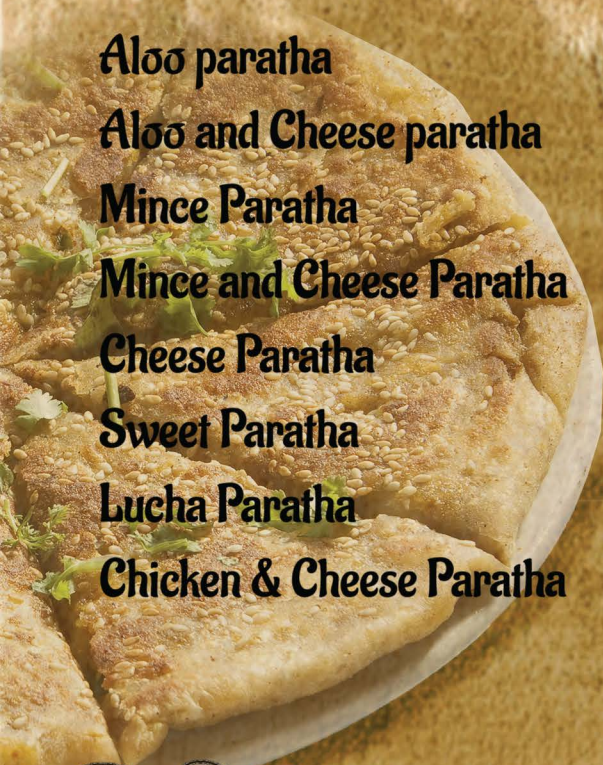
Mince and Cheese Paratha

Cheese Paratha

Sweet Paratha

Lucha Paratha

Chicken & Cheese Paratha



R75

R85

R90

R95

R65

R50

R45

R85



# Roti Rolls

**Seekh Kebab Roti Roll**

**R60**

**Chicken Boti Roll**

**R60**

**Steak Roti Roll**

**R60**

**Paratha Roll**

**R75**

Chicken | Steak | Kebab | Veg

# Sandwiches

All dishes are served with a portion of chips

**Cheese & Tomato**

**R50**

**Chicken and Mayo**

**R60**

**Chicken Peri-Peri**

**R60**

**Chicken & Cheese**

**R70**

**Steak**

**R65**



# Breakfast

**English Breakfast**

**R89**

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

**Traditional Breakfast**

**R89**

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

**Halwa Poori (Served every Sunday)**

**R89**

Served with chana masala

**Sunday Breakfast Buffet – 8am – 12pm**

**S.Q**



# Bunny Chows

Available in quarter, half and full portions

**Chicken**

**Mutton / Beef**

**Beans**

**Vegetable**

**Kebab (Grilled Kebab)**



1/4

1/2

R95

R160

R135

R190

R75

R90

R65

R90

R95

R160

# Burgers

All dishes are served with a portion of chips

**Mutton Burger**

**Cheese Burger**

**Chicken Tikka Burger**

**Double Cheese Burger**

R70

R75

R80

R85





# Cold Beverages

Cold beverages to wash down the delicious food



<b>Bombay Crush</b>		<b>R65</b>
<b>Milkshake</b> [Strawberry   Lime   Chocolate   Bubblegum]		<b>R60</b>
<b>Passion Fruit (Single / Jug)</b>	<b>R50</b>	<b>R135</b>
<b>Cola Tonic (Single / Jug)</b>	<b>R50</b>	<b>R135</b>
<b>Lassi (Single / Jug)</b> A chilled, blended, fresh yogurt drink with your choice of a sweet or salty flavouring.	<b>R50</b>	<b>R150</b>
<b>Mango Lassi</b>		<b>R60</b>
<b>Iced Coffee</b>		<b>R45</b>
<b>Soft Drink (Can   Glass bottle)</b>		<b>R25</b>
<b>Water (500ml)</b>		<b>R20</b>
<b>Juice (300ml)</b>		<b>R25</b>
<b>Appletizer / Grapetizer</b>		<b>R30</b>

# Hot Beverages

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

<b>Tea</b> [Regular   Masala   Green   Lemon]	<b>R30</b>
<b>Special Tea</b>	<b>R30</b>
<b>Cappuccino</b>	<b>R45</b>
<b>Coffee</b> [Regular   Black]	<b>R35</b>
<b>Espresso</b>	<b>R35</b>
<b>Hot Chocolate</b>	<b>R45</b>
<b>Chai Latte</b>	<b>R45</b>
<b>Rooibos Tea</b>	<b>R25</b>
<b>Green Tea</b>	<b>R25</b>



# Desserts

A wonderful way to top off your delicious meal

**Rusmalai**

**Kheer**

**Gajar Halwa**

**Gullab Jamun**

**Sojee Halwa**

**Zarda Rice**

**Ice Cream (strawberry | vanilla | chocolate)**

**Kulfi Ice Cream**

**R60**

**R55**

**R60**

**R60**

**R40**

**R50**

**R35**

**R30**





# Kiddies Menu

Served with Juice or a Milkshake

**Chicken Malai Bhoti**

**R80**

**Chicken Nuggets**

**R80**

**Fish Fingers**

**R80**

