

# 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 Badija, 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.



## 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 badija, chicken risme kebab, chicken tikka, pakoda, shish kebab, & a samoosa of your choice

**Onion Badija 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 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**

