

BUKHARA

For groups of 10 or more we require one of the following set menus.

Any changes to the menus below, for special diets, must be organized in advance with management. Any extras are charged at normal a'la carte prices. We require a R50 per head deposit to confirm your reservation, which will be applied towards your bill or refunded if you cancel before 48 hours. Tables larger than 20 are required to pay 50% deposit and must cancel 7 days before to receive a refund.

A Service Charge of 10 % will be applied on your total bill.

All set menus are served with the following condiments for the table

KUCHUMBER SALAD

Diced cucumber, tomato & onion with Indian salad dressing

CUCUMBER RAITA

Homemade yoghurt with cucumber

GARLIC NAN

Nan with garlic and butter

DAL MAKHANI

Black lentils cooked overnight in the tandoor

ALOO JEERA

Potatoes stir fried with cumin

BASMATI RICE

Plain steamed basmati rice

MAHARAJA SET MENU

R395 per person

A feast of Bukhara's best Tandoori and Curries is served for the the table to share

TANDOORI

CHICKEN TIKKA

Boneless pieces of chicken in a yoghurt marinade

CHICKEN CHEESE

Chicken marinated with cheese, mild and delicate in flavour

TANDOORI LAMB CHOP

Classical yoghurt marinade

FISH TIKKA

Fresh kingklip marinated with chickpea flour and ajwain

PANEER TIKKA

Homemade Indian cheese cooked in the tandoor

TANDOORI MUSHROOM

Stuffed mushrooms cooked in the tandoor

PUDINA PARANTHA

Whole wheat bread made with butter and mint

CURRIES

BUTTER CHICKEN

Chicken tikka in a tomato and cashew nut gravy

CHICKEN MADRAS

Hot chicken curry with coconut

LAMB PATIALA

Lamb curry with ginger

PRAWN CURRY

Prawns in a spicy South Indian coconut curry with tamarind

PALAK PANEER

Homemade Indian cheese cooked with spinach

NAVRATAN KORMA

Mixed vegetables in a tomato and cream gravy

JEERA PULAO

Basmati rice fried with jeera and onions

DESSERTS

SAFFRON KULFI

Indian ice cream with saffron and pistachio

MANGO ICE CREAM

Fresh homemade mango ice cream

SHAHI TUKARA

Indian bread and butter pudding

CARROT HALVA

Hot carrot dessert with nuts

MAHARANI SET MENU

R295 per person

A feast of Tandoori and Curries is served for the the table to share

TANDOORI

CHICKEN TIKKA

Boneless pieces of chicken in a yoghurt marinade

CHICKEN CHEESE

Chicken marinated with cheese, mild and delicate in flavour

LAMB BOTI KABAB

Boneless pieces of lamb in a yoghurt marinade

PANEER TIKKA

Homemade Indian cheese cooked in the tandoor

CURRIES

BUTTER CHICKEN

Chicken tikka in a tomato and cashew nut gravy

LAMB ROGAN JOSH

Lamb cooked with Indian spices and yoghurt

PALAK PANEER

Homemade Indian cheese cooked with spinach

NAVRATAN KORMA

Mixed vegetables in a tomato and cream gravy

DESSERTS

SAFFRON KULFI

Indian ice cream with saffron and pistachio

SHAHI TUKARA

Indian bread and butter pudding

MANGO ICE CREAM

Fresh homemade mango ice cream

CARROT HALVA

Hot carrot dessert with nuts

LUNCH SET MENU

R195 per person

Individualised light lunch menu with choice of one starter, one main and one dessert per person. No substitutions.
Maximum table size for Light Lunch Menu is 20

TANDOORI STARTER Your choice of

CHICKEN TIKKA

Boneless pieces of chicken in a yoghurt marinade

OR

CHICKEN CHEESE

Chicken marinated with cheese, mild and delicate in flavour

OR

PANEER TIKKA

Homemade Indian cheese cooked in the tandoor

CURRIES MAINS Your choice of

BUTTER CHICKEN

Chicken tikka in a tomato and cashew nut gravy

OR

LAMB ROGAN JOSH

Lamb cooked with Indian spices and yoghurt

OR

NAVRATAN KORMA

Mixed vegetables in a tomato and cream gravy

DESSERTS Your choice of

MANGO ICE CREAM

Fresh homemade mango ice cream

OR

SHAHI TUKARA

Indian bread and butter pudding