



THE ZONE  
ROSEBANK

# PLATES & POURS

# MODERN TAILORS

*Hurry Up. Take it Easy.*

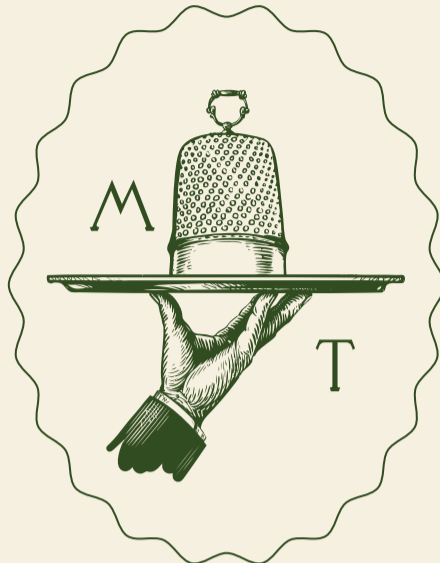


JOHANNESBURG  
S.A.

## Cuisine Inspired from the Streets of India.

A great many street food vendors make up the colour, sounds and smells of India. They nourish the appetites of busy white-collar workers, sweaty rickshaw drivers and hungry school children all through the day.

Our menu tips the hat to these roadside culinary masters. Our cuisine is the without frills earthy, lovingly made food of the people and dresses up the tastes of India.



## SMALL PLATES

- PANI PURI (5's)** 74  
A crispy traditional Indian street food stuffed & topped with sev, a coriander & mint "Pani" infusion:  
 - Chickpea masala/Garlic almond pickle/Kachumber  
 - Yellow potato/Garlic almond pickle/Kachumber/Date & tamarind chutney  
 - Chicken Tikka/Put-put chutney/Kachumber
- OKRA FRIES** 62  
Crunchy lady fingers coated in our signature spice. (V)
- KEEMA PAV** 110  
Curried lamb minced meat with green peas served with a buttery naan.
- FIRECRACKER PRAWNS** 195  
Marinated prawn tails, masala dusted, flash fried & coated in our spicy firecracker sauce. (P)
- CAULIFLOWER CROQUETTES** 89  
Crunchy fried blend of cauliflower, potatoes croquettes stuffed with cheese, fresh herbs with homemade cumin & tomato chilli jam. (V)
- PAPRI CHAAT (N)** 75  
Crispy fried chapatti chips with roasted pumpkin, pineapple, puffed rice, sev, yoghurt, green chutney, date & tamarind chutney, marinated beetroot & brinjals & coriander. (V)
- SPINACH & ONION PAKORA** 78  
Fried Spinach & onion seasoned chickpea flour, MT Dukkah served with a buttermilk green chutney. (V)
- FRIED MASALA HALLOUMI** 95  
Halloumi coated in a masala & fresh herb seasoned chana flour, with a garlic tamarind drizzle and chilli & honey dipping sauce. (V)
- SAMOOSAS (4's)**  
With chutney:  
 - Potato/Peas/Green chilli (V) 68  
 - Sweetcorn/Cheese/Green chilli (V) 72  
 - Put-put chicken 79  
 - Vindaloo minced lamb/Onions/Spices (P) 85  
 - Tin fish 74

### GUNPOWDER WINGS 99

Char-grilled spicy tikka masala wings served with Put-put chutney. (P)

### CHICKEN TIKKA (2pc/4pc) 95/145

Deboned 24hr marinated chicken thighs in yoghurt & roasted MT spices served with Put-put chutney.

### LAMB TIKKA (2pc/4pc) 99/155

Deboned 24hr marinated lamb in yoghurt & roasted MT spices served with garlic green chutney.

## TANDOORI/GRILLS

Marinated & dropped in the flaming hot tandoor - The Bollywood Braai.

- LAMB CHOPS** 275  
6 Skinny lamb chops rubbed with a special blend of tandoori spices, smoked in the tandoori pit & crispy grilled served with mint chutney.
- LAMB SHEESH KEBAB** 185  
Lamb mince seasoned with spices mixed with onion, green chilli, coriander & ginger, skewered & char-grilled.
- TANDOORI BROCCOLI & PANEER (2pc/4pc)** 72/85  
Skewered broccoli florets, paneer & red pepper, marinated and roasted in a traditional tandoori oven, finished with a chilli-garlic & coriander confit oil. (V)
- TANDOORI PRAWNS**  
Ginger, garlic spiced king prawns grilled with a masala garlic butter served with put-put & lemon wedges.  
 - 4 Prawns 210  
 - 6 Prawns 310  
 - 10 Prawns 450
- TANDOORI PLATTER**  
Chicken tikka, gunpowder wings, skinny chops, lamb sheesh kebab, crispy masala potatoes, MT chutney.  
 - For 2 280  
 - For 4 530  
 - Add prawns 50 each

### MASALA FISH FRY 189

Fried fish marinated in garlic, ginger & red chili masala served with jeera rice, dhal & kachumber salad.

## BREAD (V)

- CHAPATTI** 28  
A.k.a. the Roti. (V)
- BUTTER NAAN** 33  
Freshly baked in the tandoor.
- BUTTER GARLIC NAAN** 37
- CHEESE NAAN** 44  
Cheddar & sesame seeds.
- ALOO-PARATHA** 48  
Spiced potato stuffed chapatti.

## CURRIES

- CHICKEN MAKHANI** 168  
MT's butter chicken fillet in a mildly spiced, cashew butter cream & yoghurt sauce.
- CHICKEN TIKKA MASALA** 160  
Spiced, deboned thighs which is cooked in a tomato, butter cream sauce & cashew nuts.
- PISTACHIO KORMA**  
A mild & luxurious creamy sauce combining yoghurt, cream, cashews & pistachio infused with ginger, garlic & spices.  
 - Lamb 265  
 - Deboned Chicken Thighs 190
- GOAT SALI BOTI** 240  
A classic Indian-Parsi curry, goat on the bone simmered until deliciously tender in a lightly spiced, slightly sweet aromatic tomato & onion sauce topped with crispy potato sali.
- SHORT RIB PEPPER FRY** 265  
(Kali Mirch Gosht) A taste of South Indian, beef short rib marinated with ginger, garlic, chilli & spices then slow cooked & tempered with coarse black pepper, curry leaves & mustard seeds.

- DURBAN LAMB CURRY** 255  
South African style lamb on the bone curry. Cooked with all the spice & fresh herbs that makes this exceptional. (P)

- LAMB ROGAN JOSH** 240  
Tender boneless lamb slow cooked with Kashmiri chilli, ginger, yoghurt & spices finished with roasted green peppers & onions. (P)

- PRAWN MADRAS**  
Originating from Chennai, this is a spicy tomato, tamarind, curry leaf, garlic & ginger curry. (P)  
 - With Prawns 235  
 - With Kingklip 215

- SOUTH INDIAN FISH CURRY**  
Marinated fish OR prawn, browned in butter, then cooked in a spicy tomato & tamarind sauce with fresh coriander & ginger slivers.  
 - With Prawns 240  
 - With Kingklip 220

## RICE DISHES

- CHICKEN BIRYANI** 210  
A regal dish: bone-in chicken marinated in yogurt, spices, ginger, and garlic, layered with steamed rice & caramelized onions. Served with Tailored Dhal & sour milk.
- VEG BIRYANI** 185  
An aromatic rice dish made with seasonal vegetables, herbs, lentils, rice & spices. With Tailored Dhal & sour milk. (V)
- LAMB BIRYANI** 230  
Lamb on the bone pan steamed with saffron milk, potatoes, fried onions, fresh herbs served with kachumber & Tailored Dhal.

## RICE (V)

- STEAMED BASMATI (V)** 30
- JEERA RICE** 39  
Toasted cumin seeds, finished with ghee & fresh coriander. (V)
- BOLLYWOOD BASMATI** 60  
Dried mango, pistachio, mint, coriander, curry leaves, caramelised onions & turmeric.
- CAULIFLOWER RICE** 61  
Toasted cashew, marinated cranberries & fresh broken herbs & toasted pumpkin seeds.

## PICKLES & CHUTNEY (V)

- PRESERVED LEMON PICKLE** 30
- GARLIC & ALMOND PICKLE** 30
- CARROT PICKLE** 30
- PUT-PUT CHUTNEY** 30  
Coriander & green curry leaf chutney.
- MINT ATCHAR CHUTNEY** 30  
Fresh mint & atchar spices.
- MT GREEN CHUTNEY** 30  
Mint, coriander, garlic, ginger, chilli & yoghurt.
- DATE & TAMARIND CHUTNEY** 33

## VEGETARIAN (V)

- DHAL MAKHANI** 115  
Slow cooked urad dhal with ginger, cream & butter.
- PANEER JALFREZI** 165  
Stir-fried tandoori smoked paneer, tossed with vibrant bell peppers, onions & tomatoes in a tangy, MT-spiced masala.
- SRI LANKAN BRINJAL CURRY** 165  
A brinjal, butternut & potato curry tempered with whole spices, curry leaves & mustard seeds in a creamy turmeric & coconut sauce. Served with a peanut sambal. (V)
- PANEER TIKKA MASALA** 150  
Tandoor-smoked paneer cooked in a tomato, butter cream & cashew nut sauce.
- GOBI MATAR** 115  
Cauliflower, chickpea & pea curry with almonds, sesame seeds spices & coconut milk. (V)
- METHI MUSHROOM MATAR** 155  
Button mushrooms, fenugreek leaves, yoghurt, aromatics, tomatoes, herbs & spices.
- PAV BHAJI** 95  
A Bombay classic street food mashed vegetable curry served with a warm buttery house-made bun.
- VEGETARIAN THALI** 175  
A traditional Indian assorted platter with tasting portions of a veg curry of choice, Tailored Dhal, Braised cabbage, rice, kachumber, mini naan & pickle.

## SIDES (V)

- TAILORED DHAL** 52  
The mother-in-law's classic. (V)
- BRAISED CABBAGE** 69  
Braised white cabbage in tempered mustard seeds, dried red chilli & cumin seeds. (V)
- CRISPY MASALA POTATOES** 54  
Triple cooked potatoes coated with masala, green mango & chilli powder.
- RAITA** 44  
Yoghurt, cucumber & jeera seeds.
- AUNTY VASANTY'S KACHUMBER** 38  
Cucumber, tomato, red onion & coriander in a lemon vinaigrette. (V)

## FEEL GOOD FACTOR

On the lighter side.

- HOUSE SALAD** 115  
Garden greens, avo, sunflower & pumpkin seeds, dried cranberries, tomato, pomegranate & cucumber with a chilli lime dressing. (V)
- Add:  
 - Chicken Tikka 55  
 - Spiced Prawns 82  
 - Sumac Roasted Cauliflower 49

### TANDOORI TACO'S

Mini naan bread with selection of a filling, kachumber & green chutney:

- Lamb Curry 105  
 - Tikka Masala Chicken w/ toasted cashews 89  
 - Halloumi & peppers (V) 99

### DOSA

Crispy rice dosa served with Tailored Dhal, coconut & spicy tomato chutney:

- Masala (V) 105  
 - Paneer Pav Bhaji (V) 135  
 - Cheese, onion & green chilli (V) 115

- (N) .....New  
 (P) .....Spicy  
 (V) .....Vegetarian  
 (V) .....Vegan

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## GIN & TONIC

Sgl/Dbt

<b>BOMBAY SAPPHIRE</b> Lime.	<b>45/75</b>
<b>BOMBAY BRAMBLE</b> Lemon & berries.	<b>62/95</b>
<b>MIRARI DAMASK ROSE</b> Berries & flower petals.	<b>58/94</b>
<b>MIRARI BLUE ORIENT SPICED</b> Grapefruit & cardamom.	<b>58/94</b>
<b>MIRARI AMBER</b> Lemon & cinnamon.	<b>58/94</b>
<b>HENDRICK'S</b> Cucumber.	<b>64/104</b>
<b>SIX DOGS BLUE</b> Blueberry & lime.	<b>72/120</b>
<b>BLIND TIGER</b> Orange & mint.	<b>50/89</b>
<b>BOUDIER SAFFRON GIN</b> Orange & strawberry.	<b>75/128</b>
<b>TANQUERAY #10</b> Grapefruit.	<b>68/112</b>
<b>CAPE SAINT BLAIZE OCEANIC</b> Salted orange zest & berries.	<b>65/105</b>
<b>FITCH &amp; LEEDES TONIC</b>	<b>28</b>
<ul style="list-style-type: none"> <li>- Indian classic</li> <li>- Rose &amp; cucumber</li> <li>- Grapefruit</li> <li>- Blueberry &amp; cardamom</li> <li>- Sugar-free</li> </ul>	



## BEERS ON TAP 330/500 ML

<b>GOLDEN THREAD</b> MT House lager.	<b>39/58</b>
<b>DEVIL'S PEAK LAGER</b>	<b>42/60</b>
<b>CASTLE LITE</b>	<b>40/56</b>



## COLD DRINKS

<b>SODAS</b>	<b>38</b>
<b>WATER</b>	<b>34/59</b>
<b>CORDIAL &amp; MIXER</b>	<b>39</b>
<b>JUICES</b>	<b>45</b>
<b>ICE TEA</b>	<b>44</b>



## COCKTAILS

<b>BOLLYWOOD BLONDE</b> A combination of passion fruit, lime juice & Madagascar vanilla shaken with Sky Vanilla vodka & served with a side of MCC.	<b>98</b>
<b>NIMBU PUNCH</b> Bacardi carta blanca rum, Elderflower syrup, lemon juice with muddled basil leaves & cucumber wedges.	<b>98</b>
<b>BAGA BEACH MARTINI</b> Bombay Sapphire gin, Bianco vermouth, curry leaves, coconut syrup, coriander & lemon juice.	<b>115</b>
<b>ELDERFLOWER &amp; BASIL SMASH</b> Bombay Sapphire gin muddled with basil, elderflower syrup & lemon. Charged with soda.	<b>100</b>
<b>ROSE &amp; POMEGRANATE</b> Mirari Damask Rose gin, pomegranate syrup & lemon shaken over ice & topped with MCC.	<b>75 105</b>
<b>BERRY FIZZ</b> Bombay Bramble blackberry & raspberry gin, pineapple juice & vanilla syrup shaken with egg white to create a rich foamy texture & charged with soda.	<b>105</b>
<b>MUMBAI EXPRESS</b> Bombay Sapphire gin, pineapple syrup, lime, mint & coriander shaken over ice & charged with soda.	<b>110</b>
<b>GINGER SOUR</b> Maker's Mark bourbon, lemon juice, ginger syrup & egg white.	<b>120</b>
<b>24 KARAT</b> Mirari Amber gin, elderflower syrup & lemon shaken over ice & charged with MCC.	<b>125</b>



# MODERN TAILORS

<b>LITCHI &amp; SUGARCANE MOJITO</b> Rum agricole, litchi syrup, mint & lime muddled together, served over ice & charged with soda.	<b>120</b>
<b>IT'S BOLLYWOOD BABY</b> Saffron gin, passion fruit, vanilla syrup & pineapple juice shaken over ice.	<b>115</b>
<b>MODERN TAILORS MULE</b> Blind Tiger gin, El Jimador Reposado tequila, mango puree, lime, vanilla syrup & ginger beer.	<b>130</b>
<b>TWISTED OLD-FASHIONED</b> Jack Daniel's, sugarcane syrup, bitters, chai syrup & orange peel.	<b>105</b>



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## LASSI

<b>MANGO &amp; SAFFRON</b> Mango, plain yoghurt, saffron, green pistachio & ice blended until smooth.	<b>75</b>
<b>BERRY &amp; ROSE</b> Mixed berries & rose syrup, plain yoghurt, honey & ice blended until smooth.	<b>64</b>
<b>DATE &amp; BANANA</b> Date, banana, almonds, plain yogurt, honey, cinnamon & ice blended until smooth.	<b>72</b>
<b>SALTED CUCUMBER &amp; MINT</b> Refreshing cucumber, plain yoghurt, salt, cumin, fresh mint & honey.	<b>60</b>

<b>BOMBAY CRUSH</b> Vermicelli noodles, raspberry jelly, chia seeds, rose syrup, milk & vanilla ice cream. Combined & served with fresh rose petals.	<b>72</b>
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## NON-ALCOHOLIC

<b>ELDERFLOWER &amp; BASIL SMASH</b> Elderflower syrup muddled with basil & lemon. Charged with soda.	<b>65</b>
<b>MARRAKESH</b> Pineapple syrup, lime, mint & coriander shaken over ice. Charged with soda.	<b>70</b>
<b>LITCHI &amp; SUGAR CANE MOJITO</b> Litchi syrup, mint & limes muddled together. Charged with soda.	<b>70</b>



## SHARBAT

<b>SPARKLING ROSE</b> Rose syrup, chia seeds, lemon juice & soda water. Served with mint.	<b>58</b>
<b>MINT &amp; LEMON</b> Ginger, lemon, mint, sugar & soda water. Served with crushed ice, candied ginger & dried lemon.	<b>55</b>



## HOT DRINKS

<b>CAPPUCCINO</b>	<b>42</b>
<b>CAFFÈ LATTE</b>	<b>45</b>
<b>AMERICANO</b>	<b>38</b>
<b>ESPRESSO</b>	<b>30</b>
<b>CAFFÈ MOCHA</b>	<b>51</b>
<b>HOT CHOCOLATE</b>	<b>48</b>
<b>SPICED HOT CHOCOLATE</b>	<b>50</b>
<b>TURMERIC LATTE</b>	<b>48</b>
<b>RED CAPPUCCINO</b>	<b>45</b>



## TEA

<b>HOME BREW MASALA (Bottomless)</b>	<b>50</b>
<b>BLACK</b>	<b>35</b>
<b>ROOIBOS</b>	<b>35</b>
<b>GREEN</b>	<b>36</b>
<b>GINGER, HONEY &amp; LEMON</b>	<b>38</b>

