



CHAAT

Fun Indian Savouries

Golgappa & Tamarind Pani Light crispy pockets filled with potato, onion and chickpeas, served with cold tamarind water.	34/64
Aloo Tikki Chole Chaat Popular street food from New Delhi. Shallow-fried potato patties filled with spiced Bengal gram, seasoned and served with Indian chickpea curry and garnished with onions, and fresh coriander and mint chutney.	39/69
Palak Chaat Crispy spinach leaves in gram flour batter topped with sweetened curd, tamarind, chilli and onion.	49/84
Rajma Galouti 'Rajma' or kidney beans, a favourite and staple food of North Indians, mixed with mashed potato and flavoured with chaat masala and pepper powder.	59
Aloo Matar Samosa Potato and peas with onion, ginger and fragrant spices, fried and served with tamarind chutney.	74
Machli Amritsari Deep-fried fish goujons flavoured with Indian spices, coated with a batter made from Bengal gram flour, and served with lemon, chaat masala and fresh coriander.	109

Prices and product availability are subject to change without notice. E&OE. All specials and promotions are limited to stock on hand. Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, SOYA and DAIRY. Should you have any allergens please speak to the Manager who can advise of all ingredients used. Please also be aware that fish dishes may contain small bones and olives may contain stones.



TANDOORI
From the Clay Oven

Aloo Katlangi Potato barrels massaged with hung yoghurt and garlic, stuffed with sultana, potato and onion.	104
Paneer Tikka Soft cubes of paneer marinated overnight with hung yoghurt and traditional mix of Indian spices. Basted and grilled in a tandoor with peppers, onions and tomatoes. Garnished with onion rings and fresh coriander. Served with fresh coriander and mint chutney.	149
Lamb Kebab Minced lamb mixed with a paste of red onions, ginger, garlic, green chillies, mint and coriander flavoured with traditional Indian spices. Skewered, basted in clarified butter, grilled in the tandoor and served with masala yoghurt.	149
Nimbu Machli Tikka Line fish marinated in a traditional tikka marinade with lemon and curry leaves, and basted with mustard oil. Grilled in the tandoor, sprinkled with chaat masala, and served with onion, cucumber and lemon.	169
Murg Malai Tikka Chicken thighs marinated in yoghurt curd with ginger, garlic, green chillies, garam masala and Indian herbs, and skewered with diced onion, peppers and tomatoes. Grilled in the tandoor, and served with fresh coriander and mint chutney.	189



Tandoori & Chaat Platter for Two

Selection of vegetarian and non-vegetarian dishes from the tandoor oven.

219/274

Tandoori Jhinga

Prawns marinated in Kashmiri spice, chilli, lime, ginger and garlic, and basted with mustard oil.

Grilled in the tandoor oven, and served with fresh coriander and mint chutney.

229

Tandoori Baby Murg

Two half baby chickens marinated in tandoori-spiced hung yoghurt and mustard oil, skewered and roasted in the tandoor oven.

Served with fresh coriander and mint chutney, and lemon cheeks.

294

Tandoori Raan

Lamb shank, marinated overnight in chilli, ginger, garlic, garam masala, Indian herbs and curd.

Slow cooked on the tandoor oven overnight and then roasted in it. Served with a vegetable raita.

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CURRY

Aloo Ghobi Adrakhi	114
Dry North Indian marriage of steamed cauliflower and potatoes, sautéed with garlic, high on ginger, tempered in oil with cumin, turmeric and red chilli powder, finished with a dash of lemon juice and garnished with chopped fresh coriander.	
Baingan Bharta	114
Roasted aubergines infused with a distinct aromatic smoky charcoal flavour, cooked with tomatoes, onion and garlic, sautéed with traditional Indian spices and garnished with fresh coriander.	
Chole Masala	129
Chickpeas, known as the power legume, boiled and blended with tomato, onion, garlic, ginger, green chillies, cumin and coriander seeds. Garnished and served with fresh coriander leaves.	
Paneer Korma	159
Aromatic paneer preparation in a mildly spiced gravy made with cashew nuts, onions, yoghurt and cream.	
Palak Paneer	169
Cubes of paneer in a fragrant spinach purée, flavoured with a tomato masala gravy and lemon juice.	
Tamatar Machli	169
Fish marinated with ground coriander, turmeric, salt, lemon juice and red chilli powder. Cooked in a tomato gravy flavoured with traditional Indian spices and coconut milk.	
Kadhai Murgh	179
Kadhai refers to the Indian wok in which most of the curries are prepared. Chicken cooked in a thick tomato gravy with whole red chillies, peppers, onions and Indian spices.	



Murg Makhani (Butter Chicken)	179
Chicken thighs in a rich, creamy onion and tomato masala gravy, finished off with cream and fresh coriander.	
Achari Gosht	179
Beef in a traditional spicy pickled gravy with garlic and ginger, tempered with cumin and mustard seeds, and garnished with fresh coriander.	
Lamb Rogan Josh	224
A robust, spicy curry of lamb knuckles, Kashmiri chillies, spices and yoghurt. A delicious dish on the bone.	
Masala Prawns	234
A delicacy from the coastal Malabar part of India with coconut milk, coriander, curry leaves, fenugreek powder, mustard seeds, tamarind and tomato gravy.	

DAL

Dal Tadka (Yellow)	89
The everyday lentil dish of Indian households. Slow-cooked lentils tempered with whole red chillies, ginger, garlic, cumin and ground coriander. Garnished with fresh coriander.	
Dal Makhani (Black)	114
One of the most popular lentil preparations of North India. A smooth, rich and creamy textured combination of whole urad lentils, simmered over a low heat, tempered with ground spices, and finished with cream, butter and fresh coriander.	



BIRYANI

Mughlai Vegetable Biryani	164
Lightly spiced and layered biryani made with rice, spices and mixed vegetables.	
Murg Biryani	189
A royal preparation of rice from the land of Nawabs in Awadh. An aromatic rice dish with chicken thighs marinated in traditional Indian spices, and flavoured with fresh coriander and fried onions.	
Lamb Biryani	204
Aromatic rice with lamb shoulder marinated in traditional Indian spices.	

RICE

Basmati Rice	39
Best fragrant long-grain basmati rice from the fertile land of Five Rivers steamed and served hot.	
Jeera Matar Pulao	44
Basmati rice tempered with cumin and peas, garnished with coriander.	

RAITA

Plain Raita	34
Seasoned yoghurt.	
Cucumber & Tomato Raita	44
Seasoned yoghurt mixed with onion, cucumber, tomato and cumin, coriander and chaat masala.	



SALAD

Marigold Salad	59
Carrots, cucumber, onions and tomatoes, seasoned with chaat masala and salt, with a dash of lemon and fresh coriander.	
Kachumber Salad	64
Cubed cucumber with red onions, mint and lemon juice.	

INDIAN BREADS

Laccha Paratha	34
Unleavened layered whole-wheat bread made in the tandoor.	
Naan	
A favourite Indian bread made with flour, salt, yeast and yoghurt.	
• Buttered Naan	34
Naan lashed with melted butter.	
• Garlic Naan	34
Naan bread sprinkled with chopped garlic.	
• Roghani Naan	34
Naan bread sprinkled with Kashmiri spice and white sesame seeds.	
• Stuffed Naan	39
Chilli/coriander/garlic/onion/paneer or aloo.	
• Keema Naan	49
Naan bread filled with spicy lamb mince/red onions/chilli/fresh coriander and mint chutney.	
Rumali Roti	34
A griddle-baked thin flatbread. The word rumal means handkerchief in Hindi and the name rumali roti refers to handkerchief bread.	
Tandoori Roti	34
Unleavened whole-wheat bread made in the tandoor.	



MARIGOLD THALI

'Thali' is a composite and wholesome meal with various small portions served on one platter. The idea behind the thali is to offer all the various flavours of an Indian kitchen – sweet, salty, spicy, crispy and sour. Here at Marigold it is an offering of what our chef likes the best.

Vegetarian

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- One vegetarian Indian street food
- One vegetarian tandoori starter
- One vegetarian main dish
- One basmati rice
- One dal preparation
- One salad
- One yoghurt
- One tandoori naan
- One dessert

Non-vegetarian

349

- One non-vegetarian Indian street food
- One non-vegetarian tandoori starter
- One non-vegetarian main dish
- One basmati rice
- One dal preparation
- One salad
- One yoghurt
- One tandoori naan
- One dessert



SWEET

Kulfi	74
A trio of Indian ice creams made with boiled milk, sugar, fruits and fragrant spices.	
Shahi Tukda	79
A famous Hyderabadi dessert known as the toast for kings or double ka meetha (Indian bread pudding). Bread is gently baked in full cream milk, ghee and raisins, then garnished with reduced milk, toasted pistachio nuts and roasted coconut flakes.	
Gur Dosas	84
Soft, sweet traditional dosas (pancakes) filled with jaggery crumbs and mint syrup. Served with frozen vanilla-infused ice cream.	
Besan Ladoo Cheesecake	89
Mithai or besan ladoo (sweet chickpea flour fudge) topped with a light creamy cheesecake filling infused with cinnamon. Served with a star anise fruit compote and frozen yoghurt ice cream.	
Tandoor-Baked Pineapple and Saffron Crumble with Coconut and Fennel Seed Kulfi	89
A fragrant crumble made with saffron-flavoured sweet pineapple, roasted in the tandoor, and served with coconut and fennel seed ice cream.	



EXTRAS

Chilli Plate	16
Ginger and garlic paste, oil, coriander, green chilli, fresh and dried red chillies, salt and lemon juice.	
Condiment Box	29
Chickpea poppadums and rice poppadums served with fresh coriander and mint chutney, and mixed vegetable achar.	
Indian Salad	49
Cherry tomatoes, red onion, lemon wedges, sliced cucumber, green and red chillies, coriander and chaat masala.	

Marigold supports Franschoek SPCA's domestic animal sterilisation project with a view to the sterilising of 500 animals in the next 12 months. To support this initiative, a voluntary contribution of R10 will be added to your table's bill. Should you wish to have this removed from your bill please do not hesitate to talk to your waitron who will immediately make the change.