

Curries

... so lets dig in

First, Choose your Ingredient

Vegetable	14
Organic Chicken	16
Lamb	18
Seafood	20

then, Choose your style

Curry and Rice

Breyani (Cape Malay rice pilaf seasoned with curry, and cooked with boiled egg and lentils)

Durban Bunny Chow (Hollowed-out bread served with curry stews and bread topping.

Mark and Denis' favourite!)

Roti (Traditional Indian Flatbread)

Another Curry dish worth noting

Bobotie

16

A traditional Cape Malay curried mince (ground beef) bake with egg custard topping and crisped almonds, served with yellow rice and raisins

All curries are complemented by a selection of sambals (condiments)

Mango Chutney, Banana with Coconut & Milk, Cucumber Mint & Yoghurt, and a combination of finely chopped onions, tomato, and parsley soaked in white wine vinegar

Sides

and wonderful partners with our starters

Mielie (corn) in the husk

3

Garlic Bread

3

grilled with garlic and parsley

Roti Indian flat bread

3

Chakalaka

4

Spicy mix of baked beans, carrots, tomato, and onion

Amagwinya Vetkoek (fatcakes)

4

A doughnut sized bread roll made from deep fried yeast dough. Artery-clogging and delicious!

Uputhu / Pap

5

Boiled ground cornmeal with tomato-onion gravy.

The staple food of the Zulu, but widely enjoyed throughout South Africa.

Yellow Rice & Raisins

5

Basmati rice with saffron and turmeric with raisins

Slap Chips

5

Twice-fried French Fries, soaked in vinegar and then salted

Couscous

5

Coarsely ground and well-spiced semolina

Baked Potato

5

With sour cream and butter

Mixed Greens

5

South African Cooked Vegetables

6

Smashed Potatoes

6

with white pepper and truffle oil

Umngqhushu Stambu / Samp

6

Crushed corn and speckled bean stew.

From the traditional Xhosa staple diet; Mandela's favorite!

20% gratuity will be added to parties of 6 or more.