

Tastes of India with wine

Nazaaray Estate Winery

MENU

Sunday 1 June 2025

MASALA PEANUTS

Roasted peanuts with finely chopped onions, tomatoes, fresh mint and coriander leaves with chaat masala and fresh lemon juice. A perfect snack to munch on with wine.

SHAMMI KEBABS

Beef and lentils kebabs, mildly spiced garnished with sliced onions and coriander leaves, served with mint chutney.

JHINGE MASALENDAR

Jumbo prawns, marinated, tempered with mustard seeds and curry leaves and cooked to perfection, garnished with desiccated coconut served with our very own home-made tartare sauce.

NADRI KE PAKORE

A specialty from Kashmere in the North of India. Pakoras made from sliced lotus stem, dipped in chickpea flour batter and fried, served with raw mango chutney.

ADRAKI CHAAMP

Lamb ribs, tenderly marinated in ginger, garlic and yoghurt, grilled, accompanied with sliced capsicum and onions, garnished with fresh coriander.

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FIRDOS DA KUKARH

Chicken cooked in a wraparound curry sauce. A speciality from Ashok's family farm.

MATAR KA PULAO

Basmati rice cooked with green peas, garnished with golden fried onions and fresh coriander.

ANAAR KA RAITA

Cool, lightly spiced plain yogurt with pomegranate, garnished with fresh coriander leaves.

KACHUMBER SALAD

Diced cucumber, tomatoes, red radish, spring onions lightly spiced with lemon juice.

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BARBEQUED BANANAS

Bananas barbequed with dark chocolate, nuts and Nazaaray Wine, Flambéed. Served with vanilla ice cream.