

Namaste

Dear Customer, Thank you for choosing Pukka Indian Cuisine. Pukka translates to genuine, authentic, superior or first class and we hope to provide you with a Pukka experience when dining with us. A few points to note when dining with us, all dishes are freshly and individually prepared. We do not prioritise sit-down, walk-in or phone orders. All orders follow the queue in the kitchen however we do try and help where possible. So please allow for 20 – 30 minutes preparation time on normal nights, up to 1 hour on busy nights. We prefer if you would order a starter/naan bread when the kitchen is busy, while waiting for your meal to be prepared. Further some tandoori dishes/breads may not be available during busy periods. Please check with your Attendant. We pride ourselves in presenting you with a quality dish always, so if your meal is not to your satisfaction please discuss with your Attendant on how we could rectify. Enjoy your meal.

We welcome you to enjoy your favourite dish in our Pukka atmospheric environment and would like to introduce you to all that is Pukka Indian such as; Ganesha (Son of Lord Shiva), Nataraja (Dancing Form of Lord Shiva), Mahatma Gandhi, The Golden Temple, The Taj Mahal etc. We have created a Quick Reference Guide to provide you with further information about the symbols of Hinduism that adorn the decor of Pukka Indian Cuisine Vanderbijlpark. Please check with your Attendant if this Guide is available for your perusal.

In addition to our Restaurant and Take-Away Menu we also have a Platter Menu to add some flavour to your next meeting or function. We can also cater any requirement you may have, please discuss with Pukka Management. In addition deliveries of Platters or Catering can be arranged on request.

We would like to stay in contact with you and ask that you send us comments (suggestions, complaints or compliments) or send your e-mail address to pukkaindiancuisine@telkomsa.net or deonpg@icloud.com for addition to our customer database.

Enjoy your meal.

Thank you!

Staff & Management of Pukka Indian Cuisine.

Kitchen Trading Times- Lunch Mon – Sun - 11h30 – 15h30 // Dinner Mon - Sat 16h30 – 21h30
M = Main * T = Tapas * V = Vegetarian

STARTERS

Soups

Tomato Soup (v) Tomato Soup with a hint of Indian spices	35
Vegetable Soup (v) Vegetable Soup with a hint of Indian spices	35
Chicken Soup Chicken soup with a hint of Indian spices	39

Salads

Sambal Salad (v) Julienne vegetables dressed with Pukka's famous salad dressing	32
Chicken Tikka Salad Pieces of tandoor cooked chicken in a fresh green salad topped with Pukka's special salad dressing	54

Savoury Starters

Onion Pakora (v) Crunchy & spicy onion, battered in flour and deep fried	36
Paneer Pakora (v) Indian cottage cheese battered in mildly spiced flour and deep fried	46
Punjabi Samosas (v) Traditional Indian vegetarian samosa filled with potatoes & peas	36
Cheese & Sweet Corn Samosas (v) Stuffed with delicately spiced sweet corn & cheese (medium)	34
Potato Samosas (v) Stuffed with delicately spiced potato filling (medium)	34
Chicken Samosas Stuffed with delicately spiced chicken mince (medium)	36
Lamb Samosas Stuffed with delicately spiced lamb mince (medium)	38
Prawn Samosas With delicately spiced prawn stuffing (medium)	42
Assorted Samosas (4 pieces) Choose 4 from chicken, lamb, prawn, potato or cheese & sweetcorn samosas	38
Golden Fried Prawns Six mildly spiced Queen Prawns fried to perfection	78

Tandoori Dishes

(Tapas = 5 pieces unless stated , Main = 8 pieces unless stated)

Paneer Tikka (v) Paneer marinated in Pukka's tandoori mixed spices & cooked on a skewer in the tandoor with onion, pepper & tomato & grilled on a skewer in the tandoor		60
Paneer Malai Tikka (v) Paneer marinated in yoghurt, cream and cashew nuts and grilled on a skewer in the tandoor		60
	Tapas	Main
Chicken Tikka Chicken marinated in yoghurt & Pukka's tandoori mixed spices & grilled on a skewer in the tandoor	53	76
Chicken Malai Tikka Chicken pieces marinated in yoghurt, spices, cream and cashew nuts & grilled on a skewer in the tandoor	53	76
Lamb Seekh Kebab Lamb mince marinated with spices & grilled on a skewer in the tandoor	63	96
Lamb Chops Lamb chops marinated in yoghurt & Pukka's tandoori mixed spices & grilled to perfection on a skewer in the tandoor (T= 3. M = 5)	85	138
Fish Tikka Fish pieces marinated in Pukka's tandoori mixed spices & grilled on a skewer in the tandoor	63	96
Ajwaini Fish Tikka Fish pieces marinated in yoghurt, spices, ajwaini seeds, kasoori methi and ginger & garlic paste & grilled on a skewer in the tandoor	63	96
Tandoori Prawns Prawns marinated in yoghurt & Pukka's tandoori mixed spices (T= 6. M = 10)	86	128
Garlic Prawns Prawns marinated in mixed spices and ginger & garlic paste (T= 6. M = 10)	86	128

Starter Platters

Vegetarian Mixed Platter (v) Assorted onion pakora, cheese & corn samosas, paneer pakora & Punjabi samoosas	48
Pukka Platter Assorted chicken tikka, lamb samoosas, onion pakora & Punjabi samoosas	58
Meat Mixed Platter Assorted lamb seekh kebab, chicken tikka, lamb & chicken samoosas	64

Food can be spiced mild, medium, hot or extra hot. Please confirm preference with waitron.
All dishes are freshly & individually prepared, please allow 20 – 30 min. up to 1 hour during busy periods.
Please note that some food contain nuts. Some dishes are not available during busy periods.

Vegetarian Dishes

	Tapas	Main
Aloo Gobi Potatoes & cauliflower cooked with Pukka's special mixed spices		62
Aloo Jeera Potatoes cooked with dry cumin seeds & Pukka's special mixed spices	42	62
Vegetable Kadai Vegetables cooked in a thick gravy flavoured with Pukka's ground mixed spices		62
Yellow Dal Tadka Yellow lentils cooked in tomato masala	42	62
Beans Curry Sugar Beans cooked in a rich butter and masala gravy	44	62
Saag Aloo (Palak) Potatoes cooked with spinach & cream, mildly spiced, with onion & peppers		65
Gobi Mutter Cauliflower & peas cooked in a tomato & onion gravy, with ginger & garlic & a touch of garam masala		65
Dal Makhani Black lentils & red kidney beans cooked the Pukka way overnight on the tandoor in a rich butter & tomato gravy	48	70
Vegetable Jalfrezi Mixed vegetables with paneer cooked in a thick gravy with Pukka's special masala		70
Vegetable Makhani Mixed vegetables with paneer cooked in a tasty butter & tomato gravy		70
Channa Masala Chickpeas in a masala gravy of fresh cumin seeds, onion, tomato, coriander powder & Pukka's mixed spices	44	70
Vegetable Curry Mixed vegetables with paneer cooked in a traditional gravy with potato	44	70
Paneer Curry Mixed vegetables with paneer cooked in a traditional gravy with potato	55	75
Paneer Makhani Indian cottage cheese cooked in a tasty rich butter & tomato gravy	55	75
Paneer Tikka Masala Indian cottage cheese cooked in a rich tomato & onion gravy with a touch of cream		75
Paneer Kadai Indian cottage cheese cooked with fresh-cut tomatoes, pepper & onions mixed in Pukka's special ground kadai masala		75
Paneer Masala Indian Cottage Cheese cooked in a masala gravy of fresh cumin seeds, onion, tomato, coriander powder & Pukka's ground mixed spices		75
Muttar Paneer Indian Cottage Cheese cooked with green peas in a traditional sauce		75
Paneer Palak Indian Cottage Cheese cooked in a spinach & cream sauce		75
Navratan Korma Vegetables with paneer cooked in a cashew nut & cream gravy	55	75

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Chicken Dishes

Tapas

Main

Tandoori Chicken

Chicken pieces marinated in traditional tandoori mixed spices & grilled to perfection in the tandoor (served with your choice of saffron rice or plain naan)

86

Chicken Curry

Tender pieces of chicken cooked in a traditional gravy with potato

52

82

Chicken Bhoona

Tender pieces of chicken cooked with a mixture of garlic, ginger & Pukka's special ground garam masala

82

Chicken Do Piazza

Chicken cooked in a base sauce of finely chopped onions & finished with a touch of cream

82

Chicken Jalfrezi

Chicken cooked with onion, tomato & green pepper & Pukka's special masala

82

Chicken Kadai

Chicken in a thick gravy flavoured with Pukka's special kadai masala

82

Chicken Madras

Chicken prepared in the traditional South Indian style with coconut

52

82

Chicken Palak

Tender pieces of chicken cooked in a spinach & cream sauce, with onions & peppers

84

Chicken Masala

Chicken cooked in a masala gravy of fresh cumin seeds, onion, tomato, coriander powder & Pukka's mixed spices, finished with a touch of cream

54

84

Chicken Makhani

Tender pieces of chicken tikka cooked in a rich tasty butter & tomato gravy

54

86

Chicken Vindaloo

A hot chicken curry from Goa cooked with red chillies & vinegar, with potato

88

Chicken Tikka Masala

Tender pieces of chicken tikka cooked in Pukka's rich tomato & onion gravy with a touch of cream

88

Chicken Korma

Tender pieces of chicken cooked in a cashew nut & cream sauce

62

92

Murg Kaali Mirch

Tender chicken pieces cooked in a creamy saffron & yoghurt gravy enriched with cashew nuts

92

Lamb Dishes

Tapas

Main

(Please note that only deboned lamb leg cubes are used in preparation of below dishes).

Lamb Curry Tender pieces of lamb cooked in a traditional gravy with potato	62	94
Lamb Madras Lamb prepared in a traditional South Indian style with coconut flavour		94
Lamb Jalfrezi Lamb cooked with onion, tomato & green pepper & Pukka's special masala		94
Lamb Do Piazza Lamb cooked in a base sauce of finely chopped onions & finished with a touch of cream		96
Lamb Saagwala (Palak) Tender pieces of lamb cooked in spinach & cream		96
Lamb Masala Tender lamb pieces cooked in a masala gravy of fresh cumin seeds, onion, tomato, coriander powder & Pukka's mixed spices, finished with a touch of cream	62	96
Dhal Gosht Lamb prepared with traditional lentils flavoured with herbs & spices		96
Lamb Kadai Lamb cooked with fresh-cut tomatoes, pepper & onions mixed in Pukka's special kadai masala		98
Bhoona Gosht Lamb cooked with a mixture of garlic, ginger & Pukka's special garam masala	66	98
Rogan Josh Tender pieces of lamb cooked in a brown onion gravy with tomatoes, mixed spices & yoghurt & Finished with Pukka's special ground garam masala	66	98
Lamb Vindaloo A hot lamb curry from Goa cooked with red chillies & vinegar, with potato		98
Lamb Tikka Masala Tender pieces of lamb cooked in Pukka's rich tomato & onion gravy, with a touch of cream		98
Lamb Gosht Badami Tender pieces of lamb cooked in a cashew nut & cream sauce, with almonds		104
Kaliya Kesar Lamb cooked in a creamy saffron & yoghurt gravy enriched with cashew nuts		104
Lamb Shahi Korma Tender pieces of lamb cooked in a cashew nut & cream sauce	72	104
Lamb Chop Masala Succulent pieces of lamb grilled in the tandoor & finished in a masala gravy with onion, tomato & Pukka's special ground garam masala (T= 3. M = 5)	88	145

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Lamb Dishes (Lamb on the bone)

(Medium & Hot only)

Durban Lamb Curry	92
Traditional South African lamb curry prepared in Mum's Durban masala mix, with potato	
Dhal Gosht	92
Lamb on the bone prepared with traditional lentils flavoured with herbs & spices	
Lamb Kadai	94
Lamb on the bone cooked with fresh-cut tomatoes, pepper & onions mixed in Pukka's special kadai masala	
Bhoona Gosht	96
Lamb on the bone cooked with a mixture of garlic, ginger & Pukka's special garam masala	
Rogan Josh	96
Tender pieces of lamb cooked in a brown onion paste with garam masala tomatoes & mixed spices with yoghurt Finished with Pukka's special ground garam masala	
Lamb Vindaloo	96
A hot lamb curry on the bone from Goa cooked with red chillies & vinegar, with potato	
Lamb Biryani	105
Tender pieces of lamb on the bone cooked with saffron rice & served with raita	

Seafood Dishes

Fish Tikka Masala	105
Fish grilled in the tandoor with Pukka's tandoori spice & cooked in a masala gravy of cumin, coriander & other spices	
Goan Fish Curry	105
Goan style spicy fish curry cooked with coconut & red chilli paste	
Chef's Special Prawn & Chicken Curry	105
Prawns & chicken pieces cooked in a tomato gravy with Pukka's mixed spices, ginger & fresh coriander	
Chef's Special Goan Prawn & Fish Curry	120
Goan style spicy fish and prawn curry cooked with coconut & red chilli paste	
Bhoona Prawns	122
Prawns cooked with a mixture of freshly prepared spices sautéed in yoghurt & tomato gravy	
Prawn Vindaloo	122
Hot prawn curry in a red chilli vinaigrette sauce (Medium & Hot only)	
Prawn Madras	122
Prawns prepared in traditional South Indian style with coconut flavour	
Goan Prawn Curry	122
Goan style spicy prawn curry cooked with coconut & red chilli paste	
Prawn Masala	122
Prawns cooked in a masala gravy of fresh cumin seeds, onion, tomato, coriander powder & mixed spices	
Prawn Malai	126
Prawns cooked in a delicate cream & coconut gravy, mildly spiced	
Prawns Korma	126
Prawns cooked in a rich cream & cashew nut sauce	

<u>Biryani Dishes</u>	Tapas	Main
Vegetable Biryani (v) Mixed vegetable with paneer cooked with saffron rice & served with raita	55	85
Paneer Biryani (v) Paneer cooked with saffron rice & served with raita	65	95
Chicken Biryani Tender pieces of chicken cooked with saffron rice & served with raita	72	105
Lamb Biryani Tender pieces of lamb cooked with saffron rice & served with raita	85	115
Fish Biryani Fish cooked with saffron rice & served with raita		120
Chef's Special Prawns & Fish Biryani Prawns & fish cooked with saffron rice & served with raita		125
Prawns Biryani Prawns cooked with saffron rice & served with raita (T = 6, M = 10).	95	138

RICE

Basmati Steamed Rice Plain steamed Basmati Rice		18
Jeera Rice Basmati Rice with cumin		24
Saffron Rice Basmati Rice with saffron		24
Peas Rice Basmati Rice with peas		26
Vegetable Saffron Rice Saffron Rice with mixed vegetables		28

Indian Breads

(Please request bread to be cut if required)

Plain Naan Traditional bread fresh from the tandoori oven		16
Tandoori Roti Wholewheat Indian bread cooked in the tandoori oven		16
Romali Roti Thinly rolled handkerchief bread cooked over a kadai		22
Butter Naan Traditional bread prepared in the tandoori oven & brushed with butter		18
Garlic Naan Traditional bread prepared in the tandoor & topped with chopped garlic		20

Rogani Naan	22
Traditional bread prepared in the tandoor & topped with sesame seeds	
Chilli Naan	22
Traditional bread topped with chilli & prepared in the tandoor	
Chilli & Garlic Naan	24
Traditional bread prepared in the tandoor and topped with chopped chilli & garlic	
Butter & Cheese Naan	26
Traditional bread prepared in the tandoor and topped with cheese	
Chilli & Cheese Naan	26
Traditional bread prepared in the tandoor and topped with chopped chilli & cheese	
Cheese & Garlic Naan	26
Traditional bread prepared in the tandoor and topped with cheese & chopped garlic	
Chilli, Cheese & Garlic Naan	28
Traditional bread prepared in the tandoor and topped with chopped chilli, garlic & cheese	
Laccha Paratha	28
Wholewheat Indian bread cooked in the tandoori oven	
Aloo Paratha (v)	35
Paratha stuffed with spiced potatoes & prepared in tandoori oven	
Masala Khulcha (v)	36
Traditional bread stuffed with spiced potatoes, green peas & chopped tomatoes & prepared in the tandoor	
Paneer Paratha (v)	36
Paratha stuffed with paneer & prepared in the tandoor	
Lamb Keema Paratha	40
Paratha stuffed with marinated lamb mince & prepared in the tandoor	

BUNNY CHOWS

Bean Bunny (v)	52
Vegetable Bunny (v)	42
Paneer Bunny (v)	62
Chicken Bunny	65
Lamb Bunny	70
Durban Lamb Bunny (with bone – medium & hot only)	70
Dhal Gosht Bunny (with bone – medium & hot only)	70
Al La Carte Bunny Chow (create your own bunny with any main meal dish)	SQ

Kids Menu

Plate of Chips	25
Chicken Nuggets & Chips	40
Fish & Chips	40
Chicken Tikka & Chips	46
Chicken Curry & Rice	50
Lamb Curry & Rice	60
Kid's Chicken Bunny Chow	50
Kid's Lamb Bunny Chow	60
Kid's Al La Carte – See Tapa's Portion in Main Menu	5Q

ACCOMPANIEMENTS

Plain Papadum	8
Chopped Chilli (fresh chopped chilli)	10
Onion & Chilli (sliced onion rings with green chilli)	12
Pickle (mango, lime, chilli, mixed vegetable)	12
Pudina Chutney (Mint Sauce)	12
Sweet Chutney	12
Cucumber Raita	25

ROTI WRAPS (Lunch Only)

Beans Curry Roti Wrap (v)	52
Vegetable Roti Wrap (v)	52
Paneer Roti Wrap (v)	62
Chicken Tikka Roti Wrap	65
Lamb Roti Wrap	70

DESSERTS

Ice Cream Choice of chocolate or vanilla	30
Sorbet Selection of Flavours	30
Sugar Paratha Paratha stuffed with sugar & cooked in the tandoori oven (try with a scoop of ice-cream)	30
Gajar Halwa A traditional Indian dessert cooked with milk & grated carrots Can be eaten plain or with a scoop of ice-cream	34
Gulab Jamun North Indian sweet made with a mixture of flour & milk fried in soybean oil & soaked in honey syrup	34
Soji Traditional Indian dessert made with a mixture of wheat, coconut milk & Tumeric Leaves	34
Blueberry Cheesecake Blueberry Cheesecake Ice cream, dipped in chocolate & crowned with creamy vanilla ice-cream & fruit sauce	34
Cappuccino Cup Cappuccino Ice Cream dipped in chocolate	34
African Dream Amarula Ice cream dipped in chocolate and crowned with a chocolate disc	34
Chocolate Brownie Marbled chocolate brownie with pecan nuts and decadent chocolate sauce topping	36
Italian Kisses Choose from Caramel, chocolate and mint – when available.	36
Mint Crunch Mint ice-cream with chocolate and mint crisp	36

COLD DRINKS

Lassi A delicious Indian yoghurt drink (sweet, salty, mango & rose – when available)	22
Milkshake Strawberry, chocolate, vanilla, coffee & bubble-gum	20
Bombay Crush An exquisite vanilla ice-cream & rose infused drink containing tukmaria seeds	25