

THE SILK ROUTE

#silkrouteznz




 @silkrouteznz

STARTERS (VEG)

- Chinese Bhel** 9,000
Medley of finely sliced vegetables tossed with crispy Indian noodles in a tangy sauce.
- Vegetable Samosa** 7,200
An all time favourite! Flaky triangular pastry stuffed with potatoes and seasonal vegetables.
- Aloo Tiki Chaat**  8,300
Crispy potato cutlets topped with seasoned chickpeas, fresh lime juice, cilantro, yogurt and tamarind sauce.
- Vegetable Pakora** 7,500
Crunch vegetable fritters made with a chickpea batter served with our in house tamarind sauce.
- Chat Pata Aloo** 8,500
A Mumbai creation! Sautéed potato with dry roasted spices.





STARTERS (NON-VEG)

- Samosa** 9,000
Flaky triangular pastry stuffed with minced beef, spices and herbs.
- Chicken Lollipop** 9,300
A true finger food! Tender chicken wings marinated in a spicy sauce then deep fried.
-  PAIRS WELL WITH TUSKER BEER
- Coconut Calamari Rings**  10,900
Locally caught squid coated in our freshly prepared coconut batter and quickly deep fried. Enjoy with lemon or our Silk Route Thai dipping sauce.
- Seafood Nicobar** 10,900
Fresh seasonal seafood in butter sauce, prepared coastal style and served with mini naan.
- Kathi Kebab** 9,500
A lighter affair, flatbread wrap prepared with marinated grilled chicken and traditional garnishes.
- Chicken Spring Roll** 9,000
Where south meets far east! Enjoy this Indian twist on a traditional classic. Served with our signature Thai dipping sauce.

*A 10% service charge will be added to your final bill

**We accept Visa and Mastercard. 5% surcharge will be applied

BREADS

<i>Plain Naan</i>	2,000	<i>Cheese Hara Pyaz Naan</i> 	3,500
<i>Chapati</i>	1,500	<i>Olive Pulcha</i>	3,500
<i>Garlic Naan</i> 	2,500	<i>Tandoori Roti</i>	2,500
<i>Black Seed Naan</i>	2,500	<i>Butter Naan</i>	2,500
<i>Chilli Cheese Naan</i>	4,000	<i>Aloo Paratha</i>	3,000
<i>Kashmiri Naan</i>	4,000	<i>Plain Paratha</i>	2,900

SIDES

<i>Katchumber Salad</i>	6,000	<i>Raita</i>	3,500
<i>Dahi (Yogurt)</i>	3,000	<i>French Fries</i>	4,000

DESSERTS

Gulab Jamun 4,900

Baby dough balls steeped in a sugar syrup, flavoured with saffron and nuts.

Gulab Jamun and Ice Cream 7,900

Everything is better with ice cream!

Kulfi  8,900


Traditional Indian ice cream made from full cream, almonds and pistachio.



PAIRS WELL WITH MASALA CHAI

Peanut Buster Parfait 9,900

An American favourite! Ice cream with chocolate and peanuts.

Sizzling Brownie  9,900

Freshly made rich chocolate brownie with ice cream sizzling at your table.

Ice Cream Sundae 6,900

Ice Cream drizzled with your choice of chocolate, strawberry or caramel and garnished with nuts.

BEVERAGES

<i>Soda</i>	2,500
<i>Fresh Juice</i>	4,000
<i>Red Bull</i>	6,000
<i>Sweet and Salty Lassi</i>	4,000
<i>Fruit Lassi</i>	4,500
Choice of pineapple, mango, passion fruit or coconut.	
<i>Fruit Smoothie</i>	4,500
Choice of banana, pineapple or passion fruit.	
<i>Masala Chai</i>	3,000
<i>Coffee</i>	3,000
<i>Iced Coffee</i>	3,500

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BIRYANI

A fragrant rich dish known around the world. A layered rice dish slow cooked in a sealed pot with onions, herbs and spices with basmati rice.



<i>Vegetable</i>	16,900
<i>Mutton</i>	18,900
<i>Chicken</i>	18,900
<i>Shrimp</i>	19,900

 PAIRS WELL WITH VALDIVIESO SAUVIGNON BLANC

FUSION

Hakka Noodles with Prawns 18,900

Noodles stir fried with fresh vegetables and shrimps in a sweet and sour sauce.

 PAIRS WELL WITH MOUNTAIN SAUVIGNON BLANC 

Fried Rice 18,500

World famous Chinese rice prepared in a wok with seasonal vegetables with your choice of beef, chicken or shrimp. Vegetarian option also available.

Dry Chilli Paneer 18,500

Cubes of paneer fried with green peppers and onions, then tossed in our own soy sauce blend.

Szechuan Vegetable Noodles 17,900

Fresh vegetables and noodles stir fried in a traditional Szechuan sauce.

General Tao's Chicken 18,900

Where sweet meets spicy! Deep fried chicken cubes coated in glossy sauce.

Chilli Chicken 18,900

Sauteed chicken with green peppers and onions finished with soy sauce and chilli oil.

Grilled Mushroom Chicken 19,500

A succulent chicken breast drizzled in a creamy mushroom gravy.

WHEN IN ZANZIBAR

Calamari and Prawns Duo 21,900

Locally fished and grilled to perfection, this duo will satisfy the seafood lover in you.

Grilled King Fish 19,900

A local treat, fresh fish that is grilled and seasoned with locally sourced spices.

Fish and Chips 20,000

A tribute to Britannia! This English classic has travelled the world and has found it's way to Stone Town Zanzibar.

PAIRS WELL WITH KILIMANJARO BEER

Zanzibari Fish Curry 19,900

A local recipe - fish coconut curry served with a bed of rice.

Kuku Paka 19,900

Inspired by local chef Tatu - chicken cooked in a coconut curry with potatoes, boiled eggs and Zanzibari spices. Served with a bed of rice.

Coconut Beef Curry 19,900

Tender pieces of beef simmered in a medium spiced coconut curry.

Seafood Platter 54,000

Ocean rock lobster, prawns, calamari, octopus and fresh fish. Served with grilled vegetables, roasted potatoes and our special homemade sauce.

RICE

Basmati 2,500

Peas Pulao 3,000

Jeera Rice 3,000


Silk Route Rice 3,500

(Saffron, mint and onions)

CHICKEN

Butter Chicken 18,900

World famous! A delicious preparation of tender pieces of chicken marinated overnight slow roasted and cooked in a rich tomato and cashew curry.

 PAIRS WELL WITH FOOTPRINT
CHARDONNAY

Kadai Chicken 18,900

Try this north Indian specialty! A medium spiced chicken dish tossed with seasonal vegetables and allowed to simmer.

Chicken Tikka Masala 18,900

Barbecued chicken cooked in an aromatic and zesty tomato based curry.

Saag Chicken 18,900


A combination straight from heaven! Chicken done with sauteed spinach and aromatic spices and lightly finished with cream.

Jeera Methi Chicken 19,200

Tender pieces of chicken cooked with freshly ground cumin and fenugreek in a brown gravy.

Chicken Korma 18,900

Lightly spiced creamy curry done with a cashew sauce and turmeric.


 PAIRS WELL WITH HILL & DALE
CHARDONNAY

Chicken Chetinaad 18,900

Originating from the south of India, this spicy chicken is done in a traditional coconut curry.

Jimmy's Roast Chicken 17,500


Spicy succulent boned chicken infused with coriander and chillies.

 PAIRS WELL WITH FOOTPRINT
CHARDONNAY

BEEF AND LAMB

Beef Vindaloo 18,900

This spicy dish offers cuts of tender beef cooked with potatoes in a robust fiery gravy.

 PAIRS WELL WITH FALSE BAY
SHIRAZ

Beef Do Pyaza 17,900

Onion based curry with succulent morsels of beef.



Rogan Josh 18,500


A dish of Persian origin, lamb cooked in a rich cashew sauce with a blend of fragrant spices.

Lamb in Cashew 18,900

Lamb simmered in a mild cashew sauce for those that don't like the heat.

Kadai Lamb 18,900

Lamb tossed with fresh herbs and flavouring, freshly cooked and served in a kadai.

 PAIRS WELL WITH
KAMASUTRA COCKTAIL

Laal Maas 18,500


A Rajastani spicy lamb dish. The lamb is cooked in a variety of masalas and has a burst of red chillies.


Saag Gosht 17,500

Lamb pieces cooked with spinach, tomatoes, ginger and tempered cumin seeds.

KEBABS FROM THE GRILL

Makmali Boti 18,500
Juicy and tender cubes of lamb seasoned with an aromatic, mint coriander cashew paste.

Pathar Ka Gosht  19,500
Succulent pieces of lamb intensely marinated with Hyderabadi spices, seared on a hot stone.

 PAIRS WELL WITH MOUNTAIN SHADOWS MERLOT

Murgh Malai Tikka 18,900
Tender pieces of chicken marinated overnight in a spiced yogurt and cream mixture, finished in the tandoor.

Lasooni Tandoori Machi 19,500
Locally sourced fresh fish coated in a garlic marinade and done in the tandoor.

Kalmi Kebab 18,500
Spice and flavor infused succulent chicken drumsticks, roasted in the tandoor.




Burra Kebab 19,900
Tender spicy mutton chops, finished in the tandoor. A key part of a Mughlai Feast.

Garlic Chicken Kebab 18,000
Fresh chicken threaded through a skewer, coated in a garlic marinade.

Garlic Prawns Tikka 19,900
Fresh prawns infused with our specialty garlic marinade and then fire grilled.

Akbari Mutton Seekh Kebab 18,900
A Bedouin dish passed down from many generations. Minced lamb in freshly ground spices.

Chapli Kebab 18,900
Pashtun-style minced kebab made with ground lamb in the shape of a patty.

 PAIRS WELL WITH VALDIVIESO CABERNET SAUVIGNON

TANDOOR (VEG)

Paneer Tikka 16,900
Homemade paneer chunks marinated in special spices and grilled.


Subhzi Shikampuri 14,500
Lightly spiced and coated fresh vegetables grilled in the tandoor

Phaldari Tandoori Chat 13,900
A fruit and vegetable medley marinated in tandoori spices and yogurt and finished in the tandoor.

TANDOOR (NON-VEG)

Tandoori Chicken  16,500
Chicken on the bone marinated in a traditional indian blend that includes ginger, garlic and chilli mixture overnight.

Changu 19,900
Whole fish marinated in our house blend grilled in the tandoor. Note: this item contains bones.

 PAIRS WELL WITH BRAMPTON SAUVIGNON BLANC

Chicken Tikka 18,500
Chicken marinated with yogurt, ginger, garlic and tandoori masala overnight and roasted to perfection in our clay oven.



Chef's Recommendation

SEAFOOD

Chapala Pulusu 19,900

Fresh fish served with a tangy tamarind and tomato based gravy.

Hyderabad Fried Fish 19,500

King fish dry rubbed with a blend of spices and pan fried to perfection.

Boatman's Fish Curry 19,500

Coconut, salt and chilli make this fresh dish a must try if you are a fish lover!

Bombay Prawns 20,900

Sauteed prawns done in a dry curry.



Tawa Grilled Vegetables 13,900

This dry dish offers peas, cauliflower, green beans, carrots and potatoes tossed in our house blend of spices.

Malai Kofta 14,500

Balls made with paneer and potatoes simmered in a mild cashew gravy.

Aloo Gobi 13,500

This semi dry curry of cauliflower and potatoes is tossed in our house blend of spices and mustard seeds.

VEGETARIAN

Bagara Baingan 13,900


Baby eggplant sautéed with Indian spices and cooked in a tangy gravy.

Mutter Paneer 16,900

A special Indian combination of marinated paneer and green peas.

Palak Paneer 16,900

Pureed spinach and paneer, cooked with freshly ground spices and lightly finished with cream.

 PAIRS WELL WITH HILL & DALE
MERLOT

Silk Route Daal 14,500

Creamed dark lentils tempered and seasoned with mild spices and cooked with clarified butter.

Daal Tadka Sunset 13,900

See the sunset! Lentils cooked home style with ginger, garlic and finely chopped onions and tomatoes.

Punjabi Cholle 12,500

Chickpeas done with onions and tomatoes in a rich Punjabi gravy.

 PAIRS WELL WITH CULEMBORG
ROSE

Paneer Makhani 16,900

Homestyle paneer done in a mild creamy butter sauce.

Kadai Paneer 17,500

Pieces of paneer marinated and sauteed with fresh seasonal vegetables and aromatic spices.

Navrattan Korma 16,900

A mild creamy curry cooked with seasonal vegetables, nuts, and raisins in a cashew based sauce.

Paneer Tikka Masala 18,000

Marinated grilled paneer pieces done in an aromatic zesty tomato based gravy.