

MAIN MENU



VIKRAMS
AUTHENTIC INDIAN CUISINE



SOFT DRINKS

AERATED BEVERAGE (300 ml)

Coke | Coke Light | Tab | Coke Zero | Sprite | Sprite Zero | Cream Soda

R30

AERATED BEVERAGE (200 ml)

Soda Water | Tonic Water | Dry Lemon | Ginger Ale

R26

TOMATO COCKTAIL

R60

APPLETISER | RED GRAPETISER

R40

ICE TEA LEMON | PEACH

R32

JUICES

Orange | Pineapple | Cranberry | Fruit Cocktail

R30

MILKSHAKES

Vanilla | Strawberry | Chocolate

R55

MINERAL WATER

500ml R25 1 Litre R40

SPARKLING MINERAL WATER

500ml R25 1 Litre R40

ENERGY DRINK

Red Bull | Red Bull Sugar-Free

R45

ROCK SHANDY

R40

LIME & LEMONADE

R36

KOLA TONIC & LEMONADE

R36

PASSION FRUIT & LEMONADE

R36

LASSI

Mango | Masala | Sweet | Salted

R40



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BEVERAGES

HOT CHOCOLATE	R35
FILTER COFFEE	R25
CAPPUCCINO.	R35
ESPRESSO	R30
DOUBLE ESPRESSO	R32
IRISH COFFEE	R60
KAHLUA COFFEE	R60
DOM PEDRO (Kahlia or Jamesons)	R60
TEA (Five Roses)	R25
ROOIBOS	R25
GREEN TEA	R25
MASALA TEA	R35



SOUPS

TOMATO SOUP.

Fresh and delectable soup of ripe tomatoes with aromatic herbs & spices **R60**

LENTIL SOUP

Soda Water | Tonic Water | Dry Lemon | Ginger Ale **R60**

VEGETABLE SOUP

Garden fresh veggies souped up with herbs and Indian spices **R60**

CHICKEN SOUP

Chicken soup with indian herbs and spices **R65**

VEGETARIAN STARTERS

VEGETABLE SAMOSA_ R60.

The crowd pleaser! Our crispy homemad pastry filled with a delicious mix of vegetables

ONION BHAJIA | CHILLI BITES R60

Onion rings mixed with chickpea batter, deep-fried till crispy

PAKORA MIX R60

Mixed vegetable fritters, crispy and light

PALAK PATTI CHAAT R65

Layers of thin crispy spinach leaves dipped in chickpea batter, fried & served with tangy chutneys

ALOO TIKKI R75

Potato and lentil patty, spiced and fried to perfection



PANI PURI

Crispy, fried puffed balls filled with potato, chickpeas, onions, served with sweet and tangy flavoured water

R55

PANEER PAKORA

Cottage cheese dipped in spiced chickpea batter, fried till golden

R95

PANEER AMRITSARI ~ Vikram's Special

A scrumptious snack of crisp, shallow fried marinated Indian cottage cheese cubes

R140

VIKRAM'S PANEER TIKKA

Chef's special spice flavoured, chargrilled cottage cheese

R125

CHILLI PANEER

An unusual IndO-Chinese fusion of cottage cheese cubes, peppers, onions, tossed in a blend of Indian spices and Chinese sauces

R125

TANDOORI BROCCOLI

Florets of broccoli marinated in hung curd and Chef's unique blend of spices

R125

TANDOORI VEGETABLES

An assortment of vegetables and cottage cheese marinated in hung curd and spices, chargrilled

R125

VEGETABLE SEEKH KEBAB

Vegetables minced with cottage cheese and potatoes, chargrilled

R125

BROCCOLI SEEKH KEBAB

Broccoli florets minced with cottage cheese and potatoes, chargrilled

R140

TANDOORI MUSHROOM

Mushrooms marinated in secret blend of spices, chargrilled

R125

MUSHROOM CHILLI

Mushrooms, onions & peppers tossed in Indian Chinese blend of sauces

R125

ASSORTED VEG PLATTER

Paneer tikka, veg seekh kebab, samoosa, chilli bites and pakodas

R250



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NON-VEG STARTERS

CHICKEN SAMOSA

Crispy Indian pastry filled with chicken mince

R65

LAMB SAMOSA.

Crispy Indian pastry filled with lamb mince

R75

CHICKEN TIKKA

Tender pieces of chicken marinated overnight in exotic spices & gradually cooked in a clay oven

R125

CHICKEN RESHMI KEBAB

Soft and juicy kebab marinated in thick yoghurt and cream, delicately spiced

R125

MALAI TIKKA

Tender pieces of chicken marinated in cheese, cashews and spices

R125

CHICKEN GARLIC

Hot and spicy with garlic

R125

CHICKEN SEEKH KEBAB

Minced chicken with fresh coriander, chillies and spices, shaped into kebabs, grilled

R125

CHICKEN HARYALI KEBAB

Marinated with mint and coriander

R125

CHILLI CHICKEN

Popular Indo-Chinese chicken dish with soya sauce, chilli sauce, peppers, onions, ginger garlic and fried chicken pieces

R125

TANDOORI CHICKEN

Whole chicken marinated with special blend of spices and yoghurt

R195

HALF TANDOORI CHICKEN

Half portion of whole chicken marinated with special blend of spices and yoghurt

R155

CHICKEN AFGANI

Whole chicken marinated with cheese, cashew nuts and spices

R225

LAMB SEEKH KEBAB

Minced lamb with fresh coriander, chillies and spices

R190

VIKRAM'S SPECIAL

LAMB GILAFI SEEKH KEBAB

Lamb seekh kebabs covered with chopped green peppers and onions, cooked in a clay oven

R205

FISH AMRITSARI

Shallow fried kingklip marinated with chickpea flour, ginger-garlic and Indian spices

R225

TANDOORI PRAWNS

8 Queen prawns marinated in tandoori paste

R205

FRIED PRAWNS

6 Pieces, marinated and deep-fried

R185

FISH TIKKA

Fresh kingklip marinated with chickpea flour and carom seeds

R205

FISH PAKODA

6 Pieces of kingklip marinated and deep-fried

R195



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AUTHENTIC INDIAN CUISINE

CHICKEN DISHES

CHICKEN CURRY

Chicken cooked in a traditional Indian style

R150

CHICKEN VINDALOO

Chicken prepared with mustard seeds, potatoes and whole red chillies in an exotic gravy

R150

CHICKEN KORMA

Tender pieces of chicken cooked in a rich and creamy crushed cashew nut sauce

R150

CHICKEN BADAMI

Chicken pieces flavoured with crushed almonds and prepared in a tasty gravy

R150

CHICKEN PALAK

Boneless chicken pieces cooked in spinach and cream sauce

R150

BUTTER CHICKEN

Chicken tikka cooked in a tomato and butter gravy

R150

CHICKEN TIKKA MASALA

Chicken tikka in a tomato, onion and cream curry

R160

CHICKEN DO PAYAZA

Chicken, green pepper, onion and tomato flavoured with herbs and spices in a tasty gravy

R150

CHICKEN MADRAS

South Indian curry with coconut milk and curry leaves

R150

CHICKEN JALFREZI

Chicken cooked with onion, tomato and green pepper

R150

CHICKEN KADHAI

Chicken cooked in a thick masala sauce with peppers

R150

CHICKEN KALI MIRCH

Creamy cashew nut curry with black pepper

R150

CHICKEN TIKKA LABABDAR

Tender pieces of chicken cooked in a tangy, thick tomato base in a rich Indian curry

R150

CHICKEN ROGAN JOSH

Tender pieces of chicken cooked in Indian spices and a tasty masala gravy with rogan on top

R150

VIKRAM'S SPECIAL

CHICKEN RARA

Chicken cooked and served in a spicy & lip smacking chicken mince gravy

R160

METHI MURG

Delicious chicken curry cooked with fenugreek leaves and spicy ginger garlic gravy

R160



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VEGETARAIN DISHES

ALOO ZEERA

Steamed potatoes tossed in roasted cumin seeds and freshly ground spice mix

R110

ALOO GOBI MATAR

Potatoes, cauliflower florets and peas cooked in a delicious onion & tomato thick gravy

R120

DAL MAKHANI

Black lentils simmered overnight over clay oven, flavoured with tomato pureé and cream, tempered with cumin seeds, garlic and ginger

R125

DAL FRY (YELLOW DAL)

Cooked yellow lentils tempered with garlic, browned onions, asafoetida and tomatoes

R120

CHANA MASALA

Chickpeas cooked with pomegranate seeds, carom seeds and freshly ground whole spices

R120

MIXED VEGETABLE

A seasonal mix of fresh vegetables cooked in a thick tangy gravy

R120

VEGETABLE MAKHANI

Fresh vegetables in creamy tomato and butter gravy

R120

VEGETABLE JALFREZI

Fresh vegetable mix cooked in onion & tomato gravy

R120

PANEER LABABDAR

Cubes of cottage cheese in thick, creamy gravy of tomatoes, onions and bell pepper delicately seasoned

R135

PANEER MAKHAN

Cottage cheese cubes simmered in smooth tomato gravy enriched with butter

R135

PALAK PANEER

Cottage cheese cubes simmered in rich and creamy spinach sauce

R135

PANEER KORMA

Cottage cheese cubes cooked in a cashewnut and cream gravy. Indulgent!

R135

PANEER TIKKA MASALA

Grilled paneer cubes simmered in a masala tikka sauce

R135

PANEER VINDALOO,

Cottage cheese cubes cooked with mustard seeds, potatoes and whole red chillies in an exotic gravy

R135

KADHI PAKODA

Delicious chickpea flour dumplings, simmered in buttermilk gravy, tempered with whole spices

R135

MATAR MUSHROOM

Fresh mushrooms and peas cooked to perfection on a tangy gravy

R135

MUSHROOM DO PAYAZA

Mushrooms, green pepper, onion and tomatoes flavoured with herbs and spices in a delicious gravy

R135

NAVRATTAN CURRY

Mixed vegetables cooked in coconut, cashew and cream sauce

R135



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VIKRAM'S SPECIALS ~ VEGETARIAN DISHES

MALAI KOFTA

Cottage cheese balls stuffed with pistachios, cashews and raisins in cashew cream sauce.

R140

PALAK KOFTA

Soft koftas made of potatoes, with vegetables & spices immersed in rich, creamy spinach gravy

R140

PANEER FIRDOUSI

Cottage cheese stuffed with nuts & cooked in creamy based curry.

R145

PANEER MIRCH MASALA

Indian cottage cheese cubes in a spicy, rich gravy with chillies and capsicum.

R145



VIKRAM'S SPECIALS ~ LAMB DISHES

LAMB CHOPS MASALA

Marinated lamb chops, grilled & then cooked with onion masala, tomatoes, green chillies and spices

R250

LAMB SHANK MASALA

Lamb shanks spiced with ground spices, cooked with ginger garlic paste

R250

LAMB RARA PUNJABI

Tender pieces of lamb and lamb mince marinated in yoghurt overnight, cooked in a special gravy

R195



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LAMB DISHES

LAMB CURRY

Cooked in the traditional Indian style

R175

LAMB VINDALOO.

Lamb prepared with mustard seeds, potatoes and whole red chillies in an exotic gravy

R175

LAMB PALAK

Lamb prepared with spinach and cream

R175

LAMB KORMA

Mild, prepared with nuts and cream gravy

R175

LAMB BHUNA GOSHT

Tender pieces of lamb cooked with tomato and spices, served in an onion gravy

R175

LAMB DO PAYAZA

Lamb, green peppers, onions and tomato flavoured with herbs, spices and simmered in a rich cashewnut sauce

R175

LAMB KEEMA MASALA

Lamb mince prepared in rare spices and cooked with peas

R175

LAMB GOSHT BADAMI

Tender pieces of lamb flavoured with crushed almonds and served in a tasty gravy, braised using traditional herbs and spice

R175

LAMB ROGAN JOSH

Kashmiri style with traditional spices

R175

LAMB TIKKA MASALA

Tender pieces of lamb cooked in a rich buttered tomato gravy

R175

LAMB KADHAI

Tender pices of lamb cooked with onion, tomato and green pepper in a cashewnuts and brown gravy

R175

LAMB MADRAS

Tender pieces of lamb prepared in the traditional South Indian style with coconut flavour

R175

SEAFOOD DISHES

FISH CURRY

Kingklip with mustard and spices in a gravy

R195

FISH TIKKA MASALA

Fish Tikka pieces in spiced onion & tomato curry

R205

PRAWN MASALA

Prawns in onion and tomato gravy with freshly blended spices

R205

PRAWN VINDALOO

Prawns prepared with mustard seed, whole red chilli in a hot sauce

R205

PRAWN CURRY

South Indian style coconut curry

R205

PRAWN KORMA

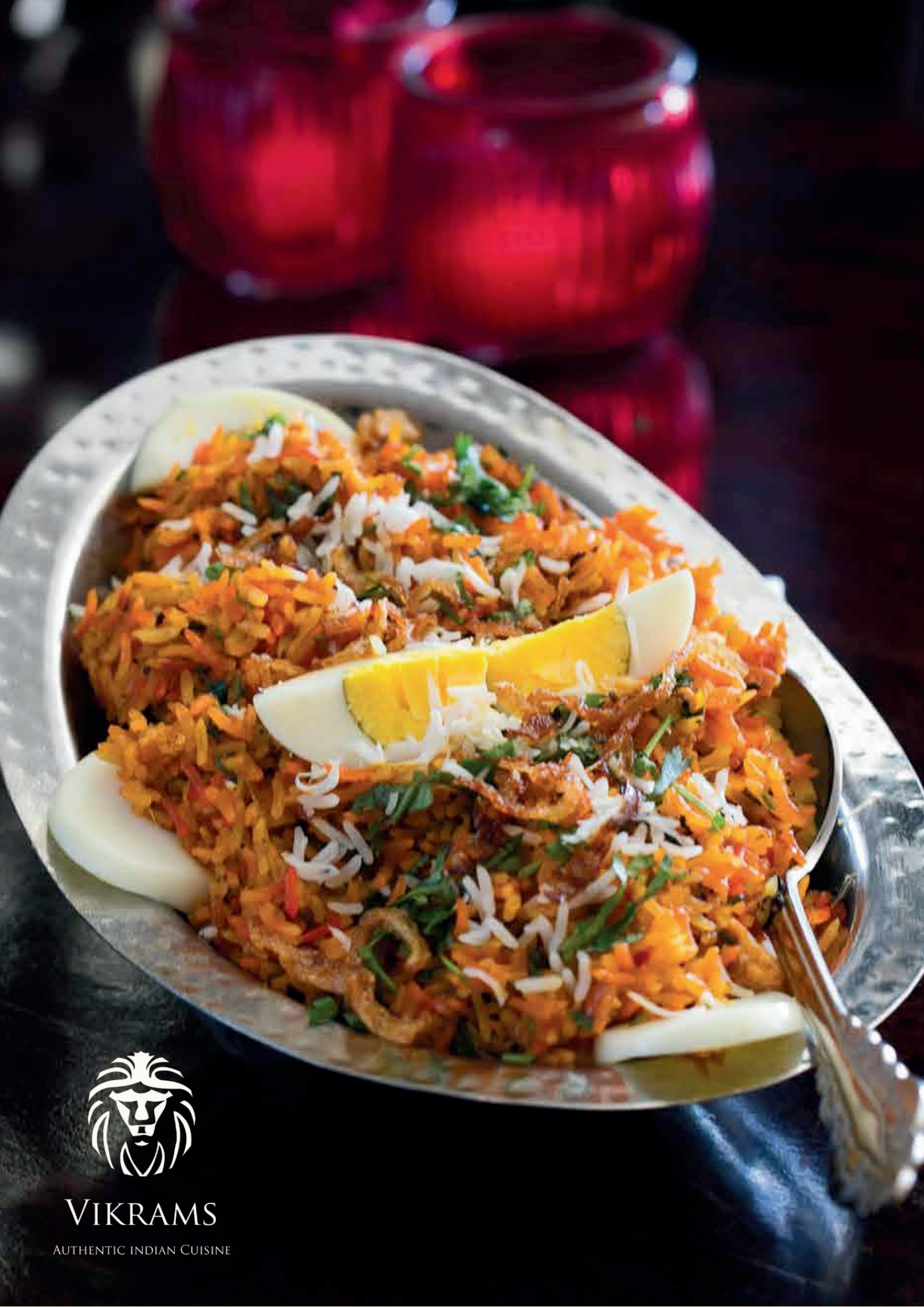
Mild with nuts and cream based sauce

R215

PRAWN TIKKA MASALA

Tikka prawns in a rich tomato-butter sauce

R215



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SALADS & RAITA / YOGHURT

GARDEN GREEN SALAD

An assortment of fresh greens sprinkled with special salad spice

R55

TOMATO, ONION & CHILLIES

Diced and mixed

R40

RAITA

A lovely combination of creamy yoghurt with mild spices, rock salt combined with a choice of potato | pineapple | cucumber | tomato, onion & chillies

R45



CHAAWAL | RICE

VEGETABLE RICE – basmati rice with vegetables

R85

MUSHROOM RICE – a fragrant combination of mushrooms & basmati rice

R70

MATAR PULAO – basmati rice with peas

R70

ZEERA RICE – basmati rice cumin seeds

R45

LEMON RICE ~ South Indian style rice with curry leaves, cashewnuts & lemon

R70

VEGETABLE BIRYANI

A classic, fragrant combination of fresh vegetables, basmati rice with a secret blend of spices and saffron

R130

CHICKEN BIRYANI

Chicken marinated in herbs and spices cooked to perfection with basmati rice

R155

LAMB BIRYANI

Lamb cooked to perfection with basmati rice

R175

FISH BIRYANI

Kingklip fish marinated in a special masala paste cooked with basmati rice

R195

PRAWN BIRYANI

Prawns cooked delicately with basmati rice & specially blended spices

R215

SEAFOOD BIRYANI

Mixed seafood cooked to perfection with basmati rice

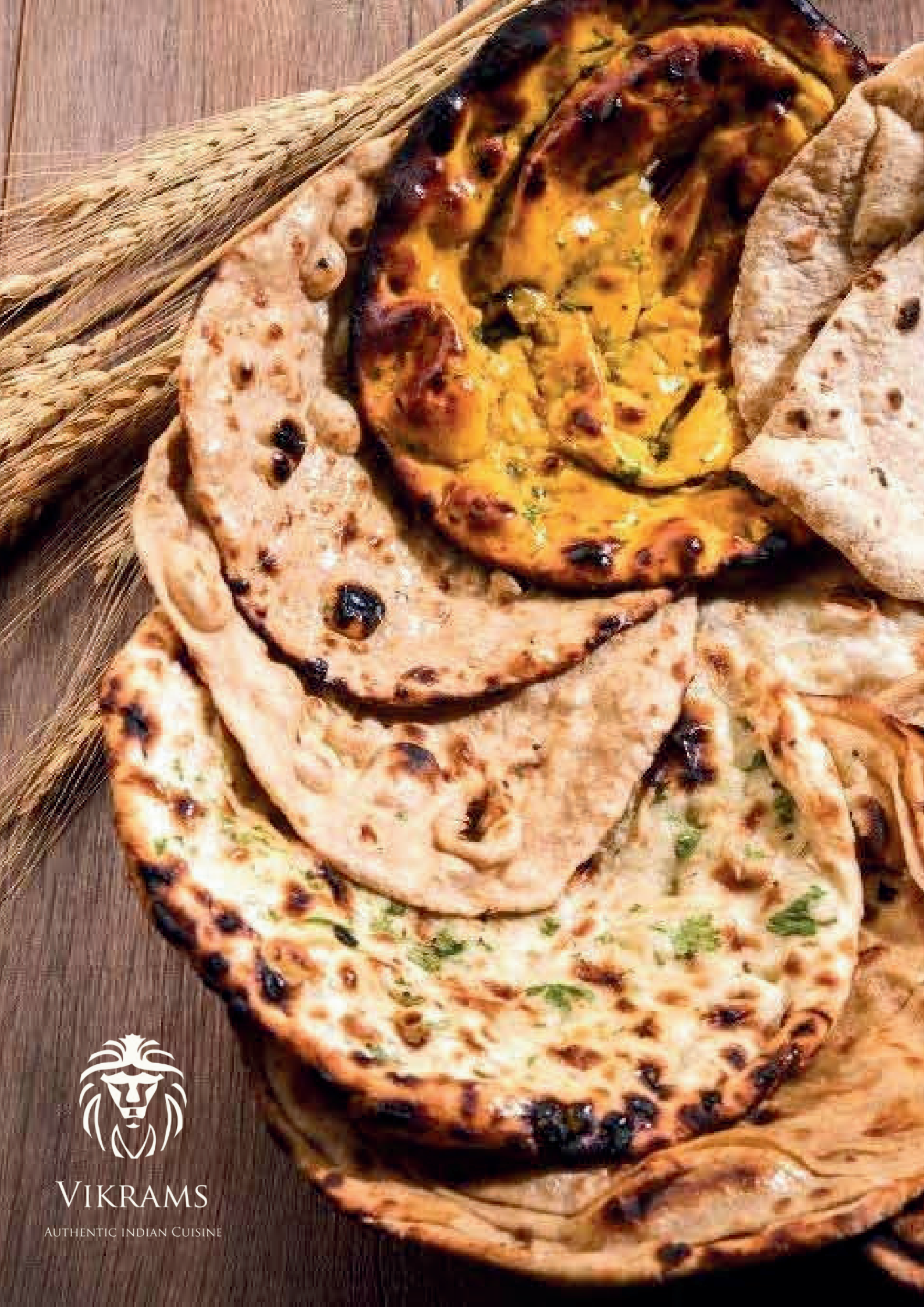
R155

VIKRAM'S SPECIAL

CHICKEN TIKKA BIRYANI

Boneless chicken marinated in spicy mix of yoghurt and spices, then cooked in tandoor and finally mixed with gravy & long grain basmati rice

R160



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INDIAN BREADS

TANDOORI ROTI

Whole wheat bread thinly rolled and cooked in a clay oven

R25

RUMALI ROTIIES

Literally means hankerchief bread, very thin and soft

R25

MISSI ROTI

Chickpea flour bread baked in a clay oven

R35

MASALA ROTI

Our special! Roti seasoned with finely chopped ginger and spices garnished with butter

R35

NAAN

Leavened bread of enriched refined wheat flour baked in a clay oven

R25

BUTTER NAAN

As the name suggests

R28

GARLIC NAAN

Naan with garlic and butter

R28

ROGNI NAAN

Naan with sesame seeds and butter

R30

PESHWARI NAAN

Naan with minced fresh fruits

R45

STUFFED KEEMA NAAN

Naan with a stuffing of lamb mince

R60

PARATHA

Indian multilayered pastry made with butter

R30

STUFFED ALOO PARATHA

Paratha stuffed with mashed potatoes cooked in a clay oven

R45

PANEER NAAN

Naan stuffed with cottage cheese scramble

R50

ONION NAAN

Naan stuffed with minced onion masala

R50

GOBHI NAAN

Naan stuffed with minced cauliflower

R50





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KULFI

Indian ice cream (Plain | chocolate | Rose | Mango)

R60

ICE CREAM

Chocolate | Vanilla | Strawberry

R45

TOASTED ALMOND ICE CREAM

Vikram's Special!

R55

BURFEE ICE CREAM

Ice cream made with coconut flesh and evaporated milk

R55

RICE PUDDING

Rice cooked with milk, sugar, cashewnuts and raisins

R45

GULAB JAMUN 2pcs

Condensed milk balls, fried and soaked in a saffron sugar syrup

R45



VIKRAMS

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**TAKING SWEET MOMENTS
TO ANOTHER LEVEL!**



VIKRAMS

AUTHENTIC INDIAN CUISINE

WE DO CATERING AND PARTY PLATTERS

Lonehill Shopping Centre,
Lonehill Boulevard, Lonehill.

Tel: 011 467 9409

Tel: 011 467 9442

Email: vikram@vikrams.co.za

Website: www.vikrams.co.za

**THANK YOU FOR VISITING VIKRAMS.
& FOR YOUR VALUED SUPPORT**