

NIBBLES

AND OTHER NICE TO HAVES

Poppadoms Two circular pieces of thin Spiced Bread made from Ground Lentils. Served with homemade Mint Chutney and Tomato-and-Tamarind dip.	R25.95	V
Mean Masala Chips Crispy Fries Sprinkled with Salt & seasoned with Chat Masala.	R39.95	V
Aloo Paratha Hand kneaded flatbread stuffed with Spiced Potato Puree, served with Yogurt.	R46.95	V

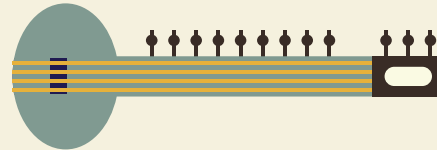
5 OF OUR FINEST SAMOOSAS

5 Potato and Jeera Samosas Crispy Triangles filled with Roasted Cumin Spiced Potato Mash	R49.95	V
5 Melted Cheddar Cheese and Sweet Corn Samosas Golden Yellow Sweet Corn, Mild Kashmir Chilli, Zesty Coriander with a decadent Cheddar Bite hand folded, creating this time-tested popular treat.	R59.95	V
5 Tender Minced Chicken Samosas Minced Chicken Fillets are pan-seared with mild spices, freshly chopped Coriander, and cubed Sweet Onions, enclosed in our crispy pastry.	R69.95	
5 of our Amazing Chicken Tikka Samosas Shredded Chicken Tikka drizzled with our Velvety Smooth Butter Gravy filled into Samosa pastry, creating an unbeatable snack.	R54.95	
5 Minced Lamb Samosas Minced Karoo Lamb infused with freshly ground Masalas, chopped herbs, and Sweet Onions. The Ultimate Samosa.	R59.95	



BREADS AND WHATNOTS

Roti No-fuss Indian Bread. The finest flour kneaded into a soft dough, then rolled into thin circles and cooked on a skillet.	R17.95	V
Butter Naan Hand Kneaded Wheat Flour Dough prepared with Yoghurt and Eggs. Cooked in the Tandoor, brushed with farm-fresh Butter.	R29.95	V
Garlic Naan Wheat Flour Dough prepared with Yoghurt & Eggs. Rolled onto crushed Garlic before baked in the Tandoor. Brushed with Butter.	R29.95	V
Chilli and Garlic Naan A fistful of our Artisan dough rolled into crushed Garlic and chopped Chilli, before hand-stretched. Skillfully baked in our Tandoor. Oh yes: and as much Butter on it as it can take.	R29.95	V
Cheese-stuffed Double-Naan Bread Grated Matured Cheddar layered between 2 pieces of Naan Bread, stuck on the side of our piping hot Tandoori Oven, baked vertically for good measure. We just like to do things differently.	R69.95	V
Banting Rice Counting the Carbs? Step this way: mildly spiced Cauliflower Rice to soak up the wonderful juices of your Curry.	R34.95	V
Supa-Dupa Chilli, Cheese & Garlic Double Naan NEW Double the dough, double the flavour. Stuffed with chilli, garlic, and melty cheese, then fired in the Tandoor and drenched in butter.	R74.95	V



SIDES

Sweet Chutney Spicy sweet & sour condiments made with dried fruits, sugar, vinegar, and chili.	R23.95	V
Cucumber Raita This cool and creamy condiment is a must-have with spicy meals. Gently soothes your palate.	R26.95	V
Mint Chutney A spiced blend of chopped coriander, fresh mint, chili, and lemon folded into light yogurt.	R29.95	V
Savoury Chutney Tomato and Tamarind Chutney Spicy, Tangy, Home-Made Tomato and Tamarind Chutney	R24.95	V
Mango Achar Mango pickle, preserved in aromatic oil.	R29.95	V
Carrot Salad Grated Carrots, chopped Tomatoes, Onions, and Chilli, sprinkled with salt and soaked in Vinegar.	R25.95	V
Sambals Chopped Tomatoes, sweet Onions and diced Cucumbers. This makes the perfect accompaniment to ANY Curry	R34.95	V

OUR ROCKING ROTI ROLLS

Sugar Beans and Soft Cooked Potato Roti Roll Our Sugar Beans and Soft Cooked Potato Curry rolled in hand-cooked Roti. Vinegar Splashed Carrot Salad on the side.	R79.95	V
Mixed Vegetable Roti Roll Our Sugar Beans and Soft Cooked Potato Curry rolled in hand-cooked Roti. Vinegar Splashed Carrot Salad on the side.	R79.95	V
"Feels Like Home Chicken Curry" filled Roti Roll Thin Home-Made Roti topped with our decadent Chicken and Potato Curry before getting rolled up to create our most popular Roti Roll. The Carrot Salad served on the side is a must!	R99.95	

OUR SERIOUSLY WICKED BUNNY CHOW

Sugar Beans Bunny Sugar Beans and Soft Cooked Potatoes Curry filled quarter loaf Bunny.	R89.95	V
Feels Like Home Chicken Curry Feels Like Home Chicken Curry Filled quarter loaf Bunny.	R99.95	
Beef Curry Bunny Our Tender Soft Cooked Beef Curry Filled quarter loaf Bunny.	R119.95	

YOUR LUNCH IS OUR BUSINESS

Therefore we have hand selected your Curry Up favourites and made them available at a portion size that will satisfy your lunchtime cravings at prices that are kind and gentle to your wallet. | Available 10:30am-4:30pm daily.

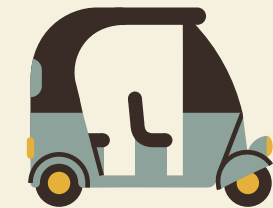
Magical Mushroom Curry	R79.95	V
Sugar Beans and Potato Curry	R74.95	V
"Feels like Home" Chicken Curry	R87.95	
Velvety Smooth Butter Chicken	R89.95	
Mighty Chicken Korma	R89.95	
Coconut, Prawns & Chicken Curry	R114.95	
Aunty's lamb curry	R119.95	

OLD FAVOURITES:

The Perfectly Sized Lunch Veg Biryani	R69.95	V
The Perfectly Sized Lunch Chicken Biryani	R79.95	
The Monster Beans Wrap	R69.95	
The Monster Chicken wrap	R79.95	

UPGRADE OPTIONS:

Mini butter Naan	R15.95	V
3 Develishely Delicious Milktart Samosas	R34.95	V



GO BIG AND GO HOME

FAMILY SIZED MEALS FOR TAKE-AWAY

1L BEAN CURRY R249.95 1 L Sugar Beans and Potato Curry, 1L Rice, 3 Butter Naan, Carrot Salad. Feeds 3-4 People	1L CHICKEN CURRY R299.95 1 L Feels Like Home Chicken Curry, 1L Rice, 3 Butter Naan, Carrot Salad. Feeds 3-4 People
1L BEEF CURRY R349.95 1 L Beef Curry, 1L Rice, 3 Butter Naan, Carrot Salad. Feeds 3-4 People	5L VEG BIRYANI R549.95 5L Veg Biryani with Cucumber Raita and Mint Chutney. Serves up to 10 people
5L CHICKEN BIRYANI R599.95 5L Chicken Biryani with Cucumber Raita and Mint Chutney. Serves up to 10 people	5L BEEF BIRYANI R649.95 5L Beef Biryani with Cucumber Raita and Mint Chutney. Serves up to 10 people

SWEETS LIKE HEAVEN

The Insanely Addictive Soji Purified coarse wheat (Semolina) browned in a pan on-farm. Fresh Butter with Cinnamon Sticks, Cloves, Green Cardamom, and other aromatic whole spices before being mixed with crushed Cashew Nuts and splashed with Double Thick Cream. And more Cashew Nuts. And a tad more Butter. Unashamedly Sweet, Lusciously Rich, Dangerously Addictive.	R54.95
5 of Our Devilishly Delicious Milktart Samosas An old South African favorite re-imagined. Be Warned! They are fabulously addictive.	R59.95
5 of our Mango and white Chocolate Spring Rolls Delightfully Rich, Outrageously Decadent.	R59.95
Bombay Crush Rooh-Arzhah Milkshake with soaked Vermicelli and Sabjeh Seeds.	R54.95
Orange Zest and Mango Tiramisu	R59.95
Dark Chocolate Spring Rolls	R59.95

OUR SIGNATURE MEALS

VEGAN AND VEGETARIAN

The OMG Dhal and Brinjals Beautifully Rich and naturally creamy Yellow Oil Dhal infused with Garlic Tadka, slow-cooked with sliced Aubergines, and the mildest Kashmiri Chilli we could find.	R89.95	V
Sugar Beans and Soft Cooked Potatoes Red Kidney Sugar Beans cooked with buttery soft Potatoes, juliened and Cinnamon dusted Ginger, Dark Crimson Red Chilli. The zing of the freshly chopped Coriander rounds the flavours off.	R99.95	V
The Magical Mushroom Curry Sliced, Paprika dusted Mushrooms folded into Garlic and Kashmiri mild Chilli infused oil, simmered in pureed fried onions, juicy Tomatoes, and freshly Roasted Spices, zinged with juliened Ginger and chopped Coriander Leaves.	R124.95	V
Veg and Paneer Biryani Cardamom, Cinnamon, Cloves, and Nutmeg infused Golden Sella Basmati Rice layered with Crunchy Vegetables and chunks of home-made curd Cheese. A handful of fresh mint, and a sprinkle of crispy fried Onions. The cool Cucumber Raita served on the side is a must!	R124.95	V
Our Signature Veg and Paneer Curry Crunchy chopped Vegetables tossed on Garlic Tadka with juliened fresh Ginger before slow-cooked in a fried-and-pureed-onion and Tomato gravy. Softened and enriched with Double Cream and Butter.	R124.95	V
The Mighty Paneer Korma Soft, Home Made Curd Cheese cubes in a Royally Luxurious Green Cardamom scented Rich and Creamy Cashew Nut gravy.	R124.95	V
Paneer Tikka Masala Cubed Paneer tossed and flambéed in Kashmiri mild Chilli infused Garlic Tadka, dusted with powdered Red Paprika before folded into a Tomato and sweet Onion gravy, enriched with stewed Capsicum and a dash of Double Thick Cream.	R124.95	V



NON VEGETARIAN SIGNATURE MEALS

The Feels Like Home Chicken Curry Tender Boneless Chicken Pieces Dusted with Paprika, infused with Earthy Ginger and Aromatic Garlic before slow-cooked on a bed of diced onions, which sautéed with hand-selected Whole Spices. Served with Vinegar splashed Carrot Salad. Brings back childhood memories.	R114.95
Uncle Vijay's Chicken and Mushroom Curry Chicken pieces and sliced Mushrooms sautéed in Uncle Vijay's wickedly flavourful aromatic oil, before slow-cooked with fresh Ginger, browned Onions, Black Cardamom, and some of his secret spices. A secret he refuses to share even when he is in a very good mood and in high spirits.	R124.95
The Velvety Smooth Butter Chicken The undisputed KING. Rightfully so. Unashamedly a crowd-pleaser.	R124.95
The Mighty Chicken Korma For centuries, the privilege of the rich and famous. Mildly Ginger infused tender Chicken Pieces in a Royally Luxurious Green Cardamom scented Creamy Cashew Nut gravy.	R124.95
The Crazy Good Chicken Tikka Masala Tikka Spice marinated Chicken Pieces tossed and flambéed in Kashmiri mild Chilli infused Garlic Tadka, dusted with powdered Red Paprika before folded into a Tomato and sweet Onion gravy, enriched with stewed Capsicum and a dash of Double Thick Cream.	R124.95
Chicken Biryani Tender chicken pieces layered with Cardamom, Cinnamon, Cloves and Nutmeg infused Golden Sella Basmati Rice. A dash of fresh Mint and crispy fried Onions. The cool Cucumber Raita provides the perfect companion.	R129.95
Our Tender Slow Cooked Signature Beef Curry Carefully trimmed, prime Beef cubes marinated overnight. Slow-cooked on a bed of chopped Onions, crushed Plum Tomatoes which are infused with grated Ginger, Garlic, and hand-selected Whole Spices. During the long hours of slow cooking creating a beautifully aromatic and richly textured gravy surrounding the soft beef pieces. Served with fluffy Basmati Rice	R139.95
Goan Coconut Cream Infused Spicy Beef Vindaloo Carefully selected, hand cut beef cubes cooked in our Crimson Red spicy gravy with hints of Coconut. Served with fluffy Basmati Rice and complementary Baby Naan.	R139.95
Luxuriously Silky Mughal Beef Korma Sheer Luxury, Mildly Ginger infused tender Beef Pieces in a Rich and Luscious Green Cardamom scented Creamy Cashew Nut gravy. Served with fluffy Basmati Rice and complementary Baby Naan.	R139.95
Coconut, Prawns and Chicken Curry De-shelled Prawn Meat and Chicken pieces tossed in a rich Bhuna sauce, with fresh Curry leaves before immersed in a rich Yellow Onion gravy, smoothed with a dash of Coconut Milk.	R149.95
Goan Fragrant Prawn Curry De-shelled prawn meat shallow fried in Curry Leaf infused Garlic oil. After Dusting them with Paprika, they are slow-cooked in a rich textured dark yellow gravy with a dash of lemon and a generous splash of Coconut Cream	R169.95
Aunt's Lamb Curry Carefully trimmed, de-boned Leg of Lamb cubes marinated overnight. Slow-cooked on a bed of chopped Onions, crushed Plum Tomatoes which are infused with grated Ginger, Garlic, and hand-selected Whole Spices. During the long hours of slow cooking creating a beautifully aromatic and richly textured gravy surrounding the soft lamb pieces.	R164.95

The Gunpowder Lamb Vindaloo Made exclusively with fully trimmed, deboned cubes of the leg of lamb. The tenderest cut of them all. Cooked in our Crimson Red spicy gravy with hints of Coconut.	R174.95
Lamb Korma Sheer Luxury, Mildly Ginger infused tender Lamb Pieces in a Rich and Luscious Green Cardamom scented Creamy Cashew Nut gravy.	R169.95
Lamb Biryani Trimmed, de-boned Leg of Lamb cubes marinated overnight before layered and cooked Cardamom, Cinnamon, Cloves, and Nutmeg infused Golden Sella Basmati Rice. A dash of fresh Mint and crispy Fried Onions. The cool Cucumber Raita provides the perfect companion.	R169.95

STARCH OPTIONS

Rice	R0.00
No Rice, One Roti	R0.00
No Rice, 2 Rotis	R17.95
No Rice, Butter Naan	R17.95
No Rice, Garlic Naan	R17.95
No Rice, BANTING RICE	R22.95



DRINKS

ALL OUR STORES HAVE A DRINKS MENU CUSTOM MADE TO THEIR SPECIFIC MARKET. DON'T BE SHY TO ENQUIRE!



TAKE AWAY MENU

www.wesellflavourz.com