



# North Indian Cuisine

*"Escape into a taste of India with a fusion of exotic spices and flair"*

## GARAM SURUAT (Starters)

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|  |            |
|--|------------|
| <b>Chilli Bites – Portion of 8</b>   | <b>45</b>  |
| <b>Samosas – Portion of 6</b>  | <b>47</b>  |
| Choice of: Mince, Chicken, Cheese and Corn, Potatoes   |            |
| <b>Onion Bhaji – Portion of 6</b>  | <b>40</b>  |
| Sliced Onion, battered with Ajwain, gram flour and secret spices   |            |
| <b>Vegetable Kaju Rolls – Portion of 4</b>   | <b>45</b>  |
| Chopped mixed vegetables with spices, mint, and green chilli,<br>Rolled with crushed cashew nuts and deep fried                                  |            |
| <b>Stuffed mushroom skewers</b>  | <b>60</b>  |
| Button mushrooms stuffed with Paneer and Indian Spices   |            |
| <b>Mixed Vegetable Starter Platter (For 2)</b>   | <b>115</b> |
| An assorted platter consisting of: Paneer Sashlik, Tandoori Mushroom,<br>Vegetable Kaju Rolls, Potato and Cheese and Corn Samosas                |            |
| <b>Mixed Meat Starter Platter (For 2)</b>  | <b>145</b> |
| An assorted platter consisting of: Chicken cheese, Chicken Tikka, Resami Kebab<br>Lamb Boti Kebab, Chicken and Mince Samosas                     |            |
| <b>Mixed Seafood Starter Platter (For 2)</b>   | <b>250</b> |
| An assorted platter consisting of: Cajun calamari, mussels masala, fish tikka<br>And prawns perfected in the tandoor. Served with Bhandaris Rice |            |

*North Indian cuisine is distinguished by the relatively frequent use of dairy products, the use of the tawa (griddle) for baking flat breads such as roti, paratha, and kulcha, and main courses like tandoori chicken*

*The staple food of most of North India is a variety of lentils (dahl), vegetables, and roti (wheat-based bread).*

## INDIAN TANDOOR

*The Indian Tandoor is an authentic Indian clay oven.  
All tandoori items are pre marinated and roasted in our tandoori ovens  
Served with Bhandaris Rice*

### Tandoor Vegetable

|  |           |
|--|-----------|
| <b>Tandoori Mushroom</b>   | <b>60</b> |
| Mushrooms in freshly ground Indian spice and cashew nut marinade   |           |
| <b>Paneer Sashlik</b>  | <b>78</b> |
| Indian cottage cheese, peppers, tomato and onion, with an exotic mint marinade                                     |           |
| <b>Tandoor Paneer Tikka</b>  | <b>78</b> |
| Cubes of cottage cheese, peppers, onion and tomato marinated<br>With a blend of Indian herbs and home made yoghurt |           |

### Tandoor Chicken

|  |                   |
|--|-------------------|
| <b>Tandoori Chicken</b>  | <b>Full - 130</b> |
| Whole chicken marinated in yoghurt and fresh ground spices                 |                   |
|  | <b>Half - 80</b>  |
| Grilled to perfection in the tandoor                                       |                   |
| <b>Resami Kebab</b>  | <b>85</b>         |
| Chicken marinated in a creamy cashew nut sauce with Indian spices          |                   |
| <b>Chicken Cheese</b>  | <b>85</b>         |
| Chicken cooked with Indian herbs and cheddar - a mild and delicate flavour |                   |
| <b>Chicken Tikka</b>   | <b>85</b>         |
| Chicken marinated in spicy Indian herbs and tandoor grilled                |                   |

### Tandoor Lamb

|   |            |
|---|------------|
| <b>Afgani Lamb Chops</b>  | <b>140</b> |
| Lamb chops perfected in a classic yoghurt marinade served on Bombay potato<br>with a drizzle of mint sauce              |            |
| <b>Bhandaris lamb Chops</b>   | <b>140</b> |
| Lamb chops on the bone, grilled to perfection over the flames of the tandoor<br>Served in Bhandaris secret masala sauce |            |

## Tandoor Seafood

|   |            |
|---|------------|
| <b>Ajwain Fish Tikka</b>  | <b>90</b>  |
| Linefish in a yoghurt marinade flavoured with chickpea flour and Ajwain<br>Served with flavoured rice |            |
| <b>Tandoori Lemon Garlic Prawns</b>   | <b>160</b> |
| 6 Giant prawns, grilled with garlic and lemon butter served with flavoured rice                       |            |
| <b>Chilli Tiger Prawns</b>  | <b>160</b> |
| 6 Giant prawns in a red chilli and yoghurt marinade served with<br>Flavoured rice                     |            |

*Temperatures in a tandoor can approach 480°C (900°F)*

*The heat for a tandoor was traditionally generated by a charcoal, fire or wood fire, burning within the tandoor itself, thus exposing the food to both live-fire, radiant heat cooking, and hot-air, convection cooking*

## Salads

|  |           |
|--|-----------|
| <b>Garden Salad</b>  | <b>52</b> |
| Mixed peppers, onion, cucumber, tomato & carrot on a bed of lettuce                              |           |
| <b>Spicy Chicken Salad</b>   | <b>65</b> |
| Pieces of Chicken Tikka with mixed peppers, onion, cucumber, tomato & carrot on a bed of lettuce |           |

## Wraps

|   |           |
|---|-----------|
| <b>Vegetarian</b>   | <b>55</b> |
| Mixed vegetables in chefs secret sauce, with kuchumber salad and lettuce      |           |
| <b>Chicken</b>  | <b>68</b> |
| Chicket fillet pieces in chefs secret sauce, with kuchumber salad and lettuce |           |
| <b>Lamb</b>   | <b>85</b> |
| Deboned lamb leg in chefs secret sauce, with kuchumber salad and lettuce      |           |

## Kiddies Menu

**Chicken Nuggets and Chips** 45

## Side Dishes

**Side Curry Sauce** 40

A side portion of curry sauce

**Bombay Potato** 47

Potatoes pan flamed with cumin, garlic and fresh crushed chilli

**Aloo Gobi** 47

Potato and cauliflower pan flamed with secret Indian Spices

**Saag Aloo** 47

Potato and spinach pan flamed with secret Indian Spices

**Sub Sangam** 47

Mixed vegetables pan flamed and served in chunky onion and tomato based sauce

**Aloo Baigan (Brinjal)** 47

Brinjal and Potato pan flamed in a chunky onion and tomato based sauce

**Side Daal** 47

A side portion of either Daal Makani or Daal Tadka

**Paneer Bhurji** 50

Grated Paneer, egg, onion and tomato with chef's secret spice

**Bhandaris Vegetable Khazaana** 55

Cauliflower, Broccoli, Mushroom, and baby marrow marinated in chef's secret Spices and cooked in tandoor

**Stuffed mushroom skewers** 60

Button mushroom stuffed with Paneer and Indian Spices

**Plain Raita** 20

Plain homemade yoghurt

**Cucumber Raita** 30

Home made yoghurt with diced cucumber

**Acchar - Choice of Mango, Lime , Chilli or Vegetable** 25

Subject to availability

*"Bhandaris" were basically warriors among which some manufactured naval vessels and lead army for naval warfare for many Kingdoms in different times*

# CURRIES

*Curries are served with plain basmati rice and a choice of mild, medium, hot or Indian hot  
Instead of plain basmati rice with curries, add R25.00  
For Cauliflower Rice add an extra R30.00*

## **Vindaloo**



Goan style, fiery hot curry with potato

|         |                              |            |
|---------|------------------------------|------------|
| Chicken | Deboned Chicken Tikka pieces | <b>95</b>  |
| Lamb    | Deboned Leg of Lamb          | <b>129</b> |

## **Kasoori**

A creamy yellow onion and garlic sauce with a blend of spices and Kasoori Methi (dried fenugreek)

|         |                              |            |
|---------|------------------------------|------------|
| Chicken | Deboned Chicken Tikka pieces | <b>95</b>  |
| Lamb    | Deboned Leg of Lamb          | <b>129</b> |
| Prawn   | Deshelled Prawns             | <b>150</b> |

## **Korma**

A roasted cashew nut gravy flavoured with cardamon and mace, topped with coarsely ground mixed nuts

|           |   |            |
|-----------|---|------------|
| Vegetable | A combination of carrots, peas, cauliflower and beans | <b>75</b>  |
| Chicken   | Deboned Chicken pieces                                | <b>95</b>  |
| Lamb      | Deboned Leg of Lamb                                   | <b>129</b> |
| Prawn     | Deshelled Prawns                                      | <b>150</b> |

## **Madras**

A rich, spicy coconut and tamarind based sauce

|         |                        |            |
|---------|------------------------|------------|
| Chicken | Deboned Chicken pieces | <b>95</b>  |
| Lamb    | Deboned Leg of Lamb    | <b>129</b> |
| Prawn   | Deshelled Prawns       | <b>150</b> |

## **Do Peaza**

Coarsely chopped onions, ginger, garlic and tomato, in a thick masala sauce

|         |                              |            |
|---------|------------------------------|------------|
| Chicken | Deboned Chicken Tikka pieces | <b>95</b>  |
| Lamb    | Deboned Leg of Lamb          | <b>129</b> |

# CURRIES



## **Masala**

A thick curry blend of tomato, onions, garlic, ginger and cumin with home made yoghurt

|         |                              |            |
|---------|------------------------------|------------|
| Chicken | Deboned Chicken Tikka pieces | <b>95</b>  |
| Lamb    | Deboned Leg of Lamb          | <b>129</b> |
| Prawn   | Deshelled Prawns             | <b>150</b> |

## **Kadai**

Sliced onion, tomato and green peppers in Bhandaris secret sauce

|           |   |            |
|-----------|---|------------|
| Vegetable | A combination of carrots, peas, cauliflower and beans | <b>75</b>  |
| Chicken   | Deboned Chicken Tikka pieces                          | <b>95</b>  |
| Lamb      | Deboned Leg of Lamb                                   | <b>129</b> |
| Prawn     | Deshelled Prawns                                      | <b>150</b> |

## **Kutchi Murch**

A thick masala sauce with chunks of red, yellow and green peppers cooked to perfection

|         |                              |            |
|---------|------------------------------|------------|
| Chicken | Deboned Chicken Tikka pieces | <b>95</b>  |
| Lamb    | Deboned Leg of Lamb          | <b>129</b> |
| Prawn   | Deshelled Prawns             | <b>150</b> |

## **Lahori**

Potatoes in a thick fragrant sauce with cashew nuts and chefs secret spice

|         |                              |            |
|---------|------------------------------|------------|
| Chicken | Deboned Chicken Tikka pieces | <b>95</b>  |
| Lamb    | Deboned Leg of Lamb          | <b>129</b> |
| Prawn   | Deshelled Prawns             | <b>150</b> |

## **Sagwala**

A rich, creamed spinach and garlic based sauce with a hint of green chilli

|         |                        |            |
|---------|------------------------|------------|
| Chicken | Deboned Chicken pieces | <b>95</b>  |
| Lamb    | Deboned Leg of Lamb    | <b>129</b> |

## **Biryani**

Basmati rice pan flamed with Indian herbs and spices with a touch of Saffron

|           |   |            |
|-----------|---|------------|
| Vegetable | A combination of carrots, peas, cauliflower and beans | <b>75</b>  |
| Chicken   | Deboned Chicken Tikka pieces                          | <b>95</b>  |
| Lamb      | Deboned Leg of Lamb                                   | <b>129</b> |
| Prawn     | Deshelled Prawns                                      | <b>150</b> |

## *Speciality Vegetable*

|  |    |
|--|----|
| <b>Daal Makhani</b>  | 70 |
| Black lentils cooked overnight in tandoor simmered, in a cream and tomato gravy                              |    |
| <b>Daal Tadka</b>  | 70 |
| Yellow Lentils and fresh chilli, cooked in a thick tomato and onion based gravy                              |    |
| <b>Dingri Matar</b>  | 75 |
| Combination of Mushroom and pea curry  |    |
| <b>Brinjal Masala</b>  | 75 |
| Brinjal in a thick blend of tomato, onions, Garlic, ginger and cumin and home made yoghurt                   |    |
| <b>Vegetable Hyderabadi</b>  | 75 |
| A spicy vegetable dish with spinach flavours, green peppers & selected Indian spices                         |    |
| <b>Palak Paneer</b>  | 80 |
| Home-made Indian cheese cooked in a rich, creamed spinach and garlic Based sauce with a hint of green chilli |    |
| <b>Paneer Tikka Masala</b>   | 80 |
| Home made cottage cheese in a thick blend of tomato, onions, Garlic, ginger and cumin and home made yoghurt  |    |
| <b>Paneer Kadai</b>  | 80 |
| Home made cottage cheese with sliced onion, tomato and Green peppers in Bhandaris secret sauce               |    |
| <b>Paneer Makhani</b>  | 80 |
| Cubes of Cottage cheese cooked in a gravy  |    |

## *Speciality Seafood*

|  |     |
|--|-----|
| <b>Goan Fish Curry</b>   | 95  |
| Linefish seasoned with a mustard and fenugreek based sauce                                       |     |
| <b>Prawn Curry</b>   | 150 |
| Prawns curried in a rich, spicy coconut and tamarind based sauce                                 |     |
| <b>Mixed Seafood Curry</b>   | 150 |
| Mussels, linefish, prawns and calamari curried in a rich, spicy coconut and tamarind based sauce |     |

## Speciality Chicken

- Butter Chicken** 95  
Tender cubes of Chicken tikka in a creamy tomato and cashew nut based sauce  
With a slight sweet finish rounded off with a hint of spice
- Bhandaris Murg** 95  
Half spring chicken grilled to perfection in tandoor, served in Bhandaris cinnamon  
And mace flavoured sauce
- Chicken Lababdar** 95  
Chicken Tikka in tomato, onion and creamy gravy
- Chicken Mughlai** 95  
Tender cubes of Chicken and egg in an aromatic, creamy sauce with chefs  
secret spices

## Speciality Lamb

- Bhunna Ghosht** 129  
Indian spices in a base of ginger, garlic, onion and peppers pan flamed to perfection
- Lamb Rogan Josh** 129  
Tender lamb simmered in a blend of Indian spices, yoghurt, tomato and onion
- Lamb Taka Tak** 129  
Lamb pieces in a thick masala sauce with fine chopped onion and tomato paste with  
Turmeric and coriander

## Speciality Rice

*Instead of plain basmati rice with curries, add R25.00*

*For Cauliflower Rice add an extra R30.00*

- Basmati Rice** 25  
Steamed Basmati Rice
- Jeera Pulao** 25  
Pan flamed jeera with Basmati rice
- Saffron Rice** 25  
Basmati Rice pan fried with saffron
- Vegetable Pulao** 25  
Basmati rice slow cooked with pan flamed mixed vegetables
- Mirchi Rice** 25  
Basmati rice with cumin, onion, coriander, red chilli, lemon juice and peas
- Cauliflower Rice** 30  
Cauliflower pan fried with salt and olive oil



## Breads

|   |           |
|---|-----------|
| <b>Tandoori Roti</b>  | <b>17</b> |
| Round bread made with wheat flour and tandoor baked   |           |
| <b>Plain Naan</b>   | <b>17</b> |
| Tandoor baked bread   |           |
| <b>Butter Naan</b>  | <b>25</b> |
| Tandoor baked bread and lightly brushed with butter   |           |
| <b>Garlic Naan</b>  | <b>25</b> |
| Tandoor baked bread topped with garlic and coriander, brushed with butter                   |           |
| <b>Rogani Naan</b>  | <b>30</b> |
| Tandoor baked bread topped with sesame seeds and spices                                     |           |
| <b>Aloo Paratha</b>   | <b>30</b> |
| Spiced mashed potatoes stuffed in a round bread and baked in the tandoor                    |           |
| <b>Laccha Paratha</b>   | <b>30</b> |
| Round layered flat bread and tandoor baked  |           |
| <b>Peshwari Naan</b>  | <b>35</b> |
| Round shaped bread, stuffed with chopped nuts baked and baked in the tandoor                |           |
| <b>Cheese and Garlic Naan</b>   | <b>35</b> |
| Round shaped bread, stuffed with garlic, coriander and cheddar cheese, baked in the tandoor |           |
| <b>Kheema Paratha</b>   | <b>37</b> |
| Round bread stuffed with spiced lamb mince and tandoor baked                                |           |

## Dessert

|   |           |
|---|-----------|
| <b>Vanilla Ice Cream with Chocolate Sauce</b>   | <b>30</b> |
| <b>Mango Frozen Yoghurt</b>   | <b>35</b> |
| <b>Bombay Crushed Falooda</b>   | <b>35</b> |
| An ice-cream based dessert with subja seeds, elachi syrup, China grass and rice noodles |           |
| <b>Chocolate and Almond Samosas</b>   | <b>40</b> |
| Chocolate and Almond Samosas served with Ice Cream                                      |           |

## Indian Drinks

|  |           |
|--|-----------|
| <b>Lassie (sweet / mango / pineapple)</b>              | <b>30</b> |
| A delicious Indian yoghurt based drink                 |           |
| <b>Kahwa (Indian Masala Tea)</b>                       | <b>25</b> |
| An incredible Indian tea made with secret Indian herbs |           |