

# **INTRODUCTION**

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South Africa is a popular destination for Indian tourists, with the number of arrivals doubling over the past five years.

India is a very important market for South Africa and, as this market grows, we need to do our best to make Indian travellers feel at home in our country (and hopefully they will tell friends and family about us so we increase our tourist numbers even further).

When hosting our Indian visitors, we need to be aware that their culinary needs are unique, and differ vastly from the needs of traditional western visitors. We need to find ways to delight them (and their taste buds) and to show an understanding of their specific dietary requirements. Many Indian travellers are vegetarian\* or Jain\*\*, which means that their menu choices are limited due to dietary restrictions and spiritual beliefs.

We know from our research that when Indian visitors come to South Africa, they crave food from back home – things like curries, dhal and naan and all the wonderful spices that make Indian food so memorable. Thus, we thought it necessary for tour operators and the travel industry to have a guide to some of our country's best Indian restaurants. Feel free to go ahead and recommend the restaurants in this booklet and delight your Indian visitors to South Africa.

After all, it's the little things that count.

Enjoy.

Neesha Padayachy Global Product Manager SA Tourism

Please note all information correct at the time of going to press.



Vegetarian: A vegetarian is someone who does not eat meat, poultry, fish or shellfish, but generally does eat eggs and dairy products (including butter and milk).



Jain Vegetarians: Jains do not eat meat, poultry, fish, eggs, root vegetables or dairy products (they do drink milk).





GAUTENG



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THE STATE



19
WESTERN CAPE



27 EASTERN CAPE **Editor:** Denise Slabbert

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For more information visit: www.southafrica.net





# **AL-MAKKA**

Al-Makka, is in the same area as Johannesburg's Oriental Plaza shopping emporium, specialises in Pakistani fare, which is more perfumed than fiery. Al-Makka is considered one of the best Halaal eateries in Fordsburg. Their stuffed parathas (a richer version of naan bread) come with a spicy filling (potato, meat or veggies) and are particularly popular. They even serve a convincing version of that Durban speciality, the bunny chow (hollowed out half bread filled with curry), and they don't stint on the chillies. A separate venue can be booked for private functions. Prices are reasonable and they also serve other Asian dishes.

#### RESERVATIONS

Tel: +27 (0)11 838 2545 Physical Address: 50 Central Road, corner of Commercial Road, Fordsburg. Opening and closing times: Monday to Sunday 10h00-22h00. Seating capacity: 125

### **BISMILLAH RESTAURANT**

Situated in the heart of Johannesburg's Fordsburg, Bismillah is the real deal with a menu as authentic as its food. Veggie curries are their strong suit, but equally satisfying are the mutton curry and butter chicken, as are their English and Chinese dishes. Whether you're craving a steamy biryani, chicken tikka, butter naan bread, spicy aloo (potatoes) or exotic fried bhindi (okra), they offer every Indian speciality you could possibly want. Their cooling fruit and yoghurt drinks (lassis) are the answer on a hot Highveld day and the choice of desserts (seriously sweet) is impressive. A no-frills venue in an ethnic enclave that delivers spicy treats.

#### **RESERVATIONS**

Tel: +27 (0)11 838 6430 / (0)11 838 8051 Physical Address: 71 and 78 Mint Road (corner of Bree), Fordsburg.

E-mail: bismillah.restaurant1@gmail.com Opening and closing times:

Monday to Sunday 09h00-22h30. 78 Mint Road branch open from 07h30

Seating capacity: 150 people in 71 Mint Road; 200 people in 78 Mint Road; 500 people in Community Hall, 77 Mint Road. www.bismillahrestaurant.co.za

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# **BUKHARA**

Bukhara, part of the swanky Nelson Mandela Square shopping centre, (mainly) serves milder Northern Indian specialities. Their dosa pancakes are feather-light and crunchy and come with a choice of fillings, like spinach, paneer or prawns. The house prides itself on its lamb dishes (from the tandoor) and the butter chicken is succulent. Dishes are fragrant but if you like spicy, be sure to mention that to your server. Vegetarian options are plentiful, the wine list is impressive and the atmosphere is refined. Parking is problem-free and afterwards you can walk off your meal past beautiful shops. There is also a Bukhara in Cape Town.

#### **RESERVATIONS**

Tel: +27 (0)11 883 5555 Physical Address: Nelson Mandela Square, corner of West and Maude Streets, Sandton. E-mail: sandton@bukhara.com Opening and closing times: Monday to Sunday 12h00-15h00 and 18h00-23h00. Seating capacity: 250 www.bukhara.com

# **GHAZAL NORTH INDIAN RESTAURANT**

Ghazal has a menu that aims to please thanks to dishes like chicken tikka masala, chicken palak (with spinach and cream) and chicken jalfrezi in a refreshing tomato sauce accented with green peppers. The restaurant's clay oven breads are somehow both crunchy and pillowy.

Specialities are the tandoor black tiger prawns, lobster tails and lamb dhal (with lentils). Vegetarians are spoilt for choice and their aloo gobi matar (spicy cauliflower, pea and potato dish) is particularly satisfying. Their range of samoosas is extensive and the mixed platter of treats is a good choice if you want to sample various titbits.

#### **RESERVATIONS**

Seating capacity: 200

Tel: +27 (0)11 706 9826 Physical Address: Shop 28/29, Coachman's Crossing, Peter Place, Bryanston. E-mail: ghazal.bryanston@iburst.co.za Opening and closing times: Monday to Sunday 12h00-22h00.

# KARMA NIRVANA ORIGINAL

In Karma Nirvana Greenside, a protective Buddha statue stands watch as you settle in with one of the restaurant's signature gin cocktails, served in a large, tall glass. Opt for a plate of samoosas (vegetarian, traditional and fusion fillings) to keep you going while you choose between a creamy and nutty korma dish or a tandoor-oven speciality like lamb cutlets or basted chicken. Their curries (the lamb rogan josh is a winner) are layered in flavour and can be ordered mild. Here, the handling of spices is gentle and mostly perfumes the food. The garlic and butter naan breads are pure pleasure.

# RESERVATIONS

Tel: +27 (0)11 646 8555 Physical Address: 51 Greenfield Road, Greenside. E-mail: zara@karmakorporate.co.za Opening and closing times:

Lunch Monday to Sunday 12h00-15h00; Dinner Monday to Saturday 18h00-22h00; Sunday 18h00-20h00. Seating capacity: 120

www.karmakorporate.co.za

# GHAZAL NORTH INDIAN RESTAURANT

Ghazal North Indian Restaurant in Sunninghill, Johannesburg, caters for a well-heeled clientele which clearly enjoys signature dishes, such as the chicken korma with its nut and cream sauce, the garlicky, buttery naan breads and spicy kebabs. The tandoor specialities (lamb, prawns, chicken) are charred and smoked just enough by the searing heat of a traditional oven to seal in all the juices. Vegetarians should try the paneer dish with its rich butter and tomato gravy. The wine selection is exceptional and the restaurant is large enough to suit group bookings. The takeaways are good if you have company.

# **RESERVATIONS**

Tel: +27 (0)11 807 5829

Physical Address: 13 The Square, corner Leeuwkop and Naivasha Roads, Sunninghill. E-mail: info@ghazal.co.za

Opening and closing times:

Monday to Saturday 12h00-22h00. Sunday and Public Holidays 12h00-21h00. Seating capacity: 150

# SITAR

Sitar, tucked away in Johannesburg's Cresta Shopping Centre in Randburg, has made a name for itself thanks to its exceptional selection of stuffed breads, delicious vegetarian meals and fragrant traditional curries. The menu covers both Northern and Southern specialities. The peshwari naan (bread) is served topped with cashews, raisins and paneer, and the aloo kulcha is stuffed with a spicy potato mix. Vegetarians will enjoy the aubergine and dhal dishes, while traditionalists can look to the spicy curries for comfort. The decor is modern Indian, prices are reasonable and the service is praiseworthy. The wine and beer list is adequate.

#### **RESERVATIONS**

Tel: +27 (0)11 478 2222 Physical Address: Shop U 207 Upper Level, Cresta Shopping Centre, Beyers Naude Drive, Blackheath.
E-mail: keithj@sitar.co.za
Opening and closing times:
Monday to Thursday 11h30-21h30;
Friday and Saturday 11h00-22h30;
Sunday 11h00-20h00.
Seating capacity: 200
www.sitarcresta.co.za

# SHAYONA VEGETARIAN RESTAURANT

Shayona Vegetarian Restaurant, in the heart of Johannesburg's Mayfair suburb, is completely vegetarian and serves mainly Gujarati and Jain specialities. The restaurant is run by followers of Swaminarayan. While a sizeable part of their business comes from takeouts, they have a spotless sit-down dining area with an extended menu, which changes daily. Lentils, chickpeas, coconut and coriander feature abundantly and their samoosas walk out the door. They even serve western-style pizzas and pastas and they're known for their traditional sweet treats. This is an unpretentious eatery that eschews alcohol and meat/seafood, and doesn't use garlic or onions in its food.

#### **RESERVATIONS**

Tel: +27 (0)11 837 2407

Physical Address: 1 Church Street, corner Seventh Avenue, Mayfair.

E-mail: shayona.sa@hotmail.com

Opening and closing times: Lunch Tuesday to Saturday 12h00-17h00 and Sunday 12h00-15h30.

Dinner Tuesday to Thursday 17h00-20h00; Friday and Saturday 17h00-21h00.

Seating capacity: 80

# **SHUNARGA**

Shunarga in Fordsburg, Johannesburg, is the place for an authentic experience of Indian cuisine without too much pretence. The restaurant is large and open with a friendly, colourful vibe and is strictly Halaal. This is your chance to try unusual milkshakes and fruit crushes. The food is delivered fast, is always fresh and packs

a flavour punch, so have a drink handy. Their bunny chow is highly-rated, as are their vegetarian bean, lentil and vegetable curries. Unusually, they even serve beef, over and above the more familiar mutton/lamb and chicken curries. Great takeout menu – good enough for a party.

#### **RESERVATIONS**

Tel: +27 (0)11 838 5533
Physical Address: 179 Mint Road, Fordsburg.
E-mail: almera@mweb.com
Opening and closing times:
Monday to Sunday 10h00-22h00.
Seating capacity: 200

# **SPICEBURG**

Spiceburg, on restaurant row in Greenside, Johannesburg, is worth a visit for the unusual fare on its menu. For starters, try the deep-fried eggs in chickpea batter, steamed rice cakes and onion, or semolina pancakes filled with spicy potatoes. Their breads are a must and go well with the fiery vindaloo curries. Gentler curries from the Kerala region (fish, chicken and coconut milk) are justifiably popular and this is the place to bring your vegetarian friends – they'll be lost for choice. The wine list is short but cleverly chosen to match the spicy food. Their desserts are a real treat.

#### RESERVATIONS

Tel: +27 (0)11 486 2255 Physical Address: 10 Gleneagles Road, Greenside.

E-mail: spiceburgrestaurant@yahoo.com Opening and closing times: Monday to Sunday 11h30-22h00.

Seating capacity: 120 www.spiceburg.com

## **SWARUCHI'S**

Swaruchi's in Fordsburg, Johannesburg, distinguishes itself by serving only Halaal Gujarati vegetarian food and southern specialities. The spicing is convincing, so have a cool drink at hand (yoghurt-based

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ones are the best option). Try a thali combo, which comes on a tray featuring small individual portions of curry, sauce, rice, roti, condiments and chutneys. Their masala dosa pancakes are a hit and the flaky paratha bread stuffed with fenugreek and veggies is a meal on its own. Prices are great and, setting-wise, you're in the middle of all things Oriental. Good takeout menu. The restaurant itself is clean, informal and efficient.

## **RESERVATIONS**

Tel: +27 (0)11 492 1102
Physical Address: Shop 2, Main Road,
Fordsburg Square.
E-mail: alone\_i23@yahoo.com
Opening and closing times:
Monday to Sunday 09h30-22h00.
Seating capacity: 50

# THAVA RESTAURANT

Thava Restaurant is situated in restaurant-rich Norwood, Johannesburg. An interesting twist here is that they offer tapas-style taste options for you to start your meal. Also different is that they serve chapattis and puris with their curries and meals. They have thoughtfully included translations of certain foodie terms and ingredients on their menu for those diners less than familiar with Indian cuisine. Expect a range of flavoursome curries and spicy grills, a choice of veggie meals with all the trimmings and condiments, a good selection of beer and wines, fresh fruit lassis (yoghurt-based) and great home-made sparkling lemonade.

#### RESERVATIONS

Tel: +27 (0)11 728 2826

Physical Address: Corner of The Avenue and Plantation Street, Norwood.

E-mail: info@thava.co.za

Opening and closing times: Monday to Sunday 11h30-15h00 and 17h30-22h00

Sunday 11h30-15h00 and 17h30-22h00.
Seating capacity: 145
www.thava.co.za

# **MAHARAJA**

Maharaja on Sloane Square in Bryanston, Johannesburg, has been showcasing Indian cuisine for 12 years now. It specialises in Northern Indian fare. For starters, a platter of traditional treats (samoosas, onion bhajis, meat off the skewer) with poppadums and chutneys is a good call. The spicy prawn vindaloo and Amritsar-inspired fish are signature dishes, as is the chicken tikka. Aloo sag potatoes served with a spinach gravy is the vegetarian favourite. The restaurant is licensed and corkage is steep (R50 a bottle). For dessert there's kulfi, India's take on ice cream. flavoured in their case with saffron and green cardamom.

#### **RESERVATIONS**

Tel: +27 (0)11 463 1651 Physical Address: Sloane Square off William Nicol Drive, Bryanston.

**E-mail:** shahigrouprestaurant@gmail.com - Attention Chetty.

Opening and closing times:

Monday to Saturday 12h30-15h30 and 17h30-22h30; Sunday 12h00-15h30. Seating capacity: 200

# **AL MEHRAN**

Al Mehran in Fordsburg, Johannesburg, is a neighbourhood stalwart, serving not only the expected Northern and some Southern Indian specialities, but Middle Eastern and Chinese fare as well. The vegetarian curries (the bhindi/okra is recommended), dhal sauces, samoosas, mutton and chicken curries however, is their mainstay. The premises is strictly Halaal (no alcohol allowed), but diners have their choice of fruit mixes and yoghurt-based drinks. The atmosphere is local, authentic and casual. Here it's all about the food, the deftness of the spice touches and delivering dishes that represent both the Indian continent and South African Indian cuisine honestly.

#### **RESERVATIONS**

Tel: +27 (0)11 838 4622

Physical Address: 52 Crown Street, Fordsburg.

orusburg.

E-mail: almehran@mweb.co.za

Opening and closing times: Monday to Sunday 10h00-22h00 (Friday

closed 12h30-13h30).

Seating capacity: 150

# **VINTAGE INDIA**

Vintage India in Illovo, Johannesburg, is an upmarket venue serving specialities from Northern Indian regions such as Goa and Hyderabad, among others. Their fish masala, deep-fried paneer with seaweed and spinach lamb are recommended. They also do Chinese Indian fusion food accented with typical spices and a hint of chilli. From the tandoor oven comes crispy, meaty treats, grilled kebab-style on skewers. The prawns are delicious, spicy and slightly charred on the outside with all the juices retained. The wine list is well-rounded. However, bring your own if you have definite tastes (corkage charged). The decor is restrained and the service attentive.

# RESERVATIONS

Tel: +27 (0)11 234 9482 Physical Address: 21 Fort Street, off Atholl-Oaklands Road, Illovo. Opening and closing times: Monday to Sunday 12h00-15h00 and 18h00-22h00.

# SWAD

Seating capacity: 120

Swad in Melrose Arch, Johannesburg, is a super-swanky, award-winning eatery with a menu and setting to please a prince. Voted the best in town by newspaper readers. Its range of dishes covers the temperate, fragrant flavours of Kashmir, the coconut-infused specialities of Kerala, Goan-inspired seafood from the East and the deep, rich curries of the Punjab. Vegetarians are absolutely indulged with anything from chargrilled skewers to

deep-fried leavened bread, cheese and pepper braises. The seafood on offer is truly spectacular. Dine here when you have the time to relish a special experience. Great al fresco seating, weather permitting.

#### **RESERVATIONS**

Tel: +27 (0)11 684 1007 Physical Address: Shop No 2, Melrose Arch. E-mail: accounts@swad.co.za Opening and closing times: Monday to Sunday 10h30-22h00. Seating capacity: 150 www.swad.co.za

## MANTRA INDIAN CUISINE

Mantra in Parktown North, Johannesburg, boasts a truly extensive menu (60+ choices). The tandoori Takari platter is a dish of mixed veggies marinated in yoghurt, then chargrilled. Their superb paneer dishes run to half a dozen choices. On the tandoor side. must-haves include their lamb. seafood and veggie kebabs, as well as the grilled chicken (half or whole). There are mixed platters available (sample portions) for vegetarians and meat/fish lovers. Bread choices are a menu unto themselves. The open kitchen enables guests to interact with the chefs and observe food preparation for the tandoor oven. BYOB, no corkage charged.

#### **RESERVATIONS**

Tel: +27 (0)11 023 0632 Physical Address: Shop 3, 17th on 4th Avenue, Parktown North. Opening and closing times: Monday to Saturday 12h00-15h00 and 18h00-22h30. Seating capacity: 60

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### **CURRY PALACE**

Curry Palace in Ferndale is your friendly neighbourhood haunt that delivers real-deal Indian food in unpretentious surrounds. The chicken makhani (braised in rich gravy) and vindaloo curries are a hit, and the korma dishes with their nut and cream additions are well supported.

For seafood lovers there are delicately spiced prawn and fish dishes, while vegetarians will enjoy their flavoured rice, dhal, samoosas and veggie fritters. Want to rev up the chilli factor? Just ask and they will oblige. Definitely bring your own if you value your wine. You go for the food and authentic feel, not necessarily the decor.

#### RESERVATIONS

Tel: +27 (0)11 781 6750
Physical Address: Ferndale Shopping
Centre, corner of Main and Oxford Road,
Ferndale, Randburg Ext 3.
E-mail: thecurrypalace@yahoo.com
Opening and closing times:
Monday to Sunday 10h00-22h00.
Seating capacity: 50
www.currypalace.co.za

# THE RAJ INDIAN RESTAURANT, RIVONIA

The Raj Indian Restaurant in Rivonia, Johannesburg (est. 1996), is the brainchild of an Indian ophthalmologist who wanted to establish a venue where an excellent meal, authentic spices and Indian decor came together to create an experience. So successful were the original Raj in Kyalami, Johannesburg, and then this one in Rivonia, that they spawned half a dozen more across the country. The Raj Rivonia serves upmarket Northern Indian cuisine, appreciated for its layers of flavour that invigorates, but doesn't burn. The chicken tikka masala (boneless and cubed, rich gravy), vindaloo curries and korma dishes (cream, nuts) have established its reputation.

#### **RESERVATIONS**

Tel: +27 (0)11 807 0471
Physical Address: Corner Rivonia
and Mutual Avenue, Rivonia.
E-mail: rivonia@theraj.co.za
Opening and closing times: Monday to
Sunday 12h00-15h00 and 17h00-22h00.
Seating capacity: 100
www.therajrestaurant.com

# THE RAJ INDIAN RESTAURANT, SANDTON

The Raj Indian Restaurant in the Michelangelo Towers, Sandton (Johannesburg), is an upmarket oasis of muted colours, beautiful table settings and refreshing food and drink. Their Northern Indian dishes are influenced by Muglai cooking (think whole spices, nuts and fruit), while their Punjabiinspired cuisine is famous for its tandoori grills (chicken, lamb and prawns, vegetable and cubed meat skewers), dhal makhani, butter chicken and boneless lamb rogan josh. A typical Northern Indian meal ends with dessert and palate-cleansing toasted fennel seeds. The menu follows Southern Indian cuisine (vegetable-rich) for vegetarians, who are well served here with varied, flavoursome choices.

#### **RESERVATIONS**

Tel: +27 (0)11 783 1521
Physical Address: Shop 17, Lower Retail Level, Michelangelo Towers, Sandton.
E-mail: rajind@icon.co.za
Opening and closing times:
Monday to Saturday 12h00-22h00;
Sunday 12h00-21h00.
Seating capacity: 135

# SAFFRON INDIAN RESTAURANT

www.therajrestaurant.com

Saffron Indian Restaurant in Bedfordview, greater Johannesburg, is a comfortable, homy restaurant that takes great pride in showcasing Indian cuisine, spices and condiments. A special feature on their menu is the choice of platters, notably a mix of tandoori treats such as chicken tikka, chicken reshmi, lamb, vegetables, samoosas and a mint sauce. Vegetarians are served pakoras, onion badjia, aubergine, samoosas, sambals, poppadums, raita and chutneys. Curries cover the spectrum of lamb, chicken, seafood and vegetarian, and can be adjusted to your taste. There's a patio for al fresco dining and the restaurant is fully licensed.

#### RESERVATIONS

Tel: +27 (0)11 455 3505
Physical Address: Shop 3, Key West
Centre, Van Buuren Road, Bedfordview.
E-mail: saffron1973@gmail.com
Opening and closing times: Monday to
Sunday 11h00-15h00 and 17h00 to close.
Seating capacity: 120

# BANJAARA, BROADACRES

Banjaara, in Broadacres, Johannesburg, is the neighbourhood curry restaurant beloved by its regulars. Fans say you can point your finger at any dish on the menu and hit it lucky - and the staff actually listens when you ask for your curry mild. There's a choice of biryanis on offer, ranging from lamb and chicken to fish and vegetable. Chicken specialities include dhal chicken, chicken vindaloo and chicken palak. The naan breads arrive bubbled and crisp and the tandoori meats nicely charred and succulent. The wine list is compact, but there are G&Ts, beer and cider if you don't find what you want. It's quiet at lunch, alive at night. Good takeouts.

#### **RESERVATIONS**

Tel: +27 (0)11 467 7593/ (0)72 608 5862
Physical Address:
Broadacres Lifestyle Centre, corner
Valley and Cedar Roads, Fourways.
E-mail: info@banjaarajhb.co.za
Opening and closing times:
Monday to Sunday 11h00 - late.
Seating capacity: 140 plus 20 outside
www.banjaarajhb.co.za

# **SHAHI KHANA**

Shahi Khana in Norwood boasts a menu in excess of 50 dishes, with mutton very much in the forefront. They have mutton prepared with mustard seeds, in an almond and saffron sauce, with a butter and tomato gravy, with cashews and cream, braised with peppers and prepared in the spicy vindaloo style from Goa. Their range of chicken curries is equally extensive (balti chicken, butter chicken, chicken korma, chicken jahlfrezi and more). And then there are still the fish and prawn choices to

consider. Good breads and a wide variety of chutneys and sambals are available. Wide selection available for vegetarians.

#### **RESERVATIONS**

Tel: +27 (0)11 728 9822 Physical Address: 80 Grant Avenue, corner William Road, Norwood. Opening and closing times: Monday to Sunday 11h00-15h00 and 17h00-21h30. Seating capacity: 60

# BIKANER INDIAN CUISINE, LINDEN

Bikaner Indian Cuisine (previously Banjaara) in Linden, Johannesburg, is the neighbourhood curry restaurant that serves all your favourites. Samoosas, chilli bites, onion and vegetable fritters and mutton and vegetable bunny chows they have it all. From the tandoor grill comes chicken rishme (skewer of boneless cubes marinated in yoghurt, garlic and ginger), lamb shish kebab and tandoorispiced chicken. There are nine lamb curries from which to choose and 18 vegetarian options plus a fish curry and three more featuring prawns. Choose between vegetable, chicken, lamb, fish and prawn biryani. A choice of naan and stuffed paratha breads are available, plus matching condiments.

# RESERVATIONS

Physical Address:
Corner 4th Avenue and 7th Street, Linden.
E-mail: ajturn4@gmail.com
Opening and closing times:
Monday to Sunday 10h00-22h00.
Seating capacity: 80

Tel: +27 (0)11 912 7770/ (0)82 572 3476

# **WORLD OF SAMOOSAS**

World of Samoosas, located in Johannesburg's Oriental Plaza shopping complex (Fordsburg area), is a must for lovers of authentic Indian food presented amid real local colour. On the South side of the complex, it is true to its name and serves a dozen varieties of samoosas, including uncooked and frozen ones for home consumption. Apart from these triangular treats they offer an extensive tandoor and curry repertoire that includes meat shish kebabs, prawn, mutton and chicken curry, a dozen vegetarian preparations, fresh breads and roti wraps, pickles and salads. Afterwards explore the shops (for spices) to continue your Asian experience.

#### **RESERVATIONS**

Tel: +27 (0)11 833 1139 Physical Address: Shop S186, Oriental Plaza, Fordsburg. Opening and closing times: Monday to Friday 08h30-17h00; Saturday 08h00-15h00.

Seating capacity: 60 www.worldofsamoosas.co.za

# LITTLE DURBAN FOOD AND SPICES, BROOKLYN

Little Durban Food and Spices specialises in traditional, Southern Indian-inspired hot curries, prepared mild if desired for more timid palates. Situated on a leafy street in an upmarket suburb, it's a venue favoured by Indian diners, which is reassuring. Sharing a starter platter of samoosas is a must. Basmati rice, rotis, raitas (cooling condiment), poppadums and various chutneys complement a choice of robust curries and rice dishes that will transport you to the coast in seconds. If you're after a real curry meal in a setting with traditional Indian lattice motifs that sells spices and condiments on the side. this is it.

# **RESERVATIONS**

Tel: +27 (0)12 460 8838

Physical Address: Shop 1 Bronkhorst
Street (corner Dey), Brooklyn.

E-mail: lallie@littledurban.co.za

Opening and closing times:

Monday - Tuesday 10h00-17h00;

Wednesday - Saturday 10h00-21h30; Saturday 11h00-21h30; Sunday 11h30-16h00. Closed on Public Holidays. Seating capacity: 70

www.littledurban.co.za



# NAMASKAR RESTAURANT

Namaskar is considered one of Pretoria's best Indian establishments. Their light dosa pancakes made from rice flour are as popular as their signature breads - nice and charred on the outside, and fluffy inside. Order either or both to match your succulent lamb, chicken or veggie curry. The adventurous can try their idli (steamed cake). If you prefer something milder, choose from their Indo-Chinese dishes, which are different and full of flavour. They have an extensive wine list with the accent on sparkling wines, which pairs well with spicy food. They offer buffet lunches and, to hot things up a bit, Bollywood-themed evenings.

#### **RESERVATIONS**

Tel: +27 (0)12 342 9081

Physical Address: 29 Hatfield Corner,
1270 Church Street, Colbyn.

E-mail: namaskar@telkomsa.net

Opening and closing times:

Monday to Saturday 11h00-22h00;

Sunday 11h00-15h00.

Seating capacity: 200

www.namaskar.co.za

# **GEET INDIAN RESTAURANT**

Geet Indian Restaurant in Brooklyn, Pretoria, caters for its prestigious surrounds with a whisky lounge and a fine-dining room. It also serves upmarket versions of well-known favourites from all over India. Strict attention is paid to what is seasonal and freshest on the market. As such, vegetarians can look forward to a treat of aubergine, pumpkin, cauliflower and potato dishes. Meat-lovers will appreciate the sturdy samoosas, lamb and chicken curries. This restaurant takes itself seriously enough to run a full-on, on-site test kitchen to develop new combinations and original dishes for it's well-travelled and discerning clientele.

#### **RESERVATIONS**

Tel: +27 (0)12 460 3199 E-mail: geet@worldonline.co.za Opening and closing times: Lunch Monday to Sunday 11h00-15h00; Dinner Sunday to Thursday 17h00-22h00;

Dinner Friday and Saturday 17h00-22h30. **Seating capacity:** 220

www.geetindianrestaurant.com

### **ORIENTAL PALACE**

The Oriental Palace in central Pretoria offers a roomy dining area and dishes in keeping with its surroundings, meaning meat rules even if there's a decent selection for vegetarians. The restaurant prides itself on its beef and lamb from the tandoor; the chicken tikka masala is a consistent favourite, as are the spiced lamb cutlets. Vegetarians should try the onion pakoras with mint raita and their home-made paneer cheese dishes - the spinach and cream sag paneer is a must. No alcohol is served, a handy excuse to try their fruit juices and yoghurt drinks. Prices are good and the vibe is authentic.

### **RESERVATIONS**

Tel: +27 (0)12 322 2195
Physical Address: 410 Schoeman Street (corner du Toit).
E-mail: info@colosseumhotel.co.za
Opening and closing times:

Monday to Sunday 06h30-10h00 and 11h00-21h00.

Seating capacity: 102

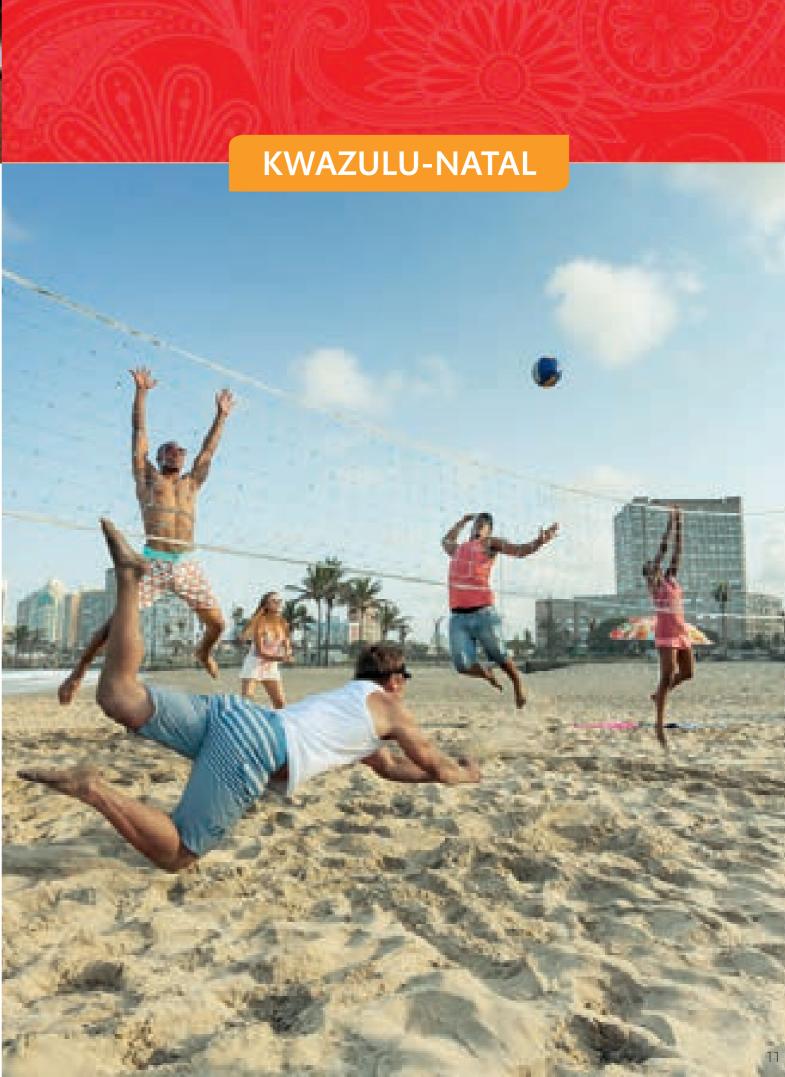
## **TRANNA**

Tranna is just outside Pretoria but more than worth the trip. The menu is extensive and the real deal. Speciality of the house is the lamb biryani, slow braised in basmati rice with lentils and spices, basically Sunday lunch Indian-style. Equally popular is their fragrant fish curry, lightly spiced and served in thick gravy. The marinated chicken cooked in the tandoor clay oven is a bestseller. There's a choice of paneer dishes for vegetarians. The wine list is compact but most diners choose beer or cider to complement their meal. The setting is quiet and the service is efficient.

#### **RESERVATIONS**

Tel: +27 (0)12 809 0569
Physical Address: Hazeldene Square,
corner Silver Lakes and Lynnwood Roads.
E-mail: info@tranna.co.za
Opening and closing times:
Monday to Sunday 10h00-22h00.

Seating capacity: 100 www.tranna.co.za





# **HOUSE OF CURRIES**

House of Curries on Florida Road sits in the heart of Durban's restaurant row. It ticks all the boxes for traditional Durban curries at prices everyone likes. Most popular is their boneless mutton curry, but this being Durban, the seafood curries (crab, fish) are a must. The rotis and bunny chows are stellar. Their takeaway choices are equally popular. It's a fun, informal establishment with a vibey deck where you can chill in the sun with a beer and your favourite spicy treat. There is a wine list but BYO (bring your own) is allowed. Unpretentious yet satisfying and authentic.

#### **RESERVATIONS**

Tel: +27 (0)31 303 6076
Physical Address:
275 Florida Rd, Morningside.
E-mail: markwatsonzn@gmail.com
Opening and closing times:
Monday to Sunday 10h00–22h30.
Seating capacity: 100

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## LITTLE GUJARAT

Little Gujarat restaurant in Durban is set in the hub of the city's bustling downtown Indian district, and offers tasty Indian vegetarian fare at reasonable prices. Little Gujarat serves lunch and early dinner, and dishes are flavoursome with choices for vegan diners as well as Jain vegetarians. Diners trek to Little Gujarat for three signature dishes: puri patta (fried roti served with curry sauce), masala dosa (crisp Indian pancake stuffed with potato, fried onions and spices) and freshly made sojee (sweet, creamy dessert). The vegetarian bunny chows are also very popular and one can also order takeaways.

#### **RESERVATIONS**

Tel: +27 (0)31 305 3148

Physical Address: 43 Prince Edward Street.

E-mail: bhatt\_bhumika\_143@yahoo.com

Opening and closing times: Tuesday to

Friday 11h00-15h00 and 18h00-22h00;

Saturday 11h00-15h00. Seating capacity: 30

### **GATEWAY TO INDIA**

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Gateway to India, conveniently located in a shopping centre, offers a range of Durban's signature spicy curries - even the normally mild rogan josh lamb curry has some kick. The décor is upmarket, the service is slick and everything is done to ensure you have good memories of your time spent here. Order a variety of samoosas, a curry for the table (ranging from seafood to veggie, lamb and chicken), complemented with some basmati rice, poppadums, mango atchar, lemon pickle and cucumber raita, and you're set to feast coastal style. The mall food outlets all sell an extensive choice of curry spices.

#### **RESERVATIONS**

Tel: +27 (0)31 566 5711

Physical Address:

1 Palm Boulevard, Gateway Shopping
Centre, Umhlanga Rocks.

E-mail: gatewayindia@mweb.co.za
Opening and closing times:
Monday to Sunday 12h00-22h00.
Seating capacity: 100

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## **VINTAGE INDIA**

Vintage India, situated in the upmarket Morningside suburb of Durban, serves predominantly northern Indian specialities, traditionally milder than those fiery southern cousins from Madras. Vegetarians looking for something substantial will enjoy their cream and nut-rich kormas and veggie-stuffed samoosas. The boneless lamb curry (rogan josh) is good, particularly when coupled with some buttery flat bread or scooped up with a roti wrap. A signature dish is the ginger and garlic braised prawns, in harmony with the tropical setting; the chicken tikka masala is equally popular. If you like to match your food to wine, pack your favourites (corkage charged).

#### RESERVATIONS

Tel: +27 (0)31 332 8190
Physical Address: 20 Lilian Ngoyi
(Windermere) Road, Morningside.
E-mail: vintageindiasa@yahoo.com
Opening and closing times:
Opening and closing times: Monday to
Sunday 12h00-15h00 and 18h30-22h00.
Seating capacity: 120

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## JEWEL OF INDIA

Jewel of India is an award-winning Durban eatery and a favourite of the Indian cricket team when they're visiting. Part of a hotel, it's popular with groups and couples (functions also), so be sure to book. The chicken tikka is a hot favourite and the menu caters for palates with a milder inclination and those who like it fiery hot. In honour of the ocean across the street, try their seafood specialities and mop up any sauce with a piece of garlic or butter naan. Vegetarians are well looked after and their spicy potato curry is a popular choice.

## **RESERVATIONS**

Tel: +27 (0)31 362 1300
Physical Address:
Elangeni Hotel, 63 Snell Parade.
E-mail: jewel@eastcoast.co.za
Opening and closing times: Monday to
Sunday 12h00-15h00 and 18h00-22h30.
Seating capacity: 150
www.jewelofindiagroup.co.za

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### **KASHMIR**

Kashmir in Umhlanga outside Durban caters for well-heeled diners and the standard of the food reflects that.

Specialities from the North and South of India feature, meaning there's a delicate lamb gosht pasanda on the menu (almonds, cream, saffron), as well as a proper Durban chicken curry with a deep-red chilli sauce. A somewhat different dish is the navratan korma - fruit and vegetables cooked in a cashew gravy. By day, diners enjoy a view of the ocean from the verandah, and at night, ship lights reflect on the water. A good choice

of champagnes, wines and sweet treats add to the glam factor.

#### **RESERVATIONS**

Tel: +27 (0)31 561 6505
Physical Address: Beverly Hills Centre, 11
McCausland Crescent, Umhlanga.
E-mail: kashmirumhlanga@hotmail.com
Opening and closing times: Monday to
Sunday 12h00-15h00 and 18h00-23h00.
Seating capacity: 50
www.kashmir-restaurant.co.za

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# **INDIAN SUMMER**

Indian Summer, located in Umhlanga's Sunningdale Centre North of Durban, features some interesting touches, like Indian street snacks (Bombay chaat) for starters. Their dosa rice-flour pancakes are stuffed with spicy veggie fillings and are as satisfying visually as they are to eat. Curries from Goa, the mild North and the spicy South satisfy all comers. Vegetarians favour the chana masala (chickpea braise) and dhal makhani, rich in gravy and curry flavour. It's a venue popular with locals, who rev up the atmosphere with their hearty enjoyment of traditional Durban treats. A functional choice of beer and wine is available.

### **RESERVATIONS**

Tel: +27 (0)31 562 1234
Physical Address: Sunningdale Centre corner Umhlanga Rocks Drive, corner Village Way.
E-mail: indiansummer\_sa@yahoo.com
Opening and closing times:
Monday to Sunday 11h00-21h00.
Seating capacity: 58

# CAPSICUM RESTAURANT AT THE BRITANNIA HOTEL

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Capsicum Restaurant is where you go if you want to mingle with Durbanites, don't care for pretence and like your curry down-to-earth, home style. This Indianowned hotel attracted political luminaries of the struggle back in the day. Since then, its dining room and pub have been converted into a red-hot curry restaurant

that even serves tripe and trotters. Order a meaty treat off the grill, match it to a frosty or basic wine list, revel in the local colour and enjoy the comfort of this bit of history updated. Plenty of parking out back and prices are reasonable.

#### **RESERVATIONS**

Tel: +27 (0)31 303 2266
Physical Address: 1299 Umgeni Road.
E-mail: britannia@eastcoast.co.za
Opening and closing times:
Monday to Tuesday 07h00-21h00;
Wednesday to Saturday. 07h00-22h00;
Sunday 07h00-20h00.
Seating capacity: 70
www.hotelbrits.co.za

## **SEABELLE**

The Seabelle in La Mercy, North of Umhlanga and Durban, is justifiably famous for one particular dish – its prawn curry. It's affordable, magnificent and oh so moreish. People drive the 15 minutes or so from town gladly just to have it. The other signature special is their mutton curry. Vegetarians, however, needn't worry, as traditional veggie options featuring potato, aubergines and cauliflower are plentiful. The setting is unpretentious - a long building among the dunes and just over the road from the ocean. The venue is licensed but it is advisable to bring your own if you value your wine.

#### **RESERVATIONS**

Tel: +27 (0)32 941 5551
Physical Address:
62 South Beach Road, La Mercy.
E-mail: welcom@seabelle.co.za /
navin@newlunar.co.za
Opening and closing times:
Monday to Sunday 12h00-22h00.
Seating capacity: 350
www.seabelle.co.za

### **IMPULSE BY THE SEA**

Impulse by the Sea in Tinley Manor Beach outside Durban has the whole package – local colour, good food and great views over the ocean. Impulse has been serving

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its signature curries – and the prawn one gets the gold medal – for over 20 years now. Their crab and mutton curries take silver and bronze. They serve traditional Durban curries that leave you giddy, ready for a drink and addictively going back for more. Vegetarians can look forward to a real range of seasonal vegetable curries and paneer dishes. The wine list is limited, so bring your own. Weekend bookings are essential.

#### **RESERVATIONS**

Tel: +27 (0)32 554 4626

Physical Address: 167 Seaview Drive, Tinley Manor Beach. E-mail: impulse@telkomsa.net Opening and closing times: Tuesday to Sunday 12h00-15h00 and 18h00-22h00. Seating capacity: 80

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### **AL MEHRAN**

Al Mehran on Durban's beachfront is a traditional curry restaurant that honours its ocean-side location, with fish like kingklip and shellfish featuring prominently on their extensive menu. Traditional grills like butter chicken, lamb and prawns are a sure bet and their naan breads are basted and topped with flavours that complement the curries (garlic, butter). The mutton curry is their pride and joy and they look after their vegetarian customers with numerous veggie and lentil curries and freshly made paneer topped with greens. No alcohol allowed on the premises. Everything you expect from a Durban curry – heat, depth and flavour.

## **RESERVATIONS**

Tel: +27 (0)31 332 5127
Physical Address:
191 Marine Parade, Beachfront.
E-mail: almehran@mweb.co.za
Opening and closing times:
Monday to Sunday 10h00-22h00.
Seating capacity: 170



# COSMOPOLITAN RESTAURANT

Cosmopolitan Restaurant, Umhlanga, is part of The Square Hotel complex and serves a choice of Indian dishes, as well as an international menu. Particularly popular are the biryanis (vegetarian and lamb) and the fish and prawn curries, followed by chicken specialities. Add spicy sambals and chutneys, cooling raitas (banana, cucumber), crispy poppadum and a chilled drink to your meal for a real Durban experience. On the international side, the rack of lamb wins hands down. The restaurant sources products for its Indian dishes from Halaal-certified suppliers. It is fully licensed. It's a good place for mixed company (vegetarians and carnivores).

#### **RESERVATIONS**

Tel: +27 (0)31 566 1814

Physical Address: 250 Umhlanga Rocks
Drive, Umhlanga Rocks.

E-mail: events@thesquare.co.za

Opening and closing times: Monday to

Sunday 06h30-10h00; 12h00-15h00 and 18h30-22h00. Late closing on Friday and Saturday at 02h00.

Seating capacity: 40 www.thesquare.co.za

# A TASTE OF INDIA

A Taste of India on Wilson's Wharf in the Durban harbour has won awards for its bunny chow - the best being their mutton curry bunny. Durban is justifiably famous for its spicy Indian food and the bunny chow in particular - a loaf of bread that has been hollowed out and filled with the curry of your choice. It's a locally produced speciality and legend claims it was created for caddies on the Royal Durban Golf Course who were short on time (for lunch) but big on hunger. The restaurant also offers a good selection of grills, vegetarian and seafood options and lovely views of the harbour.

#### **RESERVATIONS**

Tel: +27 (0)31 301 3131

Physical Address:

258 Florida Road, Wilson's Wharf. E-mail: tasteofindia@polka.co.za
Opening and closing times: Sunday to Thursday 08h00-19h00; Friday and Saturday 08h00-22h00.
Seating capacity: 30

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## **DE'MA RESTAURANT**

De'Ma Restaurant, located in Umhlanga's Gateway Shopping Centre, specialises in high-end Indian cuisine and typical Durban specialities such as prawn and chicken curry and the legendary bunny chow (hollow bread stuffed with curry). Traditional treats such as biryanis, samoosas, naan breads and grilled meats from the tandoor are as popular as vegetarian paneer dishes (traditional curd cheese) combined with vegetables and spicy gravies. De'Ma caters for corporate events, weddings, conferences and parties and has both a takeaways and delivery service. It is fully licensed and has three plasma screens and the basic equipment required for business presentations. Good desserts.

#### **RESERVATIONS**

Tel: +27 (0)31 566 2450
Physical Address: Gateway Theatre of
Shopping, 1 Palm Blvd. Umhlanga Ridge.
E-mail: dema@telkomsa.net
Opening and closing times: Monday
to Sunday 10h30-21h00.
Seating capacity: 50
www.dema.co.za

# ELEMENTS CAFÉ BAR AT THE BEVERLY HILLS HOTEL

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Elements Café Bar @ the Beverly Hills Hotel in Umhlanga outside Durban is posh, chic and beautiful – we're talking marble mosaic, chandeliers and chaise longues here. International businessmen, entertainment stars and royalty would fit right in. The ocean views are absolutely inspiring and the menu is sublime. Their lamb curry comes with all the trimmings (poppadums, chutneys, raitas), the nut-crusted chicken with Asian

noodles is a delight, potted goat's cheese and crusty breads are on offer. The prawns, vegetables are tempura battered and vegetarians will enjoy the traditional lentil and pumpkin bobotie bake. Superb cocktail menu and good wine list.

#### **RESERVATIONS**

Tel: +27 (0)31 561 2211

Physical Address: Beverly Hills Hotel,
Lighthouse Road, Umhlanga Rocks.

E-mail:
beverlyhills.reservations@tsogosun.com

Opening and closing times:
Monday to Sunday 12h00-21h30.

#### **GOUNDEN'S**

Seating capacity: 50

www.tsogosunhotels.co.za

Gounden's in Umbilo is where Durbanites go when they want to satisfy their craving for a good bunny chow or home-made curry. The setting is working class but the food is serious. The mutton bunny rules and then there's chops with chutney, fried fish, layered biryani and chicken curry still. Local food journos love the place and match their choice to a chilled beer, some roti and extra chilli on the side. There's a full bar service but no wine. It looks like a workman's canteen in an industrial zone, but that is part of its charm; local colour galore.

## **RESERVATIONS**

Tel: +27 (0)31 205 5363
Physical Address: 39 Eaton Rd, Umbilo.
Opening and closing times:
Monday to Friday 09h00–18h30;
Saturday 09h00-16h30.
Seating capacity: 110

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### INDIAN CONNECTION

Indian Connection in Morningside, Durban, is located in a stately home of yore that takes your breath away. They serve Northern Indian specialities, dishes like lamb vindaloo (spicy curry), rogan josh (deboned, mild curry), butter chicken (hard to resist), chicken korma with cream and nuts and a choice of fish. prawn and vegetable dishes. The fresh naan bread and stuffed paratha are simply too good to pass up. Their signature dish is dhingri dolma, a mushroom and paneer curry. The wine list is perfectly adequate and the décor traditional but restrained. The setting has that wow factor. Expect a different dining experience.

#### **RESERVATIONS**

Tel: +27 (0)31 312 1440
Physical Address:
485 Windermere Road, Morningside.
E-mail: indianconnection@iburst.co.za
Opening and closing times: Monday to
Sunday 11h00-15h00 and 17h30-22h30.
Seating capacity: 70
www.indian-connection.co.za

# EL-ARISH RESTAURANT, CONFERENCE CENTRE AND GUEST HOUSE

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El-Arish Conference Centre and Guest House includes a soothingly decorated, spacious and swanky restaurant that is part of an impressive plantation-style mansion complex. The food represents the best of Durban. The prawn curry (served out of the shell) is a favourite and the crayfish curry is highly prized (and priced of course). The chicken, mutton and veggie curries do Durban proud. Unusually they mix and match chicken and seafood, as well as different seafoods, to produce dishes like their gooli gandha curry (calamari and prawns). Try the yera mutta curry – boiled eggs and prawns. A selection of grilled meats is also served.

#### RESERVATIONS

Tel: +27 (0)31 467 9576
Physical Address: 899 Bluff Road, Bluff.
E-mail: elarish@absamail.co.za
Opening and closing times: Monday to
Sunday 11h30-15h00 and 17h30-close.
Seating capacity: 100
www.elarish.co.za

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## JAIPUR PALACE

Jaipur Palace is an elegant venue located at The Suncoast Boulevard that serves

beautifully prepared Indian cuisine matched to an extensive wine list.

The restaurant is justifiably proud of its biryanis (layered rice dish with mutton or chicken, yoghurt and vegetables) and deftly spiced range of curries; you're at the ocean, so try the prawn curry, which is always good. The traditional tandoor oven delivers mouth-watering grills, focusing on lamb and chicken. Their dhal and paneer dishes and vegetable curries keep vegetarians happy. If you'd like to sample a range of preparations, the buffet is extensive and considered good value for money.

#### **RESERVATIONS**

Tel: +27 (0)31 564 9215
Physical Address: 131 Waterkant Road,
Suncoast Boulevard, Marine Parade.
E-mail: info@jaipurpalace.co.za
Opening and closing times: Monday to
Sunday 12h00-15h00 and 18h00-22h30.
Seating capacity: 200

# PALKI INDIAN RESTAURANT

Palki Indian Restaurant in Berea, Durban, is a comfortable, typical neighbourhood curry house with carved wood detail, pictures of Indian deities, brass knickknacks and padded seating. They have a tandoor oven so expect good grills (chicken succulent and lemony, lamb and prawns also good). They serve both milder Northern and spicy Southern curries. Their potato dosa - that large, crispy pancake from the South wrapped around some spicy potato - is recommended. Try a coconut-based curry for a change and sample some fresh paneer (white cheese) with a vegetable sauce (spinach) or ginger-laced dhal. Vegetarians are well looked after. Basic wine list.

#### **RESERVATIONS**

Tel: +27 (0)31 201 0019 Physical Address: 225 Musgrave Road, Berea. E-mail: murali52327@gmail.com Opening and closing times: Monday to Sunday 11h00-23h00. Seating capacity: 100

### THE RAINBOW TERRACE

The Rainbow Terrace, located in Durban's upmarket Hilton Hotel, offers Indian specialities in a setting that fuses traditional local elements with stainless steel and glass. It is elegant and relaxing. Their à la carte menu offers prawn masala and a trio of curries, normally lamb, chicken and a vegetarian option. Meat fans will enjoy the oxtail casserole or rump of lamb. Their buffet offers a choice of seafood and Indian fusion dishes. The wine list is extensive and, this being a subtropical locale, chilled beers and cocktails are popular. The hotel is right next door to the city's International Conference Centre.

#### **RESERVATIONS**

Tel: +27 (0)31 336 8239

Physical Address: 12 - 14 Walnut Road.
E-mail: hilton.hotel@futurenet.co.za

Opening and closing times:

Monday to Friday 06h00-22h30;
Saturday and Sunday 06h00-23h00

Seating capacity: 150

# THE VICTORY LOUNGE

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The Victory Lounge in Durban's Grey Street (renamed Dr Yusaf Dadoo St) is part of historic downtown Durban and has been going for 65 years. The restaurant combines street snacks and traditional curries with a fusion of Indian and local desserts to please customers. Their chilli bites are in such demand that they're always fresh, as are their samoosas. Vegetarian options are plentiful. Durban's feisty mutton and chicken curries are as authentic as they come here and their dessert options include goolab jamboo (semolina meets the koeksister) and mesoor – honeycomb biscuit squares made with chickpea flour. Busy takeaway section.

## **RESERVATIONS**

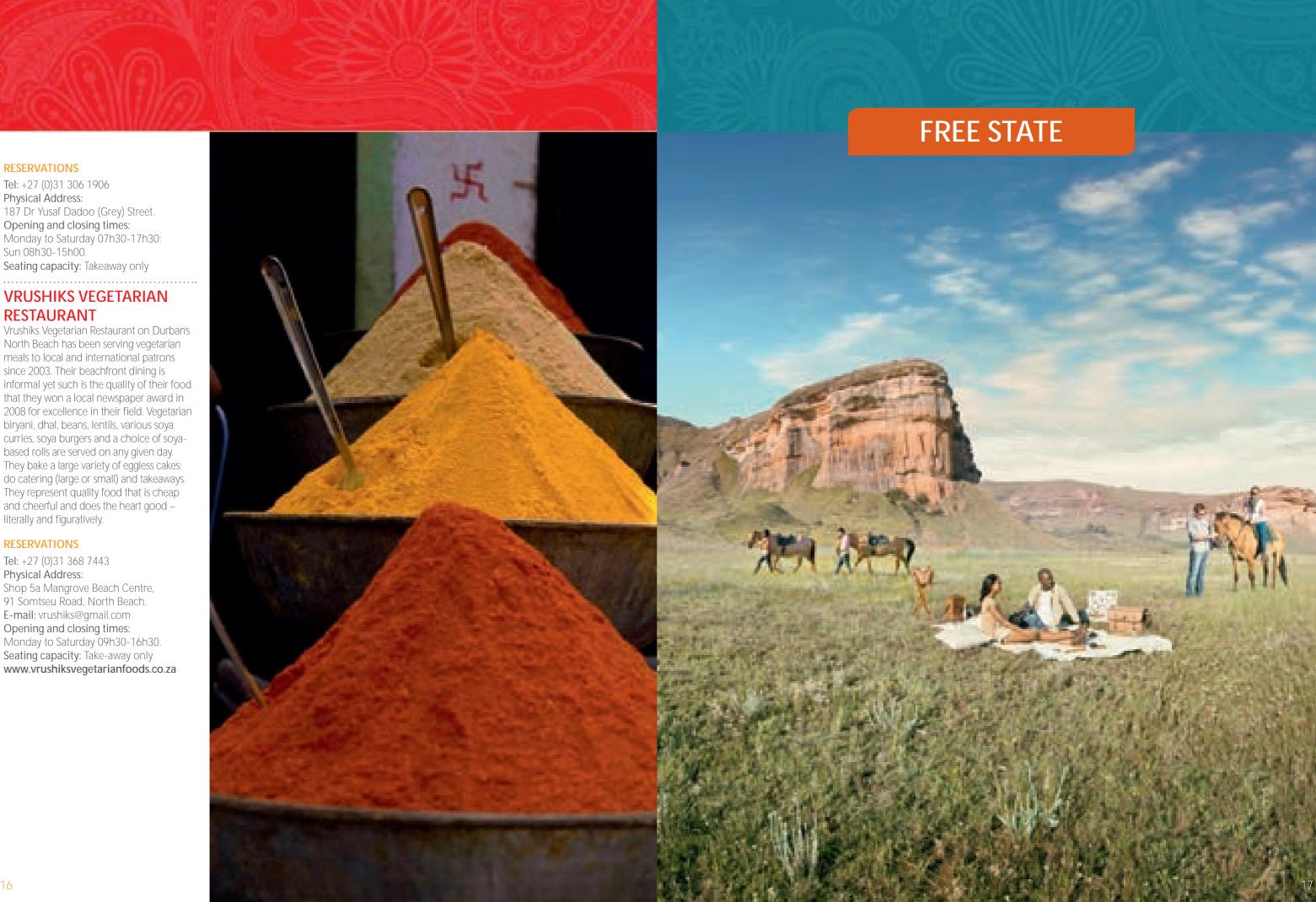
Tel: +27 (0)31 306 1906 Physical Address: 187 Dr Yusaf Dadoo (Grey) Street.
Opening and closing times: Monday to Saturday 07h30-17h30; Sun 08h30-15h00. Seating capacity: Takeaway only

# **VRUSHIKS VEGETARIAN RESTAURANT**

Vrushiks Vegetarian Restaurant on Durban's North Beach has been serving vegetarian meals to local and international patrons since 2003. Their beachfront dining is informal yet such is the quality of their food that they won a local newspaper award in 2008 for excellence in their field. Vegetarian biryani, dhal, beans, lentils, various soya curries, soya burgers and a choice of soyabased rolls are served on any given day. They bake a large variety of eggless cakes; do catering (large or small) and takeaways. They represent quality food that is cheap and cheerful and does the heart good literally and figuratively.

# **RESERVATIONS**

Tel: +27 (0)31 368 7443 Physical Address: Shop 5a Mangrove Beach Centre, 91 Somtseu Road, North Beach. E-mail: vrushiks@gmail.com Opening and closing times: Monday to Saturday 09h30-16h30. Seating capacity: Take-away only www.vrushiksvegetarianfoods.co.za





# **OOLONG LOUNGE**

Oolong Lounge in Westdene, Bloemfontein, is a busy and stylish café lounge that serves light meals and stays open late. The food is pan-Asian with twists of Thai and turns of Indian - like the korma lamb steak. Their seared tuna is served with accents of mango and ginger, the chicken soup is coconut flavoured and the mild chicken bake is there to delight delicate palates. There's sushi on the menu and a deep-fried chocolate spring roll for dessert. The Indian food here is very much fusion style. Prices are competitive and the wine list and cocktail menu offer good choices.

# **RESERVATIONS**

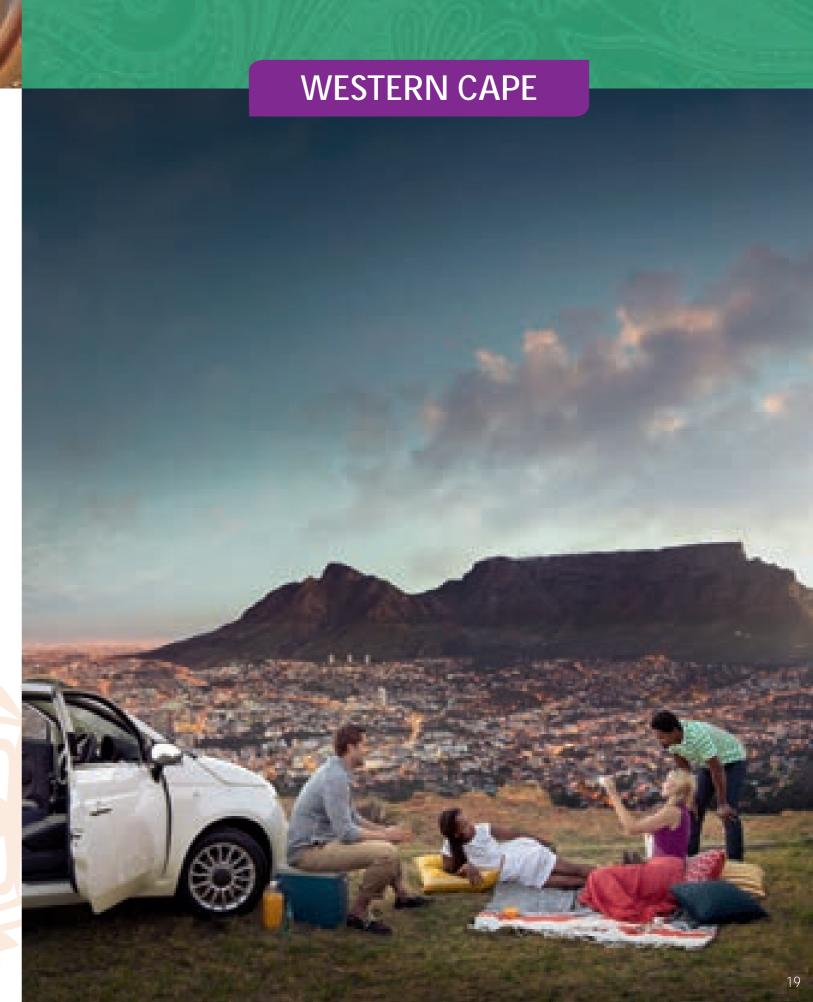
Tel: +27 (0)51 448 7244

Physical Address: 16A 2nd Avenue, Westdene. E-mail: oolonglounge@nashuaisp.co.za

Opening and closing times:

Monday & Tuesday 16h00-00h00; Wednesday to Sunday 12h00-02h00.

Seating capacity: 30





# CHANDANI INDIAN & VEGETARIAN RESTAURANT

Chandani Indian & Vegetarian Restaurant in Cape Town helps you make your choice of meal by identifying dishes containing eggs and dairy. The restaurant also lists its offerings according to matching spices. Their dishes cover the spectrum of Indian cuisine, from the mild rogan josh and kormas of the North to the fiery Madras curries of the South, stopping by the Portuguese-influenced seafood curries of Goa. The vegetarian menu is exceptional, featuring seared kebabs and paneer (white cheese) in a fiery curry sauce and dhal. The house speciality is a brinjal masala.

#### **RESERVATIONS**

Tel: +27 (0)21 447 7887
Physical Address:
85 Roodebloem Road, Woodstock.
E-mail: drdina@imaginet.co.za
Opening and closing times:
Monday to Saturday 12h00-15h30
(weight your plate buffet) and
19h00-22h00 (curry house a la carte).
Seating capacity: 80
www.chandani.co.za

# **CURRY QUEST**

Curry Quest in Mowbray, Cape Town, brings Durban to the Mother City. If you long for those spicy red curries from the coast, the comfort of a deep bunny chow (bread basket filled with curry) or some fragrant prawns, sit yourself down. Everything here is authentic and homemade (Madame Moodley is in charge of the kitchen), whether it's the pickles, the rotis, condiments, or crunchy samoosas. The spicing is not only satisfying, it's layered and moreish. This being the Cape, they do serve wine (small selection), but if you're nostalgic for Durbs, order a frosty. Fun, informal vibe.

#### **RESERVATIONS**

Tel: +27 (0)21 686 3157 Physical Address: 89 Durban Road, Mowbray. E-mail: curryquest@mweb.co.za
Opening and closing times: Monday to
Saturday 11h00-14h30 and 17h30-22h00.
Seating capacity: 32

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# MAHARAJAH PURE VEGETARIAN FOODS

Maharajah Pure Vegetarian Foods in Rondebosch, Cape Town, is an oasis for vegans and vegetarians, serving food devoid of gelatine, ghee or dairy. What they do with tofu, veggies, spices, sauces and aromatics, however, will satisfy any palate. The food is light, fragrant and varied. You feel as if you can taste and try everything without any guilt because it's all so good for you - karma-free dining at its smacking best. Even the chocolate fudge cake is dairy-free. Service is prompt and the atmosphere unpretentious thanks to the family in charge. Servings are generous, so no need to feel deprived.

# **RESERVATIONS**

Tel: +27 (0)21 685 7891
Physical Address: 6 Rondebosch Court,
Fountain Square, Rondebosch.
E-mail: ronmaharajah@gmail.com
Opening and closing times:
Monday to Saturday 10h30-21h30.
Seating capacity: 25

# **BOMBAY BRASSERIE**

Bombay Brasserie serves Indian cuisine in a contemporary setting, complete with ornate mirrors and chandeliers. The wine list reads like a book and prices are on the steep side (corkage R75). The food, however, does deliver – for vegetarians too. Lentil dumplings, marinated paneer, pea curry, eggplant mash – it's all good. On the meaty side, there are spiced-up kebabs and a meltingly tender lamb shank. Close to the ocean, it's always a good idea to have a seafood curry. This is where you go to celebrate an event or treat your guests. With such high standards, service is informed and attentive.

#### **RESERVATIONS**

Tel: +27 (0)21 819 20005

Physical Address: Taj Hotel, Wale Street. E-mail:
restaurants.capetown@tajhotels.com
Opening and closing times:
Monday to Sunday 18h00-23h00.
Seating capacity: 42
www.tajcapetown.co.za

# **BUKHARA, CAPE TOWN**

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Bukhara in the centre of Cape Town caters to the inner-city business community, international travellers and the wellheeled. The menu is sophisticated and modern, serving, for example, salmon in a mild sauce and fillet that hints of mint and spices. The tandoor delivers authentic Northern Indian breads, kebabs, lamb dishes and traditional butter-basted and yoghurt-marinated chicken. It smells heavenly, tastes sublime and the menu allows one to enjoy spices without being fearful of their intensity. The wine list is good (we're in the Cape after all) and the decor is Indian-inspired with a modern sensibility. Vegetarians are spoilt for choice.

#### RESERVATIONS

Tel: +27 (0)21 424 0000

Physical Address:
33 Church Street, City Bowl.
E-mail: capetown@bukhara.com /
gayle@bukhara.com
Opening and closing times: Monday to
Sunday 12h00-15h00 and 18h00-23h00.
Seating capacity: 250
www.bukhara.com

# BUKHARA, GOODWOOD

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Bukhara in Goodwood, Cape Town, is part of the Grand West Casino complex and a stylish venue with carefully crafted interior designs (imported from India) that serves upmarket northern Indian cuisine. Impeccable food, marble floors, teak wooden tables, ochre-coloured walls and glass features characterise this Bukhara. In addition to good grills (chicken or

prawns) and lamb curries, they serve typically South African meats such as ostrich and game (springbok, kudu). The breads arrive still steaming. Curries range from mild (the kormas) to the perfumed without being too spicy - unless you ask for hot. Good wine list, great cocktails.

#### **RESERVATIONS**

Tel: +27 (0)21 535 4444

Physical Address: Grand West Casino,
1 Vanguard Drive, Goodwood.

E-mail: grandwest@bukhara.com

Opening and closing times: Monday to
Sunday 12h00-15h00 and 18h00-23h00.

Seating capacity: 150

www.bukhara.com

# **EASTERN FOOD BAZAAR**

Eastern Food Bazaar in the centre of Cape Town is a haven for those in search of a quick, sturdy meal at a reasonable price (mains for around R40). Portion sizes are impressive and the naan bread comes to half a baguette in length. The food is authentic, unpretentious and hugely popular. Menu favourites include the large dosa pancakes filled with curry, the butter chicken and the veggie paneer makhani with its rich gravy. There are Chinese dishes as well. Seating is available on an upstairs level too. Be aware that this is a strictly Halaal venue, so settle for a soft drink.

#### RESERVATIONS

Tel: +27 (0)21 461 2458
Physical Address: 96 The Wellington,
Long Market Street.
E-mail: info@easternfoodbazaar.co.za
Opening and closing times:
Monday to Sunday 10h30-22h00.
Seating capacity: 150
www.easternfoodbazaar.co.za

# **BHANDARI'S**

Bhandari's in Cape Town is a smart venue with a wide choice on offer. Thankfully the waiting staff are more than willing to assist you. This is your chance to try something a bit different, like vegetable rolls and

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onion bahji (fritters). As for the curries, they have multiple entries under the headings of lamb, chicken, seafood and vegetable. The tandoori oven ensures meat and bread choices are grilled crispy and the prawn masala is a hit with diners. The wine list will please oenophiles. They serve a buffet for Sunday lunch and dinner and do catering for private functions.

#### **RESERVATIONS**

Tel: +27 (0)21 702 2975

Physical Address: Westlake Lifestyle
Centre, Westlake Drive, Westlake.

E-mail: info@bhandaris.co.za

Opening and closing times: Monday to
Thursday and Saturday 17h30-22h00;
Friday and Sunday 12h00-15h00 and
18h00-22h00.

Seating capacity: 250

# **BIHARI**

www.bhandaris.co.za

Bihari in Newlands, Cape Town, delivers skillfully prepared aromatic Northern Indian dishes to the table, served from copper pots and clay plates. The accent is on tandoor-prepared dishes such as spice-rubbed lamb, chicken and prawns. Their masala-braised offerings include chicken tikka and lamb rogan josh; the prawn korma (nuts, cream) has proved particularly popular. The bread menu is extensive, ranging from naan to kulcha breads and boasting any number of bastings and stuffings. The wine list has some good choices and there's Indian beer on offer. Teetotallers can try the yoghurt-based lassi drinks. The setting is plush and exotic.

### **RESERVATIONS**

Tel: +27 (0)21 674 7186

Physical Address: Ground Floor,
Southern Sun Hotel, Main Road, Newlands.
E-mail: newlands@bihari.co.za

Opening and closing times: Monday to
Thursday 11h30-15h00 and 17h30-22h00;
Friday to Sunday 11h30-22h00.

Seating capacity: 180

www.bihari.co.za

#### **BOMBAY CHILLI**

Bombay Chilli in Muizenberg, Cape Town, is a neighbourhood secret and somewhat of a blast. It's where the locals go for their fix of real-deal Indian and because the owner cares. The menu items are mostly familiar and they're done well. Settle in for some samoosas, chilli bites, basted naan bread, sambals, chutneys and an ice-cold beer, of which a good selection is available. Bring your own wine. Mains range from a choice of curries to korma dishes and a coconut-infused chicken that's a winner. Vegetarians are well served with potato and veggie curries and a spinach and paneer dish, among others. Takeaways available.

#### **RESERVATIONS**

Tel: +27 (0)21 788 1016 or (0)78 088 8880 Physical Address: 46 Beach Road, Muizenberg.
E-mail: manuchsingh@gmail.com

Opening and closing times:

Monday and Tuesday 13h00-22h00;

Wednesday to Sunday 17h00-22h00.

Seating capacity: 45

www.bombaychilli.co.za

# **MAHARAJAH**

Maharajah in Tamboerskloof, Cape Town, delivers great dishes from the North and South of India. The prawn curry is delicious and the lamb on the bone has great flavour. Their stellar choice of curries (generous portions) crosses the chilli spectrum. Of particular appeal are the potato samoosas. Vegetarians are well served thanks to the Cape hinterland's abundance of fruit and veggies. The food is well spiced without blowing your head off – unless of course, that's what you want. A good selection of wines is available, served by the glass too. Book a table next the window for a good view of Table Mountain.

#### RESERVATIONS

Tel: +27 (0)21 424 6607 Physical Address: 1 Woodside Road (corner of Kloofnek Road), Tamboerskloof.

E-mail: maharajah.capetown@yahoo.com Opening and closing times: Monday to Friday 12h30-15h30 and 18h00-23h00; Saturdays 18h00-23h00. Seating capacity: 60

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## MASALA DOSA

Masala Dosa in Cape Town's city bowl is a favourite haunt of vegetarians in particular. Meat eaters support them for their deboned lamb curry and thali plate. The latter is packed with smaller portions of various curries, sauces, chutneys, sambals and puri (bread) - essentially an Indian feast on a tray. Their speciality crispy dosa (a pancake of rice and lentil flour) is quite a size and matched with dhal, potato curry or other dishes is hugely moreish. The restaurant is intimate, with tables close together. The wine list is small, but they serve Indian beers, fruit and lassi drinks. The vibe is friendly.

# **RESERVATIONS**

Tel: +27 (0)21 424 6772
Physical Address: 167 Long Street.
E-mail: amit@masaladosa.co.za
Opening and closing times:
Monday to Saturday 12h00-22h30.
Seating capacity: 35
www.masaladosa.co.za

### **NOON GUN**

Noon Gun Tea Room in the Bo-Kaap is named after the traditional daily firing of the cannon at midday on Signal Hill's Lion Battery. Nearby, the family-run restaurant serves heritage food such as traditional Malay curries, braises and specialities and represents true Cape Malay cuisine. Cape Malay food was brought here by Muslims from countries of the East such as Malaysia, Indonesia and India. There's chicken and rice-layered biryani, bobotie (similar to cottage pie), lamb and fish curries and a choice of savouries such as samoosas, dhaltjies and spring rolls on the menu. It's Cape comfort food, if you will. Another drawcard is the sensational view. No alcohol served or allowed.

#### **RESERVATIONS**

Tel: +27 (0)21 424 0529

Physical Address: 273 Longmarket Street, via Wale, Bo-Kaap.
E-mail: noonguntearoom@gmail.com
Opening and closing times: Monday to
Saturday 10h00-16h00 and 19h00-22h00.
Seating capacity: 80

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# **PASSAGE TO INDIA**

Passage to India in Bloubergstrand (across the bay from Cape Town) is the 'it' spot for curry lovers in the area. Their vegetarian menu is particularly strong, with onion bhajis (chickpea fritters) and well-spiced veggie and potato curries that please even carnivores. The lamb vindaloo packs a serious punch while the butter chicken in cashew gravy is reassuringly mild. Their naan breads and roti can be bought as a takeaway. Wines from the West Coast stand up well to the spicy food. Don't be in a huge hurry when you dine here. It's Cape Town; it's laidback, so just relax.

# RESERVATIONS

Tel: +27 (0)21 557 5524
Physical Address: 2 Carnaby Centre,
Marine Circle, Bloubergstrand.
E-mail: primreddy@gmail.com
Opening and closing times:
Monday to Sunday 12h00-22h30.
Seating capacity: 45

# THE RAJ

The Raj in Camps Bay, Cape Town, is in the midst of one of the city's most 'happening' beach scenes. The restaurant's deep comfy chairs and cool, informal interior offer respite from the busyness outside. In summer, the icy fruit crushes and lassi drinks are a relief and, in winter, a rich red does the trick. Their curries are spicy without being hot (unless you insist) and their answer to barbecues are refined tandoori offerings that range from crispy lamb to chargrilled vegetables and include butter-basted chicken and prawns. The choice of breads is particularly good

and the calm, inspiring ocean view is a decided bonus.

#### **RESERVATIONS**

Tel: +27 (0)21 438 4555
Physical Address: Shop 4, The Promenade, Victoria Street, Camps Bay.
E-mail: info@theraj.co.za
Opening and closing times: Monday to Sunday 12h00-15h00 and 18h00-22h00.
Late Friday and Saturday closure at 23h00.
Seating capacity: 120
www.therajrestaurant.com

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# CAFÉ ZORINA

Café Zorina in Cape Town is an elegant, unpretentious eatery with soothing decor in the heart of the city that specialises in the best of Halaal foods. Meals range from a quick snack (sandwich, salads, samoosas) to a more substantial curry with sambals. The mutton curry with roti is the crowd-pleaser, followed by the chicken, mince and bean curries. The restaurant is a popular venue for business meetings because of its accessible location, laid-back atmosphere and quality food served at a reasonable price. Every Friday, a mutton biryani and salad is served.

No alcohol allowed.

# RESERVATIONS

Tel: +27 (0)21 424 9301
Physical Address: 172 Loop Street.
E-mail: cafezorina@telkomsa.net
Opening and closing times:
Monday to Friday 08h30-17h30;
Saturday: 09h00-14h30.
Seating capacity: 20

## **F.EAST**

F.East in central Cape Town is located in a large, first-floor room overlooking busy Long Street. It is modern, and well-furnished and boasts a New Orleans-style balcony - great for people-watching. F.east specialises in Northern Indian cuisine, employs Indian chefs and boasts a real tandoor oven. The vegetarian platter with its samoosas, grilled mushrooms and paneer (white cheese) skewers is delightful.

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The shelled prawns in a cumin-flavoured tomato sauce are a hit, as are the spicy vindaloo curries, mild, creamy kormas and (flavoursome!) dhal makhani - black lentils with a rich cream and tomato sauce. The wine list is well-rounded and reasonably priced.

#### **RESERVATIONS**

Tel: +27 (0)21 424 5903
Physical Address:
Corner Long Street and Bloem Street.
E-mail: longstreet@f-east.co.za
Opening and closing times:
Monday to Sunday 12h00-23h00.
Seating capacity: 120
www.f-east.co.za

# INSIDE SPORTS LOUNGE AND INDIAN CUISINE

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Located inside the Eden on the Bay mall in Bloubergstrand, (greater Cape Town area), Inside Sports Lounge and Indian Cuisine is an upbeat venue that serves unexpectedly good Indian food. Popular are their bunny chows (hollowed out loaf with curry filling) and their choice of well-spiced yet relatively mild curries. Their homemade paneer (white cheese) is a favourite with diners, especially when paired with fresh, seasonal vegetable braises. Inside enjoys the support of parents with children (plenty of pizzas for them) who watch sports together and those who want a good curry and a great view of Table Mountain across the bay.

#### RESERVATIONS

Tel: +27 (0) 21 554 9652 Physical Address: Big Bay Boulevard, Eden on the Bay, Bloubergstrand. E-mail: inside.eden@vodamail.co.za Opening and closing times: Monday to Sunday 08h00-late. Seating capacity: 120

#### ANNAPURNA

Annapurna in the Tyger Valley Shopping Centre is an eye-catching restaurant with lavish decorations that serves traditional Northern Indian specialities.

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Start with a choice of samoosas and veggie fritters while you decide between a grill or a curry. The chicken, lamb or veggie korma with its calming cream and nut sauce is a good call for delicate palates, as is the deep-red rogan josh braise (deboned lamb), while the vindaloo and jahlfrezi (tomato and green pepper sauce) curries pack more of a punch. Northern Indian food is generally mild in the fire department, so no need to fear the chilli.

#### **RESERVATIONS**

Tel: +27 (0)21 914 4802
Physical Address: Corner Bill
Bezuidenhout and Willie van Schoor
Avenues, Tyger Valley Shopping Centre,
Shop 572, Bellville.
E-mail: annapurna@telkomsa.net
Opening and closing times:
Monday to Sunday 11h00-22h00.
Seating capacity: 32

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# **BIBI'S KITCHEN**

Bibis Kitchen is an intimate, sleek little place in the Southern suburb of Wynberg, known for its Cape Malay eateries. Their wraps are popular, particularly the masala steak with yoghurt salomie (roti wrap). Equally appreciated is their wide range of samoosas (veggie and meat). As for their curries - their mutton and chicken ones rule. They share a kitchen with the Cosy Corner takeaway next door that sparkles like a diner and also serves Cape Malay foods. Bibis is strictly Halaal so don't BYOB. This is where you go for a quick curry fix in an area rich in Malay food.

#### **RESERVATIONS**

Tel: +27 (0)21 761 8365

Physical Address:
Medicentre, Broad Road, Wynberg.
E-mail: bibiskitchen@telkomsa.net
Opening and closing times: Monday to
Thursday 08h30-21h00; Friday and Saturday
08h30-22h00; Sunday 08h30-17h00.
Seating capacity: 40

### **MEZBAAN**

Mezbaan in Cape Town's city bowl Hilton Hotel is beautifully decorated and creates an ambience of plushness and care with traditional decoration elements updated for a stylish setting. The cuisine is Mughlai-inspired, from Northern India. Think hearty, spicy curries (try the mango chicken), creamy yoghurts, tandoori grills (lamb, chicken, seafood) and tasty shish kebabs. They serve thali trays that come with a variety of small portions to create a meal on a platter. This is a venue where you want to linger, enjoy your meal and make an occasion of it. The wines are good and the cocktails dangerously alluring.

#### RESERVATIONS

Tel: +27 (0)21 481 3700

Physical Address: 126 Buitengracht Street.

E-mail:
hiltoncapetown.reservations@hilton.com

Opening and closing times:

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Monday to Sunday 18h00-22h30.

### JEWEL OF INDIA

Seating capacity: 60

Jewel of India, located at Cape Town's V&A Waterfront, offers the combination of good Indian food and sensational views. Another plus is that, in a setting where prices can be steep, it is quite reasonable. The interior is modern and sleek and the curries prepared to your personal chilli barometer. They also serve Halaal and vegetarian dishes. Popular choices include the well-seasoned kadhi prawns and the paneer makhani - home-made cottage cheese cooked in a rich tomato and cream gravy. Rotis, naan breads, steamed basmati, pickles and chutneys round out your meal. The restaurant is licensed. Great spot for appreciating harbour views.

# RESERVATIONS

Tel: +27 (0)21 419 8397 Physical Address: Shop 6254, V&A Waterfront. E-mail: jewel@telkomsa.net

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Opening and closing times: Monday to Sunday 12h00-22h00. Seating capacity: 235

## **TAJ MAHAL**

The Taj Mahal in Hout Bay is a modern restaurant with an extensive menu that goes beyond traditional Indian fare to include steaks, grills and ribs. Vegetarians are very well looked after with potato and veggie curries, biryanis, paneer (cheese) dishes, dhal sauces, samoosas, salad, pickles and breads. This is Hout Bay, so diners can count on some really fresh, tasty seafood preparations and meatlovers aren't restricted to lamb, although their lamb Madras is a favourite. They offer a buffet selection. Somewhat pricey, it is strictly Halaal – no alcohol allowed on the premises. They have a comprehensive takeaway menu.

## **RESERVATIONS**

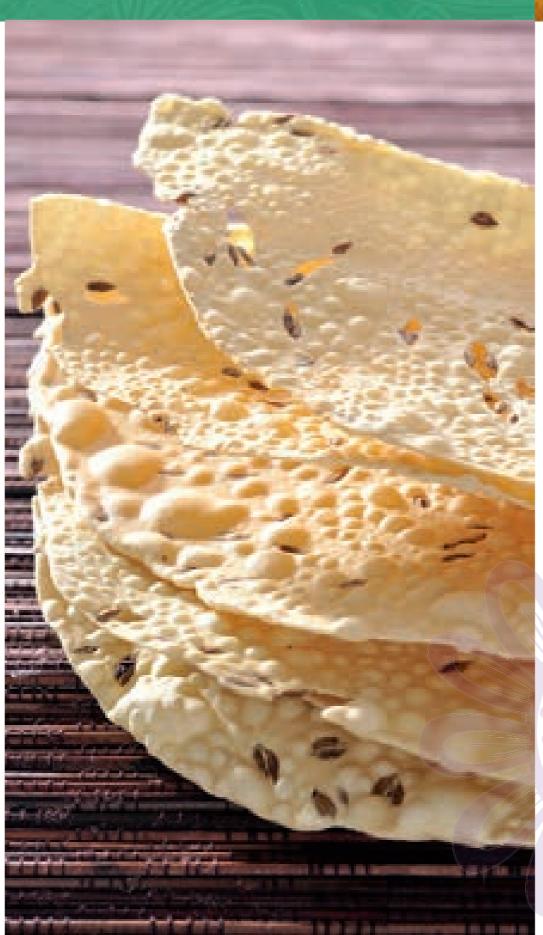
Tel: +27 (0)21 790 4711

Physical Address: Victoria Avenue corner
Earl Street, Hout Bay.

E-mail: tajmahalhoutbay@gmail.com

Opening and closing times: Monday to
Sunday 12h00-22h00.

Seating capacity: 125





# FIREFLY EATING HOUSE

Firefly Eating House in Knysna on the Cape's Garden Route prepares traditional Indian and Goan curries. To help you choose, the heat factor of each dish is rated on a scale of one to 10. The mild fish curry in coconut milk hits the spot, as do the bobotie spring rolls. Their traditional lamb and chicken curries are popular and so is the Thai beef curry. Spicy popcorn and fish cakes keep you going till your mains arrive. Wine list is good, cocktails refreshing (non-alcoholic ones too) and the blinged-up farmhouse environment with its fireplace is most welcoming. Open for dinner only.

#### **RESERVATIONS**

Tel: +27 (0)44 382 1490
Physical Address:
152A Old Cape Road, Knysna.
E-mail: info@fireflyeatinghouse.com
Opening and closing times:
Tuesday to Sunday 18h30-22h00.
Seating capacity: 40
www.fireflyeatinghouse.co.za

### **CURRY AN' ALL**

Curry an' All in Plettenberg is the only all-Indian eatery in this playground of the wealthy. It specialises in curries (chicken, lamb, seafood, veggies) and traditional treats like veggie-stuffed samoosas.

Ask for extra chilli if you like it hot.

The accent here is on what's healthy, seasonal, fresh and affordable. It's a casual, unpretentious place, so drop in for a quick curry. If you don't feel like cooking they have home-cooked frozen meals on standby for any emergency, otherwise try their top-notch takeaways. They do catering for customers along the Garden Route too.

#### **RESERVATIONS**

Tel: +27 (0)82 825 9811

Physical Address: Noel Centre in
Main Street, next to Caltex Garage,
Plettenberg Bay.

E-mail:
vinthi@mobileemail.vodafonesa.co.za

Opening and closing times:
Monday to Sunday 12h00-close.

Seating capacity: Only do home catering.

### **RAASOIE**

Raasoie (Hindi for kitchen) is located on the main drag of Knysna in an attractive double-storey building. From the traditional tandoor clay oven, order barbecue Indian style. Whether tandoori-spiced chicken spritzed with lemon, the tender lamb or prawns,

lemon, the tender lamb or prawns, you know you're going to eat well.
Their curries range from the mild kormas to the spicy vindaloo, with rogan josh in between. The naan bread arrives steaming hot and basted. The aloo gobi curry (potato and cauliflower) is a vegetarian favourite. The menu offers Halaal and vegetarian options aplenty, the wine list is adequate but the beers are a better bet.

#### **RESERVATIONS**

Tel: +27 (0)44 382 1444

Physical Address: 1 Memorial Square,
24 Main Street, Knysna.

E-mail: panchal.dheeren@gmail.com

Opening and closing times: Monday to
Saturday 12h00-15h00 and 17h30-22h00.

Seating capacity: 130





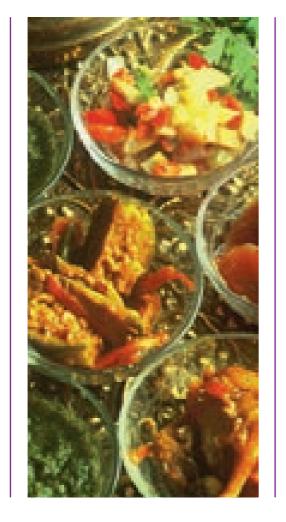


# **BUKHARA**

Bukhara, located in South Africa's oldest town, Stellenbosch, is an upmarket, fine-dining venue overlooking Dorp Street - declared a national monument in its entirety. The signature dish here is crayfish curry, delicately spiced so as not to overwhelm the prized shellfish. Grills and skewers cooked over hot coals and tava dishes prepared on a fiery flat grill are popular choices too. Vegetarians are spoilt for choice with spicy dhal, veggie curries and fresh paneer curds topped with deep, rich sauces. The wine list is extensive and expensive, and the choice of cocktails very seductive. Expect a quality experience at a price.

#### **RESERVATIONS**

Tel: +27 (0)21 882 9133
Physical Address:
Dorp Street, Stellenbosch.
E-mail: stellenbosch@bukhara.com
Opening and closing times:
Monday to Sunday 12h00-15h00;
Sunday to Thursday 18h00-22h00;
Friday and Saturday 18h00-23h00.
Seating capacity: 75
www.bukhara.com



# SINGH'S HOUSE OF CURRIES

Singh's in Paarl, deep in the Cape winelands, serves up some authentic Durban-style Indian cuisine in a comfy, casual environment that brings the locals back time and again. The Singh couple are known for their layered biryanis, the infamously hearty bunny chow (hollowed out bread filled with curry) and lamb curry in particular. The butter chicken is equally favoured and then there are the sides of naan breads, sambals and condiments (pickled salad, chutneys). Bring your own wine – they only charge R20 corkage - and enjoy a quality dinner for around R130 per person. In the Cape, that's a good deal.

### RESERVATIONS

Tel: +27 (0)21 872 4243
Physical Address: 344 Main Road, Paarl (take the Main Road off-ramp from N1).
E-mail: singhsrestaurant@gmail.com
Opening and closing times:
Monday to Saturday 11h30-20h00 for takeaway orders. The kitchen closes at 21h00 for sit-down patrons.
Seating capacity: 32





Raasoie in Port Elizabeth's upmarket
Walmer area is located in a converted
home that is airy, uncluttered and
welcoming. Raasoie serves mildly-spiced
Northern Indian specialities and caters
to all paneer (soft, white curd cheese),
tandoor bread and lamb fans - the Karoo
being right next door. Their spicing
complements rather than dominates
the food and the quality of their produce
gladdens the heart of serious foodies.
They offer a good choice of vegetarian
fare, making the most of their signature
paneer (try the paneer makhani). Do leave
space for their much-lauded mango ice
cream, which is light and not too sweet.

#### **RESERVATIONS**

Tel: +27 (0)41 581 0333
Physical Address: 79 Heugh Road,
3rd and 4th Avenue, Walmer, Port Elizabeth.
E-mail: panchal.dheeren@gmail.com
Opening and closing times: Monday to
Saturday 10h30-15h00 and 17h30-22h00.
Seating capacity: 90

Royal Delhi in Port Elizabeth has been treating locals and visitors to quality Indian cuisine for over 10 years. They serve fragrant, traditional curries – the chicken and prawn ones being the most popular, as well as unusual original dishes like their oxtail curry and a starter of crispy pastry with spicy fried amadumbe leaves (puree and patha). Their fish cakes with a dipping sauce and fresh samoosas keep you going till the mains arrive. Try the Bombay crush for dessert. For non-curry palates, there's the sole topped with prawns and asparagus, or choose a grilled meat dish. They're fully licensed.

#### RESERVATIONS

Tel: +27 (0)41 373 8216
Physical Address:
10 Burgess Street, Port Elizabeth.
E-mail: krishroyaldel@telkomsa.net
Opening and closing times:
Monday to Friday 12h00–23h00;
Saturday 16h00-00h00.
Seating capacity: 100





