



Incredible India Express

— @ PEBBLE BEACH - SIBAYA —

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... your journey starts here



STARTERS

Fish Tikka

Cubes of Kingklip marinated in chilli powder, ginger powder, fresh garlic, crushed mustard seed and vinegar, then cooked in a tandoori oven.

R110

Chicken Tikka

Our Famous morsels of chicken laced with cream and grilled in a tandoori oven.

R105

Chicken Malai Kebab

Cubes of chicken marinated in cream, cashew nuts paste and mild spices cooked over hot coals.

R105

Pahadi Kebab

An Uttaranchal speciality, from mountains of the Himalayas. Rustic and delicious chunks of chicken cooked in herbs, mint and yoghurt.

R105

Lamb Seekh Kebab

Skewered minced lamb kebab spiked with fresh herbs and then roasted on hot charcoal.

R110

Tandoori Mushroom

Mushrooms marinated in a delicious tikka sauce and cooked in clay oven.

R85

Paneer Tikka

Cheese marinated in exotic spices grilled on skewers.

R105

Vegetarian Platter

A mouth watering combination, of hara -bara kebab, potato pakora,, samosa, paneer pakora, onion bhajia and green chillies.

R95

Mixed Kebab Platter

A delightful platter of assorted kebabs including chicken tikka, malai kebab, fish tikka, and seekh kebab.

R125

Brinjal Finger Chips

Eggplant marinated in our special spicy batter, fried and served with our tangy sauce.

R60

Pepper Gobi

Cauliflower marinated in our special spicy batter, fried and then flavored with black pepper and celery.

R60

Samosa

Veg- **R55** (3 pcs)

Non Veg- **R65** (3 pcs)





VEGETARIAN

Paneer Makhani

Indian cottage cheese in simmered tomato cashew gravy, topped with milk cream.

R110

Palak Paneer

A vegetarian dish originating from the Punjab region consisting of spinach, tomato gravy sauce and paneer in a thick paste made from pureed spinach and seasoned with garlic, garam masala, and other spices.

R110

Paneer Tikka Masala

Marinated paneer cubes grilled and then cooked in a thick spicy gravy.

R110

Paneer Kadai

Indian cottage cheese cooked in onion tomato gravy with kadai masala.

R110

Paneer Bhujji

Is sautéed in onion and tomatoes with spices to which the finely grated paneer is added.

R110

Paneer Korma

Is a very mild flavoured paneer dish, cooked in cashew based gravy.

R110

Paneer Matar

Is a delicious combination of soft paneer and healthy green peas in a mild spicy tomato based gravy.

R110

Veg Hyberabadi

Mixed vegetable curry is a rich gravy dish that has a creamy texture with lots of vegetables.

R95

Veg Makhani

Is a very rich gravy with mixed vegetables, paneer, cashew nuts, onion and tomato in a creamy base.

R105

Veg Jalfrezi

Is the most popular stir fried North Indian restaurant dish. Delicious.

R95

Veg Kolhapuri

Is a mixed vegetable curry with thick and spicy coconut based gravy with paneer, it is a popular Kholapuri dish.

R95

Veg Korma

Is a very mild mixed vegetable with paneer, cooked in cashew based gravy.

R95

Kadai Mushroom

Is a delicious and flavourful Indian style dish prepared with mushrooms. It goes very well with Chapatis.

R105

Chana Masala

Is traditionally based with green chillies, onion, garlic, fresh cilantro, a blend of spices, chickpeas and tomatoes.

R95

Dhal Makhani

Is a Punjabi mixed lentil curry, generally made with lots of butter and cream.

R95

Dhal Tadka

Comprises of cooked lentils which are finely tempered with oil or ghee, fried spices and herbs.

R80

Dhal Palak

Is a comforting Indian veg side dish with dhal and palak (spinach)

R90

Aloo Matar Gobi

Made in an onion - tomato based curry with these 3 veggies.

R90

Aloo Jeera

As a side dish or as a main. Potatoes, cumin seeds and Indian spices.

R80





CHICKEN DELIGHTS

Chicken Makhani

Our all time favourite Butter chicken with juliennes of char grilled chicken in rich tomato and cashew gravy.

R110

Chicken Korma

A very Mild flavoured chicken dish cooked in rich cashew gravy.

R110,00

Chicken Tikka Masala

Grilled A must in every North Indian restaurant menu. Grilled chunks of chicken in a creamy spicy tomato sauce.

R110,00

Chicken Kadai

Pieces of chicken, freshly ground spices along with capsicum cooked in an onion gravy.
(Kadai means cooked in a wok)

R110,00

Chicken Madras

Typically, a Madras curry has a reddish color, which comes from the red chillies and turmeric and a slightly sweet and sour taste that comes from the tomato, lemon, lime and vinegar. A fiery South Indian Dish.

R110,00

Chicken Vindaloo

This classical Portugal influenced goanese dish has a concoction of garlic, red chillies, vinegar and other indian spices.

R110,00

Chicken Badami

This rich and decadent Mughlai recipe is a delicious dish fit for a king! Chicken with almonds. (Badhami Murgh is a combination of chicken, almonds and coconut paste and a few other spices.)

R110,00

Chicken Lasooni

Chicken is marinated overnight with spiced yogurt, and then cooked together with cumin and cream in this traditional Indian dish. It is creamy and full of flavour.

R110,00

Chicken Bhuna Masala


Boneless chicken pieces are smeared in tomato based gravy, cooked in ginger, garlic and bhuna masala.

R110,00

Chicken Saagwala

A Simple, fragrant, Indian-inspired chicken, simmers in a light sauce, made flavourful with tumeric, cinnamon, garam masala and fresh spinach.

R110,00





LAMB DELICACIES

Lamb Rogan Josh

Is one of the better known North Indian classics and this Flavorful lamb dish from the Kashmir region.

R130,00

Lamb Vindaloo

is traditionally a spicy hot dish with coconut, vinegar and hot red chilli peppers.

R130,00

Lamb Korma

Pale yellow dish with Saffron.

R130,00

Lamb Kadai

Boneless pieces of lamb fried in a kadai and cooked with tomatoes, onion paste, ginger-garlic pastes amongst other ingredients.

R130,00

Lamb Bhuna

is a famous Indian meat recipe, Lamb pieces pan fried in a spicy onion tomato gravy and deeply flavored with freshly ground spices.

R130,00

Lamb Madras

Heavenly slow cooked lamb in a rich Madras gravy

R130

Lamb curry on the bone

A popular and authentic Durban favourite.

R130

Lamb Kolhapuri

This dish gets its name from the city Kolhapuri, which is famous for its spicy curries. This tender boneless lamb, is cooked with simple Indian ingredients & has a fiery, spicy red color, which is sure to tempt all meat lovers.

R130

Lamb Tikka Jalfrezi

Lamb tikka prepared with ghee, green chillies, green pepper, tomatoes, hot spices, fresh herbs and thickened to a rich taste.

R130



INDO CHINESE (MAIN COURSE)

Chilli Chicken

Another popular indo Chinese recipe. Traditionally, the chicken in this dish is deep fried and then added to the sauce.

R125

Chicken Manchurian

Boneless chicken pieces cooked in a spicy Chinese sauce.

R125

Schezwan Chicken

Marinated chicken is fried then tossed in schezwan sauce.

R125

Prawn Chilli

Indo Chinese Style.

R160

Schezwan Prawn

A delicious Indo Chinese dish, made with sichuan pepper, garlic, ginger and kashmiri red chilli.

R160

Veg Manchurian

Small fried veg Manchurian balls dipped in thick, hot and spicy gravy, made with garlic, ginger, red chilli and soya sauce.

R95

Paneer Chilli

A stir fry of deep fried cottage cheese cubes with green capsicum, chillies, onion, garlic and chinese sauces in a gravy base.

R110

Chicken Noodles

Stir- fried chicken noodles with chicken and egg noodles,

R110

Veg Haka Noodles

In its typical preparation, Boiled noodles tossed with garlic, ginger, chopped vegetables, soy sauce, chilli sauce, tomato ketchup and spices.

R85

Chicken and Prawn

Noodles Made with stir fried vegetables, broth, sauces, shredded chicken and prawn.

R165

SEAFOOD

Fish Malabar

This is a traditional Kerala special. Hot and spicy fish curry.

R135

Fish Madras

A South indian home style fish curry.

R135

Goan Fish Curry

Almost the staple food of Goa along with rice, Fish curry in this style is tangy and spicy.

R135

Fish Vindaloo

This dish is for all who love fish and their curries hot and spicy. You will definitely find this gravy delicious & Vibrant.

R135

Prawns Korma

Prawns combined with yogurt, coconut, paprika, coriander, cumin and coconut cream making for a delicious mild curry.

R160

Prawn Makhani

Prawns cooked in a spicy tomato and creamy gravy-all time favorite.

R160,00

Prawn Masala

This delicious prawns masala recipe is Spicy, hot and tangy in a thick sauce.

R160,00

Kadai Prawn

A very creamy, lip smacking gravy coats the prawns to make a very tasty dish indeed.

R160,00

Chicken & Prawn Curry

Cooked in a fresh masala gravy with garlic, ginger and mixed spices garnished with fresh coriander.

R165,00

RICE DISHES

Traditional Vegetarian Breyani

Long grained basmati rice and assorted vegetables with paneer in spicy masala are cooked together, resulting in a delicious, authentic Indian flavour.

R115

Vegetarian Hyderabad Biryani

A traditional celebration meal made using fresh vegetables, paneer and rice. It is a staple of Hyderabad.

R125

Chicken Biryani

This is a delicious Indian rice dish, prepared using Boneless pieces of chicken, cooked with fragrant basmati rice, with mixed herbs and served with mint raita.

R135

Lamb Biryani

This dish is cooked with saffron, basmati rice and boneless pieces of lamb, served with mint raita.

R155

Prawns Biryani

Goan style with fragrant basmati rice and aromatic oils and spices.

R165

Jeera Rice

A rice dish braised with Jeera.

R30

Veg Pulao

A rice dish prepared by cooking rice with various vegetables and spices.

R40

Mushroom Pulao

A simple veg rice dish that is very fragrant and flavourful with sliced sauteed mushrooms.

R45

Lemon Rice

Lemon juice gives a tangy flavour to the rice braised with some spices.

R45

Egg Fried Rice

Egg is the key to this dish, Basmati rice with egg, onion, green beans and soy sauce.

R50

Steamed Rice

Freshly made fragrant steamed Basmati rice.

R25

KIDDIES CORNER

Kiddies Chicken Kebab

Pieces of chicken served with chips and sauce and finished with eggs.

R65

Kiddies Chicken Noodles

Chinese noodles stir fried with boneless pieces of chicken in a delicious sauce.

R65

Chicken nuggets & Chips

R60

BUNNY CHOWS

Veg- **R65**

Chicken- **R95**

Lamb- **R125**

Chicken & Prawn- **R155**

SIDE DISHES

Cucumber Raita

R20

Sambals

R20

Fresh Garden Salad

R40

Onion & Green Chillies

R20

Pineapple Raita

R25

Papadum

R20

Pickles

R15

Normal Chips

R30

Masala Chips

R45



NAAN & ROTI

Peshwari Naan

Indian flatbread filled with a mixture of dried fruit, nuts and coconut.

R35

Roghni Naan

Mughlai flat bread with flour.

R35

Lacha Paratha

Layered North Indian flatbread made with whole wheat flour or atta & without egg.

R30

Paneer Paratha

Indian bread stuffed with cottage cheese.

R40

Tandoori Roti

Made with whole wheat flour and traditionally cooked in a clay oven or tandoori.

R25

Garlic Naan

Naan topped with garlic and coriander done in a Tandoori oven.

R25

Mince Paratha

Unleavened flat bread stuffed with spiced lamb mince and done in a Tandoori oven.

R45

Aloo Paratha

Flat bread stuffed with potatoes and done in a Tandoori oven.

R35

Butter Naan

A butter flavoured flat bread made in a Tandoori oven.

R22

Roomali Roti

Soft, thin and refined whole wheat flour rotis served folded like a handkerchief.

R22

Chilli Garlic

Naan With a flavour of garlic and green chillies.

R25

Bread Basket

A combination of roomali roti, garlic naan, lacha paratha and butter naan.

R95





TANDOOR

Tandoori Lamb Chops

Lamb chops marinated in tandoori spices, grilled on coals.
A tandoori marinade of red onions, red wine vinegar,
yogurt and spices. Marinated for 24 hours.

R155

Tandoori Prawns

Marinated and grilled Indian prawn skewers.

R165

Tandoori Chicken

Roast chicken prepared with yogurt and spices.

Half Tandoori Chicken served with chips – **R85**

Full Tandoori chicken served with chips - **R155**

INCREDIBLE INDIA SPECIALITIES

CHICKEN 65

Spicy deep fried chicken. Red chillies coupled with chef's
secret sauces.

R115

LAMB SALI

Thick Lamb gravy (Parsi Style) served with boneless
pieces of lamb, topped with Sali (crispy potato strips)

R130

GOAN PRAWN CURRY

Prawns cooked in a goan styled spicy and succulent
coconut curry.

R165

CHICKEN KOHLAPURI

Spicy, real hot, exotic dish from the city of Kohlapuri,
Maharashtra

R115

SEAFOOD PLATTER (for two)

A mixed platter of grilled fish, prawn, mussels and calamari
prepared in a tandoori oven served on bed of saffron infused
basmati rice.

R325



INDIAN DRINKS

Chaas

A salted yogurt drink, garnished with coriander.

R35

Lassi

sweet/salted Fresh yogurt blended with water, which changes the molecular structure so it is more easily assimilated.

R35

Mango Lassi

R45

Mint & Lemon Juice

A drink made with fresh mint leaves and freshly squeezed lemon juice.

R40

Fresh Lime Soda

R40

Masala Tea

A flavoured tea beverage made by brewing black tea with a mixture of aromatic indian spices and herbs. COLLECT ONLY

R35

Coffee COLLECT ONLY

R30

Espresso COLLECT ONLY

R25

Five Roses COLLECT ONLY

R25

DESSERT

Gajar Halwa

Carrot halwa-Rich Indian dessert made with fresh carrots, milk and sugar, encapsulated with a generous amount of ghee.

R45

Gulab Jamun

An indian version of a donut in sweet syrup or with a scoop of vanilla ice cream.

R50

Phirni

A delicious Punjabi style milk and rice based creamy dessert, has a thick creamy texture.

R85,00

Kulfi

Often described as Traditional Indian Ice cream.

Mango Kulfi **R45**

Kesar & Pista **R45**

Ras Malai

Is rich and creamy sweet on the palate, light and spongy, spiced with cardamom and aromatic saffron in a syrup.

R50

Cheesecake

R45

Falooda

A sweet drink made with milk, ice cream, rose syrup, vermicelli or sago or both, squishy subja or basil seeds.

R45