

Vinlage INDIA

अतिथिदेवो भवः

Atithi Devo Bhava

Vintage India believes in revering the guest with the same respect as God. We welcome you to our restaurant where you will enjoy the best of Indian hospitality. Our staff takes pride in assisting you with all your gastronomical desires and ensures your absolute comfort.

The Vintage India menu explores traditional and progressive ideas in Indian cuisine. Our chefs use the age-old methods of Tandoor, Tawa, Kadai and Wok to prepare highly sought-after delicacies. We source our spices and ingredients directly from Indian farms, as we believe that the right mix of spices heals our soul and body.

Our eclectic Indo-Chinese dishes reflect the ever-evolving face of urban Indian nouvelle cuisine. The innovative appetizers visually mesmerize you and bring new wonders to your palate.

Vintage India offers a wide range of Vegan, Vegetarian and Jain options to our guests. Our menu is a melting pot of both healthy and luxurious recipes which leave you wanting to come back for more.

We welcome you to sit back, relax and enjoy this elegant experience with us. Namaste.

जीवन करी जिवित्वा अन्न हे पूर्ण ब्रह्म

(Food sustains life, hence it is the ultimate entity)

10 Hiddingh Village, Gardens, Cape Town 8001

021 4625106

vintageindiasa@gmail.com



Vintage India (Cape town)



vintageindia_capetown

APPETIZERS

	VEG	PANEER	CHICKEN	FISH	PRAWN	LAMB
TIKKA Chargrilled in traditional tandoor oven with succulent marinade of curd and tangy spices	-	100	110	115	-	120
RESHMI TIKKA Silky soft tandoor grilled tikka with a creamy and herb marinade	-	100	110	115	-	120
HARIYALI KEBAB Lip-smacking kebab marinated in fresh mint, spinach and coriander, tandoor grilled	-	100	110	115	-	120
TANDOORI Marination of curd, select herbs and robust spices, slow grilled over traditional tandoor fire	85	-	Half 120 Full 230	-	-	-
LOVEABLE PANEER In house cultured cottage cheese stuffed and dipped in special batter, deep fried to perfection	-	110	-	-	-	-
PAPAD ROLL Crispy rolled Papad on outside with homestyle potato and peas inside	85	-	-	-	-	-
ALOO TIKKI Crispy, savory delicacy from the streets of old Delhi	85	-	-	-	-	-
TIRANGA KEBAB Trilogy of seasoned mash potatoes, paneer or chicken, deep fried in a special batter	-	100	110	-	-	-
ROSEMARY TIKKA Aromatic marinade of rosemary herb, delicately roasted in tandoor oven	-	100	110	115	-	120
GOAN CAFREAL TIKKA Zingy coriander and pepper marinade from the kitchens of Goa	-	100	110	115	-	120
LOLLYPOP / SCHEZWAN	-	-	110 / 120	-	-	-
LOLLYPOP Frenched chicken winglets, coated in your favourite Indo-Chinese batter	-	-	-	-	-	-
CHIPS	45	-	-	-	-	-

APPETIZERS

	VEG	PANEER	CHICKEN	FISH	PRAWN	LAMB
PAKODA Deep fried in a classic chickpea-flour batter with sprinkles of carrom and cumin seeds	85	95	105	115	120	-
KOLIWADA Deep fried in a special spicy batter, a local favorite from Mumbai	-	95	105	115	120	120
SEEKH KEBAB Minced meat spiked with herbs and spices, skewer grilled in tandoor	-	-	110	-	-	120
CRACKLING SPINACH Tossed in a sweet and sour sauce, served on a bed of flash fried spinach, sprinkling of sesame seeds	95	105	115	120	130	130
SPRING ROLL Cabbage, carrot, onion and green peppers rolled in a crispy blanket	90	95	110	115	120	120
MANCHURIAN DRY Classic Indo-Chinese soy-based stir fry	95	105	115	120	130	130
CRISPY BASKET Sweet and sour preparation served in a delightful basket made of potato sticks	95	105	115	120	130	130
SESAME TOAST Triangles of bread coated with choice of mince and sesame seeds	90	95	110	115	120	120
ONION BHAJIYA Juliennes of onion deep fried in chickpea flour	85	-	-	-	-	-
CHILLY DRY Classic Indo-Chinese stir fry with green peppers and green chilies	95	105	115	120	130	130
MIX GRILL PLATTER Assortment of Chef's selected appetizer (Half serves 2 / Full serves 4)		Half 160			Half 210	
		Full 240			Full 360	
		(Veg & Paneer)			(Chicken, Fish, Mince, Lamb)	

INDIAN MAIN COURSE

	VEG	PANEER	CHICKEN	FISH	PRAWN	LAMB
MAKHNI / BUTTER Rich tomato cashew paste gravy laced with in house white butter and fresh cream	135	140	155	185	195	195
KADAI Prepared in a traditional copper kadai with sliced onion, pepper and tomato	135	140	155	185	195	195
LAJAWAAB Lavish creamy gravy with cheese and garlic	135	140	155	185	195	195
TIKKA MASALA Tandoor roasted, served in an onion tomato based thick curry	-	140	155	185	195	195
ROGAN JOSH Aromatic and robust preparation of Kashmir origin	-	-	155	185	195	195
KORMA Cashew nut based creamy curry, flavored with mild spices	135	140	155	185	195	195
PALAK / SAAG Creamy spinach gravy tempered with aromatic spices	135	140	155	185	195	195
BHOONA Caramelized onion based thick gravy with notes of whole Indian spices	-	-	155	185	195	195
KOLHAPURI Spicy tangy curry with essence of the famous dry red chili from Kolhapur	135	140	155	185	195	195

INDIAN MAIN COURSE

	VEG	PANEER	CHICKEN	FISH	PRAWN	LAMB
DALCHA Overnight cooked black lentils in creamy base	-	140	155	-	-	195
KHEEMA BAINGAN BHARTA Tandoor smoked brinjal braised in coconut milk and soya or lamb mince	135	-	-	-	-	185
HYDERABADI Royal blend of tomato and desiccated coconut	135	140	155	185	195	195
VINDALOO Intense curry of Goan spices with a tang of vinegar	135	140	155	185	195	195
JALFREZI Stir fried tangy sour curry, studded with peppers and onions	135	140	155	185	195	195
LASSONI TAMATAR Tempered garlicky tomato-based gravy	135	140	155	185	195	195
TAWA Sauteed on an iron griddle, seasoned with select Indian spices	135	140	155	185	195	195
DUM HANDI BIRYANI Slow cooked, generously spiced, gravy layered with aromatic rice in a sealed pot	155	160	175	205	215	215

INDIAN MAIN COURSE

DAAL TADKA	Classic comforting, yellow lentils tempered with mustard seeds	125
DAAL MAKHNI	Soul satisfying, creamy blend of black lentils and rajma	135
KADI PAKODI	Punjabi style curd-based preparation with deep fried onion pakodi	135
DHABA ALOO BAINGAN	Country style rustic preparation of brinjal and potato	135
VEGETABLE CHILLI MILLI	Assorted vegetables tempered with cumin and ginger	135
CHANA MASALA	Vegan chickpea curry	135
ALOO GOBI MATAR	Cauliflower florets, potatoes and peas, subtly spiced Indian staple	135
METHI MATAR MALAI	Peas and fenugreek leaves in a mild creamy gravy	135
MUSHROOM MATAR MASALA	Indian curry made with green peas, mushrooms, onions	140
ALOO JEERA	Magic happens when tempered cumin and potato come together	110
PANEER BHURJI	Fresh scrambled, grated cottage cheese with chopped onions and spices	145
EGG MASALA	Fresh boiled eggs served in thick tangy masala gravy	140
EGG BHURJI	Fresh scrambled eggs with chopped onions, tomatoes and spices	140

INDO-CHINESE MAIN COURSE

	VEG	PANEER	CHICKEN	FISH	PRAWN	LAMB
SCHEZWAN SAUCE	135	140	155	185	195	195
MANCHURIAN SAUCE	135	140	155	185	195	195
BURNT GINGER SAUCE	135	140	155	185	195	195
CHILLY SAUCE	135	140	155	185	195	195
TRIPLE SCHEZWAN	155	160	175	205	215	215
FRIED RICE / HAKKA NOODLES	95	105	120	130	140	140
SCHEZWAN RICE / SCHEZWAN NOODLES	100	110	125	135	145	145
MUSHROOM FRIED RICE/ MUSHROOM HAKKA NOODLES	110	-	-	-	-	-
EGG FRIED RICE / EGG HAKKA NOODLES	110	-	-	-	-	-
MIX FRIED RICE / MIX HAKKA NOODLES <small>Contains chicken, prawns, fish, egg and lamb</small>	-	-	-	140	-	-

INDO-CHINESE SOUP

	VEG	CHICKEN	PRAWN
HOT AND SOUR SOUP	80	90	100
MANCHOW SOUP	80	90	100
BURNT GINGER SOUP	80	90	100
SWEETCORN SOUP	80	90	100

INDIAN BREADS

BUTTER PARATHA	45	TANDOORI NAAN	30
LAMB MINCE PARATHA	70	GARLIC NAAN / CHILLY NAAN	40
ALOO / VEG PARATHA	55	SESAME NAAN	40
PANEER PARATHA	60	CHEESE NAAN	45
TANDOORI ROTI (Brown wheat flour)	35	CHEESE GARLIC NAAN	50
ROOMALI ROTI	45	CHEESE SESAME NAAN	50
ONION KULCHA	40	PESHAWARI NAAN	60
CHEESE ONION KULCHA	50	TANDOOR BREAD BASKET	210

RICE SPECIALITIES

STEAMED RICE	45
JEERA RICE	55
PULAO RICE	65
BRINJAL RICE	65
KHICHDI	125

ACCOMPANIMENTS

HOMEMADE CURD (YOGHURT)	35
CUCUMBER RAITA	40
GREEN SALAD / SAMBAL	40
MASALA PAPAD	30
FRIED PAPAD	17

DESSERT

MALAI KULFI In house hand churned condensed milk traditional ice cream	55
GULAB JAMUN Fried dough balls dipped in sweet aromatic syrup	55
SEVIYAN KHEER Roasted vermicelli in sweet aromatic condensed milk	55
SOOJI HALWA Roasted semolina, cardamom and sweet raisins slow cooked in pure ghee	55
VANILLA / CHOCOLATE / STRAWBERRY ICE CREAM	45
CHOCOLATE SAUCE	20

REFRESHMENTS

Still / Sparkling water big	40
Still / Sparkling water small	25
Appetizer / Grapetizer	45
Fresh lime soda	45
Passion fruit lemonade	45
Cola tonic lemonade	45
Rock shandy	45
Lassi sweet / salted	45
Mango lassi	50
Juice	35
Red bull	40
Bombay crush	55
Milkshakes (Vanilla/Choc/Strawberry)	55
Soft drink can	30
Lipton Iced Tea	40
Five Roses tea / Green tea	28
Masala tea	40
Filter coffee	40
Hot chocolate	40

BEERS/CIDERS

Castle lager / lite	40
Windhoek lager	40
Heineken	45
Corona extra	50
Stella artois	40
Carling black label	40
Amstel	40
Hansa pilsner	40
Windhoek draught	50
Savanna dry / light	40
Hunters dry / gold	40
Non-alcoholic beer	40

COCKTAILS

Ginger square	80
Blue lagoon	80
Tequila sunrise	80
Tropical melody	80
Dom pedro	75
Mojito	80

SPIRITS

Glenfiddich 12 years	65	Smirnoff Vodka	30
Johnnie Walker Black Label	45	Absolute Vodka	40
Chivas Regal	45	Bombay Sapphire Gin	40
Jameson / Jack Daniel's	40	Tanqueray Gin	35
Bain's Cape Whiskey	35	Captain Morgan	35
Bell's / Scottish Leader	35	Bacardi	35
J & B / Famous Grouse	35	KWV / Martell	35
Johnnie Walker Red Label	35	Klipdrift / Richelieu	35
Southern Comfort	35	Tequila	40
Amarula	35	Jägermeister	45

WINES

MÉTHODE CAP CLASSIQUE & SPARKLING

Pongrácz Brut	500
Durbanville Hills Sparkling Sauvignon Blanc	295
JC Le Roux Le Domaine	250

SAUVIGNON BLANC

Groote Post Sauvignon Blanc	325
Diemersdal Sauvignon Blanc	250
Durbanville Hills Sauvignon Blanc	230
Porcupine Ridge Sauvignon Blanc	210

CHARDONNAY

De Wetshof Limestone Hill Chardonnay	310
Diemersdal Chardonnay Unwooded	250
Durbanville Hills Chardonnay	230

CHENIN BLANC

Stellenrust Chenin Blanc	240
Kleine Zalze Chenin Blanc	230
Nederburg Stein	200

WHITE BLENDS

Haute Cabrière Chardonnay Pinot Noir	310
Buitenverwachting Buiten Blanc	220
Boschendal Boschen Blanc	210
Zonnebloem Blanc de Blanc	185

ROSÉ

Delaire Graff Cabernet Franc Rosé	495
Durbanville Hills Merlot Rosé	230

CABERNET SAUVIGNON

Allesverloren Cabernet Sauvignon	395
Zonnebloem Cabernet Sauvignon	335
Brampton Cabernet Sauvignon	300
Durbanville Hills Cabernet Sauvignon	230

MERLOT

Zonnebloem Merlot	335
Durbanville Hills Merlot	230
Porcupine Ridge Merlot	210

SHIRAZ

Allesverloren Shiraz	395
Hartenberg Doorkeeper Shiraz	310
Durbanville Hills Shiraz	230

PINOTAGE

Diemersdal Pinotage	395
Beyerskloof Pinotage	310
Durbanville Hills Pinotage	230

RED BLENDS

Alto Rouge	335
Hartenberg Cabernet Sauvignon Shiraz	310
Diemersdal Cabernet Sauvignon Merlot	250
Nederburg Baronne	200

WINE BY THE GLASS

White Wine (Sauvignon Blanc)	50
Red Wine (Red Blend)	50

WINE CORKAGE	50
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