

## Beef Dishes

Served with rice

<b>55 Beef Curry</b>	<b>85</b>
Beef cooked with potato in a plain gravy.	
<b>56 Beef Vindaloo (Hot)</b>	<b>85</b>
Cooked with potato and red thick gravy.	
<b>57 Beef Karahi (Very Popular)</b>	<b>85</b>
Cooked with onion, tomato, green pepper, in Lahori style	
<b>58 Beef Do piazza</b>	<b>85</b>
Beef cooked with herbs and spices.	
<b>59 Beef Buna</b>	<b>85</b>
cooking in dry thick gravy	
<b>60 Butter Beef</b>	<b>85</b>
cooking with tomato and butter gravy	

## Vegeterian Dishes

Served with rice

<b>61 Mutter Mashroom</b>	<b>75</b>
Green Peas Cooked in Mushroom	
<b>62 Bombay Potatoes</b>	<b>75</b>
Spiced and braised in a dry gravy.	
<b>63 Channa Masala</b>	<b>75</b>
White chick pieces cooked an onion & tomato gravy	
<b>64 Yellow Dhal</b>	<b>75</b>
Fried with onion & tomato Masala	
<b>65 Dhal Makhnie</b>	<b>75</b>
Black lentils, cooked with kidney beans in butter gravy.	
<b>66 Aloo Gobi Matar (Nice)</b>	<b>75</b>
Cauliflower, potato and peas cooked in a tasty masala gravy.	
<b>67 Aloo Palak</b>	<b>75</b>
Potato cooked with spinach	
<b>68 Mix Veg Curry</b>	<b>75</b>
Fresh vegetable cooked with a tasty Masala gravy.	
<b>69 Vegetable Makhnie</b>	<b>75</b>
Fresh vegetable cooked with a tasty butter & tomato gravy	
<b>70 Navrattan Korma</b>	<b>79</b>
Mix vegetable cooked with Cashew nuts and cream	

<b>71 Paneer Masala</b>	<b>79</b>
Indian cottage cheese with masala rich gravy.	
<b>72 Paneer Korma</b>	<b>79</b>
Cooking with cashewnut and cream	
<b>73 Paneer Mutter</b>	<b>79</b>
Cooking with green peas in delicious masala gravy	
<b>74 Paneer Palak</b>	<b>79</b>
Cooking with spinach and cream	
<b>75 Paneer Makhnie (Popular)</b>	<b>79</b>
Cooking with tomato and butter gravy	

## Indian Breads

<b>76 Roti</b>	<b>12</b>
<b>77 Plain Naan</b>	<b>15</b>
<b>78 Butter Naan</b>	<b>18</b>
<b>79 Garlic Naan</b>	<b>20</b>
<b>80 Sesame seed Naan</b>	<b>20</b>
<b>81 Romli Roti</b>	<b>20</b>
<b>82 Cheese &amp; Garlic naan</b>	<b>38</b>
<b>83 Cheese Naan (New)</b>	<b>32</b>
<b>84 Stuffed Potato Naan</b>	<b>30</b>
<b>85 Stuffed mince Naan</b>	<b>35</b>

## Salads

<b>86 Cucumber Raita</b>	<b>30</b>
<b>87 Tomato, Onion, Chilli</b>	<b>30</b>
<b>88 Mix Chopped Salad</b>	<b>30</b>
<b>89 Mix Green Salad</b>	<b>30</b>
<b>90 Poppadum</b>	<b>10</b>
<b>91 Masala Chips</b>	<b>25</b>
<b>99 Plain Chips</b>	<b>20</b>

## Desserts

<b>92 Rice Kheer</b>	<b>35</b>
<b>93 Gulab Jamun</b>	<b>35</b>
<b>94 Lassi</b>	<b>35</b>

# Menu

**Kaam**  
**TANDOORI**  
**Indian Restaurant**

## & Take-away

**37 Jacob Str. Heidelberg**  
**Tel: 016 341 5994**

**OPEN 7 DAYS A WEEK**

**Opening times 10am - 10pm**

**Every Sunday Lunch Buffet**

**Special**

**R99 p.p.**

• **Starter** • **Main** • **Dessert**



**Start from 12h00 - 17h00**

**ALL FOODS ARE HALAAL**

**All food is prepared Mild, Medium or Hot**

**All Curries served with rice**

**We do Catering Indoor & Outdoor**  
**Fully Liquor Licence**



## Starters

<b>1 Samosa's (4p/s)</b>	<b>32</b>
Vegetable chicken mince cheese & corn	
<b>2 Onion Bhajia / Potato Pakoda</b>	<b>32</b>
Chilli bites	
<b>3 Spring Rolls (Chicken &amp; Veg)</b>	<b>32</b>
<b>4 Soup</b>	<b>32</b>
Chicken or Veg & Dhal	
<b>95 Crumbed Prawns</b>	<b>65</b>
<b>5 Fried Prawns</b>	<b>90</b>
Marinated and deep fried in a special butter.	
<b>6 Paneer Tikka</b>	<b>90</b>
Cottage Cheese marinated with indian spices cooked in clay oven.	
<b>7 Fish Tikka</b>	<b>90</b>
Fillet pieces of fish marinated with indian grilled spice cooked in clay oven.	
<b>8 Chicken Tikka Kabab</b>	<b>70</b>
Boneless Chicken pieces, marinated in Indian spices and cooked in a clay oven	
<b>9 Chicken Risme Kabab</b>	<b>70</b>
Boneless Chicken pieces, marinated In yoghurt, garlic and ginger, grilled	
<b>10 Lamb Sheesh Kabab</b>	<b>70</b>
350g Lamb mince cooked in a clay oven.	
<b>100 (Kiddies Meal) Cheesy Chicken Fry</b>	<b>28</b>

## Tandoori Starters Platters

<b>11 Mix Meat Grill Platter (3)</b>	<b>250</b>
Chicken tikka, Chicken reshmi kebab, sheesh kebab, fried prawn, chicken samosa.	
<b>12 Mix Platter (2)</b>	<b>120</b>
3 different marinated kebabs with samosa, onion Badjia with salad. Absolutely divine for 2.	
<b>13 Mix Platter (4)</b>	<b>200</b>
Chicken, Mince Kebab, Samosa, onion, chilli bite Risme. Divine and excellent for 4.	

## Bunny Chows & Roti rolls

<b>14 Lamb Bunny Chow</b>	<b>75</b>
<b>15 Chicken Bunny Chow</b>	<b>65</b>
<b>16 Beef Bunny Chow</b>	<b>65</b>
<b>17 Veg Bunny Chow</b>	<b>60</b>

<b>18 Lamb Roti roll</b>	<b>75</b>
<b>19 Chicken Roti roll</b>	<b>65</b>
<b>20 Beef Roti roll</b>	<b>65</b>
<b>21 Veg Roti roll</b>	<b>60</b>

## Chicken Dishes

Served with rice

<b>22 Chicken Curry</b>	<b>78</b>
Tender Chicken pieces, cooked in Indian spices in a tasty masala gravy	
<b>23 Chicken Vindaloo (Hot)</b>	<b>79</b>
Tender chicken pieces, cooked with potato in a mild/medium/hot gravy	
<b>24 Chicken Palak</b>	<b>79</b>
Tender chicken pieces, cooked in spinach and cream	
<b>25 Chicken Badami</b>	<b>80</b>
Boneless Chicken pieces flavoured with crushed almonds in a tasty gravy.	
<b>26 Butter Chicken (Most Popular)</b>	<b>85</b>
Boneless Chicken pieces, cooked in a tomato and butter gravy.	
<b>27 Chicken Tikka Masala (Nice)</b>	<b>85</b>
Boneless grilled Chicken pieces, cooked in an onion and tomato gravy.	
<b>28 Chicken Korma</b>	<b>85</b>
Boneless Chicken pieces, cooked in a cashew nut and cream sauce.	
<b>96 Chicken Jalfrezi</b>	<b>83</b>
Boneless Chicken pieces, cooked in green pepper, tomatoes & onions.	
<b>29 Half Chicken Tandoori served with chips.</b>	<b>75</b>
<b>30 Chicken Tandoori Full served with chips.</b>	<b>130</b>

## Seafood and Prawns

Served with rice

<b>31 Fish Curry</b>	<b>90</b>
Pieces of Fish spiced and prepared in a delicious gravy	
<b>32 Fish and Chicken Curry</b>	<b>90</b>
<b>33 Prawn Masala (Very Popular)</b>	<b>135</b>
Prawns cooked in a blend of spices.	
<b>34 Prawn Vindaloo</b>	<b>135</b>
Prawns prepared with mustard seed, whole red chilli and spices.	
<b>35 Prawn Korma</b>	<b>140</b>
Prawns cooked in a rich cream and crushed cashewnut sauce	
<b>36 Mix Seafood Curry (Very nice)</b>	<b>90</b>
Cooked in plain gravy.	

## Lamb Dishes

Served with rice

<b>37 Lamb Curry</b>	<b>95</b>
Tender pieces of lamb cooked with potato in a plain gravy.	
<b>38 Lamb Vindaloo</b>	<b>98</b>
Tender pieces of lamb cooked in a potato and red thick gravy.	
<b>39 Lamb Palak</b>	<b>99</b>
Tender pieces of lamb cooked in spinach and cream.	
<b>40 Lamb Korma</b>	<b>105</b>
Boneless pieces of Lamb cooked in a cashew nut and cream sauce.	
<b>41 Lamb Dhal Gosht</b>	<b>99</b>
Lamb prepared with traditional lentils and flavoured with herbs and spices.	
<b>42 Lamb Keema Masala</b>	<b>99</b>
Lamb mince, cooked with green peas in a tasty masala gravy.	
<b>97 Lamb Tikka Masala</b>	<b>105</b>
Boneless pieces of lamb cooked in an onion & tomato gravy.	
<b>43 Lamb Gosht Badami</b>	<b>99</b>
Boneless pieces of lamb cooked in an almond and cream sauce.	
<b>44 Butter Lamb</b>	<b>105</b>
Tender pieces of lamb cooked in a tomato and butter gravy.	
<b>45 Lamb Madras</b>	<b>99</b>
Tender pieces of lamb prepared in traditional South Indian style with coconut flavour	
<b>46 Lamb Rogan Josh (Very Nice)</b>	<b>105</b>
Tender pieces of lamb cooked with ginger and garlic in kashmiri style.	

## Biryani's

Cooked with basmati rice served with raita

<b>47 Chicken Biryani</b>	<b>79</b>
<b>48 Lamb Biryani</b>	<b>99</b>
<b>49 Prawn Biryani</b>	<b>135</b>
<b>50 Fish Biryani</b>	<b>90</b>
<b>51 Mix Seafood Biryani</b>	<b>90</b>
<b>52 Veg Biryani</b>	<b>70</b>
<b>53 Beef Biryani</b>	<b>85</b>
<b>54 Plain Basmati Rice</b>	<b>20</b>
<b>98 Biryani Rice</b>	<b>25</b>