



Willow Centre, 379 Jan Smuts Ave, Craighall Park
Cnr Jan Smuts and Buckingham Avenue. ENTRANCE ON BUCKINGHAM AVENUE



We also cater for private functions, office parties & outdoor catering. Contact us for a quote.

STARTERS

Samosas

Four per portion.

Potato

Cheese and Corn

Chicken

Lamb

Bhajia

Eight per portion. A choice of either vegetable or onion.

Paneer Pakora

Eight pieces of home-made Indian cottage cheese stuffed with masala and deep fried with chickpea batter.

Pepper Gobi

Cauliflower deep fried then sautéed with black pepper and onions.

Papadums

R35
R36
R38
R39
R39
R49
R54
R6



- Drums of Heaven** R49
Marinated chicken wing drums tenderly cooked to perfection. A favourite in India.
- Chilli Paneer** R62
Cubes of home-made Indian cottage cheese pan fried with green peppers, onions and a touch of soy sauce.
- Chilli Chicken** R59
Boneless chicken pieces pan fried with green peppers, onions and a touch of soy sauce.
- Calamari Chilli** R79
Calamari rings pan fried with green peppers, onions and a touch of soy sauce.
- Chilli Prawns** R99
Prawns pan fried with green peppers, onions and a touch of soy sauce.

THESE STARTERS ARE AVAILABLE IN MILD, MEDIUM OR HOT VEGETARIAN DISHES

TANDOOR

STARTERS

Paneer Tikka

Cubes of home-made Indian cottage cheese marinated in Indian spices and yoghurt then cooked in a tandoor oven.

Chicken Tikka

Boneless chicken pieces marinated in Indian spices and yoghurt then cooked in a tandoor oven.

R65
R59



MAINS

Tandoori Chicken

Chicken on the bone marinated in Indian spices and yoghurt then cooked in a tandoor oven.

¼ Portion

½ Portion

Full Portion

R39
R74
R142

Add on

Fresh Cut Chips

Coleslaw

Sambals

R19
R25
R29

ALL TANDOOR DISHES ARE AVAILABLE IN MILD, MEDIUM OR HOT VEGETARIAN DISHES

SEAFOOD CURRIES

Mixed Seafood Curry

A thick tomato based dish of prawns, fish, mussels and calamari cooked with curry leaves, mustard seeds and cumin.

Prawn Vindaloo

A hot Goa curry cooked with prawns, potatoes and a mixture of chillies.

Prawn Kadai

A spicy prawn thick gravy dish with a rich aroma given by the ginger, green peppers and tomatoes.

Prawn Madras

Prawns cooked with crushed roasted spices in an onion gravy tempered with curry leaves.

Prawn Jalfrazi

Pan fried prawns and vegetables tempered with cumin, garlic and spices then cooked in a thick gravy.

Prawn Korma

Prawns cooked in a rich preparation of almonds, cashew nuts, cardamoms and coconut milk.

R129
R149
R149
R149
R149
R149



ACCOMPANIMENTS

Cucumber Raita

Home-made yoghurt with finely chopped cucumber.

R32

Mixed Raita

Home-made yoghurt with finely chopped onion, cucumber and tomato.

R32

Sambals

Finely chopped tomato, cucumber and onion spiced with chaat masala.

R29

SOMETHING DIFFERENT

Chow Mein

A generous chow mein portion served with sweet and sour sauce on the side.

Vegetable Chow Mein

R59

Chicken Chow Mein

R69

ALL SEAFOOD CURRIES COME WITH RICE AND ARE AVAILABLE IN MILD, MEDIUM OR HOT

BIRYANI DISHES

Chicken Biryani

R105

Lamb Biryani (on the bone)

R115

Lamb Biryani

R135

Marinated meat/vegetable pieces cooked with fragrant basmati rice and blended with delicate spices. Served with raita.

Mixed Seafood Biryani

R135

Prawn Biryani

R155

Vegetable Biryani

R89

Kindly Note:

All meals are freshly prepared;

Please allow 20 to 25 minutes for preparation.

20 - 25 min



ALL BIRYANI DISHES ARE AVAILABLE
IN MILD, MEDIUM OR HOT

CHICKEN CURRIES

Chicken Vindaloo

A Goa curry cooked with chicken pieces, potatoes and a mixture of chillies.

Gujarati Chicken

A dish created in house of chicken pieces in a mixed tomato and onion gravy with bay leaves, cloves, elachi and whole black pepper.

Chicken Kadai

A spicy chicken thick gravy dish with a rich aroma given by the ginger, green peppers and tomatoes.

Chicken Tikka Masala

Grilled chicken pieces cooked in the tandoor oven and simmered in a spicy butter tomato sauce.

Chicken Korma

A popular dish of chicken pieces cooked in a rich preparation of cashew nuts, cardamoms and coconut milk.

R99

R99

R99

R99

R99



Achari Chicken

Chicken pieces cooked in a onion and tomato sauce with mustard seeds. A spicy and tangy dish.

R99

Chicken Madras

Chicken pieces cooked with crushed roasted spices in a tomato and onion gravy tempered with curry leaves.

R99

Chicken Palak

Chicken pieces slowly cooked in a rich spinach sauce.

R99

Butter Chicken

Marinated pieces of chicken breast cooked in a creamy butter based tomato gravy.

R99

Chicken Kheema

Chicken mince cooked with peas in a blend of spices.

R89

ALL CHICKEN CURRIES COME WITH RICE AND ARE AVAILABLE IN MILD, MEDIUM OR HOT

LAMB CURRIES

Lamb Curry (on the bone)

Traditional cooked lamb curry with potatoes in a thick tomato and onion gravy.

R109

Lamb Vindaloo

A Goa curry cooked with lamb pieces, potatoes and a mixture of chillies.

R129

Lamb Kadai

A spicy lamb thick gravy dish with a rich aroma given by the ginger, green peppers and tomatoes.

R129

Lamb Bhuna Gosht

Delicious classic lamb curry made with spices, fresh fenugreek leaves and bell peppers. Bhuna Gosht means pan fried lamb curry.

R129



Lamb Korma

A popular dish of lamb pieces cooked in a rich preparation of cashew nuts, cardamoms and coconut milk.

R129

Lamb Madras

Lamb pieces cooked with crushed roasted spices in a tomato and onion gravy tempered with curry leaves.

R129

Lamb Roganjosh

Lamb curry infused with kashmiri spices and cooked with ginger, garlic, onions and tomatoes.

R129

Lamb Palak

Lamb pieces slowly cooked in a rich spinach sauce.

R129

Lamb Dhal Gosht

Lamb pieces cooked along with yellow dhal, cumin seeds and garlic.

R129

ALL LAMB CURRIES COME WITH RICE AND ARE AVAILABLE IN MILD, MEDIUM OR HOT

VEGETARIAN CURRIES

Paneer Masala

Home-made Indian cottage cheese cooked in a rich tomato sauce.

R92

Paneer Kadai

Home-made Indian cottage cheese cooked in a thick gravy dish with a rich aroma given by the ginger, green peppers and tomatoes.

R92

Paneer Korma

A popular dish of home-made Indian cottage cheese cooked in a rich preparation of cashew nuts, cardamoms and coconut milk.

R92

Palak Paneer

Home-made Indian cottage cheese slowly cooked in a rich spinach sauce.

R92

Paneer Makhani

Home-made Indian cottage cheese simmered in a spicy tomato and creamy butter sauce.

R92

Paneer Chatpata

Home-made Indian cottage cheese simmered in a spicy tomato and creamy butter sauce.

R92



Tadka Dhal

Yellow lentils tempered with garlic and cumin seeds. Garnished with fried garlic.

R69

Dhal Makhani

Combination of black lentils and red beans with a special blend of spices.

R79

Vegetable Jalfrazi

Pan fried vegetables tempered with cumin, garlic and spices then cooked in a thick gravy with paneer.

R79

Vegetable Curry

A mixed vegetable curry in tomato gravy with paneer, cumin and mixed spices.

R79

Aloo Jeera

Cubed potatoes stir fried with cumin seeds and tomatoes.

R69

Chana Masala

Chickpeas cooked in a masala gravy with chopped ginger, jawantri and cumin seeds.

R79

Aloo Gobi

Potatoes and cauliflower fried and then cooked a masala gravy with cumin seeds.

R79

Dhingri Mattar

Mushrooms and green peas cooked in a onion and tomato sauce.

R85

ALL VEGETARIAN CURRIES COME WITH BASMATI RICE AND ARE AVAILABLE IN MILD, MEDIUM OR HOT

RICE & BREADS

Jeera Rice

R22

Khurmi Naan

R24

Naan covered with finely chopped tomatoes, green peppers, onions and garlic before baking. Finished off with a brush of butter.

Vegetable Fried Rice

R27

Egg Fried Rice

R29

Cauliflower Rice

R38

Aloo Paratha

R25

Naan stuffed with spicy potatoes.

Plain Naan

R15

Laccha Paratha

R22

Layered naan, brushed with butter.

Butter Naan

R17

Onion Kulcha

R22

Naan stuffed with chopped up onions.

Garlic Naan

R19

Paneer Kulcha

R26

Naan stuffed with pieces of paneer.

Chilli Garlic Naan

R20

Cheese Naan

R26

Chilli Cheese Naan

R27

Peshawari Naan

R29

Tandoori Roti

R12

Naan stuffed with chopped cashew nuts.

Tandoori Roti Butter

R14

Tandoori Roti Garlic Butter

R16



DRINKS

Lassi

Plain, salt, sweet.

R25

Mango Lassi

R32

Bombay Crush

An exquisite rose flavoured milkshake.

R34

Double Thick Milkshake

Madagascan Vanilla, Double Chocolate, Strawberry Swirl, Cookies & Cream.

R32

Valpre Water 500ml (Still or Sparkling)

R14

Soda 300ml

R14

Lipton Ice Tea 330ml

R15

Tizers 330ml

R16

Orange Juice 350ml

R15

Mango Juice 350ml

R16

Red Bull 250ml

R25

DESSERTS

Paul's Homemade Ice Cream

Ask what flavours we have in stock.