

# BUKHARA



## TANDOOR STARTERS

- TANDOORI WINGS** 69  
hot and spicy chicken wings
- TANDOORI GARLIC KABAB** 79 <sup>2</sup>  
spicy garlicky boneless chicken kababs
- LAMB SEEKH KABAB** 79 <sup>S</sup>  
minced lamb with corriander & green chilli
- TANDOORI DUM ALOO** 59  
stuffed potatoes with paneer and nuts
- TANDOORI MUSHROOM** 74  
stuffed & basted with cashewnut cream



## LIGHT MEALS

- CHICKEN TIKKA KATI** 114  
julienne salad, mint chutney on lachha nan
- CHICKEN CHEESE KATI** 114  
julienne salad, mint chutney on lachha nan
- LAMB SEEKH KATI** 114 <sup>S</sup>  
julienne salad, garlic chutney on lachha nan
- PANEER KATI** 114  
roasted peppers, lettuce on lachha nan





# TANDOOR MAINS

served with daily dal and garlic nan or basmati rice

## CHICKEN

**TANDOORI CHICKEN** 179  
half chicken on bone, spicy yoghurt marinade

**CHICKEN TIKKA** 169  
spicy garlic ginger yoghurt marinade

**CHICKEN CHEESE KABAB** 169 <sup>(M)</sup>  
mild creamy cheese marinade

**CHICKEN HARYALI KABAB** 169 <sup>(S)</sup>  
boneless leg, spicy hot marinade

## LAMB

**TANDOORI LAMB CHOPS** 239  
spicy garlic ginger yoghurt marinade

**LAMB BOTI KABAB** 229  
pounded spices & yoghurt marinade

## SEAFOOD

**TANDOORI PRAWNS** 324  
spicy garlic ginger yoghurt marinade

**FISH TIKKA** 224  
spicy ajwain & chickpea marinade

## VEGETARIAN

**PANEER TIKKA** 144  
with roasted pepper, tomatoes & onions



## BREADS

**GARLIC NAN** 39  
with chopped garlic, coriander & butter

**LACHHA BUTTER NAN** 39\*\*  
layered with butter

**TANDOORI ROTI** 29\*\*  
wholewheat bread from the tandoor

**MISSI ROTI** 29\*\*  
unleavened channa dal flour bread, low gi

**PUDINA PARANTHA** 34\*\*  
whole wheat layered bread with mint

**CHILLI PARANTHA** 39\*\*  
parantha with chillies

**ROMALI ROTI** 39  
handkerchief thin bread made on inverted tawa

## RICE

**SAFFRON PULAO** 49\*\*\*  
slow cooked with saffron butter

**LEMON RICE** 49\*\*\*  
stirfried with curry leaves & chilli

**JEERA PULAO** 49\*\*\*  
stirfried with cumin

**BASMATI RICE** 34



\*\* can replace for garlic nan included with mains  
\*\*\* R 25 surcharge to replace with basmati rice included with mains

Mild = (M) Spicy = (S) Limited Availability = (L)

**Tandoori are always served as ready to be shared by the table.**

Daily dal not included with Takeaway mains.

# CURRY MAINS

served with daily dal and garlic nan or basmati rice

## CHICKEN

**BUTTER CHICKEN** 179  
chicken tikka in creamy tomato & cashewnut curry

**MURG LABABDAR** 179  
chunky & creamy tomato curry

**CHICKEN CHETTINAD** 179 <sup>S</sup>  
with curry leaves

**MURG METHI KORMA** 179  
with fenugreek

**MURG KORMA** 179 <sup>M</sup>  
onion & yoghurt curry

**CHICKEN BIRYANI** 179 \*  
with saffron, with raita

## LAMB

**ROGAN JOSH** 229  
slow cooked tomato & onion curry

**BHUNNA GOSHT** 229  
pot roasted thick curry

**LAL MAAS** 229  
roasted red chilli & yoghurt curry

**LAMB KORMA** 229 <sup>M</sup>  
slow cooked yoghurt & onion curry

**SAAG MEAT** 229  
braised with spinach

**NIHARI LAMB SHANK** 229  
stewed overnight on bone

## SEAFOOD

**PRAWN CURRY** 324  
coconut curry with tamarind

**PRAWN MASALA** 324  
with fresh tomatoes & onions

**FISH TAK A TAK** 199  
with fresh tomatoes & onions

**FISH CURRY** 199  
with mustard & fenugreek seeds

## VEGETARIAN

**PALAK PANEER** 159  
spicy pureed spinach with homemade cheese

**SHAHI PANEER** 159  
creamy tomato & cashewnut curry

**NAVARATAN KORMA** 159  
mixed vegetables in creamy tomato curry

**VEGETABLE JAL FRAZI** 99 \*  
roasted & stirfried with cumin

**DAL MAKHANI** 99 \*  
black lentils cooked overnight with butter

**DAILY DAL** 99 \*  
chef's choice

**ALOO JEERA** 69 \*  
potatoes stirfried with cumin

\* not served with daily dal, garlic nan or basmati rice

**CUCUMBER RAITA** 39  
shredded in thick yoghurt

**KUCHUMBER** 39  
diced salad with chat masala & lime



## DESSERTS

**SAFFRON KULFI** 64  
ice cream with saffron & pistachio

**MANGO ICE CREAM** 64  
freshly made with alphonso mangoes

**CHOCOLATE MOUSSE** 69  
with halva ice cream

**CHEESECAKE** 69  
with flan

**SHAHI TUKARA** 74  
indian bread butter pudding

**GAJAR HALWA** 74  
hot carrot pudding with ice cream

# BEER

Castle	30	Jack Black Lager	38
Windhoek Lager	32	CBC Amber Weiss	56
Windhoek Light	32	Darling Brew Slow Beer	58
Heineken	32	Union & Brewers Unfiltered	60
Savanah Dry Cider	34		

# WHITE WINES

## SPARKLING

Graham Beck Brut	( 94gl )	414
Pierre Jourdan Cuvee Belle Rose		324

## SAUVIGNON BLANC

Flagstone	( 39gl )	139
Ken Forrester Reserve		214
Thelema		234

## CHARDONNAY

Durbanville Hills	( 49gl )	169
Tokara		239
Glen Carlou		299

## OTHER WHITES

Wolfrap White	( 39gl )	139
Mulderbosch Rose		179
Mulderbosch Chenin Blanc		179
Simonsig Gewurztraminer		239

# RED WINES

## CABERNET SAUVIGNON

Backsberg	(79gl )	299
Fleur Du Cap Unfiltered		419
Thelema		579

## MERLOT

Fleur du Cap	( 64 gl )	234
Saxenberg		449
Eagles Nest		459

## PINOT NOIR

Newton Johnson Walker Bay	519
Haute Cabriere	559
Bouchard Finlayson	789

## SHIRAZ

Kleine Zalze Vineyard	349
Saxenberg	549
Kevin Arnold	584

## PINOTAGE

Beyerskloof	199
Jacobsdal	269
Diemersdal	274

## OTHER REDS

Wolfrap Red	( 39gl )	139
Niel Ellis Cab Merlot		274
Rupert & Rothschild Classique		429
Boekenhoutskloof Chocolate Block		529
Meerlust Rubicon		884