

Mogul Starter Platters

A collection of different starters individually combined Creating different flavours & spices, Suitable for Small to Large parties. Offering a unique, texture of culinary spice to you palate. A wonderful way to start your dinning experience ...

Vegetarian Mix platter

*Vegatable samoosas, Onion Bhajia & Aloo Tikki :for two
R42.00*

Two, four, six and eight

Sha-Jahan Veg platter

*Cheese and corn samoosas, Tandoor Dhingri, Paneer Chilli & Masala Brinjal : For two
R 60.00*

Two, four, six and eight

Mogul Oyster Platter

*16 cultivated oysters with touch of cinnamon and a dollop of saffron water
Complimented, with a bottle of Moet et Chandon Brut or Krone Borealis Brut
S.Q.*

Continental Oyster Platter

*16 Cultivated oysters served with all the traditional condiments
R 180.00*

Mosaic Non-Veg Platter

*Chicken Tikka, Lassoni Kebab, Gilafi Sheekh Kabab, Mutton samoosas'. Grilled Prawns
optional: For two*

R90, (including Prawns) R 160,

Two, four, six and eight

Tit-bit Chicken Platter

*Hazarvi kebab, Jalfrani Kebab & Lassoni Kebab : for two
R 65.00*

Two, four, six and eight

"Kerala" Seafood Platter

*Four king lassoni prawns, Fish kolowada, salmon Tikka & 4 cultivated oysters
R 275.00*

We accept all Major Credit Cards

All the above dishes can be tailored as per request

Please note the following sharing charges will be at R45.00 per person.

Please note all rice and breads, is ordered separately, if any dietary requirements please inform us. Purest ingredients are used in our cuisine

All foods are strictly hallal .Prices are inclusive of 14% vat

A discretionary 10% service charge will be added to your bill.

Parties 10 and more a 15% service charge will be added on thereafter.

Vegetarian Starters

Onion Bhajia

Sliced onion in savoury batter and deep-fried

R 30.00

Aloo Paneer Tikki

Mashed potato & paneer mixed with a blend of green chillies & ginger, crushed peanuts with a touch of salt, deep fried

R49.00

Harabhara Kebab

Minced vegetables flavoured in herbs and spices, deep-fried

R49.00

Tandoori Dhingri

Whole mushroom combined with yoghurt, ginger and garlic grilled in a clay oven

R35.00

Aloo Tikki

Combination of mashed potatoes, with dried fruit, flavoured in herbs and spices.

R 32.00

Paneer Chilli

Home made cottage cheese, onion and green pepper marinated and served in a sweet and sour sauce

R50.00

Masala Brinjal

Thinly sliced brinjal marinated in masala, herbs and spices and deep-fried to a slight crispiness.

R35.00

Samosas

Cheese & corn, potato and peas or Mixed Veg ' . 4Pieces

R24.00

Non-Vegetarian Starters

Chicken Tikka

Morsels of chicken marinated in the famous "Tandoor Masala" and cooked in a clay oven

R44.00

Kebab-E-Hazarvi

Boneless pieces of chicken marinated in a cheese sauce cooked in a traditional clay oven (tandoor)

R45.00

Jafrani Kebab

Boneless chicken marinated, in yogurt and special spices with flavour of saffron and beetroot

R 45.00

Lassoni Kebab

Succulent pieces of boneless chicken marinated in a garlic and mint sauce

R44.00

Gilafi Seekh Kebab

delectably flavoured minced lamb kebabs flavoured with a hint of ginger & masala on a skewer, char-grilled to perfection.

R48.00

Tandoor Lamb chops

3 pieces succulent lamb chops marinated in a mint and garlic, char-grilled to perfection

R 65.00

Tandoori Chicken

Whole baby Chicken marinated in traditional aromatic Indian herbs and spices barbecued in a traditional clay oven

R75.00

Jhinga Pan-Fried

Four pieces of King prawns in a makhni sauce with Paunjabi spices, a royal Avdah speciality

R 97.00

Fish Koliwada

Pieces of Kingklip marinated in a ginger & garlic paste, spiced with ajwan seed, lemon and Indian spices ,deep fried in a coat of channa flour

R 72.00

Lassoni Prawns

Prawns marinated in a creamy sauce and flavoured with garlic ,grilled in the tandoori oven

R 65.00

Tandoori Salmon

Salmon marinated in "Pride of India" speciality spices with a hint of ajwan . Grilled in Tandoor oven

R 95.00

Samoosas'

Mutton or chicken.' 4 pieces

R26.00

Mogul Oysters

Cultivated oysters with touch of creamed cheese with cinnamon and a dollop of saffron water & spring onion

R21.00 each

Oysters

Cultivated oysters served with all the traditional condiments

R 16.00 each

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Hand Crafted Signature Dishes

A cuisine fused from culinary traditions and Placed to the Modern, healthier times.

Each Dish unique, still holding the base recipes, now with a new Flair

Please note all dishes is prepared with olive oil

All signature dishes served in a Hot Plate(sizzler)

Hand crafted by Executive Chef/ Director Mitch Bhima

Rogan Josh Signature

Cubes of lamb cooked in a dollop olive oil with clove, cumin coriander, basil, cinomon infused with a hint of garlic and rosewater and signature spices.

R 105.00

Butter Chicken Signature

Tandoori spiced boneless chicken finished in creamy tomato gravy flavoured with qasuri methi enhanced with rosemary & saffron.

R105.00

Gosht Mirch Signature

Cubes of lamb browned with onions, black pepper corns and selected spices finished with freshly crushed green pepper and sprinkle of coriander.

R110.00

Murgh Masala Signature

Boneless chicken spiced in a yougut base with onion, tomato, green pepper scented with spices and rosewater

R115.00

Lobster Aachari

Whole 700 g Lobster cooked in a Special aachari masala, combined with ajwan and clove. topped with cheese (optional)

S.Q

Machli Mitch

Kingklip fused with a light onion base, Mitch's special spices with a hint of banana slices cooked in to the curry.

R155.00

Signature Jhinga Jolpuri

Prawns (out of shell) marinated in a tantalising exotic signature spices, simmered in a thick spicy sauce with tomato, onion and green peppers

R 155.00

Main Course
Vegetarian - Main Course

Bombay Aloo

Himalayah style hot 'n spicy potatoes combined with cumin seeds and cooked in ground spices

R50.00

Allo Tamater Simlamirch

Homemade preparation of potatoes & tomatoes ,simlamirch with mild spices in a thin sauce.

R57.00

Tawa Mushroom Masala

Sliced mushrooms, flavoured with fine herbs and spices cooked on a tawa

R57.00

Dhingri Masala Peas & Corn

Fresh garden peas and mushrooms blended in a traditional sauce

R59.00

Vegetable Makhnwala

Combination of fresh garden vegetables cooked in a mughlai flavour

R67.00

Broad Beans and Potatoes

Lentils soaked overnight and cooked in a mughlai style

R57.00

Yellow Dal

Yellow lentils soaked overnight and braised with cumin, garlic and coriander

R55.00

Dal Khabila

The black lentil delicacy: whole black lentils simmered on a slow fire tempered with tomato, garlic, ginger and fresh cream

R68.00

Dal Makhni

Black lentils cooked with pureed tomatoes& butter with RAJMAbeans added to it.

R68.00

Vegetarian - Main Course

Kadai Paneer

Cubes of cottage cheese in a special kadai masala with onion , tomato & capsicum

R68.00

Palak Paneer

Dwelling favourite cubed cottage cheese simmered in lush spinach

R70.00

Matter Paneer

*A delicate blend of home based cottage cheese with fresh garden peas cooked in rich
gravy*

R68.00

Paneer Pasevri

A carnival for the pallet combined in a rich creamy sauce with dry fruit and saffron

R70.00

Paneer Kurma

Paneer cooked in a cashew nut, cream coconut based sauce with saffron

R 72.00

Paneer Makhana

Combination of cottage cheese coated in a mildly spicy butter sauce, served in a Kadai

R70.00

Nowratan Shai Kurma

*A unique creation of seasonal vegetables and home-made cottage cheese combined in
a rich creamy cashew nut sauce with dry fruit and saffron*

R78.00

Kadai Vegetables

Seasonal fresh vegetables cooked in a special kadai masala spice

R68.00

Vegetable Jalfrezi

Fresh seasonal vegetables with capsicum and onion, herbs and spices

R67.00

Vegetarian - Main Course

Bhindi Chana Peshwari

Lady finger and chick peas cooked with onions and tomatoes with raisins

R 69.00

Paneer Cholle

Chick peas and paneer cooked in onion and tomato gravy flavoured in coriander

R 72.00

Chana Masala

Chick-peas cooked in traditional Indian spices

R65.00

Allo Gobi

Potatoes and caulifour cooked in Pride of India's traditional spice

R57.00

Gobi Matter

Cauliflour cooked with peas in a tradional flavour

R57.00

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Non-Vegetarian- Main Course

Chicken Dishes

Murgh Madras

An exotic South Indian style curry in a tomato puree based sauce flavoured with coconut

R77.00 (off the bone-R92.00)

Kadai Murgh

Tender pieces of chicken cooked in a combination of yoghurt, Indian spices, tomato, green pepper and garnished with fresh coriander

R78.00 (off the bone-R92.00)

Murgh Jalfrezi

Boneless chicken browned with capsicum, onions and tomato

R72.00

Butter Chicken

Tandoori spiced boneless chicken finished in creamy tomato gravy flavoured with qasuri methi

R80.00

Murgh Shai Sagvala

Tender pieces of boneless chicken combined with spinach and saffron flavour

R78.00

Murgh Rogni

Succulent pieces of boneless chicken in a gravy combined with cinnamon. A favourite dish of the Great Mughal Emperor!

R80.00

Murgh Shai Kurma

An exotic Northern Indian boneless chicken dish flavoured in a cashew nut cream and coconut sauce

R80.00

Murgh Vindaloo

A North Indian delicacy flavoured with ginger, garlic, red chillies and potatoes

R80.00 (off the bone-R92.00)

Chicken Tikka Masala

Tandoori spiced chicken in a creamy onion, tomato, green pepper scented with spices

R 89.00

Murgh Jhinga Masala

Boneless Chicken and Prawn curry combination cooked in the authentic masala flavour

R 139.00

Non-Vegetarian- Main Course

Lamb dishes

Gosht Dal

Tender chunks of boneless lamb cooked in an exotic combination of yellow lentils, prepared in a thick-based Kadai over an extended period of time

R81.00

Lamb Madras

An exotic South Indian dish - not for the faint hearted! Lamb prepared in tomato puree based sauce and flavoured with coconut

R86.00

Jeera Gosht

A delicate and mildly spiced Hyderabad lamb curry with a distinctive taste of cumin

R82.00

Shahjani Lamb Shank

Chefs speciality –lamb cooked in a aromatic masala gravy, with potatoes & a touch of garam masala and coriander

R 150.00

Rogan Josh

Tender pieces of lamb curry in a clove and masala flavour

R88.00

Bhuna Gosht Kali Mirch

Cubes of lamb browned with onions and selected spices finished with freshly crushed pepper

R88.00

Lamb Shai Sagawala

Tender pieces of boneless lamb combined with a spinach and saffron flavour

R78.00

Lamb Chop Masala

Succulent lamb chops marinated in Pride of India's specially blended masala sauce & pan-fried to a delicate tenderness.

R90.00

Lamb Shai Kurma

Cubed lamb done in cashew nut and cream gravy combined with a maghlai flavour

R90.00

Lamb Vindaloo

A North Indian delicacy flavoured in ginger, garlic, red chilli served with potatoes

R87.00

Non-Vegetarian- Main Course

Seafood dishes

Machi Hara Masala

The favourite kingklip fish tossed in spinach gravy with a hint of mint

R90.00

Machi Begum Behar

Coconut based authentic kingklip savoured Goanese style

R90.00

Fish Bhuna

Pieces of kingklip cooked with tomatoes and onions in Indian herbs and spicy thick gravy

R90.00

Fish Bhajia

Succulent cubes of kingklip tossed in tomato gravy with brinjal

R90.00

Sookha Jhinga

Prawns (out of shell) marinated in exotic herbs and spices, simmered in a thick spicy sauce with tomato, onion and capsicum

R120.00

Jhinga Masala

Juicy prawns (out of shell) sautéed in tomato and pepper gravy laced with crushed coriander seeds and cumin

R110.00

Bangoli Jhinga Masala

Juicy Prawns de-shelled prawns cooked in coconut gravy

R 130.00

Murgh Jhinga Masala

Boneless Chicken and Prawn curry combination cooked in the authentic masala flavour

R 139.00

Jhinga Tikka Masala

5 King prawns (in the shell) in the authentic tikka masala sauce

R 139.00

Crab Curry

A house speciality cooked in an exotic spicy South Indian or North Indian style

R 142.00

Lobster Aachari

Whole 700 g Lobster cooked in a Special aachari masala, combined with ajwan and clove.topped with cheese (optional)

S.Q

Rice Specialties Dishes

Plain Basmati Rice

R18.00

Jeera Pulao Rice

Basmati rice cooked with touch of cumin seeds & spice combined with mushrooms and peas

R25.00

Coconut Rice

Basmati rice laced with coconut and coriander

R24.00

Mushroom Rice

Basmati rice cooked in mushroom and rosewater

R25.00

Lemon Rice

Basmati Rice flavoured with lemon and coriander

R24.00

Vegetable Fried Rice

Aromatic basmati rice cooked Asian style vegetables

R 35.00

Chicken Fried Rice

Asian style rice cooked with boneless chicken

R 42.00

Jhinga Biryani (Prawn Biryani)

A tantalising combination of succulent prawns and basmati rice flavoured with a selection of spices

R110.00

Murgh Biryani (Chicken Biryani)

Flavoured Basmati rice cooked to perfection with marinated chicken and spices

R85.00

Lamb Biryani

Marinated pieces of lamb with spicy basmati rice simmered together to perfection

R95.00

Fish Biryani

Boneless pieces of kingklip cooked with fine basmati rice and lentils in exotic Indian spices served

R97.00

SABZ Vegetable Biryani

Basmati rice cooked with fresh green vegetables flavoured with the "Pride of India" special masala's

R70.00

"Naan Bread"

Plain Naan

R14.00

Butter Naan

R14.00

Garlic Naan

Enriched home made bread made from fermented dough flavoured in garlic

R 15.00

Rogni Naan

Enriched home made bread from fermented dough flavoured in sesame seeds

R 18.00

Kurmi Naan

Enriched home made bread from fermented dough and flavoured in carrots and green peppers

R 18.00

Masala Cheese Naan

Enriched home made bread from fermented dough flavoured in cheese

R25.00

Peshawari Naan

Enriched home made bread from fermented dough and flavoured mixed raisins and nuts

R22.00

Lachada Paratha

Enriched home made bread from fermented dough and flavoured layers of butter

R 18.00

Tandoori Roti

Enriched home made brown bread from fermented dough

R16.00

Stuffed Kulcha

Indian bread stuffed with Aloo and a Paneer filling baked in a tandoor

R22.00

Rumali Roti

"Pride of India" speciality, flat handkerchief bread baked on a tawa and folded in tin foil

R24.00

Missi Roti

A crisp bread lightly flavoured with cumin, chopped onion and coriander cooked in a Tandoori oven, made from lentil flour

R20.00

Kheema Naan

Naan bread stuffed with mince flavoured with oriental spices

R25.00

Badami Naan

Naan combined with almonds

R20.00

Salads and Riatas

Hara Salad

A selection of garden fresh vegetables

R25.00

Garden Fresh Salad

Salad with olives and feta cheese

R28.00

Chatpata Salad

A tingling preparation of seasonal fruit and vegetables with a mild dressing

R22.00

Pride of India Special

Julian of fresh greens and fruit tossed in Pride of India's special dressing

R30.00

Chicken Tikka Salad

Fresh Gardern Vegatable, spiced up with out famouse chicken tikka

R39.00

Yourguts

Sambles

R20.00

Plain Raita

Home plain made yogurt served in an Indian handi

R14.00

Mint Raita

Home mint flavoured made yogurt served in an Indian handi

R15.00

Mix Raita

Home made yogurt served with cucumber, onions and tomato finely diced handi

R 16.00

Banana Raita

Home made yogurt with sliced banana, laced with coconut and coriander

R16.00

Hot Sauce

mastered by Pride of India's chefs not for the faint hearted

R15.00

Vegetable Pickle

Garden fresh vegetable marinated in Special aarchar masala

R25.00

Mango Pickle

Seasonal fresh mango pickle made in our home style

Pineapple Aarchar