

CURRY UP!

**+ thai
me up**

MENU



NIBBLES

AND OTHER NICE TO HAVES

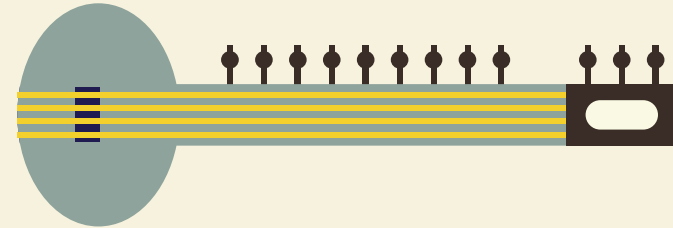
Poppadoms v	R24.95
Two circular pieces of thin Spiced Bread made from Ground Lentils. Served with homemade Mint Chutney and Tomato-and-Tamarind dip.	
Mean Masala Chips v	R34.95
Crispy fries seasoned with Salt and seasoned with Chat Masala	
Aloo Paratha v	R44.95
Hand kneaded flatbread stuffed with Spiced Potato Puree, served with Yogurt.	
Cheese Stuffed Double Naan Bread v	R59.95
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	

5 OF OUR FINEST SAMOOSAS

Potato and Jeera Samosas v	R39.95
Crispy Triangles filled with Roasted Cumin Spiced Potato Mash	
Spinach and Cheese Samosas v	R49.95
Wilted Spinach filling delicately spiced and mixed with rich Cheddar Cheese folded into our crispy, flaky pastry	
Cheese and Sweet Corn Samosas v	R49.95
Golden Yellow Sweet Corn, Mild Kashmiri Chilli, Zesty Coriander with a decadent Cheddar Bite hand folded, creating this time-tested popular treat.	
Tender Minced Chicken Samosas	R49.95
Minced Chicken Fillets are pan-seared with mild spices, freshly chopped Coriander, and cubed Sweet Onions, enclosed in our crispy pastry.	
Amazing Chicken Tikka Samosas	R54.95
Shredded Chicken Tikka drizzled with our Velvety Smooth Butter Gravy filled into Samosa pastry, creating an unbeatable snack.	
Minced Lamb Samosas	R56.95
Minced Karoo Lamb infused with freshly ground Masalas, chopped herbs, and Sweet Onions. The Ultimate Samosa.	

BREADS AND WHATNOTS

Poppadoms v	R24.95
Two circular pieces of thin Spiced Bread made from Ground Lentils. Served with homemade Mint Chutney and Tomato-and-Tamarind dip.	
Roti v	R14.95
No-fuss Indian Bread. The finest flour kneaded into a soft dough, then rolled into thin circles and cooked on a skillet.	
Butter Naan v	R23.95
Hand Kneaded Wheat Flour Dough prepared with Yoghurt and Eggs. Cooked in the Tandoor, brushed with farm-fresh Butter.	
Garlic Naan v	R25.95
Wheat Flour Dough prepared with Yoghurt & Eggs. Rolled onto crushed Garlic before baked in the Tandoor. Brushed with Butter.	
Chilli and Garlic Naan v	R27.95
A fistful of our Artisan dough rolled into crushed Garlic and chopped Chilli, before hand-stretched. Skillfully baked in our Tandoor. Oh yes: and as much Butter on it as it can take.	



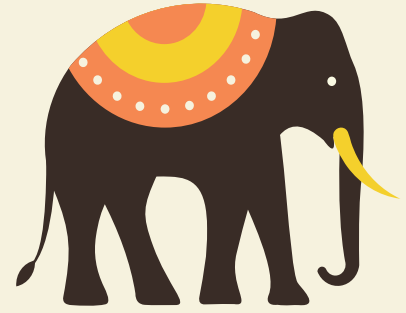
SIDES

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

OUR ROCKING ROTI ROLLS

Sugar Beans & Soft Cooked Potato v	R69.95
Our Sugar Beans and Soft Cooked Potato Curry rolled in hand-cooked Roti. Vinegar Splashed Carrot Salad on the side.	
Mixed Vegetable v	R79.95
Our Sugar Beans and Soft Cooked Potato Curry rolled in hand-cooked Roti. Vinegar Splashed Carrot Salad on the side.	
“Feels Like Home Chicken Curry”	R89.95

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!



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.

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

OLD FAVOURITES:

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

UPGRADE OPTIONS:

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

SIGNATURE MEALS

VEGAN AND VEGETARIAN

The OMG Dhal and Brinjals v	R74.95
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Beautifully Rich and naturally creamy Yellow Oil Dhal infused with Garlic Tadka, slow-cooked with sliced Aubergines, and the mildest Kashmiri Chilli we could find.

Sugar Beans and Soft Cooked Potatoes v	R74.95
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Red Kidney Sugar Beans cooked with buttery soft Potatoes, julienneed and Cinnamon dusted Ginger, Dark Crimson Red Chilli. The zing of the freshly chopped Coriander rounds the flavours off.

The Magical Mushroom Curry v	R99.95
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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 julienneed Ginger and chopped Coriander Leaves.

Veg and Paneer Biryani v	R109.95
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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!

The Powerhouse Dhal Makhni v	R99.95
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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!

Our Signature Veg and Paneer Curry v	R109.95
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Crunchy chopped Vegetables tossed on Garlic Tadka with julienneed fresh Ginger before slow-cooked in a fried and pureed-onion and Tomato gravy. Softened and enriched with Double Cream and Butter.

Paneer Palak the Green Velvet v	R109.95
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Indian Curd Cheese immersed in a Dark Velvety Green spinach Gravy, cooked with generous dollops of Farm Fresh Butter

The Mighty Paneer Korma v	R109.95
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Soft, Home Made Curd Cheese cubes in a Royally Luxurious Green Cardamom scented Rich and Creamy Cashew Nut gravy.

Paneer Tikka Masala v	R109.95
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Cubed Paneer tossed and flambeed in Kashmir 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.

NON VEGETARIAN

The Feels Like Home Chicken Curry	R99.95
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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.

Uncle Vijay's Chicken and Mushroom Curry	R99.95
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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.

The Velvety Smooth Butter Chicken	R109.95
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The undisputed KING. Rightfully so. Unshamedly a crowd-pleaser.

The Mighty Chicken Korma	R109.95
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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.

The Crazyly Good Chicken Tikka Masala	R109.95
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Tikka Spice marinated Chicken Pieces tossed and flambeed in Kashmir 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.

Chicken Biryani	R109.95
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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.

Coconut, Prawns and Chicken Curry	R129.95
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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.

Karelan Fish Curry with Kingklip	R149.95
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Kingklip Cubes Shallow Fried in a Kashmir 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.

Prawns and Kingklip Biryani	R149.95
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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.

Goan Fragrant Prawn Curry	R149.95
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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

Aunty's Lamb Curry	R149.95
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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.

The Gunpowder Lamb Vindaloo	R149.95
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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.

Lamb Korma	R149.95
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Sheer Luxury. Mildly Ginger infused tender Lamb Pieces in a Rich and Lucious Green Cardamom scented Creamy Cashew Nut gravy.

Lamb Biryani	R149.95
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Trimmed, de-boned Leg of Lamb cubes marinated overnight before layered and cooked 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.

Our Tender Slow Cooked Signature Beef Curry	R99.95
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Carefully trimmed, prime Beef 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 beef pieces. Served with fluffy Basmati Rice and complementary Baby Naan.

Goan Coconut Cream Infused Spicy Beef Vindaloo	R109.95
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Carefully selected, hand cut beef cubes cooked in our Crimson Red spicy gravy with hints of Coconut. Served with fluffy Basmati Rice and complementary Baby Naan.

Luxuriously Silky Mughal Beef Korma	R109.95
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Sheer Luxury. Mildly Ginger infused tender Beef Pieces in a Rich and Luscious Green Cardamom scented Creamy Cashew Nut gravy. Served with fluffy Basmati Rice and complementary Baby Naan.

STARTCH OPTIONS

Fluffy Basmati Rice	R0.0
No Rice, Give me ONE Roti	R0.0
No Rice, Give me 2 Rotis	R14.95
Skip the Rice, Give me a Butter Naan	R16.95
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



GO BIG AND GO HOME

FAMILY SIZED MEALS FOR TAKE-AWAY

1L Bean Curry v	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 v	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	R49.95
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.	
5 Devilishly Delicious Milktart Samosas	R49.95
An old South African favorite re-imagined. Be Warned! They are fabulously addictive.	
5 Mango, White Chocolate & Chilli Samosas	R54.95
Delightfully Rich. Outrageously Decadent.	
Bombay Crush	R49.95
Rooh-Afzah Milkshake with soaked Vermicelli and Sabjah Seeds.	
Orange Zest and Mango Tiramisu	R59.95
Dark Chocolate Spring Rolls	R49.95

DRINKS

ALL OUR STORES HAVE A DRINKS MENU CUSTOM MADE TO THEIR SPECIFIC MARKET.

DON'T BE SHY TO ENQUIRE!



CURRY UP!

thai me up



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STARTERS

Vegetable Spring Rolls R45.00

Crispy Savoury snack filled with delicately spiced julienned Vegetables. Served with Plum infused Sweet Chilli Sauce

Chicken Spring Rolls R55.00

Crispy Savoury snack filled with Shredded Chicken pieces and delicately spiced julienned Vegetables. Served with Plum infused Sweet Chilli Sauce

Prawn Spring Rolls R70.00

Crispy Savoury snack filled with Prawns and delicately spiced julienned Vegetables. Served with Plum infused Sweet Chilli Sauce.



CURRIES

The Eye of the Tigress R99.95

AKA Thai Green Curry

Thick, creamy, filling, and bright. One of the most famous and sought-after dishes—beautifully vibrant thanks to the addition of Thai basil, cilantro, and makrut lime leaf and peel.

Tigress, Tigress R99.95

AKA Thai Red Curry

The fiery dish originates from central Thailand. It draws its colour from the red chilis used, which are crushed with shallots, garlic, blue ginger, and lemongrass.

The Paper Tigress R99.95

AKA Panang Curry

Sweet, yet salty, thick nutty flavours, spruced with the taste of roasted ground peanuts. All this goodness is a result of a variety of ingredients like coriander, shallot, garlic, shrimp paste, white pepper and salt.

The Roaring Tigress R99.95

AKA Massaman Curry

If you take Indian spices and do a mash up with aromatics used in Thai curries (garlic, lemongrass, galangal), add coconut and peanuts, you get very close to Massaman Curry. So it tastes like a mash up between an Indian curry and Thai Curry. AND WE LOVE IT! *It's not quick and easy, but it's so worth it!

Protein Options: VEG R0.00 TOFU CHICKEN R0.00 PORK BEEF R15.00 PRAWN R29.00

Starch Options: JASMINE RICE R0.00 EGG FRIED RICE R8.00 FRIED NOODLES R15.00 EGG FRIED NOODLES R18.00

NOODLE DISHES

The Hungry Tigress R109.95

AKA Pad Thai

The flavours of this Rice Noodle dish are centered around a sweet-savory fusion. Salty, nutty, and with that slightly sweet sauce, it's a treat for your tastebuds!

The Crazy Tigress R109.95

AKA Pad Kee Mao (drunken noodles)

Drunken Noodles (also known as Pad Kee Mao) is a spicy Rice noodle stir-fry that has a flavor profile that centres around more vegetables and a thicker, savory sauce made of oyster sauce, fish sauce, and soy sauce.

The Smoking Tigress R109.95

AKA Noodles in Black Bean Sauce

Sharp, pungent, salty and spicy with a hint of sweet stir fry with egg noodles

The Tigress R109.95

AKA Bae mee Prik Phao

Peppers, Cashew Nuts, and Noodles tossed with Aromatic Chilli and Garlic Paste, and Yellow Egg Noodles.

Protein Options: VEG R0.00 TOFU CHICKEN R0.00 PORK BEEF R15.00 PRAWN R29.00

SOUP

Tiger Milk R59.95

It's bold yet light, tart, salty and citrusy, bursting with layer upon layer of intoxicating flavours from the lemongrass, garlic, galangal, lime leaves, lime juice, and fish sauce along with tender juicy mushrooms.

Protein Options: VEG R0.00 TOFU CHICKEN R0.00 PORK BEEF R15.00 PRAWN R29.00

STIR FRY

The Easy Tigress R99.95

AKA Cashew nuts and Roasted Chilli Paste Stir Fry

Toasted Cashew Nuts wokked with roasted chilli paste, aromatic home made stir fry sauce and hand-selected Vegetables.

The Dark Tigress R99.95

AKA Stir Fry in Oyster Sauce

Fresh Vegetables Stir Fried in Thick, Syrupy Dark Brown Oyster Sauce.

The Southern Tigress R99.95

AKA Sweet and Sour Stir Fry

Bold. Exotic. Fruity yet Salty. Crunchy and Soft.

Protein Options: VEG R0.00 TOFU CHICKEN R0.00 PORK BEEF R15.00 PRAWN R29.00

Starch Options: JASMINE RICE R0.00 EGG FRIED RICE R8.00 FRIED NOODLES R15.00 EGG FRIED NOODLES R18.00

SIDES

Jasmine Rice R14.95

Egg Fried Rice R19.95

Plain Noodles R19.95

Fried Noodles R29.95

SWEETS

Dark Chocolate Spring Roll R49.95

Spicy White Chocolate and Mango Spring Rolls R54.95

Mango Juice and Coffee Soaked Tiramisu R59.95



LEAVE US A REVIEW

f @THAIMEUP_SA

To find the closest Thai Me Up outlet near you, please visit www.wesellflavourz.com

