

Hurry Up.

# MODERN TAILORS

Take it Easy.

THE ZONE  
ROSEBANK

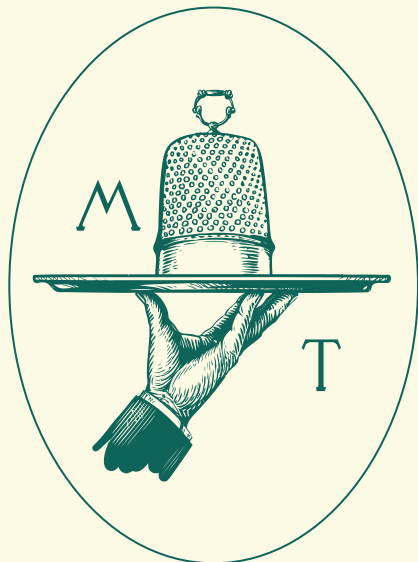
## PLATES & POURS

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)** 60  
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** 52  
Crunchy lady fingers coated in our signature spice.

**GUNPOWDER WINGS** 86  
Char-grilled spicy tikka masala wings served with Put-put chutney.

**LAMB KEEMA KEBAB** 88  
MT's mini kofta's with a side of tangy mint chutney.

**SPICED HARI MIRCHI & BRINJALS** 58  
Marinated fried green chillies & brinjals tossed in a fresh lime juice, ginger, garlic, curry leaves, coriander dressing.

**PAPRI CHAAT** 65  
A flavourful burst of fresh pineapple, roast pumpkin, coriander, mint, pomegranate, mixed nuts, chevda, puffed rice drizzled with yoghurt, green chutney & tamarind & date chutney on a crispy popadum.

**KITCHEREE ARANCINI** 72  
Golden fried yellow dhal & basmati rice kitcheree balls stuffed with cheddar cheese, served with home-made cumin & tomato chilli jam.

**SAMOOSAS (4's)**  
With chutney:

- Potato/Peas/Green chilli
- Sweetcorn/Cheese/Green chilli
- Put-put chicken
- Vindaloo minced lamb/Onions/Spices

**FRIED MASALA HALLOUMI** 76  
Halloumi coated in a masala & fresh herb seasoned chana flour, with a garlic tamarind drizzle and chilli & honey dipping sauce.

**FIRECRACKER PRAWNS** 165  
Marinated prawn tails, masala dusted, flash fried & coated in our spicy firecracker sauce.



..... Spicy  
..... Vegetarian  
..... Vegan

### TANDOORI/GRILLS

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

**LAMB CHOPS** 240  
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** 150  
Lamb mince seasoned with spices mixed with onion, green chili, coriander & ginger, skewered & char-grilled.

**CHICKEN TIKKA (2pc/4pc)** 85/125  
Deboned 24hr marinated chicken thighs in yoghurt & roasted MT's spice served with Put-put chutney.

**TANDOORI PRAWNS**  
Ginger, garlic & spiced marinated prawns grilled on the fire with tomato mint chutney.

- 4 Prawns 136
- 6 Prawns 190
- 10 Prawns 295

**TANDOORI PLATTER**  
Chicken tikka, gunpowder wings, skinny chops, lamb sheesh kebab, crispy masala potatoes, MT's chutney.

- For 2 250
- For 4 480
- Add prawns 30 each

**MASALA FISH FRY 178**  
Fried fish marinated in garlic, ginger & red chili masala served with jeera rice, dhal & kachumber salad.

### BREAD

**CHAPATTI** 22  
A.k.a. the Roti.

**BUTTER NAAN** 25  
Freshly baked in the tandoor.

**BUTTER GARLIC NAAN** 29

**CHEESE NAAN** 34  
Cheddar & sesame seeds.

**ALOO-PARATHA** 35  
Spiced potato stuffed chapatti.

### PICKLES & CHUTNEY

**PRESERVED LEMON PICKLE** 22

**GARLIC & ALMOND PICKLE** 24

**CARROT PICKLE** 22

**PUT-PUT CHUTNEY** 22  
Coriander & green curry leaf chutney.

### CURRIES

**CHICKEN MAKHANI** 155  
MT's butter chicken fillet in a mildly spiced, cashew butter cream & yoghurt sauce.

**KARELA CHICKEN, PRAWN, GREEN PAPAYA CURRY** 195  
In a silky spicy coconut sauce with onions, curry leaves & and spices.

- Prawn only option 220

**CHICKEN TIKKA MASALA** 138  
Spiced, deboned thighs which is cooked in a tomato, butter cream sauce & toasted cashew nuts.

**GOAT SALI BOTI** 195  
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.

**DURBAN LAMB CURRY** 220  
South African style lamb on the bone curry. Cooked with all the spice & fresh herbs that makes this exceptional.

**LAMB ROGAN JOSH** 195  
Tender boneless lamb slow cooked with Kashmiri chilli, ginger, yoghurt & spices finished with roasted green peppers & onions.

**PRAWN MADRAS**  
Originating from Chennai, this is a spicy tomato, tamarind, curry leaf, garlic & ginger curry.

- With Prawns 195
- With Kingklip 185

**GOAN FISH CURRY**  
Fish curry, tamarind, peppers, garlic & spices in a silky coconut & curry leaf sauce.

- With Kingklip 185
- With Prawns 195

### RICE DISHES

**CHICKEN BIRYANI 180**  
A royal delicacy - yoghurt, spices, ginger & pieces of garlic marinated chicken on the bone. Layered with steamed rice & caramelised onions. With Tailored Dhal & sour milk.

**VEG BIRYANI 145**  
An aromatic rice dish made with seasonal vegetables, herbs, lentils, rice & spices. With Tailored Dhal & sour milk.

**LAMB KABULI PILAU 195**  
Lamb on the bone in a basmati rice pilaf with dates, caramelised carrots & almonds.

### RICE

**STEAMED BASMATI** 22

**JEERA RICE** 32  
Toasted cumin seeds, finished with ghee & fresh coriander.

**BOLLYWOOD BASMATI** 48  
Dried mango, pistachio, mint, coriander, curry leaves, caramelised onions & turmeric.

**CAULIFLOWER RICE** 48  
Toasted cashew, marinated cranberries & fresh broken herbs & toasted pumpkin seeds.

### VEGETARIAN

**DHAL MAKHANI** 95  
Slow cooked urad dhal with ginger, cream & butter.

**KITCHEREE & FIRECRACKER CAULIFLOWER** 120  
Yellow dhal & basmati rice kitcheree with crispy spiced cauliflower drizzled in a spicy peanut sauce, finished with chilli oil, masala salt, yoghurt & slaw.

**BUTTER BEANS CURRY** 118  
Braised butter beans with potato in MT masala simmered with cream.

**PANEER TIKKA CURRY** 120  
MT Artisanal Spiced Paneer in one of our curry sauces:  
Tikka Masala / Makhani / Palak / Dhal Madras

**GOBI MATAR** 95  
Cauliflower, chickpea & pea curry with almonds, sesame seeds spices & coconut milk.

**MUSHROOM KOFTA PALAK** 125  
Spiced mushroom, potato, chickpea, kale & red onion kofta in a vibrant spinach sauce.

**PAV BHAJI** 74  
A Bombay classic street food mashed vegetable curry served with a warm buttery house-made bun.

### SIDES

**TAILORED DHAL** 45  
The mother-in-law's classic.

**METHI CHANA** 65  
Chickpeas with onions & whole spices finished with a light tomato & methi (fenugreek) leaves sauce.

**CRISPY MASALA POTATOES** 45  
Triple cooked potatoes coated with masala, green mango & chilli powder.

**RAITA** 35  
Yoghurt, cucumber & jeera seeds.

**AUNTY VASANTY'S KACHUMBER** 28  
Cucumber, tomato, red onion & coriander in a lemon vinaigrette.

### FEEL GOOD FACTOR

*On the lighter side.*

**PRAWN & PAPAYA SALAD** 160  
Grilled spiced prawn skewer with selection of garden greens, sunflower & pumpkin seeds, papaya, dried cranberries, cherry tomatoes, pomegranate, cucumber ribbons with a chilli lime dressing.

**FALAFEL & ROAST CAULIFLOWER SALAD** 115  
Chef's famous spiced falafel balls, baby leaf greens, avocado, sumac roasted cauliflower, pickled radish, cucumber ribbons, cherry tomatoes, crispy onions, sliced almonds with a coriander & garlic yoghurt dressing.

#### TANDOORI TACO'S

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

Lamb curry 90  
Butter Chicken with toasted cashews 75  
Falafel & brinjal 60

#### DOSA

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

Masala dosa 85  
Paneer Pav Bhaji dosa 100  
Cheese, onion & green chilli dosa 95

उवकमतद जंपसवते





## GIN & TONIC

<b>BOMBAY SAPPHIRE</b> Lime.	38/66
<b>BOMBAY BRAMBLE</b> Lemon & berries.	54/82
<b>MIRARI DAMASK ROSE</b> Berries & flower petals.	48/78
<b>MIRARI BLUE ORIENT SPICED</b> Grapefruit & cardamom.	48/78
<b>MIRARI AMBER</b> Lemon & cinnamon.	48/78
<b>HENDRICK'S</b> Cucumber.	55/88
<b>HENDRICKS'S LUNAR</b> Cucumber & cracked black pepper.	55/88
<b>BLIND TIGER</b> Orange & mint.	42/76
<b>BOUDIER SAFFRON GIN</b> Orange & strawberry.	66/108
<b>TANQUERAY #10</b> Grapefruit.	58/95
<b>CAPE SAINT BLAIZE OCEANIC</b> Salted orange zest & berries.	54/90

### FITCH & LEEDES TONIC 22

- Indian classic
- Rose & cucumber
- Grapefruit
- Blueberry & cardamom
- Sugar-free



## BEERS ON TAP 330/500 ML

<b>GOLDEN THREAD</b> MT House lager.	32/48
<b>DEVIL'S PEAK LARGER</b>	36/49
<b>CASTLE LITE</b>	34/48



## COLD DRINKS

<b>SODAS</b>	32
<b>WATER</b>	28/48
<b>CORDIAL &amp; MIXER</b>	32
<b>JUICES</b>	34
<b>ICE TEA</b>	34



## COCKTAILS

**ELDERFLOWER & BASIL SMASH** 95  
Bombay Sapphire gin muddled with basil, elderflower syrup & lemon. Charged with soda.

**ROSE & POMEGRANATE** 75 88  
Mirari Damask Rose gin, pomegranate syrup & lemon shaken over ice & topped with MCC.

**MUMBAI EXPRESS** 95  
Bombay Sapphire gin, pineapple syrup, lime, mint & coriander shaken over ice & charged with soda.

**BERRY FIZZ** 80  
Bombay Bramble blackberry & raspberry gin, pineapple juice & vanilla syrup shaken with aquafaba to create a rich foamy texture & charged with soda.

**GINGER SOUR** 100  
Maker's Mark Bourbon, lemon juice, ginger syrup & egg white.

**SASSY LASSI** 78  
Bacardi Carta Negra rum, mango, chai syrup, honey, yoghurt & ice, blended.

**24 KARAT** 100  
Mirari Amber gin, elderflower syrup & lemon shaken over ice & charged with MCC.

**LITCHI & SUGARCANE MOJITO** 98  
Rum agricole, litchi syrup, mint & lime muddled together, served over ice & charged with soda.

**IT'S BOLLYWOOD BABY** 98  
Saffron gin, passion fruit, vanilla syrup & pineapple juice shaken over ice.

**MODERN TAILORS MULE** 100  
Blind Tiger gin, El Jimador Reposado tequila, mango puree, lime, vanilla syrup & ginger beer.

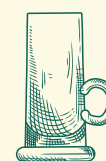
**TWISTED OLD-FASHIONED** 85  
Jack Daniel's Rye, Sugarcane syrup, bitters, chai syrup & orange peel.

**DESI ROSE** 105  
Rosé wine infused with rose syrup, Rosé MCC & vodka - rimmed citric & cardamom powder.



## HOT DRINKS

<b>CAPPUCCINO</b>	34
<b>CAFFÈ LATTE</b>	36
<b>AMERICANO</b>	30
<b>ESPRESSO</b>	24
<b>CAFFÈ MOCHA</b>	38
<b>HOT CHOCOLATE</b>	40
<b>SPICED HOT CHOCOLATE</b>	42
<b>TURMERIC LATTE</b>	38
<b>RED CAPPUCCINO</b>	34



## TEA

<b>HOME BREWED MASALA TEA</b>	35
<b>BLACK TEA</b>	28
<b>ROOIBOS</b>	28
<b>GREEN TEA</b>	29
<b>GINGER, HONEY &amp; LEMON</b>	30

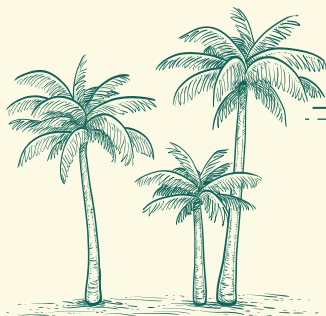


# MODERN TAILORS



*Hurry Up*

*Take it Easy.*



## LASSI

**MANGO & SAFFRON** 66  
Mango, plain yoghurt, saffron, green pistachio & ice blended until smooth.

**BERRY & ROSE** 54  
Mixed berries & rose syrup, plain yoghurt, honey & ice blended until smooth.

**SALTED CUCUMBER & MINT** 50  
Refreshing cucumber, plain yoghurt, salt, cumin, fresh mint & honey.

**BOMBAY CRUSH** 58  
Vermicelli noodles, raspberry jelly, chia seeds, rose syrup, milk & vanilla ice cream. Combine & serve with fresh rose petals.



## NON-ALCOHOLIC

**ELDERFLOWER & BASIL SMASH** 48  
Elderflower syrup muddled with basil & lemon. Charged with soda.

**MARRAKESH** 52  
Pineapple syrup, lime, mint & coriander shaken over ice. Charged with soda.

**LITCHI & SUGAR CANE MOJITO** 52  
Litchi syrup, mint & limes muddled together. Charged with soda.



## SHARBAT

**SPARKLING ROSE** 48  
Rose syrup, chia seeds, lemon juice & soda water. Served with mint.

**MINT & LEMON** 46  
Ginger, lemon, mint, sugar & soda water. Served with crushed ice, candied ginger & dried lemon.

