

PUNJAB

DURBANVILLE

Soulful Indian Food

Est. in Stellenbosch

★ START LIGHT / SHARE ★

Street-style, bold, layered flavours. Designed for the table.

<i>Papad & Chutney Board</i>	<i>Crisp papad, mint chutney, tamarind, kachumber</i>	59
<i>Palak Patta Chaat</i>	<i>Crisp spinach, yoghurt, tamarind, chutneys</i>	79
<i>Pani Puri (4 pcs)</i>	<i>Spiced water, potato, chickpeas, tamarind</i>	79
<i>Sev Puri (4 pcs)</i>	<i>Crisp puri, potato, black channa, chutneys, sev</i>	79
<i>Bombay Bhel</i>	<i>Puffed rice, chutneys, peanuts, herbs</i>	79
<i>Samosa Chaat</i>	<i>Crushed samosa, chickpeas, yoghurt, chutneys</i>	79
<i>Mumbai Vada Pav (2 pcs)</i>	<i>Spiced potato fritter, soft bun, chutneys</i>	89

★ HOT PLATES / SMALL BITES ★

<i>Crispy Samosa Veg (4 pcs)</i>	<i>Spiced potato filling, mint chutney</i>	40
<i>Chicken Samosa (4 pcs)</i>	<i>Spiced chicken mince, crisp pastry</i>	55
<i>Lamb Mince Samosa (4 pcs)</i>	<i>Spiced lamb mince, crisp pastry</i>	65
<i>Chilli Chicken</i>	<i>Indo-Chinese, peppers, soy, chilli</i>	125
<i>Chilli Paneer / Tofu</i>	<i>Crisp, sweet-spicy glaze, peppers, soy</i>	125
<i>Tandoori Chicken Wings</i>	<i>Charred, yoghurt marinade</i>	129
<i>Himalayan Momos (4pcs)</i>	<i>Steamed dumplings, chilli chutney</i>	120



★ FROM THE TANDOOR ★

CHARCOAL PLATES

Marinated, flame-grilled, finished over charcoal.

Served with kachumber salad, mint yoghurt & tandoori spiced potatoes.

CHICKEN

Malai Chicken Tikka Creamy, mild, cashew marinade 125

Methi Murgh Tikka Fenugreek, yoghurt, warming spice 125

Half Tandoori Chicken Classic spice marinade, charred 139

LAMB

Lamb Chops (2 pcs / 4 pcs) Spiced, flame-grilled, butter finish 149 / 279

Lamb Boti Kebab Tender cubes, bold marinade 149

SEAFOOD

Tandoori Prawns Smoked chilli, garlic, lemon 185

Fish Tikka Light spice, yoghurt marinade 175

VEGETARIAN

Achari Paneer Shashlik Pickled spice marinade, peppers 129

Malai Broccoli Creamy marinade, lightly charred 119



★ HOUSE SPECIALS ★

Deeper flavours, regional influence.

Chicken Changezi Rich, Mughlai gravy, cashew paste 189

Achari Lamb Gosht Pickled spice, tangy 219

Cauliflower & Peas Moilee Coconut, curry leaf, light 139



★ BRIYANI ★

Slow-cooked on dum. Served with raita & salan.

Lucknow Chicken Biryani 189

Hyderabadi Lamb Biryani 219

Subz Dum Biryani 159



★ CLASSIC CURRIES ★

Slow-cooked, rich, and comforting.

CHICKEN

<i>Butter Chicken Tomato, butter, mild spice</i>	169
<i>Chicken Korma Creamy, cashew, aromatic</i>	179
<i>Chicken Tikka Masala Tomato, crushed onion, ginger, & garlic</i>	169
<i>Thanjavur Chicken Curry South Indian curry with coconut, curry leaves and tamarind</i>	169

LAMB

<i>Lamb Rogan Josh Slow-cooked, Kashmiri spice</i>	199
<i>Railway Lamb Curry Rustic, railway canteen recipe</i>	199
<i>Lamb Chettinad Peppery, 18 bold spices, curry leaves</i>	199

SEAFOOD

<i>Prawn Gassi Coconut, mangalorean speciality, warming spice</i>	225
<i>Seafood Moilee Prawn & fish, light coconut curry</i>	225
<i>Truckers Fish Curry Tomato, onion, rustic, ginger, garlic and fresh herbs</i>	225

VEGETARIAN

<i>Paneer Butter Masala Tomato, butter, mild</i>	159
<i>Paneer/Tofu Tikka Masala Charred paneer, spiced gravy</i>	159
<i>Palak Paneer Kofta Spinach, garlic, aromatic paneer balls</i>	159
<i>Dal Makhani Black lentils, rich, butter & fenugreek</i>	139
<i>Dal Tadka Yellow lentils, tempered with cumin and fresh ginger</i>	129
<i>Amritsari Chole Chickpeas, tangy blackened spice</i>	129
<i>Brinjal Masala Aubergine, onion gravy</i>	129
<i>Bombay Potato Curry leaf, cumin, turmeric, sev</i>	105

★ BREADS FROM THE TANDOOR ★

Freshly baked, served warm.

NAAN

<i>Plain</i>	27
<i>Butter</i>	29
<i>Garlic</i>	35
<i>Chilli Garlic</i>	39
<i>Peshawari</i>	40

STUFFED NAAN

<i>Cheese</i>	45
<i>Aloo</i>	45
<i>Lamb Keema</i>	55

PARATHA

<i>Lachha / Pudina / Ajwaini</i>	39
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ROTI

<i>Plain</i>	25
<i>Missi</i>	45



★ RICE ★

<i>Steamed Basmati Rice</i>	39
<i>Jeera Pulao Cumin, ghee</i>	49
<i>Curry Leaf Rice Tempered spices</i>	49



★ ACCOMPANIMENTS ★

RAITA

<i>Cucumber</i>	45
<i>Smoked Aubergine</i>	55

HOUSEMADE PICKLES & CHUTNEYS

<i>Chilli Jaggery Pickle</i>	69
<i>Aubergine Pickle</i>	69
<i>Mango Chutney</i>	89

PUNJAB ACCOMPANIMENTS BOARD

<i>Selection of raita, pickles & chutneys</i>	89
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OUR STORY

Our personal love for food started when we met in high school and started to cook unique food for each other, sharing family recipes that go back generations.

This food is a true homage to our parents and royal Punjabi ancestry which hails from a time when Punjab's land and rivers were not yet split across borders.

What results is a lovely mélange of street food and illustrious recipes that will take you on a journey from Lahore in the north of Punjab to Chetiar in the south.

In our passion for bringing this incredible cuisine to you, we started Punjab as a takeaway store in 2014. Today, it has expanded to sit-down restaurants and continues to grow and develop.

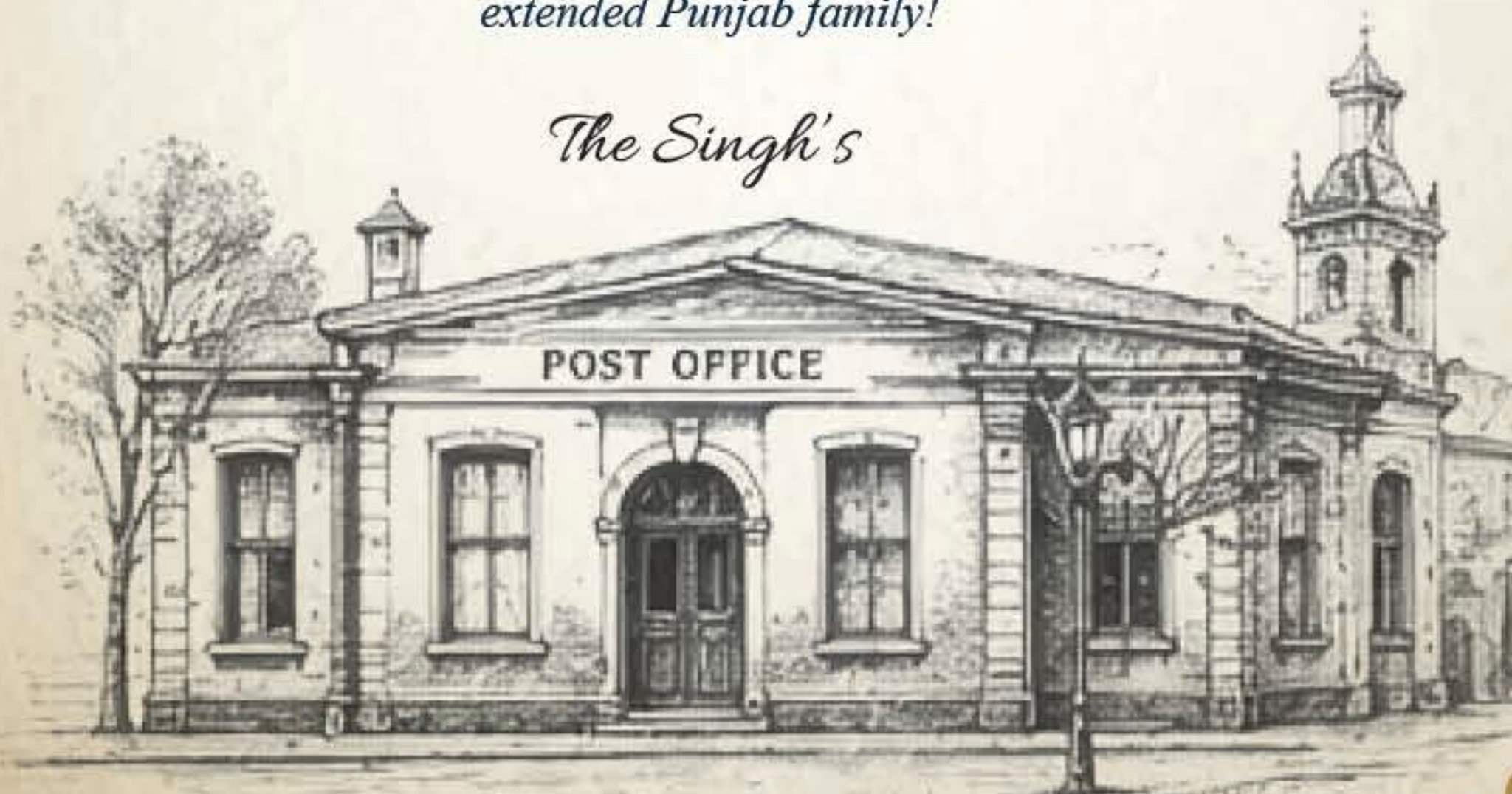
We are passionate about the fresh, organic and aromatic ingredients that permeate Punjabi cooking and evoke the warm hospitality of the Punjabi people.

Punjab is big on health— all curries, kebabs and tandoori dishes are freshly prepared and are gluten and sugar-free.

We offer high-quality free-range chicken and grass-fed lamb dishes, as well as a wide array of vegetarian and vegan options. Most importantly, all of our food is served with integrity, passion, and purpose. That's our promise to you!

We also want to thank our beautiful children— Sukhmani, Janya, and Gurveer for understanding our passion and walking with us on this beautiful journey. We are grateful to our patrons for their continued support and being part of the extended Punjab family!

The Singh's



★ DESSERTS ★

<i>Chai Spiced Tiramisu Mascarpone, chai spice, coffee soak</i>	79
<i>Pistachio Kulfi Pistachio kulfi, white chocolate crumble</i>	79
<i>Gulab Jamun & Rabri Warm gulab jamun, saffron rabri</i>	79
<i>Gajar Halwa & Pistachio Ice Cream Warm carrot halwa, buttery crumble, pistachio ice cream</i>	79
<i>Punjab Dessert Platter (For Sharing) A selection of our signature desserts - Choose any 3.</i>	149



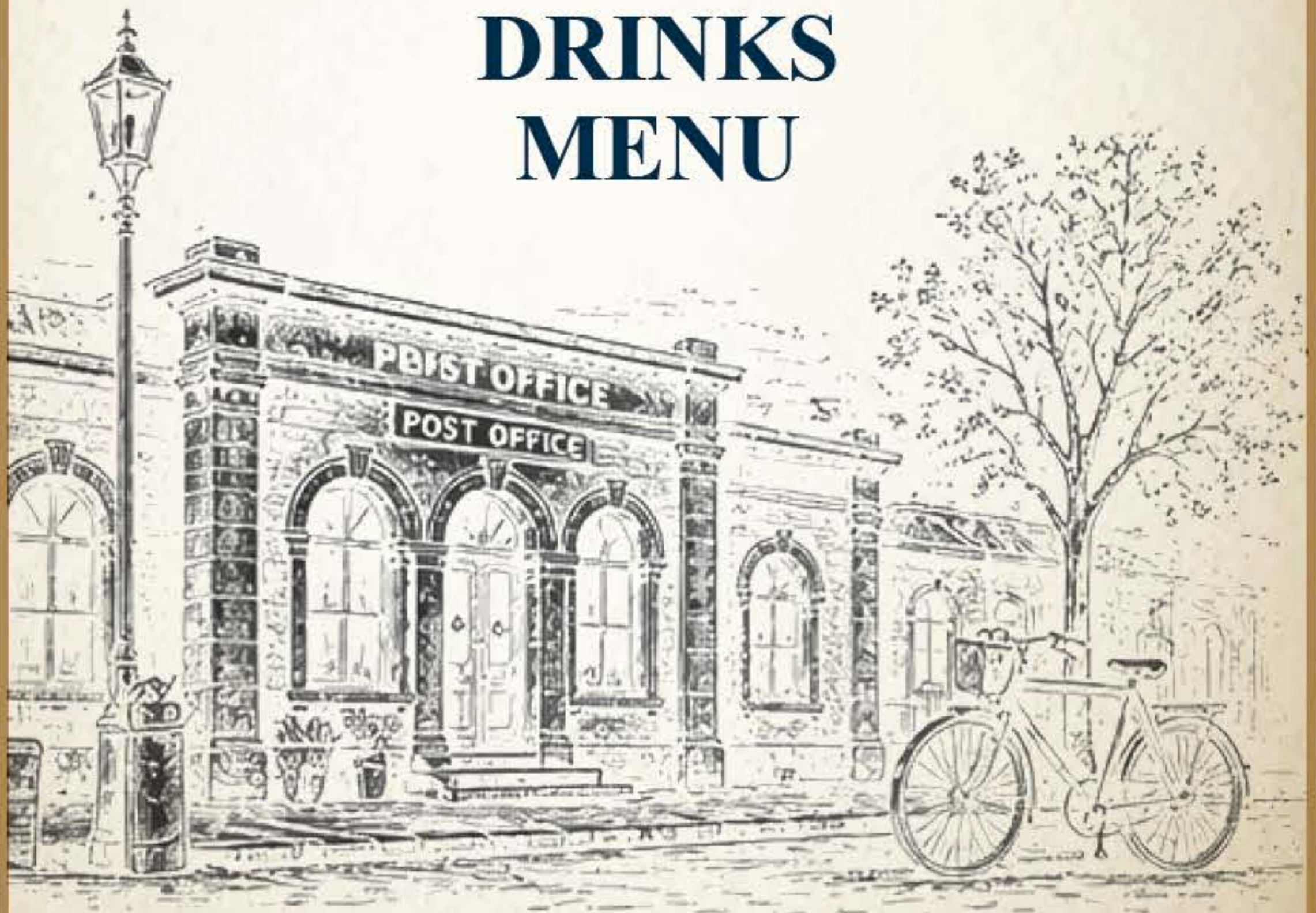
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DRINKS MENU



**GOOD DRINKS. GOOD COMPANY.
GREAT MEMORIES.**

★ COCKTAILS ★

Chilli Ginger Martini Vodka, fresh ginger,
lime and a gentle chilli heat 99

Kala Khatta Margarita Tequila, kala khatta,
lime and a touch of spice 99

Saffron Ginger Shandy Lager with saffron,
ginger and citrus 99



SPARKLING & LIGHT

Bombay Bellini Mango, guava and sparkling wine 89

Passionfruit Startini Passionfruit, vanilla and citrus 89

TROPICAL

Bombay Colada
Rum, pineapple and coconut 99

HOUSE FAVOURITES

Punjab Paloma Tequila, grapefruit, lime and spice 99

Masala Whiskey Coke Whiskey, cola lime and warm spice 99

India Gimlet Gin, lime and a hint of cardamom 99

CLASSIC COCKTAILS



Margarita
89



Mojito
89



Aperol Spritz
89



Espresso Martini
89

★ BEERS ★

ON TAP

<i>Devil's Peak Lager</i>	- Small	40
	- Large	60
<i>Devil's Peak IPA</i>	- Small	40
	- Large	60

BOTTLED

<i>Castle Lager / Lite</i>	35
<i>Black Label</i>	35
<i>Amstel</i>	35
<i>Heineken</i>	40
<i>Heineken Zero</i>	40
<i>Windhoek Draught</i>	45
<i>Corona (335ml)</i>	45
<i>Corona (Bucket of 5)</i>	195
<i>Savanna Dry / Light</i>	45



★ NON-ALCOHOLIC DRINKS ★

<i>Savoury Cumin</i>	35
<i>Mango Lassi</i>	40
<i>Sweet Cardamom</i>	40

★ MOCKTAILS ★

<i>Mango Masti</i> Mango, citrus and soda	69
<i>Pink City Grapefruit</i> , rose and citrus	69
<i>Kala Khatta Soda</i> Tangy, salty-sweet classic	69
<i>Guava Chilli Spritz</i> Guava, lime and chilli	69
<i>Saffron Ginger Cooler</i> Ginger, saffron and lemon	69
<i>Masala Nimbu Soda</i> Lemon, spice and soda	69



★ BAR ★

LIQUOR (Per Tot)

GIN

<i>Gordon's</i>	22
<i>Bombay Sapphire</i>	32
<i>Tanqueray</i>	32
<i>Inverroche</i>	52

VODKA

<i>Smirnoff</i>	26
<i>Absolut</i>	29
<i>Grey Goose</i>	52

RUM

<i>Captain Morgan</i>	24
<i>Dark Rum</i>	26
<i>Bacardi</i>	28

BRANDY

<i>Klipdrift Export</i>	24
<i>Richelieu</i>	26
<i>Hennessy</i>	48

WHISKEY

<i>Bells / J&B</i>	25
<i>Johnnie Walker - Red</i>	32
<i>Johnnie Walker - Black</i>	46
<i>Chivas Regal 12YO</i>	46
<i>Jameson Irish Whiskey</i>	40
<i>Jack Daniel's</i>	40
<i>Monkey Shoulder</i>	52

★ WINE ★

	GLASS	BOTTLE
SPARKLING		
<i>Krone Brut MCC</i>	80	420
<i>Krone Brut Rosé MCC</i>	80	420

CHAMPAGNE

<i>Nicolas Feuillatte Brut</i>	809
<i>Nicolas Feuillatte Brut Rosé</i>	905

	CARAFE 250ml	BOTTLE
SAUVIGNON BLANC		
<i>Lanzerac</i>	80	215
<i>Nitida</i>	90	240
<i>Spier Seaward</i>		280
<i>Constantia Glen</i>		380

CHENIN

<i>Kleine Zalze Cellar Select</i>	65	175
<i>Ernie Els Big Easy</i>	75	200
<i>Leeuwenkuil Reserve</i>		295
<i>Old Vine Ken Forrester Chenin Reserve</i>		390



CARAFE 250ml

BOTTLE

WHITE BLENDS & VARIETALS

<i>Nitida Riesling</i>	105	285
<i>Delheim Gewurtztraminer</i>		365
<i>Boekenhoutskloof Goldmine</i>		530

CHARDONNAY

<i>Rustenberg Unwooded</i>	80	215
<i>Glen Carlou</i>		350
<i>Creation Chardonnay</i>		495

ROSÉ

<i>Leeuwenkuil</i>	70	190
<i>Lanzerac Pinotage</i>	80	215
<i>Bosman Nero</i>		295

MERLOT

<i>Spier Signature</i>	70	190
<i>Nitida</i>		290
<i>Thelema</i>		490

SHIRAZ

<i>Spier Seaward</i>	99	275
<i>Fat Bastard</i>		300
<i>Muratie Ronnie Melck</i>		625



CARAFE 250ml

BOTTLE

PINOT NOIR

Nitida 550

Creation 370

PINOTAGE

Beyerskloof 90 240

Lanzerac 460

Groot Constantia 865

CABERNET

Ernie Els Big Easy 90 250

Nitida 345

Alto 560



RED BLENDS

Alto Rouge 90 250

Spier Creative Block 450

Chocolate Block 525

★ **TEA & COFFEE** ★

Espresso 30

Americano 35

Cappuccino 40

Masala Chai 35

Tea (Ceylon / Rooibos) 30

Hot Chocolate 40

Latte Hot / Iced 45

Baileys Hot Chocolate 79



★ **SOFT DRINKS** ★

SOFT DRINKS (200ml)

Tonic Water, Ginger Ale, Soda Water, Lemonade, Dry Lemon, Pink Tonic **24**

SOFT DRINKS (300ml) *Coke, Coke Zero, Fanta, Stoney, Cream Soda,*

Sprite, Sprite Zero **29**

Grapetiser / Appletiser **35**

BOS ICE TEA Peach, Lemon, Berry **35**

ENERGY DRINKS *Red Bull, Red Bull Watermelon* **35**

Passion, Lime, Cola **12**

WATER

Still or Sparkling (500ml) **25**

Still or Sparkling (1L) **40**



**EAT NAAN AND
CURRY ON**