

Pukka Indian Cuisine Take-away Menu

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 phone your order through and arrange a collection time with your Attendant. 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. Enjoy your meal.

We Cater!

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Enjoy your meal. Thank you.

Staff & Management of Pukka Indian Cuisine.

Kitchen Trading Times-
Lunch Mon – Sun - 11h00 – 15h30
Dinner 16h30 – 21h30

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 Chicken, Lamb, Prawn, Potato or Cheese & Sweetcorn Samosas	38
Golden Fried Prawns Six mildly spiced Queen Prawns fried to perfection	78
Chicken Tikka Chicken marinated in yoghurt & Pukka's tandoori mixed spices & grilled on a skewer in the tandoor	53
Lamb Seekh Kebab Lamb mince marinated with spices & cooked on a skewer in the tandoor	63
Lamb Chops Marinated in yoghurt & Pukka's tandoori mixed spices & grilled to perfection on a skewer in the tandoor	85
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
Vegetarian Mixed Platter Assorted Onion Pakora, Cheese & Corn Samosas, Paneer Pakora & Punjabi samosas	52
Pukka Platter Assorted Chicken Tikka, Lamb Samosas, Onion Pakora & Punjabi Samosas	58
Meat Mixed Platter Assorted Lamb Seekh Kebab, Chicken Tikka, Lamb & Chicken Samosas	64

Vegetarian Dishes

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	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	62
Beans Curry Sugar Beans cooked in a rich butter and masala gravy	62
Saag Aloo (Palak) Potatoes cooked with spinach & cream, mildly spiced, with onion & peppers	65
Gobi Muttar 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	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 cooked in masala gravy of fresh cumin seeds, onion, tomato, coriander powder & Pukka's mixed spices	70
Vegetable Curry Mixed vegetables with paneer cooked in a masala gravy	70
Paneer Curry Indian cottage cheese cooked in a traditional gravy with potato	75
Paneer Makhani Indian cottage cheese cooked in a tasty rich butter & tomato gravy	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	75

Chicken Dishes

Tandoori Chicken	86
Chicken pieces marinated in traditional tandoori mixed spices & grilled to perfection in the tandoor (served with your choice of saffron rice or plain naan)	
Chicken Curry	82
Tender pieces of chicken cooked in a traditional gravy with potato	
Chicken Bhoona	82
Tender pieces of chicken cooked with a mixture of garlic, ginger & Pukka's special ground garam masala	
Chicken Do Piazza	82
Chicken cooked in a base sauce of finely chopped onions & finished with a touch of cream	
Chicken Jalfrezi	82
Chicken cooked with onion, tomato & green pepper & Pukka's special masala	
Chicken Kadai	82
Chicken in a thick gravy flavoured with Pukka's special kadai masala	
Chicken Madras	82
Chicken prepared in the traditional South Indian style with coconut	
Chicken Palak	84
Tender pieces of chicken cooked in a spinach & cream sauce, with onions & peppers	
Chicken Masala	84
Chicken cooked in a masala gravy of fresh cumin seeds, onion, tomato, coriander powder & Pukka's mixed spices, finished with a touch of cream	
Chicken Makhani	86
Tender pieces of chicken tikka cooked in a rich tasty butter & tomato gravy	
Chicken Vindaloo	88
A hot chicken curry from Goa cooked with red chillies & vinegar, with potato	
Chicken Tikka Masala	88
Tender pieces of chicken tikka cooked in Pukka's rich tomato & onion gravy with a touch of cream	
Chicken Korma	92
Tender pieces of chicken cooked in a cashew nut & cream sauce	
Murg Kaali Mirch	92
Tender chicken pieces cooked in a creamy saffron & yoghurt gravy enriched with cashew nuts	

Lamb Dishes

Lamb leg deboned is used in the preparation of the following dishes.

Lamb Curry	94
Tender pieces of lamb cooked in a traditional gravy with potato	
Lamb Madras	94
Lamb prepared in a traditional South Indian style with coconut flavour	
Lamb Jalfrezi	94
Lamb cooked with onion, tomato & green pepper & Pukka's special masala	
Lamb Saagwala (Palak)	96
Tender pieces of lamb cooked in spinach & cream	
Lamb Masala	96
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	
Lamb Do Piazza	96
Lamb cooked in a base sauce of finely chopped onions & finished with a touch of cream	
Dhal Gosht	96
Lamb prepared with traditional lentils flavoured with herbs & spices	
Lamb Kadai	98
Lamb cooked with fresh-cut tomatoes, pepper & onions mixed in Pukka's special kadai masala	
Bhoona Gosht	98
Lamb cooked with a mixture of garlic, ginger & Pukka's special garam masala	
Rogan Josh	98
Tender pieces of lamb cooked in a brown onion gravy with tomatoes, mixed spices & yoghurt & Finished with Pukka's special ground garam masala	
Lamb Vindaloo	98
A hot lamb curry from Goa cooked with red chillies & vinegar, with potato	
Lamb Tikka Masala	98
Tender pieces of lamb cooked in Pukka's rich tomato & onion gravy, with a touch of cream	
Lamb Gosht Badami	104
Tender pieces of lamb cooked in a cashew nut & cream sauce, with almonds	
Kaliya Kesar	104
Lamb cooked in a creamy saffron & yoghurt gravy enriched with cashew nuts	
Lamb Shahi Korma	104
Tender pieces of lamb cooked in a cashew nut & cream sauce	
Lamb Chop Masala	145
Five succulent pieces of lamb grilled in the tandoor & finished in a masala gravy with onion, tomato & Pukka's special ground garam masala	

Lamb Dishes (Lamb on the Bone)

Available in Medium and Hot only to ensure optimum flavour.

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 on the bone 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 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	
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 Jalfrezi	122
Prawns cooked with onion, tomato & green pepper & Pukka's special masala	
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	

Biryani Dishes

Vegetable Biryani (v)	85
Mixed vegetable cooked with saffron rice & served with raita	
Paneer Biryani (v)	95
Paneer cooked with saffron rice & served with raita	
Chicken Biryani	105
Tender pieces of chicken cooked with saffron rice & served with raita	
Lamb Biryani	115
Tender pieces of lamb cooked with saffron rice & served with raita	
Fish Biryani	120
Fish cooked with saffron rice & served with raita	
Chef's Special Prawns & Fish Biryani	125
Prawns & fish cooked with saffron rice & served with raita	
Prawns Biryani	138
Prawns cooked with saffron rice & served with raita	

Bunny Chows

Bean Bunny (v)	52
Vegetable Bunny (v)	52
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

Roti Wraps (Lunch Only)

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

Accompaniments

Plain Papadum	8
Pickles (mango, lime, mixed veg)	12
Pudina Chutney	12
Sweet Chutney	12
Cucumber Raita	25

Indian Breads

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
Chilli & Garlic Naan Traditional bread prepared in the tandoor and topped with chopped chilli & garlic	24
Rogani Naan Traditional bread prepared in the tandoor & topped with sesame seeds	22
Chilli Naan Traditional bread topped with chilli & prepared in the tandoor	22
Laccha Paratha Wholewheat Indian bread cooked in the tandoori oven	28
Aloo Paratha Paratha stuffed with spiced potatoes & prepared in tandoori oven	35
Masala Khulcha Traditional bread stuffed with spiced potatoes, green peas & chopped tomatoes & prepared in the tandoor	36

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 vegetable	28