



Taste Of Punjab

Indian Restaurant



DAINFERN

The Valley Shopping Centre
Dainfern

Tell: ☎ 072 899 9946
Tell: ☎ 073 421 3940

KYALAMI

Shop 5, Kyalami On Main
Cnr Dytechley Road & Forssman Close,
Barbeque Downs.

Tell: 011 466 0500
Tell: ☎ 081 248 9320

SUNNINGHILL

Sunninghill Shopping Centre
Cnr Tana Rd & Naivasha Rd
Sunninghill

Tell: 011 234 2300 / 9059
Tell: ☎ 082 665 9260



SOUPS

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|---|---------------|
| TOMATO & CORIANDER SOUP | R40.00 |
| <i>Fresh Soup of tomatoes – with aromatic herbs and spices.</i> | |
| CHICKEN SOUP | R50.00 |
| <i>Chicken Soup – with Indian Herbs and Spices.</i> | |

APPETISERS

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| PUNJABI VEG SAMOOSA (4 Pieces) | R50.00 |
| <i>Samosas filled with potato and peas.</i> | |
| CHEESE & CORN SAMOOSA (4 Pieces) | R60.00 |
| <i>Samosas filled with potato and peas.</i> | |
| CHICKEN SAMOOSA (4 Pieces) | R60.00 |
| <i>Samosas filled with chicken mince.</i> | |
| LAMB SAMOOSA (4 Pieces) | R70.00 |
| <i>Samosas filled with lamb mince.</i> | |
| ONION BHAJIYA | R50.00 |
| <i>A Spicy Indian Fried Onion Snack</i> | |
| CHILLI PANEER | R80.00 |
| <i>Marinated deep fried cottage cheese tossed with garlic' peppers, onion and soya sauce.</i> | |
| CHICKEN 65 | R70.00 |
| <i>Deep fried Marinated spicy chicken.</i> | |
| CHILLI CHICKEN | R80.00 |
| <i>Marinated chicken- deep fried & Tossed with Garlic, green peppers , and soya sauce.</i> | |
| VEG MANCHURIAN | R70.00 |
| <i>Veg Balls toasted generously with garlic, ginger Flavoured with soya sauce.</i> | |

CHAAT

Mind Basting Indian Street Food that will make you for a bite.

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| SAMOSA CHAAT | R60.00 |
| <i>Samosas - topped with chickpeas, green & tamarind chutney & chilled yoghurt</i> | |
| PANI PURI | R50.00 |
| <i>Fried crispy pooris filled with spicy water.</i> | |
| DAHI PAPDI CHAAT | R60.00 |
| <i>Papdi (fried dough) topped with potato green & Tamarind chutney & yoghurt.</i> | |

BIRYANI

Marinated meat & Basmati Rice are layered and cooked on Dum and served with Raita

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| VEGETABLE BIRYANI | R110.00 |
| CHICKEN BIRYANI | R125.00 |
| LAMB BIRYANI | R160.00 |
| FISH BIRYANI | R165.00 |
| PRAWNS BIRYANI | R175.00 |

BUNNY CHOW 1/4

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|-------------------------|----------------|
| CHICKEN | R90.00 |
| MIXED VEGETABLES | R75.00 |
| BEANS | R75.00 |
| PANEER | R90.00 |
| LAMB | R115.00 |

VEGETABLE KEBABS

- PANEER TIKKA** R85.00
Homemade Indian Cottage Cheese - Grilled in Tandoor
- TANDOORI MUSHROOMS** R80.00
Mushrooms stuffed with cheese & nuts. Grilled in Tandoor
- PANEER ACHARI TIKKA** R85.00
Homemade Indian cottage cheese marinated with pickles spices and grilled in tandoor.

CHICKEN KEBABS

- CHICKEN TIKKA** R90.00
Boneless chicken marinated with garlic, ginger, yoghurt & Spices grilled in tandoor.
- CHICKEN MALAI TIKKA** R90.00
Boneless Chicken, blended with cheese & yoghurt. Grilled in Tandoor
- CHICKEN HARYALI TIKKA** R90.00
Boneless chicken in mint and coriander marinate. grilled in tandoor.
- CHICKEN ACHARI TIKKA** R90.00
Boneless chicken marinated with pickles spice. Grilled in tandoor.
- TANDOORI CHICKEN TIKKA** Full - R170.00 Half - R90.00
*(Served with naan. Rice or Chips)
Chicken marinated with yoghurt, garlic, ginger paste & spices. Grilled in Tandoor.*

MEAT KEBAB

- LAMB SEEKH KEBAB** R110.00
Spiced ground lamb wrapped on a skewer and grilled in tandoor.
- TANDOORI LAMB CHOPS** R180.00
marinated overnight in traditional tandoori spices and grilled in tandoor.

SEAFOOD KEBAB

- TANDOORI PRAWNS** (Tiger Prawns) R180.00
Charcoal grilled prawns with tandoori Marinade.
- FISH TIKKA** R160.00
Kingkilp Marinated with garlic, Ginger & Spices Grilled in tandoor.

WRAPS

Served with Julien Salad.

- CHICKEN TIKKA WRAP** R80.00
- PANEER TIKKA WRAP** R80.00
- LAMB SEEKH KEBAB** R95.00
- MIX VEGETABLE WRAP** R75.00





SOUTH INDIAN

PLAIN DOSA <i>Thin crispy pancake griddled & served with coconut tomato chuntesy & sambar</i>	R70.00
MASALA DOSA <i>Crispy rice pancake filled with delicately spiced potato</i>	R80.00
PANEER DOSA <i>Crispy rice pancake filled with grated cottage cheese, mildly spiced with Indian masala</i>	R90.00
CHICKEN TIKKA DOSA <i>Crispy rice pancake filled with chopped chicken Tikka masala</i>	R100.00
MYSORE MASALA DOSA <i>Crispy rice pancake filled with potato & smeared chilli & chutney</i>	R80.00
IDLI (3 pieces) <i>Steamed fluffy rice cake served with chutney & sambar</i>	R50.00

LAMB CURRIES

Served with Basmati Rice

PUNJABI LAMB CURRY (On the bone) <i>Traditional Lamb Curry, on the bone, cooked with potato in a home style gravy.</i>	R140.00
LAMB CURRY BONELESS <i>Boneless Lamb Curry cooked in an onion, tomato, garlic and ginger gravy with traditional Indian spices.</i>	R160.00
LAMB VINDALOO <i>Spicy hot dish from Goa, made with coconut vinegar & lots of red chilli gravy.</i>	R160.00
LAMB CHOPS TIKKA MASALA <i>Lamb chops barbequed in a clay oven & folded into a special tomato sauce</i>	R170.00
LAMB SAAG <i>Lamb cooked in a spinach gravy with garlic cumin & a touch of cream</i>	R160.00
LAMB MADRAS <i>Lamb curry cooked with coconut & onion gravy with a special Madras masala</i>	R160.00
LAMB BHUNA <i>Lamb cooked in a well spiced dry thick gravy.</i>	R160.00
LAMB DAL GOSHT <i>Lamb prepared with traditional lentils and flavored with herbs and spices.</i>	R160.00
LAMB ROGAN JOSH <i>Authentic Kashmiri lamb curry cooked with onion, tomato and aromatic spices.</i>	R160.00
LAMB KORMA <i>Mild lamb curry cooked in cashew nut gravy</i>	R170.00
LAMB KADHAI <i>Lamb cooked with onion, pepper and special masala.</i>	R160.00
LAMB JALFREZI <i>Tender, juicy chunks of lamb in a spicy tomato sauce studded with stir-fried peppers and onions</i>	R160.00
LAMB HYERDABADI <i>Lamb curry flavoured with mint, spinach, coriander, coconut, almonds and peanut..</i>	R160.00

ACCOMPANIMENTS

CUCUMBER RAITA	R40.00
PAPADUMS (2pcs)	R15.00
PLAIN CHIPS	R30.00
MASALA CHIPS	R40.00

CHICKEN CURRIES

Served with Basmati Rice

- PUNJABI CHICKEN CURRY** (On the bone) **R110.00**
Traditional Chicken Curry, on the bone, cooked with potato in a home style gravy.
- CHICKEN CURRY BONELESS** **R115.00**
Boneless chicken cooked in tomato, onion, garlic, ginger in a yellow gravy
- CHICKEN VINDALOO** **R120.00**
Spicy Hot Dish from Goa made with coconut, vinegar & lots of red chilli gravy.
- BUTTER CHICKEN** **R130.00**
Boneless Tandoori chicken cooked in a rich creamy tomato gravy
- CHICKEN TIKKA MASALA** **R130.00**
Tendered Chicken barbequed in a clay oven & folded into a special tomato gravy
- CHICKEN KORMA** **R130.00**
Mild chicken curry cooked in a cashew nut gravy
- CHICKEN SAAG** **R120.00**
Chicken cooked in a spinach gravy with garlic cumin & a touch of cream
- CHICKEN MADRAS** **R120.00**
Chicken curry with coconut & onion gravy with a special madras masala
- CHICKEN HYDERABADI** **R130.00**
Chicken curry flavoured with mint, spinach, coriander, coconut, almond & peanuts
- CHICKEN KADHAI** **R120.00**
Chicken cooked with onion, pepper and special masala.
- CHICKEN JALFREZI** **R120.00**
Tender, juicy chunks of chicken in a spicy tomato sauce studded with stir-fried peppers and onions.

SEAFOOD CURRY'S

Served with Basmati Rice

- FISH CURRY** **R150.00**
Kingklip cooked in a masala gravy.
- FISH TIKKA MASALA** **R160.00**
Fish Tikka barbequed in a clay oven & folded into a special tomato sauce
- PRAWN CHICKEN CURRY** **R145.00**
A super special combo of prawns & chicken cooked in a tomato gravy with mixed spices, ginger & coriander
- PRAWN CURRY** **R160.00**
Cooked in an onion & tomato gravy with fresh cumin seeds
- PRAWN VINDALOO** **R160.00**
Spicy hot dish from Goa made with coconut vinegar and freshly ground red chilli
- PRAWN KORMA** **R170.00**
Mild prawn curry cooked in a cashew nut gravy
- PRAWN TIKKA MASALA** **R160.00**
Tendered prawns barbequed in a clay oven and folded into a special tomato gravy.

RICE

- PLAIN BASMATI RICE** **R20.00**
- CHICKEN FRIED RICE** **R75.00**
- EGG FRIED RICE** **R70.00**
- VEGETABLE FRIED RICE** **R70.00**



VEG CURRIES

Served with Basmati Rice

NAVARATAN VEG KORMA <i>Mixed Vegetables cooked in a cashew nut gravy.</i>	R100.00
MIX VEGETABLE CURRY <i>Mixed Vegetables cooked in an onion, tomato, garlic and ginger gravy with traditional Indian spices.</i>	R95.00
MALAI KOFTA <i>A Rich creamy gravy with cottage cheese dumplings.</i>	R100.00
DAL MAKHNI <i>Black lentils cooked in a slow fire with fresh herbs.</i>	R95.00
YELLOW DAL FRY <i>Yellow lentils cooked with garlic & cumin seeds.</i>	R90.00
CHANNA MASALA <i>Chickpeas cooked with a masala of onion, tomato & ginger.</i>	R90.00
PANEER TIKKA MASALA <i>Indian Cottage Cheese barbequed in a clay oven & folded in a special tomato sauce.</i>	R105.00
PANEER PALAK <i>Indian Cottage Cheese cooked in a spinach gravy with garlic, cumin & a touch of cream.</i>	R105.00
PANEER MAKHNI <i>Indian Cottage Cheese cooked in butter & tomato gravy.</i>	R105.00
PANEER KORMA <i>Indian Cottage Cheese cooked in cashew nut gravy.</i>	R105.00
ALOO MATAR GOBHI <i>Potato, cauliflower & peas in a yellow gravy.</i>	R90.00
EGG PLANT (Baingan Bharta) <i>Mashed Egg Plant seasoned with herbs & spices with onion & tomato.</i>	R90.00
BOMBAY POTATOES <i>Potatoes spiced and braised in a thick gravy.</i>	R85.00
SUGAR BEANS CURRY <i>Sugar beans cooked with onion, tomato and Indian spices.</i>	R90.00
PANEER KADHAI <i>Indian cottage cheese cooked with onion, pepper and special masala.</i>	R105.00
PANEER HYDERABADI <i>Indian cottage cheese flavoured with mint, coriander, spinach, coconut, almonds and peanut.</i>	R105.00

INDIAN BREADS

PLAIN NAAN <i>Flat leavened bread baked in Tandoori oven</i>	R20.00
TANDOORI ROTI (wholewheat Indian Atta) <i>Wholewheat bread cooked in a Tandoori oven</i>	R20.00
BUTTER NAAN <i>Naan bread brushed with butter</i>	R25.00
GARLIC NAAN <i>Naan bread flavoured with garlic and butter</i>	R25.00
ROGANI NAAN <i>Naan with sesame seeds</i>	R25.00
ROOMALI ROTI <i>Thin soft bread cooked over in Kadhai</i>	R25.00
LACCHA PARATHA <i>Brown bread made in layers brushed with ghee</i>	R25.00
PUDINA PARATHA <i>Wheat bread with fresh mint</i>	R30.00
KERALA PARATHA <i>Soft Layered bread cooked on tava.</i>	R25.00
CHILLI AND GARLIC NAAN <i>Naan bread flavored with chilli & garlic.</i>	R25.00
PESHAWARI NAAN <i>A special naan stuffed with nuts & dried fruits. Baked in a clay oven</i>	R30.00
CHEESE AND GARLIC NAAN <i>Naan bread flavored with cheese & garlic.</i>	R30.00
CHEESE NAAN <i>Naan bread flavored with cheese.</i>	R30.00
ALOO PARATHA <i>Aloo (potato) stuffed parathas</i>	R40.00

DESSERTS

GULAB JAMUN (2pcs) <i>Golden Sponge cake in a rich sugar syrup.</i>	R40.00
KHEER (Indian Rice Pudding) <i>Basmati rice in a thick milk with almonds and rasins topped with pistachios.</i>	R40.00
ICE CREAM WITH CHOCOLATE SAUCE <i>Creamy Vanilla Ice-Cream - served with chocolate sauce.</i>	R50.00
SAFFRON KULFI <i>Homemade ice cream with saffron and pistachio nuts.</i>	R60.00
RASMALAI (1pcs) <i>Dumpling dish made from cottage cheese soaked in thick sweetened milk delicately flavoured with cardamom.</i>	R40.00
SOJI <i>Semolina pudding.</i>	R50.00

HOMEMADE DRINKS

SWEET LASSI <i>A yogurt based creamy, sweetened and chilled drinks.</i>	R35.00
MANGO LASSI <i>Sweet mangoes plup blended with Yogurt .</i>	R40.00
FRESH LIME & SODA <i>Freshly squeezed lemon juice with soda water, Black salt, fresh mints.</i>	R35.00
BOMBAY CRUSH <i>This cardamom, rose flavored Indian Milkshake is heavenly. Rich, creamy and delicious.</i>	R60.00

