

GHAZAL

A JOURNEY OF INSPIRATION

Ghazal's North Indian Restaurant is one of South Africa's finest Indian restaurants.

Established in 2002, Ghazal's offers spectacular North Indian cuisine coupled with stylish décor, superb service and warm ambiance.

Ghazal's is focused on North Indian cuisine with sensational spice balance. The menu spans Tandoori, Chicken, Lamb, Vegetable and Seafood dishes.

What's more, Ghazal's prides itself on using only the finest ingredients and the best spices that India has to offer.

Popular dishes include Samosas, Onion Badja, Pakodas and Lamb Shish Kebabs for Starters, followed by Tandoori Chicken, Lamb Rogan Josh or Chicken or Lamb Curry, Korma, Palak or Vindaloo for mains - to be enjoyed with assorted crispy, buttery Rotis or soft, charry Naan breads from the clay oven.

A wide selection of vegetable and seafood specialties, along with salads and raita, are also available.

The Menu is complemented with a stellar wine list of local and international wines.

Join Ghazal's North Indian Restaurant in Bryanston for a long, lazy lunch, a special date night or even a boardroom meeting with a difference.

Ghazal's can be booked out for private events and functions and is also ideal for staff parties too.

B O J

BEST OF JOHANNESBURG
READERS' CHOICE AWARDS 2010-2016



Travelers' Choice™



STARTERS

Chicken Pops R79
Six deep-fried Chicken Wings (contains MSG)

Chicken Risme Kebab R79
Boneless chicken pieces marinated in yoghurt with rare herbs.

Chicken Tikka R79
Boneless chicken pieces marinated overnight in exotic spices and grilled in the tandoor.

4 Samosas R79
Mince, Chicken, or Vegetable or any combination of your choice

Lamb Shish Kebab R79
Lamb mince on a skewer grilled in the tandoor.

Mixed Platter for 1 R79

A mix of badjia, chicken risme kebab, chicken tikka, pakoda, shish kebab, & a samosa of your choice

Onion Badja R59
Deep-fried onion, potato, chickpea flour & herb dumpling

Pakodas R59
Battered, deep-fried, sliced potatoes.

Paneer Tikka R79
Indian Cottage Cheese, onion, green & red peppers, skewered, marinated, and roasted in the clay oven

Tandoori Queen Prawns R99
Four Queen Prawns, marinated, in herbs and spices, then grilled in the tandoor

CHICKEN

Chicken Bhuna R175
Chicken cooked with onions and green peppers in a thick gravy.

Chicken Curry R175
Traditionally prepared chicken in a tasty gravy.

Chicken Jal Frezi R175
Chicken cooked in a thick tomato gravy with green pepper pieces.

Chicken Kadai R175
Chicken cooked in a garlic gravy and served in a kadai.

Chicken Korma R175
Chicken cooked in a rich cream and cashew nut gravy.

Chicken Makhnie R175
Tender chicken pieces cooked in tomato and flavoured with butter, herbs and spices.

CHICKEN

Chicken Madras R175
South-Indian style chicken prepared with mustard seeds and coconut.

Chicken Tikka Masala R175
Grilled chicken pieces cooked in a rich flavoured tomato gravy.

Chicken Palak R175
Chicken prepared with spinach and cream.

Chicken Vindaloo R175
Chicken prepared with potatoes, mustard seeds & whole red chillies

Chef's Special Chilli Chicken R175

Marinated boneless chicken deep-fried with fresh green chilli and rare herbs. (contains MSG)

TANDOORI

Boti Kebab R230
A skewer of 3 choice lamb chunks marinated overnight and roasted in the tandoor.

Chicken Risme Kebab R169
Boneless chicken pieces marinated in yoghurt with rare herbs and grilled in the tandoor.

Chicken Tikka R169
Boneless chicken pieces marinated overnight in exotic spices.

Fish Tikka R215
Kingklip pieces marinated in yoghurt and spices, roasted in the clay oven.

Lamb Chops R184
Marinated lamb chops grilled with rare herbs.

Lamb Shish Kebab R169
Lamb Mince on a skewer grilled in the tandoor.

Malai Chicken R169
Half chicken marinated in yoghurt, garlic and ginger overnight and grilled in the tandoor.

Paneer Tikka R169
Marinated, skewered Indian cottage cheese, onion, red and green peppers, roasted in the clay oven.

Tandoori Chicken R169
Half chicken marinated overnight in traditional spices, grilled in the tandoor.

Tandoori Queen Prawns R215
Ten queen prawns marinated in herbs and spices, grilled in the clay oven.

LAMB

Lamb Bhuna Gosht R205
Lamb cooked in a thick green pepper and onion gravy.

Lamb Curry R205
Traditionally prepared lamb with potatoes.

Lamb Dal Gosht R205
Lamb prepared with traditional lentils and flavoured with herbs and spices.

Lamb Gosht Badami R205
Lamb pieces cooked in an almond and cream gravy.

Lamb Jal Frezi R205
Lamb cooked in a thick tomato gravy with green pepper pieces.

Lamb Kadai R205
Lamb pieces cooked with onions and green peppers in a thick gravy, served in a Kadai.

Lamb Keema Masala R205
Lamb mince cooked with green peas.

Lamb Korma R205
Boneless pieces of Lamb cooked in a cashew nut and cream gravy.

Lamb Palak R205
Lamb prepared with spinach and cream.

Lamb Rogan Josh R205
Traditional lamb curry on the bone.

Lamb Vindaloo R205
Lamb prepared with potatoes, mustard seeds and whole red chillies.

SEA FOOD

Fish Curry R215
Spiced Kingklip pieces prepared in a delicious gravy.

Prawn Korma R215
Queen prawns prepared in a slightly sweet, rich cream and crushed cashew nut gravy.

Prawn Makhnie R215
Queen prawns prepared in a tomato and butter gravy.

Prawn Masala R215
Queen prawns prepared in a special blend of spices.

Prawn Vindaloo R215
Queen prawns prepared with spices, mustard seeds and whole red chillies.

VEGETARIAN

Aloo Gobi Matar R154
Cauliflower, potatoes and peas cooked to perfection in a tasty masala gravy.

Aloo Jeera R149
Potatoes cooked in Indian spices and tempered with cumin seeds.

Aloo Palak R154
Cubed potatoes cooked with spinach.

Bombay Potato R149
Cubed potatoes spiced and braised in a dry gravy.

Chana Masala R149
Chickpeas cooked in a tasty onion and tomato gravy.

Dal Makhnie R149
A combination of black lentils and red kidney beans tempered with cumin seeds.

Vegetable Jal Frezi R154
Fresh mixed vegetables cooked in a thick and tangy gravy.

Kahari Dal R149
Yellow lentils fried with spices, onions and tomatoes.

Mater Mushroom R154
Peas and mushrooms cooked to perfection in a tasty gravy.

Navrattan Curry R154
Fresh vegetables cooked with crushed cashew nuts and cream.

Paneer Korma R154
Indian cottage cheese cooked in a gravy blended with crushed cashew nuts and cream.

Paneer Makhnie R154
Indian cottage cheese cooked in a tasty butter and tomato gravy.

Paneer Masala R154
Indian cottage cheese cooked in a thick onion-based gravy.

Paneer Palak R154
Indian cottage cheese cooked in exotic spinach gravy.

Seasonal Vegetables R154

RICE SPECIALITIES

Seafood Biryani
Prawn R215
Fish R215

Meat Biryani
Lamb R205
Chicken R175

Vegetarian Biryani
Vegetable Biryani R154

Vegetable Rice R69
Kashmiri Pulow R79

SALADS & RAITA

Cucumber Raita R49
Green Salad R59
Sambhal Platter R49
Papadoms R4

BREADS

Assorted Indian breads from the clay oven.

Naan Breads
Butter Naan R36
Garlic Naan R36
Kashmiri Naan R36
Laccha Parantha R36
Pesawari Naan R36
Plain Naan R36
Rogani Naan R36

Roti Breads
Chickpea Roti R36
(Gluten Free)
Plain Roti R29
Romali Roti R29

