

AWARA

CAPE TOWN

TAPAS FOR THE TABLE

Bhel Puri	49
peanuts, puffed rice, tomato, onion, dhanian, chilli, tamarind dressing	
Papdi Chat	49
flour crisps, chick peas, mint, tamarind and yogurt chutney	
Hummus	64
topped with olive oil, dhanian, chilli and laacha nan	
Bhartha	64
smoked eggplant puree with miso and laacha nan	
Guacamole	74
avocado, tomato, onion, dhanian, chilli oil and tortilla chips	
Queso Fondito	74
three cheeses, red beans, onion, jalapeno and tortilla chips	
Kulcha	64
nan stuffed with slow roasted duck, blue cheese or assorted mushroom	
Butter Chicken Kulcha	69
nan stuffed with chopped chicken tikka and makhani sauce	

STARTERS

Spinach Salad	79
citrus dressing, warm assorted mushrooms	
Cos Salad	79
dhanian dressing, roasted veg couscous salad	
Shish Taouk	79
boneless chicken kabab, bulgar wheat tomato salad	
Lamb Kofta	79
minced lamb kabab, chilli garlic yogurt dip	
Lamb Galohti Kabab and Chicken Haleem	89
fragrant lamb pate, slow cooked chicken with lentils, nan	
Gun Powder Calamari	94
blackened grilled calamari, rocket salad	
Fish Tacos	99
crispy fish, salsa, corn tortilla	
Prawn Enchiladas	124
ranchero sauce, cheese, corn tortillas	
Mushroom Chilaquiles	74
tomatillo and pumpkin seed sauce, crisp tortilla chips	

MAINS

GRILLED

Chicken Tikka	179
spicy garlic ginger yoghurt marinated chicken and garlic nan	
Chicken Cheese Kabab	179
mild creamy cheese marinated chicken and laacha nan	
Chicken Fajitas	179
with salsa, guacamole and corn tortillas	
Lamb Bara Chops	239
tandoori chops, palak channa and biryani rice	
Kuzu Tandir	224
slow roasted lamb leg, humus and khameera nan	
Lamb Biria	224
slow roasted lamb with chillies, guacamole and corn tortilla	
Grilled Salmon	214
herb tahini, pumpkin seed salsa and rojo rice	
Grilled Chilli Prawns	349
adobo chilli king prawns and saffron rice	
Steak Fajitas	224
with salsa, guacamole and corn tortillas	
Grilled Beef Steak	224 249
with tequila mushroom or adobo chilli sauce and chipotle salt fries Sirloin Fillet	
Grilled Vegetables	144
eggplant, broccoli, cauliflower, cabbage and warm chickpeas	

CURRIES

Butter Chicken	184
chicken tikka in creamy tomato & cashew nut curry	
Murg Lababdar	184
chicken tikka in chunky and creamy tomato curry	
Murg Methi Korma	184
chicken curry with fenugreek	
Murg Handi Lazeez	184
chicken curry with saffron	
Lal Maas	239
lamb curry with roasted red chillies & yogurt	
Nihari Gohst	239
slow roasted lamb curry	
Jhinga Masala	349
with fresh tomatoes & onions	
Palak Paneer	159
homemade cheese with spicy pureed spinach	
Mushroom Biryani	159
saffron rice baked with assorted mushrooms served with raita	
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curries served with rice	

EXTRAS

Laacha Nan	34
layered nan with butter	
Garlic Nan	34
crisp nan with garlic butter	
Khameera Nan	34
soft leavened plain nan	
Romali Roti	34
thin flat bread	
Basmati Rice	34
plain steamed rice	
Rojo Rice	44
cooked with tomatoes	
Saffron Rice	44
cooked with saffron & butter	
Biryani Rice	44
cooked with yoghurt and saffron	
Dal Makhani	74
slow cooked black lentils with butter	
Aloo Chaat	49
spicy blackened potatoes	
Kachumber Raita	39
yogurt with tomato, onion & cucumber	
Green Salad	39
dhanian, citrus or chipotle dressing	
Fries	39
with chipotle salt	
Roasted Veg	39
mixed vegetables	