

# Welcome to our Traditional Cape Malay Restaurant

## Starters

### Potatoe Wada

R 3-50

A delicious Potato Savoury, Blended with Traditional Spices.

### Spring Rolls

R 3-50

Chicken Spring Rolls, served with a Sauce.

### Samoosas

R 3-50

An Indian Favourite, A must as a starter, served with a Spicy Dip.

### Chillie Bites (Daltjies)

R 3-00

Another traditional Indian Favourite.

### Moons

R 3-50

Made from tender chicken fillets and corn dipped in bread crumbs

### Chicken Spaghetti Balls

R 3-50

### Prawns Treat Special

R 3-50

### Chicken Tikka (Available weekends only)

R 35-95

Succulent pieces of chicken, marinated in a secret sauce and grilled over hot flames in the authentic Pakistani manner. Served with a fresh salad.

# Main Courses

You are invited to use the "Tools of Mankind" which encourages the Islamic Tradition of eating with the fingers. It is said to enhance the flavour of the food.

## Chicken Breyani

Plump, tender chicken pieces, marinated in a blend of exotic spices & buttermilk, and cooked to peak flavour. Presented on patna rice.

**R 75-95**

## Mutton Breyani

Top grade lamb marinated in buttermilk with herbs, spices and ground chillies - well blended - carefully cooked to enhance the pungent flavour.

**R 79-95**

## Tomato Breedie

A popular Cape Dish made with fresh tomatoes and cubed lamb braised with onions.

**R 75-95**

## Denning Vleis

This is the one. It's the gourmet dish of any Muslim Mealtime and very individual in preparation. A sweet/sour lamb chop cutlet stew, very tender, very tempting. Served with the distinctly aromatic saffron rice, almonds, raisins and mashed potatoes with salted butter.

**R 75-95**

## Special of the Day

This changes from day to day depending on what is fresh at the market. You may sample traditional dishes like KoolFrikkadell - a frikkadell wrapped in cabbage leaves, then stewed, or Snoek Kerrie.

**R 75-95**

# Main Courses

## Curries

All our curries are generous portions that are served with Roti or rice.

\* Roti - a soft pancake like unleavened Indian bread, rolled and cooked with ghee in a cast iron pan over an open fire.

### Mutton Curry

Skewers of fine mutton, cooked gently and slowly with a blend of selected traditional spices and gently bruised herbs to produce a tantalising curry. Served with a side-dish of our Chef's own selected chutneys.

**R 79-95**

### Pienang Curry

Here's a sweet/sour curry that will tantalise your palette! A capricious blend of vegetables, beef cutlets, bay leaves and spices served with gesmoorde rijs - boiled then fried in olive oil with a secret blend of spices, nuts, raisins and almonds. There's also boiled whole potatoes or smooth creamy mashed potatoes on the side.

**R 69.95**

### Chicken Curry

This superb curry is our Chef's masterpiece - Tender chicken pieces marinated and simmered in our Chef's secret sauce.

**R 69.95**

### Kebab Curry

Balls of ground prime beef blended with six different spices and served with tomato chutney. Traditionally, this dish is served with rice or Roti

**R 65-95**

### Dhal Ghos

Yes, curry with a difference. Soaked dhal(brown lentils) and chana dhal, braised with cubes of mutton and simmered in different oriental spices

**R 75-95**

# Main Courses

## Curries (cont....)

### Beef Curry

A dish prepared in braised onions and quality Indian spices, specially ground by our Chef.

**R 75-95**

### Chicken Tikka

Succulent Pieces of chicken, smothered in a delicious Tikka Sauce blended with Bombay Spices.

**R 75-95**

### Butter Chicken

A Special Pakistani dish of succulent pieces of filleted chicken, marinated in a blend of exotic spices and served in a creamy buttermilk curry sauce.

**R 75-95**

## Sea Food Dishes

### Fish Curry

This is a delicious Indian offering with Fresh Fish, green chillies, tumeric, curry leaves and green coriander.

**R 65-95**

### Prawn Curry

A delicate blend of prawns juicily sautéed in a tasty medium strong curry braised in different spices and simmered with green dhanian and curry leaves.

**R 80-95**

### Crayfish Curry

Succulent pieces of crayfish flavoured with green chillies, tumeric and curry leaves. Served with a special green chutney.

NB Seasonal Offering Only

**R 95-95**

# Main Courses

## Kalya

A distinguished dish of the Indian Royalties. Prepared in braised onions, pure Indian Spices and marinated in buttermilk. Cooked in a special manner over slow heat. A recipe passed onto our chef by his ancestors.

### Chicken Kalya

**R 75-95**

### Mutton Kalya

**R 79-95**

### Moong Dhal

Dhal cooked in a special manner. A taste of the East.

**R 45-95**

### Vegetable Curry

Plain Moong dhal and sugar beans served with rice or Roti.

**R 55-95**

### Mixed Grill

Served with garden fresh salads and chips.

**R 89-95**

### Roast Chicken

Succulent chicken quarters grilled to perfection, served with salads and chips or roast potatoes and fresh veggies.

**R 55-95**

# High Season Meals

(In Season only)

Because of the complexity of preparation, these meals are unfortunately only served during the holiday season.

## Mixed Charcoal Grill

A large platter of prime cut steak, loin chop and beef sausage grilled over hot flames with a unique basting and served with crisp garden fresh salad, chips and a fried egg on toast.

**R 89-95 Charcoaled**

## Fillet Steak

Same as above but with succulent pieces of fillet steak.

**R 89-95**

## Seafood Platter

Subject to seasonal availability. A selection of Fresh Prawns, Calamari Rings, Line Fish and Mussels grilled in lemon butter and served on a bed of savoury rice.

**R 120-00**

## Kiddies Menu

Burger & Chips

**R 29-95**

Hotdog & Chips

**R 22-95**

Chicken & Chips

**R 25-95**



# Beverages

Fruit Punch	R 9-50
Litchi Juice	R 9-50
Falooda	R 9-50
Appletiser	R 9-50
Grape Juice	R 9-50
Fresh Fruit Ice Cream Shake	R 9-50

Milk Shakes (All flavours) R 9-50

Coke, Fanta, Ginger Beer, Crème Soda, etc. R 8-50

Floats R 9-50

Coffee R 7-50

Tea, Java or Ceylon R 7-50

Milo R 9-50

## Desserts

Fresh Fruit Salad and Ice Cream R 14-95

Vermicelli R 14-95

Dates with stuffed almonds R 14-95

Puddings Tapioca, Bread or Sago R 14-95

(Served with stewed fruit)

Milk almond pudding R 14-95

Ice cream and Strawberries (seasonal only) R 14-95

Yoghurt dessert with Jelly & Fruit R 14-95