



## CHAAT

### Fun Indian Savouries

<b>Aloo Tikki Chole Chaat</b> 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.	36/66
<b>Golgappa &amp; Tamarind Pani</b> Light crispy pockets filled with potato, onion and chickpeas, served with cold tamarind water.	36/66
<b>Palak Chaat</b> Crispy spinach leaves in gram flour batter topped with sweetened curd, tamarind, chilli and onion.	46/81
<b>Rajma Galouti</b> 'Rajma' or kidney beans, a favourite and staple food of North Indians, mixed with mashed potato and flavoured with chat masala and pepper powder.	66
<b>Aloo Matar Samosa</b> Potato and peas with onion, ginger and fragrant spices, fried and served with tamarind chutney.	71
<b>Machli Amritsari</b> 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.	96

*Marigold, is supporting Franschhoek 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.*



**TANDOORI**  
From the Clay Oven

Aloo Katlangi	117
Potato barrels massaged with hung yoghurt and garlic, stuffed with sultana, potato and onion.	
Lamb Kebab	142
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.	
Paneer Tikka	142
Soft cubes of paneer marinated overnight with saffron, yoghurt, cream cheese and a 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.	
Nimbu Machli Tikka	157
Line fish marinated in a traditional tikka marinade with lemon and curry leaves, basted with mustard oil. Grilled in the tandoor, sprinkled with chaat masala and served with onion, cucumber and lemon.	
Murg Malai Tikka	177
Chicken thighs marinated in yoghurt curd with ginger, garlic, green chillies, garam masala and Indian herbs, skewered with diced onion, peppers and tomatoes. Grilled in the tandoor, and served with fresh coriander and mint chutney.	



### Tandoori & Chaat Platter for Two

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

223/268

### 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.

233

### 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.

298

### 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.

324



## CURRY

Aloo Ghobi Adrakhi	112
Dry North Indian marriage of steamed cauliflower and potatoes, sautéed with garlic, high on ginger, tempered in oil with cumin, mustard seeds, turmeric and red chilli powder, finished with a dash of lemon juice and garnished with chopped fresh coriander.	
Baingan Bharta	112
Roasted aubergines infused with a distinct aromatic smoky charcoal flavour, cooked with onion, tomato and garlic, sautéed with traditional Indian spices and garnished with fresh coriander.	
Chole Masala	122
Chickpeas, known as the power legume, boiled and blended with tomato, onion, garlic, ginger, green chillies, cumin and coriander seeds. Flavoured with dry mango powder and dry pomegranate seeds. Garnished and served with fresh coriander leaves.	
Paneer Korma	137
Aromatic Paneer preparation in mildly spiced gravy made with cashew nuts, onions, yoghurt and cream.	
Palak Paneer	142
Cubes of paneer in a fragrant spinach purée, flavoured with a tomato masala gravy and lime.	
Tamatar Machli	162
Fish marinated with ground coriander, turmeric, salt, lemon juice and red chilli powder. Cooked in a tomato gravy flavoured with traditional Indian spices.	
Masala Prawns	223
A delicacy from the coastal Malabar part of India with coconut oil, coriander, curry leaves, fenugreek and mustard seeds, tamarind and tomato gravy.	



Kadhai Murgh	167
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)	172
Chicken thighs in a rich, creamy onion and tomato masala gravy, finished off with cream and fresh coriander.	
Achari Gosht	177
Beef in a traditional spicy pickled gravy with garlic and ginger, tempered with cumin and mustard seeds, and garnished with fresh coriander.	
Mutton Rogan Josh	213
A robust, spicy curry of mutton knuckles, Kashmiri chillies, spices and yoghurt.	

## DAL

Dal Tadka (Yellow)	86
The everyday lentil dish of Indian households. Slow-cooked lentils tempered with whole red chillies, ginger, garlic, cumin and mustard seeds. Garnished with fresh coriander.	
Dal Makhani (Black)	112
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 whole spices, and finished with butter and fresh coriander.	



## BIRYANI

Mughlai Vegetable Biryani	162
Lightly spiced and layered biryani made with rice, spices and mixed vegetables.	
Murg Biryani	187
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 herbs and saffron.	
Mutton Biryani	197
Aromatic rice with mutton shoulder marinated in traditional Indian spices.	

## RICE

Basmati Rice	36
Best long-grain basmati rice from the fertile land of Five Rivers steamed and served hot.	
Jeera Matar Pulao	41
Basmati rice tempered with cumin and peas, garnished with coriander.	

## RAITA

Plain Raita	31
Seasoned yoghurt.	
Cucumber & Tomato Raita	41
Seasoned yoghurt mixed with onion, cucumber, tomato and cumin.	



## SALAD

Kachumber Salad	61
Lightly pickled sliced cucumber with red onions, mint and lime.	
Marigold Salad	61
Carrots, cucumber, onions and tomatoes, seasoned with cumin powder, salt and pepper, with a dash of lemon and fresh coriander.	

## INDIAN BREADS

Laccha Paratha	29
Unleavened layered whole-wheat bread made in the tandoor.	
Naan	
A favourite Indian bread made with flour, salt, yeast and yoghurt.	
• Buttered Naan	29
Naan lashed with melted butter.	
• Garlic Naan	29
Naan bread sprinkled with chopped garlic.	
• Roghani Naan	29
Naan bread sprinkled with Kashmiri spice and white sesame seeds.	
• Stuffed Naan	39
Chilli/coriander/garlic/onion/paneer or aloo.	
• Keema Naan	45
Naan bread filled with spicy lamb mince/red onions/chilli/fresh coriander and mint chutney.	
Rumali Roti	29
A griddle-baked thin flatbread. The word rumal means handkerchief in Hindi and the name rumali roti refers to handkerchief bread.	
Tandoori Roti	29
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	298
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	66
A trio of Indian ice creams made with boiled milk, sugar, fruits and fragrant spices.	
Gur Dosas	76
Soft, sweet traditional dosas (pancakes) filled with jaggery crumbs and mint syrup. Served with frozen vanilla-infused ice cream.	
Shahi Tukda	76
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.	
Besan Ladoo cheesecake	81
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	81
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	21
Rice poppadums and chickpea poppadums served with fresh coriander and mint chutney, and mixed vegetable achar.	
Indian Salad	41
Cherry tomatoes, red onion, lemon wedges, sliced cucumber, green and red chillies, coriander and chaat masala.	