

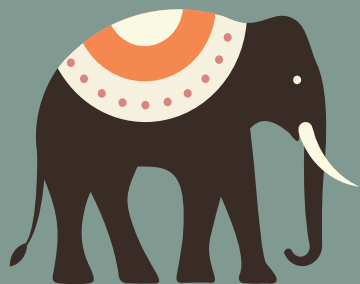
NIBBLES

AND OTHER NICE TO HAVES

Poppadoms Two circular pieces of thin Spiced Bread made from Ground Lentils. Served with homemade Mint Chutney and Tomato-and-Tamarind dip.	R21.95	V
Mean Masala Chips Crispy Fries Sprinkled with Salt & seasoned with Chat Masala.	R34.95	V
Aloo Paratha Hand kneaded flatbread stuffed with Spiced Potato Puree, served with Yogurt.	R44.95	V
Cheese Stuffed Double Naan Bread Grated Matured Cheddar layered between 2 pieces of Naan Bread, stuck on the side of our piping hot Tandoori Oven, baked vertically for good measure. We just like to do things differently	R59.95	V

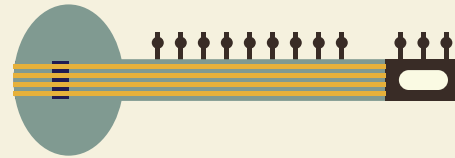
5 OF OUR FINEST SAMOOSAS

5 Potato and Jeera Samosas Crispy Triangles filled with Roasted Cumin Spiced Potato Mash	R39.95	V
5 Spinach and Cheese Samosas Wilted Spinach filling delicately spiced and mixed with rich Cheddar Cheese folded into our crispy, flaky pastry	R49.95	V
5 Melted Cheddar Cheese and Sweet Corn Samosas Golden Yellow Sweet Corn, Mild Kashmir Chilli, Zesty Coriander with a decadent Cheddar Bite hand folded, creating this time-tested popular treat.	R49.95	V
5 Delicately herbed Mixed Vegetable Samosas Juicy, Crunchy chopped Vegetables mixed with Fresh Herbs, Garam Masala, and Coriander Seeds create one of the yummiest fillings.	R44.95	V
5 Tender Minced Chicken Samosas Minced Chicken Fillets are pan-seared with mild spices, freshly chopped Coriander, and cubed Sweet Onions, enclosed in our crispy pastry.	R49.95	
5 of our Amazing Chicken Tikka Samosas Shredded Chicken Tikka drizzled with our Velvety Smooth Butter Gravy filled into Samosa pastry, creating an unbeatable snack.	R52.95	
5 Minced Lamb Samosas Minced Karoo Lamb infused with freshly ground Masalas, chopped herbs, and Sweet Onions. The Ultimate Samosa.	R54.95	



BREADS AND WHATNOTS

Poppadoms Two circular pieces of thin Spiced Bread made from Ground Lentils. Served with homemade Mint Chutney and Tomato-and-Tamarind dip.	R24.95	V
Roti No-fuss Indian Bread. The finest flour kneaded into a soft dough, then rolled into thin circles and cooked on a skillet.	R14.95	V
Butter Naan Hand Kneaded Wheat Flour Dough prepared with Yoghurt and Eggs. Cooked in the Tandoor, brushed with fam-fresh Butter.	R23.95	V
Garlic Naan Wheat Flour Dough prepared with Yoghurt & Eggs. Rolled onto crushed Garlic before baked in the Tandoor. Brushed with Butter.	R25.95	V
Chilli and Garlic Naan A fistful of our Artisan dough rolled into crushed Garlic and chopped Chilli, before hand-stretched. Skilfully baked in our Tandoor. Oh yes; and as much Butter on it as it can take.	R27.95	V
Aloo Paratha Hand kneaded flatbread stuffed with Spiced Potato Puree, served with Yogurt.	R44.95	V
Cheese Staffed Double Naan Grated Matured Cheddar layered between 2 pieces of Naan Bread, stuck on the side of our piping hot Tandoori Oven, baked vertically for good measure. We just like to do things differently	R59.99	V
Banting Rice Counting the Carbs? Step this way: mildly spiced Cauliflower Rice to soak up the wonderful juices of your Curry.	R34.95	V



SIDES

Sweet Chutney Spicy sweet & sour condiments made with dried fruits, sugar, vinegar, and chili.	R21.95	V
Cucumber Raita This cool and creamy condiment is a must-have with spicy meals. Gently soothes your palate.	R21.95	V
Mint Chutney A spiced blend of chopped coriander, fresh mint, chili, and lemon folded into light yogurt.	R29.95	V
Savoury Chutney Tomato and Tamarind Chutney Spicy, Tangy, Home-Made Tomato and Tamarind Chutney	R23.95	V
Mango Achar Mango pickle, preserved in aromatic oil.	R29.95	V
Carrot Salad Grated Carrots, chopped Tomatoes, Onions, and Chilli, sprinkled with salt and soaked in Vinegar.	R23.95	V
Sambals Chopped Tomatoes, sweet Onions and diced Cucumbers. This makes the perfect accompaniment to ANY Curry	R29.95	V

OUR ROCKING ROTI ROLLS

Sugar Beans and Soft Cooked Potato Roti Roll Our Sugar Beans and Soft Cooked Potato Curry rolled in hand-cooked Roti. Vinegar Splashed Carrot Salad on the side.	R69.95	V
Mixed Vegetable Roti Roll Our Sugar Beans and Soft Cooked Potato Curry rolled in hand-cooked Roti. Vinegar Splashed Carrot Salad on the side.	R79.95	V
"Feels Like Home Chicken Curry" filled Roti Roll Thin Home-Made Roti topped with our decadent Chicken and Potato Curry before getting rolled up to create our most popular Roti Roll. The Carrot Salad served on the side is a must!	R89.95	

YOUR LUNCH IS OUR BUSINESS

Therefore we have hand selected your Curry Up favourites and made them available at a portion size that will satisfy your lunchtime cravings at prices that are kind and gentle to your wallet. | Available 10:30am-4:30pm daily.

Magical Mushroom Curry	R74.95	V
Sugar Beans and Potato Curry	R64.95	V
"Feels like Home Chicken Curry	R74.95	
Velvety Smooth Butter Chicken	R79.95	
Mighty Chicken Korma	R79.95	
Coconut, Prawns & Chicken Curry	R94.95	
Aunty's lamb curry	R99.95	

OLD FAVOURITES:

The Perfectly Sized Lunch Veg Biryani	R64.95	V
The Perfectly Sized Lunch Chicken Biryani	R64.95	
The Monster Beans Wrap	R59.95	
The Monster Chicken wrap	R64.95	

UPGRADE OPTIONS:

Mini butter Naan	R12.95	V
3 Develishely Delicious Milktart Samosas	R29.95	V



GO BIG AND GO HOME

FAMILY SIZED MEALS FOR TAKE-AWAY

1L BEAN CURRY R229.95 1 L Sugar Beans and Potato Curry, 1L Rice, 3 Butter Naan, Carrot Salad. Feeds 3-4 People	1L CHICKEN CURRY R279.95 1 L Feels Like Home Chicken Curry, 1L Rice, 3 Butter Naan, Carrot Salad. Feeds 3-4 People
5L VEG BIRYANI R499.95 5L Veg Biryani with Cucumber Raita and Mint Chutney. Serves up to 10 people	5L CHICKEN BIRYANI R599.95 5L Chicken Biryani with Cucumber Raita and Mint Chutney. Serves up to 10 people

SWEETS LIKE HEAVEN

The Insanely Addictive Soji Purified coarse wheat (Semolina) browned in a pan on-farm. Fresh Butter with Cinnamon Sticks, Cloves, Green Cardamom, and other aromatic whole spices before being mixed with crushed Cashew Nuts and splashed with Double Thick Cream. And more Cashew Nuts. And a tad more Butter. Unshamedly Sweet. Lusciously Rich. Dangerously Addictive.	R49.95
5 of Our Devilishly Delicious Milktart Samosas An old South African favorite re-imagined. Be Warned! They are fabulously addictive.	R49.95
5 of our Mango, With White Chocolate and Chilli Samosas Delightfully Rich. Outrageously Decadent.	R54.95
Bombay Crush Rooib-Atzah Milkshake with soaked Vermicelli and Sabjah Seeds.	R39.95
Orange Zest and Mango Tiramisu	R59.95
Dark Chocolate Spring Rolls	R49.95

OUR SIGNATURE MEALS

VEGAN AND VEGETARIAN

The OMG Dhal and Brinjals Beautifully Rich and naturally creamy Yellow Oil Dhal infused with Garlic Tadka, slow-cooked with sliced Aubergines, and the mildest Kashmir Chilli we could find.	R74.95	V
Sugar Beans and Soft Cooked Potatoes Red Kidney Sugar Beans cooked with buttery soft Potatoes, julienned and Cinnamon dusted Ginger, Dark Crimson Red Chilli. The zing of the freshly chopped Coriander rounds the flavours off.	R74.95	V
The Magical Mushroom Curry Sliced, Paprika dusted Mushrooms folded into Garlic and Kashmiri mild Chilli infused oil, simmered in pureed fried onions, juicy Tomatoes, and freshly Roasted Spices, zinged with julienned Ginger and chopped Coriander Leaves.	R99.95	V
Veg and Paneer Biryani Cardamom, Cinnamon, Cloves, and Nutmeg infused Golden Sella Basmati Rice layered with Crunchy Vegetables and chunks of home-made curd Cheese. A handful of fresh mint, and a sprinkle of crispy fried Onions. The cool Cucumber Raita served on the side is a must!	R109.95	V
The Powerhouse Dhal Makhni Black Lentils cooked in a gorgeous, multilayered rich gravy that oozes with the smoky aromas of our freshly ground masalas and just a hint of the freshness of grated Ginger. A Must Try!	R99.95	V
Our Signature Veg and Paneer Curry Crunchy chopped Vegetables tossed on Garlic Tadka with julienned fresh Ginger before slow-cooked in a fried-and-pureed-onion and Tomato gravy. Softened and enriched with Double Cream and Butter.	R99.95	V
Paneer Palak the Green Velvet Indian Curd Cheese immersed in a Dark Velvety Green spinach Gravy, cooked with generous dollops of Farm Fresh Butter	R109.95	V
The Mighty Paneer Korma Soft, Home Made Curd Cheese cubes in a Royally Luxurious Green Cardamom scented Rich and Creamy Cashew Nut gravy.	R109.95	V
Paneer Tikka Masala Cubed Paneer tossed and flambéed in Kashmiri mild Chilli infused Garlic Tadka, dusted with powdered Red Paprika before folded into a Tomato and sweet Onion gravy, enriched with stewed Capsicum and a dash of Double Thick Cream.	R109.95	V

NON VEGETARIAN SIGNATURE MEALS

The Feels Like Home Chicken Curry Tender Boneless Chicken Pieces Dusted with Paprika, infused with Earthy Ginger and Aromatic Garlic before slow-cooked on a bed of diced onions, which sautéed with hand-selected Whole Spices. Served with Vinegar splashed Carrot Salad. Brings back childhood memories.	R99.95
Uncle Vijay's Chicken and Mushroom Curry Chicken pieces and sliced Mushrooms sautéed in Uncle Vijay's wickedly flavourful aromatic oil, before slow-cooked with fresh Ginger, browned Onions, Black Cardamom, and some of his secret spices. A secret he refuses to share even when he is in a very good mood and in high spirits.	R109.95
The Velvety Smooth Butter Chicken The undisputed KING. Rightfully so. Unashamedly a crowd-pleaser.	R109.95
The Mighty Chicken Korma For centuries, the privilege of the rich and famous. Mildly Ginger infused tender Chicken Pieces in a Royally Luxurious Green Cardamom scented Creamy Cashew Nut gravy.	R109.95
The Crazy Good Chicken Tikka Masala Tikka Spice marinated Chicken Pieces tossed and flambéed in Kashmiri mild Chilli infused Garlic Tadka, dusted with powdered Red Paprika before folded into a Tomato and sweet Onion gravy, enriched with stewed Capsicum and a dash of Double Thick Cream.	R109.95
Chicken Biryani Tender chicken pieces layered with Cardamom, Cinnamon, Cloves and Nutmeg infused Golden Sella Basmati Rice. A dash of fresh Mint and crispy Fried Onions. The cool Cucumber Raita provides the perfect companion.	R109.95
Coconut, Prawns and Chicken Curry De-shelled Prawn Meat and Chicken pieces tossed in a rich Bhuna sauce, with fresh Curry leaves before immersed in a rich Yellow Onion gravy, smoothened with a dash of Coconut Milk.	R129.95
Karelan Fish Curry with Kingklip Kingklip Cubes Shallow Fried in a Kashmiri Mild Chilli infused Garlic Tadka, then immersed in a Yellow Onion Gravy. During the slow cooking freshly ground Masalas and exotic herbs are added to set the tone and Coconut Milk rounds off the experience.	R149.95
Prawns and Kingklip Biryani Overnight-marinated Prawn Meat and Kingklip cubes layered and cooked with Cardamom, Cinnamon, Cloves and Nutmeg infused Golden Sella Basmati Rice. Served with cool Cucumber Raita.	R149.95
Goan Fragrant Prawn Curry De-shelled prawn meat shallow fried in Curry Leaf infused Garlic oil. After Dusting them with Paprika, they are slow-cooked in a rich textured dark yellow gravy with a dash of lemon and a generous splash of Coconut Cream	R149.95
Aunty's Lamb Curry Carefully trimmed, de-boned Leg of Lamb cubes marinated overnight. Slow-cooked on a bed of chopped Onions, crushed Plum Tomatoes which are infused with grated Ginger, Garlic, and hand-selected Whole Spices. During the long hours of slow cooking creating a beautifully aromatic and richly textured gravy surrounding the soft lamb pieces.	R149.95
The Gunpowder Lamb Vindaloo Made exclusively with fully trimmed, deboned cubes of the leg of lamb. The tenderest cut of them all. Cooked in our Crimson Red spicy gravy with hints of Coconut.	R149.95
Lamb Korma Sheer Luxury, Mildly Ginger infused tender Lamb Pieces in a Rich and Lucious Green Cardamom scented Creamy Cashew Nut gravy.	R149.95

Lamb Rogan Josh The tenderest, fully trimmed, deboned cubes of the leg of lamb tossed in Bhuna and Garlic Tadka with fresh julienned Ginger before slow-cooked in a gorgeously fragrant rich brown gravy with a squeeze of lemon.	R139.95
Lamb Biryani Trimmed, de-boned Leg of Lamb cubes marinated overnight before layered and cooked Cardamom, Cinnamon, Cloves, and Nutmeg infused Golden Sella Basmati Rice. A dash of fresh Mint and crispy Fried Onions. The cool Cucumber Raita provides the perfect companion.	R139.95

STARCH OPTIONS

Fluffy Basmati Rice	R0.00
No Rice, Give me ONE Roti	R0.00
No Rice, Give me 2 Rotis	R14.95
Skip the Rice, Give me a Butter Naan	R16.95
Skip the Rice, Give me a Garlic Naan	R18.95
Keep your Rice, Give me an Aloo Jeera	R34.95
Love my Rice, but Love Aloo Jeera too	R39.95
Banting Rice instead of Basmati Rice	R29.95
Hit me with a Chilli and Garlic Naan and keep your rice. Thanks a million.	R19.95



DRINKS

ALL OUR STORES HAVE A DRINKS MENU CUSTOM MADE TO THEIR SPECIFIC MARKET. DON'T BE SHY TO ENQUIRE!



TAKE AWAY MENU

