

All prices are subject to change without prior notice.

nalvaravu & welcome



MEENACHEE'S

Meenachee's North & South Indian Cuisine - Dinner menu

87 Market Street | George CBD

Mobile 081 271 2777

www.meenachees.com | info@meenachees.com

Open for Lunches & Take-aways from:

Monday – Thursday 10:00 – 20:00

Friday & Saturday 10:00 – 22:00

Dinners by bookings Monday – Sunday

Shuruvat / Starters

- 100 **Samosa** R 60.00
Traditional deep fried pyramid shape filled with assorted fillings (4 pieces)
- 101 **Onion Bhajee** R 60.00
Lightly spiced onion dipped in chickpea batter and deep fried (4 pieces)
- 102 **Vegetable Pakoda** R 60.00
Assorted vegetables dipped in chickpea batter and deep fried
- 103 **Batata Wada** R 60.00
Mashed potatoes spiced with ginger, garlic and cumin seeds and deep fried in batter (3 pieces)

Tandoori Khazana / Starters

Treasures from the Indian clay oven (only available on pre-order)
All the below dishes can be enjoyed with a variety of wines.*

- 120 **Paneer Tikka *** R78.00
Homemade cheese combined with green pepper, tomato and onion cooked in a clay oven
- 121 **Chicken Tikka *** R 78.00
Boneless, juicy chunks of chicken marinated in Indian herbs and cooked in a clay oven
- 122 **Tandoori Chicken *** R 80.00
Chicken delicately marinated overnight in fresh aromatic Indian spices and herbs, cooked in a clay oven



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Service charge not included. Tables of 8 or more guests a 10% service fee will be charged.
Corkage fee 40.00 per bottle.

Main course

Served with Basmati rice and sambals or raaita.
Please ask to adjust the spices, mild, medium or hot.



Bagiche Ki Shaan / Vegetable specialities

All the below dishes can be enjoyed with a variety of wines.

150	Paneer Makhani Homemade cheese cooked in rich spicy tomato gravy enriched with cashew nuts	R 140.00
151	Paneer Kadai Homemade cheese cooked in a spicy gravy of herbs, green pepper and spices	R 140.00
152	Paneer Tikka Masala Homemade cheese cooked in mildly spiced gravy, green pepper and onion, enriched with butten and frush cream	R 140.00
153	Palakh Paneer Spices braised in curried spinach and homemade cheese cooked to perfection in creamy sauce	R 140.00
154	Dhingri Dolma Fresh mushrooms cooked in green pepper, onion and spicy tomato gravy, fortified with paneer	R 140.00
155	Vegetable Korma Assorted vegetables braised in cashew nut gravy with exotic Indian spices	R 148.00
156	Vegetable Kholapuri Assorted vegetables cooked in spicy gravy of onion and coconut powder	R 148.00
157	Aloo Gobi Florets of cauliflower and pieces of potato tempered with cumin seed and coriander	R 140.00
158	Jeera Aloo Potatoes stir-fried and braised in spices, cumin seed and garnished with lemon butter and coriander	R 110.00
159	Chana Masala Chickpeas cooked in brown onion-tomato gravy with traditional spices	R 140.00
160	Dal Tadka Yellow lentils tempered with fresh garlic and cumin seeds	R 110.00



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Murg Ki Shaan / Chicken specialities

All the below dishes can be enjoyed with a variety of wines.



- 200 **Butter Chicken** R 188.00
Boneless succulent pieces of chicken cooked in a rich spicy tomato, butter and cream gravy, garnished with coriander
- 201 **Chicken Korma** R 190.00
Boneless pieces of chicken cooked in cashew & coconut gravy and fresh cream
- 202 **Chicken Tikka Masala** R 188.00
Filletted chicken pieces marinated in yoghurt and spices, boiled in the clay oven and cooked with tomatoes, onions, green pepper and butter gravy (only on pre-orders)
- 203 **Madras Chicken** R 188.00
Boneless cubes of chicken cooked in spicy tomato and onion gravy with curry leaves and mustard seeds
- 204 **Chicken Kadai** R 188.00
Boneless chicken cubes deliciously cooked with green pepper, herbs and spices
- 205 **Chicken Saag** R 190.00
Juicy boneless cubes of chicken cooked in a spicy cream spinach gravy
- 206 **Chicken Vindaloo** R 188.00
Boneless chicken cubes in hot & spicy onion gravy with pieces of potato, garnished with onion and coriander
- 207 **Bhuna Chicken**..... R 188.00
Boneless chicken cubes cooked along with thick spicy onion gravy



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Gosh Ki Shaan / Lamb specialities

All the below dishes can be enjoyed with a variety of wines.

- 220 **Lamb Rogan Josh** R 208.00
Tender juicy pieces of lamb cooked in a traditional kashmiri style with Indian spices and yoghurt
- 221 **Bhuna Gosh** R 208.00
Spicy lamb cooked in thick onion gravy garnished with garam masala
- 222 **Lamb Vindaloo** R 208.00
Tender pieces of lamb cooked in hot spicy tomato-onion gravy with potato, garnished coriander
- 223 **Dal Gosh** R 208.00
Tender pieces of lamb cooked with yellow lentils, fresh garlic and tempered cumin seeds
- 224 **Lamb Saag** R 212.00
Tender juicy pieces of lamb cooked in aromatic spinach gravy garnished with coriander
- 225 **Lamb Korma** R 212.00
Lamb pieces cooked in thick flavorful cashew and coconut gravy in fresh cream

Samundari Khazana / Seafood specialities

All the below dishes can be enjoyed with a variety of wines.

- 250 **Madras Fish Curry** R 250.00
Kingklip cooked in a spicy tomato-onion gravy with mustard seeds, tamarind and curry leaves
- 251 **Chicken and Prawn Curry** R 250.00
Chicken fillets and prawns cooked in a spicy coconut and onion gravy
- 252 **Jhinga Curry Prawn** R 250.00
Prawn cooked in onion gravy, mustard seeds, tamarind and curry leaves
- 253 **Kadai Prawns** R 250.00
Prawns deliciously cooked in green pepper in aromatic Indian spices
- 254 **Prawns Vindaloo** R 250.00
Prawns cooked in hot spicy onion gravy, garnished with onion and coriander



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Bhatti / Fresh breads

300	Chapati or Roti	R 20.00
	Homemade dough baked on a thava	
301	Butter Naan	R 23.00
	Dough baked in oven with rich butter	
302	Garlic Naan	R 25.00
	Homemade dough baked in oven with rich butter and garlic	
303	Pudina Naan	R 25.00
	Homemade dough baked in oven with fresh garden mint	
304	Chawal Rice	R 38.00
	Basmati rice tempered in butter with cumin seed and coriander	

Sath-sath / Side dishes

320	Sambals	R 30.00
	Tangy combination of cucumber, tomatoes and onion flavored with masala	
321	Raaita	R 30.00
	Seasoned yoghurt with diced cucumber, tomatoes and onion flavored with masala	
322	Green Salad	R 45.00
	Garden fresh vegetable salad with our dressing	
323	Extra Chutney	R 30.00
	Atchar, Fruit Chutney or Chilli Sauce	



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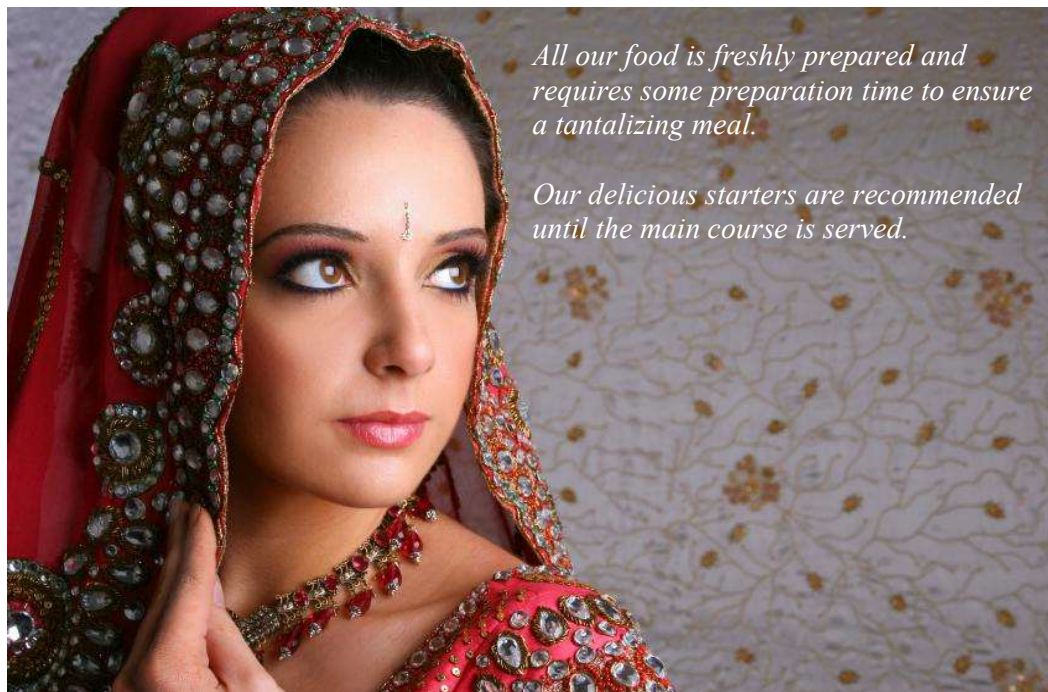
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Desserts



Mithai / Desserts

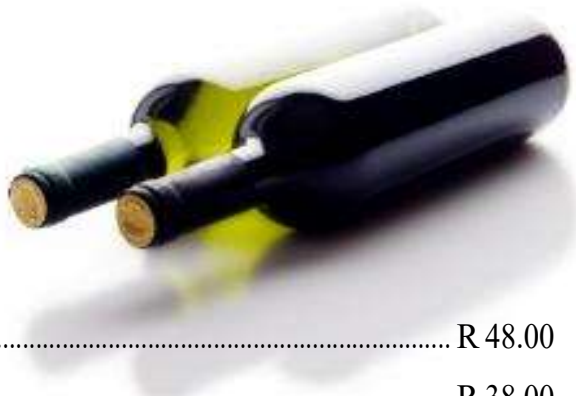
- 350 **Sweet Vermicelli** R 65.00
Vermicelli braised in butter and spices, simmered in sweet milk, topped with nuts
- 351 **Sweet Rice** R 65.00
White rice cooked in a flavorful combination of butter, nutmeg and almonds
- 352 **Ice cream and sauce** R 55.00



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Beers

(Subject to availability)

880	Cobra (Indian beer)	R 48.00
881	Heineken	R 38.00
882	Hansa Marzen Gold	R 33.00
883	Windhoek Lager & Windhoek Light	R 35.00
884	Castle	R 33.00
885	Black Label	R 35.00
886	Amstel	R 35.00
887	Castle Light	R 35.00

Ciders & Spirit Coolers

890	Hunters Gold	R 40.00
891	Savanna Dry & Savanna Light	R 40.00
892	Brutal Fruit	R 40.00



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Thanda-garan / Hot & cold beverages

900	Lassi	R 48.00
	A refreshing cumin and pepper yoghurt drink	
901	Mango Lassi	R 55.00
	Mango flavored refreshing yoghurt drink	
902	Savoury Lassi	R 48.00
	Flavoured with fresh herbs, salt and pepper	
903	Falooda (Bombay Crush)	R 60.00
	Rich milky mixture of ice cream, falooda and rose syrup	
904	Milkshake	R 50.00
905	Chai Masala Tea	R 38.00
906	Coffee / Tea	R 26.00
907	Assorted Cool drinks	R 22.00
908	Grapetiser, Appletiser & Peartiser	R 36.00
909	Liquifruit	R 30.00
910	Mineral water	R 22.00
911	Flavored water	R 22.00



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