



A Gastronomic Journey Like No Other! एक अद्वितीय पाक यात्रा!

FOOD > “भोजन” (Bhojan)
O’GEET Cuisine What’s Unite Us “

O’GEET From the House of Passion F&B Is One of The Best
Modern Indian Dining Restaurants,

South Africa O’Geet Celebrates Modern Indian Cuisine
In A Unique and Fun Atmosphere.

Dining At O’GEET Is a Gastronomic Fiesta That Pushes Boundaries,
Transcending Into a Nostalgic Culinary Experience That Takes You Back to the Days of Yore.

Dining At O’GEET Is More Than Just a Meal; It Is a Journey Through
The Culinary Heritage of India,
Reimagined For the Modern Palate. It Celebrates the Essence of Indian Cuisine While Embracing Contemporary
Culinary Trends, Making It a Must-Visit Destination for Food Enthusiasts. Whether You Are a Local Resident or a
Visitor,

O’GEET Promises an Unforgettable Gastronomic Adventure That Combines Nostalgia,
Creativity, And Exceptional Flavours in A Way That Only the Best Can Offer.

WHEN “GEET” CALLS – YOU DON’T WALK YOU RUN “जब “गीत” बुलाता है – तुम चलते नहीं, दौड़ते हो”

Oh Boy Gita Turned Indian Food as a Legacy

You know a place is a special when one call turns into a full sprint,

A space that already feels like its building a legacy of its own with GITA’

New Restaurant O’GEET at Hazelwood Were Food Is a Conversation

A big shoutout to GITA’S team for a warm impeccable cuisine and service

Gita reimagined this iconic space beautifully, now all you need is ups on our menu

Old Aged Recipes to Luxury Casual Dinning Modern India Food Guide

Gita, You Have Reimagined This Iconic Space Beautifully,

Now All of You Need Is Pull Up on Our Delectable Menu

AT O’GEET PRESENCE THAT BREWS

LET'S TABLE TALK चलो मेज पर बात करते हैं

O'GEET IS WHERE ADULTS LAUGH OUT LOUD & TOAST TO LIFE

ओ'गीत यह थे वयस्क जो ज़ोर से हँसते हैं और जीवन के लिए जाम उठाते हैं वयस्क गुरुत्वपूर्ण महान

THE GROWN, THE GROOVY, THE GLORIOUS

INDEX सूचकांक

Page 1

Page 2

Page 3 - 4

Page 5

Page 5 & 6

Page 7

Page 8

Page 9

Page 10

Page 11 & 12

Page 13 & 14

PAGE 15

Page 16

Page 17

Page 18

PAGE 19

PAGE 20

PAGE 21

PAAGE 22

COVER

INDEX

INTRODUCTION

VEGETARIN - STARTERS

NON - STARTERS

CHAATS

SAMOSA AND SOUPS

INDO CHINESE

INDO ITALIAN

PHADI VEGETARIAN - MAINS

PHADI NON - VEGETARIAN - MAINS

TIFFIN BOX - MAINS

SALADS & RIATA

BIRYANI'S & RICE

TANDOORI NAAN BREADS

DESSERTS

BAR SNACKS

DRINKS MENU

BACK PAGE



RE IMAGING WITH ELEGANT MODERN NEW TWIST O'GEET JUST GLOW - UP REFRESHED VIBES, BOLDER FLAVOURS

VEG APPETIZER

SAMOOSA, MORADABADI DAL

Cocktail Punjabi Samosa Delicately Laced on Thicken Creamy Yellow Dhall, Sprinkle with Nuts and Herbs

PODI MUCHROOMS (6 PCS)

Whole Double Combo Stuffed with Masala Cheese, Crumbled and Deep Fried Served with Pineapple Riata

ONION BEETROOT TANGLE. (v)

Sliced onion and beetroot in chefs' specialty spice deep fried and laced on creamy beetroot sauce

SOJI TIKKI (6 PCS)

Crispi Stuffed Potatoes and spinach peas balls stuffed with paneer deep fried with tamarind and mint source

SPINACH AVACARDO PURI

Home Made Spinach Puri Stuffed with Avocado Chilli

TANDOORI KALI WALI PHADI SOYA KEBAB

Soya Recreated Speciality of Geet

PANEER JAFRAN

DELIGHTFULL PANEER PREMARINATED IN SAFRON AND HOME MMADE YOGURT GRIILED

KALONJI SPINACH PANNER O'GEET BITES

Your favourite palak paneer appetizer with a unique twist.

CHEESE KURJURE

HOME MADE CHEESE WRAPPED IN RUMALI SPICY ROTTI AND CHAR GRILLED

SPICY PERI PERI CHEESE CONE BALLS

Cheese Balls Gently Tucked in Cheese Nest

ALL THE ABOVE PRICE IS R85.00 PER DISH INDIVIDUALLY
WITH EVERY SIP AND EVERY BITE, A LITTLE MORE OF WHO WE ARE IS A REVEALED

CHAKNA LEVEL UP YOUR CHAKNA (STARTERS)

चकना अपने चकना को अपग्रेड करें (स्टार्टर्स)

NON VEGETRAIN नॉन वेजिटेरियन" A

FEAST FIT FOR ROYALTY small plates **ALL DAY DINNING**

FLAME GRILLED LAMB CHOPS, SIGNATURE CHURN GLAZE, AVOCADO CHOKHA	280
Masala marinated lamb chops heavily flavoured with spices and chargrilled served avocado burnt garlic rice	
ZAZZI PRAWN & SCALOPS	275
Prawn Spiced in "Chefs Speciality" Wrapped in Papadum Deep Fried	
TANDOORI ANARKALI KING FLIP FISH KEBAB	SQ
Kingklip Fish Coated in Lentil Masala Flour, Served with Potato Masala Wedges	
ANARKALLI KEBAB	90
Chicken Marinated Yogurt Pastes with Lightly Spiced and Chargrilled Flavoured with Pomegranate	
COCHIN COASTED CRUSTED PRAWN	SQ
Prawns Wrapped in A Golden Lentil & Coconut Crusted Resting on A Velvet Spiced Creamy Ba	
SOOKA (MURGH) CHICKEN	90
Tandoori Chicken Tossed with Herbs and Spices Served Creamy and Tamarind Chutney	
BANG BANG CHICKEN KEBAB	90
Cumin flavoured chicken drumsticks, flavoured with our master chefs' spices and chargrilled	
POTLI PRAWNS	SQ
Crumbed Prawn Sowed in a Homemade Cumin and Deep Fried	
DUCK OR CHICKEN OR PRAWN MOMOS DUMPLINGS PAN TOSSED OR TANDOORI (INDIAN FLAVOURS)	
Topped with picked shiitake mushroom and served, O'GEET chilli crisp for that's perfect kick	
SQ	





NON VEGETRAIN नॉन वेजिटेरियन” A
FEAST FIT FOR ROYALTY *small plates* **ALL DAY DINNING**

PIZZA BUTTER CHICKEN BALLONS Surprise O'GEET Ballon Flavour Cheesy Ballons	125
STUFFED TANGARI KEBAB Stuffed minced chicken kebab. Chicken drumsticks	110
BUTTER CHICKEN BOMBS Boneless Chicken Shredded and Rolled in Spicy Dough	95
ZAFRAN KEBAB Chicken Marinated Yogurt Pastes with Lightly Spiced and Chargrilled Flavoured with Pomegranate	95
BEETROOT CROWNED CHICKEN Tandoori Chicken, Spiced Served Creamy and Tamarind Chutney with grilled	95
TAWA GARLIC CHICKEN WINGS Deep onion flavoured chicken wings with shallots and spring onions	85
CREAMY MALIA LOLLYPOP Chicken Wings Pieces, Flavoured with Our Master Chefs' Spiced with Chef's Speciality and Deep Fried	85
KASTURI MURGH MALIA Chicken Flavoured Heavy Spices, Marinated A Tangy Flavour, Flame Grilled-OGEET SPECIALTY	85

AT OGEET IS FROM SMOKY TANDOORS TO BOLD CURRIES



BHUK LAGI HAI (ARE YOU HUNGRY) **भूख लगी है (क्या तुम भूखे हो?)**

"POETRY PLATES CHAATS FESTIVAL" **"कविता प्लेट्स चाट्स महोत्सव"**

Get To Know This Crispy-Crunchy-Spicy-Tangy Street Fair That Is Downright

Small Plates 'VEGETARIAN AND VEGAN CHAAT ALL *day dining*

GAME BOARD WITH OUR CHAATS **हमारे चाट के साथ गेम बोर्ड**

CHAAT

An Homage to A Rich Culinary Heritage and Regional Flavours

VEGETRAIN

DAHI PURI	80
Semolina puffed shells with chickpeas, potatoes, yogurt and tamarind sauce.	
GOL GAPPE	80
Semolina puffs with mouthwatering masala pani.	
BOMBAY BHEL	80
Tangy puffed rice tossed with fresh ingredients.	
PALAK PATA CHAAT	80
Crispi baby spinach deep fried with bater yogurt and tamarind sauce.	
PANJABI SAMOOSA CHAAT	85
Speciality samosa layered with yogurt and tamarind sauce.	

NON -VEG CHAATS

CHICKEN TIKKA GOL GAPPE	85
Chicken cubes stuffed with tangy chaat masala	
PRAWN PURI CHAAT	155
cocktail prawns with chaat masala	

LEAVE YOUR WORLD OUTSIDE BE ON OUR SIDE- FOOD COMA INCOMING!!!

HAND CRAFTED SAMOSAS हाथ से बनी समोसे

VEGETRAIN SAMOOSAS (AVAILABLE IN CRUMED FLAVOUR AS WELL) *All day dinning*

Indian Starter in A Pastry Making the Beginning of The Meals with Whisky Wine, Cocktails Mocktails So Perfect.

CHEESE CORN JALAPENO	R75.00	PANEER BHURJI	R75.00
PATATOE & GREEN LENTIL SAMOOSA	R75.00	MIX VEGETABLE	R75.00
COCKTAIL PANJABI SAMOSA	R85.00	CHILLI GARLIC NOODLES SAMOSA	R75.00

Indian Starter in A Pastry Making the Beginning of The Meals with Whisky Wine, Cocktails Mocktails So Perfect.

NON VEGETRAIN SAMOOSA

CHICKEN JALAPENO	R85.00	CHICKEN TIKKA	R85.00
LAMB BHURJI	R95.00	PRAWN BHURJI	R95.00

SOUPS

'Gourmet Soups Light and Delicately Spiced Soups'

TOM YOUNG SOUP

A Perfection of Pan Asian Flavour with A Hint of Sweet-Sour Taste
AVAILABLE IN Veg or mix seafood

BROCCOLI ALMOND PEPPERS SOUP

Garden Fresh Broccoli Soup with Apricot Creamy Soup

TOMATOE SOUP

Green And Red Tomato's Blanched Flavoured in Basil

LAMB SHANK SOUP

Awadi style lamb reduction soup with shredded lamb

CHICKEN MOMO SOUP

Sweet And Sour Soup Dunked in Homemade Chicken Memos

VEGETABLE MOMO SOUP

Sweet And Sour Soup Dunked in Homemade Vegetable Memos

INDO- CHINA TO CHANDNI CHOWK TO O'GEET

VEGTRAIN

PANEER CHILLI 165

Paneer cheese, battered and fried with chillies, ginger, garlic and green onions.

VEG CHILLI GARLIC MOMOS 145

Hand-made fried dumplings with vegetable filling, wok-tossed with Our Hakka-style garlic-ginger chilli sauce.

VEG TANDOORI DUMPLINGS 145

Crispy, smoky dumplings filled with spiced veggies, grilled in tandoori masala.

VEG CHILLI GARLIC NOODLES 85

Hand-made fried noodles wok-tossed with our Hakka-style garlic-ginger chilli sauce.

TANDOORI DUCK OR CHICKEN OR PRAWN MOMOS

Crispy, smoky Momo's filled with spiced chicken, grilled in tandoori or steamed.

ASK SERVER OF PRICE

NON VEGTRAN

CHICKEN DUMPLING SOUP 180

A CHEF'S RECREATION OF SOUP ALL IN ONE FLAVOUR

CHERRY BLOSSOM DUMPLINGS 180

Gastronomic Creation Of 'Geet

FOOT BALL

Stuffed Chicken Tikka Dumplings Recreated

PRAWN NUTTY STIR-FRIED NOODLE 180

Noodles tossed in noodles with a spicy twist

CHILLI CHICKEN 155

Battered chicken, wok fried with a spicy blend of chillies, ginger, garlic, and green onions

CHICKEN 65 STIR-FRIED NOODLE 125



AN EXPERIENCE EMBRACED IN FULL, JOURNEY UNFOLDS FURTHER



INDO ITALIANO

Good food Good Mood

BUTTER CHICKEN SPAGHETTI OR PENNE Pasta of your choice in rich butter chicken sauce.	210
ROGAN JOSH LAMB SPAGHETTI OR PENNE Pasta of your choice in rich butter chicken sauce	250
COCONUT LIME PRAWN Pasta of your choice in rich butter chicken sauce	340.
SHAHI PANEER SPAGHETTI OR PENNE Indian fusion with spaghetti and shahi paneer.	225
CREAMY BURNT GARLIC PENNE with Burnt garlic flavoured creamy sauce pasta.	190
COCKTAIL GARLIC KHULCHA (2 PCS) with Any Pasta	85

WE'RE SOCIAL, LETS CONNECT!

A MENU FULL OF INCREDIBLE OPTIONS, SOMETHING FOR EVERY CRAVING

PAHADI 'FLAMING CURRIES (EARTH COOKING) *All day dinning*

Our on-and-off love affair with off-the-menu indulgences.

A robust culinary tradition with identity of Indian cuisine

VEGETRAIN / VEGAN FLAVOURS

DABA MIXED VEGETABLE (v)

Garden Seasonal Vegetable Cooked in A Pahadi Style Curry Flavour

DABA VEGETABLE HANDI

Prime vegetable, baby corn, tofu with chef special Handi sauce.

DABA MAA KI DAAL

Black lentils cooked in Delhi style.

DABA MASALA DAAL FRY

Yellow Lentils Tempered with Delicious Bombay Spices.

DABA ALOO GHOBHI

Potatoes And Cauliflower Seasoned with Ginger and Spices.

DABA CHANA MASALA

Chickpeas Cooked with A Delicious Blend of Indian Spices, Onions and Tomatoes

DABA BROCCOLI MUSHROOM BUTTER MASALA

Gravy With Aromatic Indian Spices.

BAINGAN BHARTA

Fire roasted eggplant mash and cooked with spices.

PINEAPPLE SWEET POTATOES CURRY

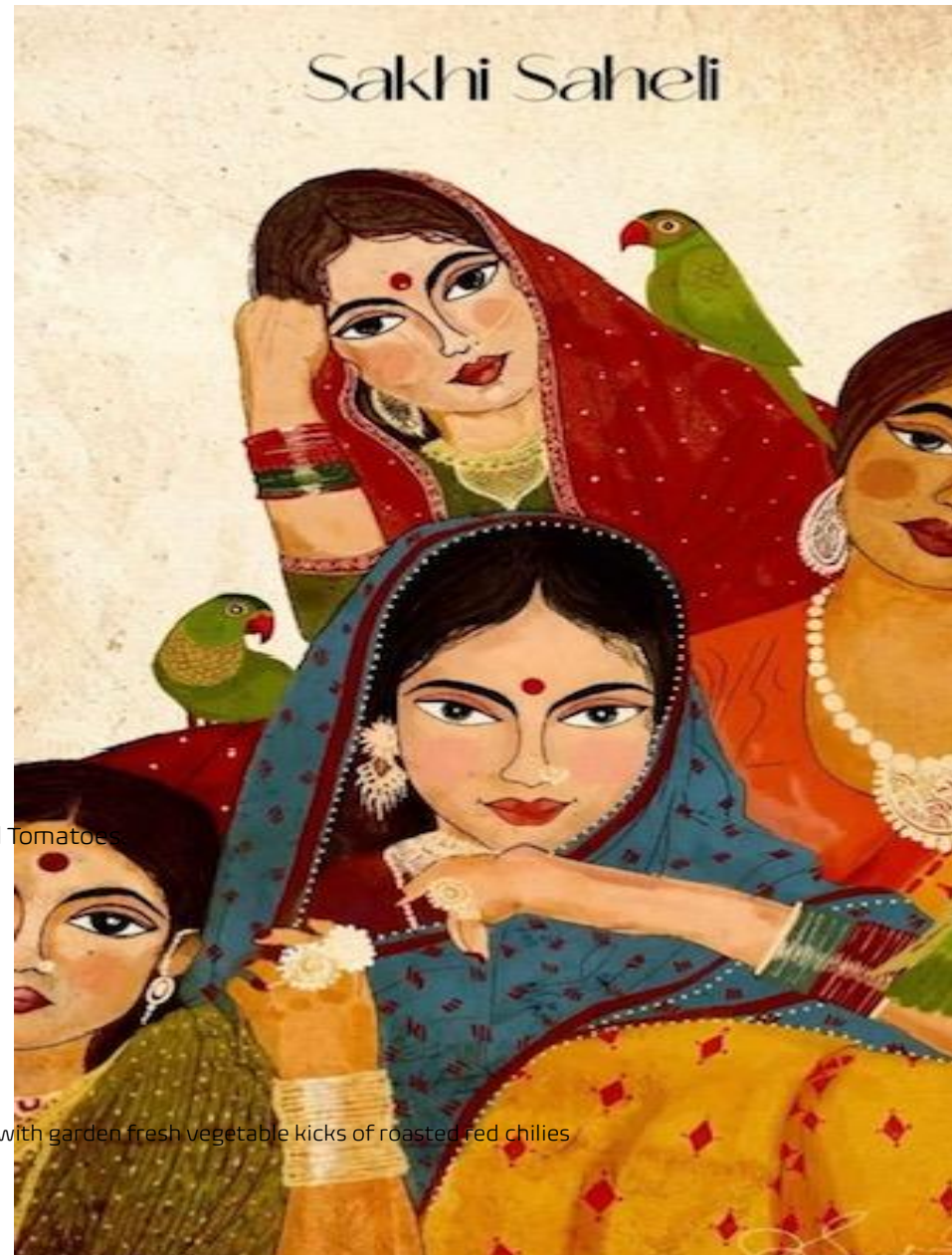
Pit roast sweet potatoes with rice koftas

SAAG, DHAL

Spinach Puree, Yellow Lentils, and Roasted Pea Nuts Sprinkel

COCONUT LIME

A preparation with the delicate Flavours of coconut, lemongrass lime Cooked with garden fresh vegetable kicks of roasted red chilies



BUTTER NUT KOOTU

Tender butternut, earthy black-eyed beans and sweet raw banana

In a coconut gravy

EXPECT THE UNEXPECTED WELCOMING A NEW CHAPTER THE -EVERYBODY SAY WOW



PAHADI 'FLAMING CURRIES (EARTH COOKING) DIL SE

BEHIND EVERY DISH AT O'GEET LIES DEDICATION AND FUN FACT

VEGETARIAN FLAVOURS

AWADHI PANEER

Paneer with creamy cashew sauce served with chef's special sauce.

PANEER SHAI QURMA MASALA

Paneer, bell peppers and onions simmered in a creamy masala sauce.

PANEER BUTTER MASALA

Paneer cooked with butter masala sauce.

PANEER DO PYAZA

Cottage cheese | shallots | tomatoes garlic ginger paste

PALAK PANEER

Homemade Cottage Cheese Cooked in A Pahadi Style Curry Flavour

SHAHI MALAI KOFTA

Mix vegetable dumplings cooked in a rich masala korma sauce.

ALU RAJMA MASALA

Red Kidney Beans with Potatoes in A Delicate Tomato Gravy

VEGETABLE BEGAM BEHAR

Delicate with mashed mix vegetables balls cooked in tomato sauce.

SAAM SAVERA

Spinach kofta stuffed with paneer served in shahi makhani sauce.

MAINS - मुख्य व्यंजन

पहाड़ी 'क्ले पॉट किज़ीन (मिट्टी में खाना बनाना) पूरी दिन की भोजन सेवा

PAHADI 'FLAMING CURRIES (EARTH COOKING) *All day dining*
TRAVEL THE WORLD AT O'GEET WITH DECADENT FLAVOURS

DABA CURRIES FLAMING EXPERIENCES

Our on-and-off love affair with off-the-menu indulgences. A robust culinary tradition with identity of Indian cuisine

NON VEGETRAIN CURRIES

DABA MURGH 'KHURCHAN

Chicken on the bone, cooked in a Pahadi style curry flavour

DABA CHICKEN KURMA

Boneless chicken cooked in a creamy cashew nut gravy

DABA RAMPURI TAR GHOST

Tender lamb on the bone slow cooked in yogurt gravy with caramelise onions
bold aromatic
steep culinary heritage of Rampura

DABA KALA GHOST LAMB BOTMASALA

Lamb on the bone, Lamb Marrow cooked in a Pahadi style curry flavour

DABA LAHORI CHICKEN MASALA

Chicken cooked with rich and traditional karahi masala.

DABA KASHMIRI LAMB ROGAN JOSH

Kashmiri delicacy we say you try.

DABA BUTTER CHICKEN

Boneless chicken tandoori breast cooked with makhani sauce.

DABA PARSİ DHANSÄK

Boneless chicken chunks, green pepper, onions cooked in a rich and creamy spiced tomato sauce.



PAHADI 'FLAMING CURRIES (EARTH COOKING) *All day dinning*

TRAVEL THE WORLD AT O'GEET WITH DECADENT FLAVOURS

DABA CHEAK PEAS CHICKEN



Chefs' speciality most high in protein dish lushed with flavour

DABA RARA LAMB

A decadent combination of minced and pieces of mutton cooked to perfection with traditional spices.

DABA BOHRI CHICKEN KURMA

Boneless chicken cooked in a creamy cashew nut gravy

DABA PUNJABI METHI MALAI PRAWN

THIS METHI PRAWN CURRY DRAWS FROM TRADITION OF PUNJAB

DABA COCONUT LIME PRAWNS

CHICKEN- R210 | LAMB- R250 | OSTRICH- R320 PRAWN- R340 | FISH -R340 | DUCK - R320

LAMB CHOPS

Pre marinated cooked in a combination of gravies

R350.00

MALABAR LAMB SHANK

SLOW COOKED SHANK MEETS A FIERY YET REFINED BALANCE OF MALABAR

R350.00

TIFFIN BOX *All day dining*

Option 1 (R950.00) PER TIFIN SERVES 2 people

MALAI KOFTA

gourd kola, pumpkin curry, lime leaf oil

BUTTER CHICKEN

Summer vegetables, coconut cream, curry leaves

LAMB ROGAN JOSH

On the bone lamb cooked in tomato and saffron gravy

Option 2 (R950.00) PER TIFIN SERVES 2 people

PANEER MAKHNI

Paneer bhaji, pickled onions, Kairi chutney

CHICKEN QUORMA

Boneless Chicken on Cashew nut and Coconut Creamy Gravy

BADAMI OSTRICH

Ostrich Cooked in Almond and Cashew nut Gravy Delicately Spiced

Option 3 (R950.00) PER TIFIN SERVES 2 people

BANARAS SUBZI

Garden Fresh Vegetables Cooked in Makhni Gravy

GOWAN PRAWN

Prawn Cooked on A Coconut Onion Saffron Source

MALIA METHI CHICKEN

Coconut Malai Chicken, with fenugreek gravy



SALADS & RAITA

ICEBURG LETTUCE STEAK

Iceberg lettuce Grilled with seasonal fruit roasted seasonal nuts
Rosemary theme, marinated Avocado lime

SPICY ORANGE AVOCADO SALAD

Bright zesty with a spicy twist Maple balsamic vinaigrette tossed on cucumber rings

ASIAN STYLE CUCUMBER SALAD

Speciality Of Mumbai Roasted Peanuts Nutty Flavoured layered mix micro greens

CHOLE SALAD

Cheek Peas, Cucumber, Beet, Sweet Potato Garlic paneer creamy
Bedded on rocket herbs

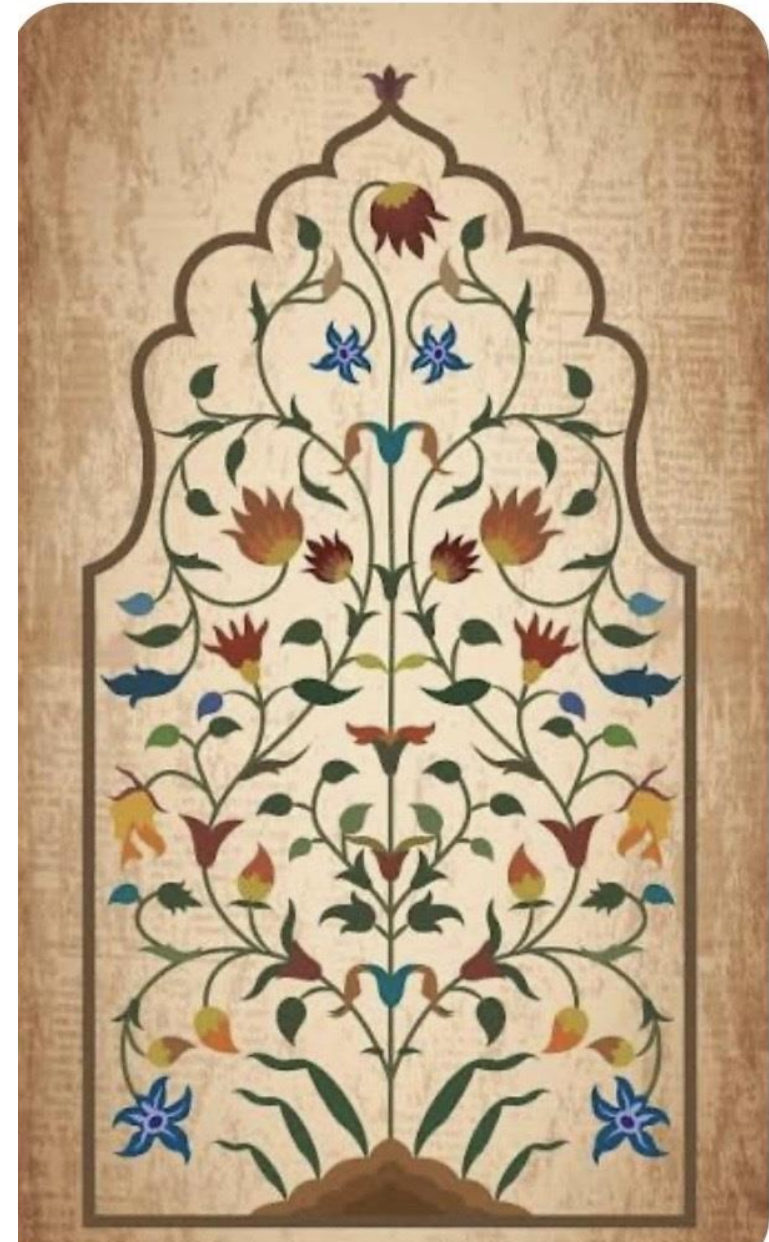
ROASTED PANEER SALAD

Homemade paneer, pomegranate smoked red bell pepper cherry tomato, coriander
Spicy sesame ginger

ALL SALAD FLAVOURS R150 INDIVIDUALLY

FLAVOURS

Raita dressing
Cucumber raita
Pineapple raita
Masala tomato raita
Mix salsa raita





FROM THE RICE FIELD

PARDA AWADH BIRYANI- RICE FLAVOURS

Choice of your meat marinated in chef's northern Indian herbs and spices.

VEGETABLE -190| CHICKEN- R210 | LAMB- R250 || PRAWN- R320 | FISH -R320

BURNT GARLIC PULAO

Basmati rice cooked and laced with coriander and curry leaves and olive oil burnt garlic.

MUSHROOM PULAO

An excellent marriage of soft rice cooked in mushroom and spices "excellent."

PESHAWARI PULAO SIGNATURE

Basmati rice cooked with sweet tutti fruity, dried fruit and nuts.

SAFFRON PULAO SIGNATURE

Basmati rice cooked and laced with coriander and saffron.

MASALA STIR-FRIED VEGETABLE EGG FRIED RICE

ALL RICE FLAVOURS R65 PER DISH

MEET LIKE – MINDED INDIVIDUALS – EXPLORE DIVERSE
PERSPECTIVE OVER OUR CUISINE

TANDOORI BAKED BREADS

TANDOORI HOME-MADE NAANS

FLATTER WITH OUR HOMEMADE BREADS FROM THE TANDOOR

BUTTER NAAN	40
GARLIC NAAN	40
ROGNI NAAN	40
CHEESE CHILLI NAAN	55
GARLIC OLIVE NAAN	55
HONEY CORIANDER NAAN	55
JAMBO MASALA CRISPI RUMALI ROTI	65

TANDOORI STUFFED KHULCHA

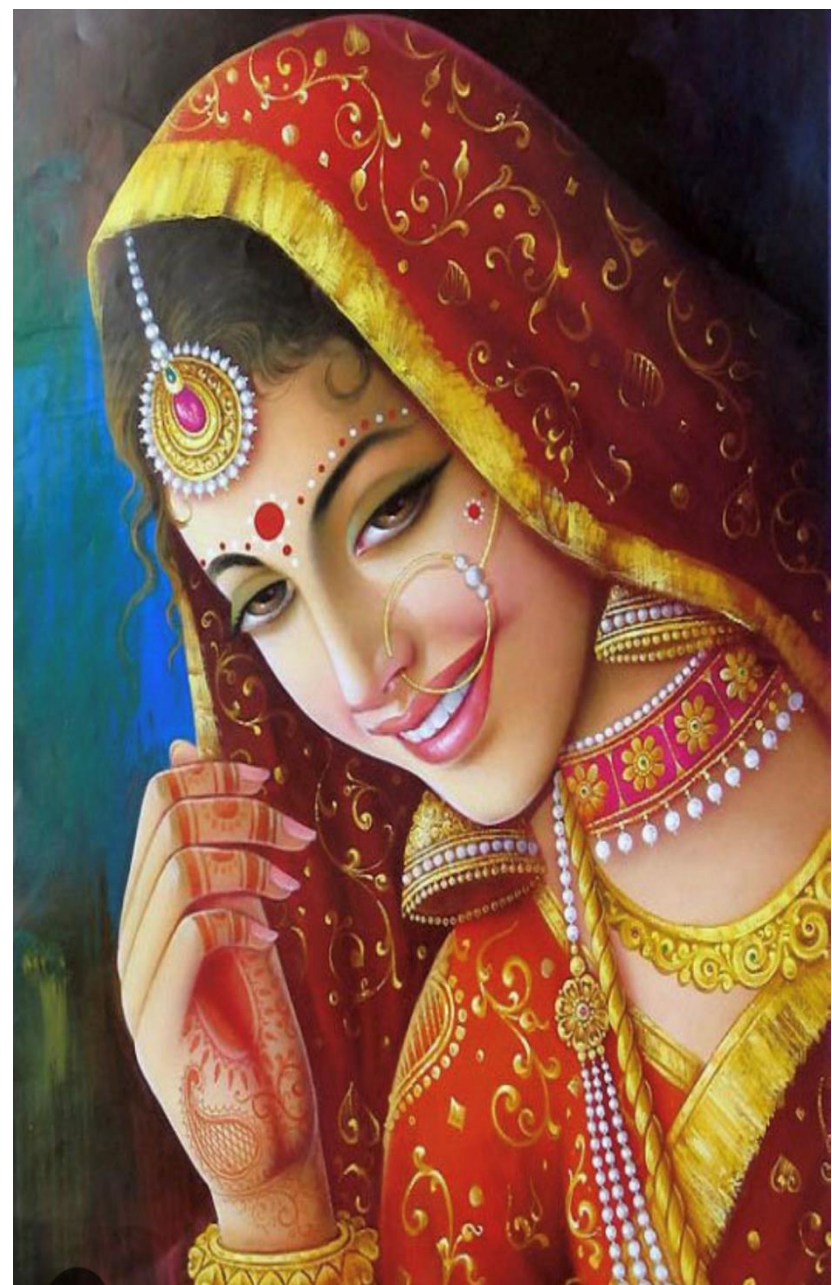
BUTTER CHICKEN KHULCHA	65
LAMB ROGAN KHULCHA	75
ALLO KHULCHA	65
FETA AND OLIVE KHULCHA	65
CHEESE CHILLI KHULCHA	55
CHEESE TOMATO ONION MASALA KHULCHA	55
AMRITSARI CHANA KHULCHA	55

4 MINIS STUFFED KULCHA MAIKE YOUR CHIOCE BELOW

NON – VEGETRAIN

BUTTER CHICKEN KULCHA
ROGAN KULCHA VEGETRAIN
PALAK PANEER CHEESE BOMBS KHULCHA
GOBI MATTER KULCHA
ONION TAMATOE GARLIC MASALA KHULCHA
Served With Mint Chutney and Mixed Spicy Riata Herb salad

ALL MINI KHULCHAS 75





DESSERTS

DESSERT

CHOCOLATE WINE DREAMS 125
Double Chock chip Ice Cream with Malbec Wine, (One World Flavour Combo)

COFFEE RASGULLA SUNDAY 110
Delicate Rasgulla Dunked in Thick Coffee Cream Syrup

HAZELNUT CHOCOLATE SAMOOSA 110
Served with Salted Caramel Ice Cream, Toasted Nutty Brittle

TRIO MALIA ICE CREAM | PISTACHIO, ROSE AND MALIA ICE-CREAM 110

SALTED CHIPS DIPPED IN CHOCOLATE 110
Served Frozen this is global

CHOCOLATE FLAVOURED GOLUB JAMUN IN SAFFRON SYRUP 110
Delicate Golub jamun with hazelnut chocolate drizzle

MASALA CHAI GELATO WITH GOLUB JAMUN 110
Going Global with A Fusion Concept

PISTACHIO ROLLED GOOLUB JAMOON 110
Homemade jamun swirled in pistachio puree

BAR TONGUE TEASERS (NIBBLES)

HAPPINES COMES IN MANY SIZES

Begin your adventure to an outwardly party venue as we welcome you for an unforgettable gathering

CHILLI GARLIC CHICKEN

Tawa Fry Is a Quick, Flavour Pack Taste Heavenly

CHILLI GARLIC PANEER

Tawa Fry Is a Quick, Flavour Pack Taste Heavenly

PLEASE GET ME CHAKNA BOX

Masala Peanut bhel, Roasted Chana, Peri Peri Kurkure, Assorted Papad, Roasted Nachos Bhel

MAGIC MASALA CHEESE FRIES

Our Version of Chapata Magic Masal with Cheese and Chipotle Mayo

RED ONION POKORAS

Home Made Rings Served with Mango Chutney Mayo Sauce

CRISPY CHILLY CHANA

Classic Crispy Chana in Our Chilly Peper Source

MOLECULAR CHICKEN STRIPS

Panko Dusted Chicken Popcorn Dusted with Cheddar Cheese and Masala Mayo

CHICKEN WINGS

Chicken wings tossed in ginger and pan grilled

LOADED PATAOE WEDGES

Potato and Sweet Potato Wedges Marinated in Chaat Masala Dressed in Masala Cheese Sauce, Jalapenos

ALOO TUK

Patatas Bravas, chukka Matar, jalapeno chute
Tawa Fry Is a Quick, Flavour Pack Taste Heavenly

120

110

110

65

65

75

85

85

75

75



DRINKS MENU



SPECIALITY INDIAN FLAVOURED DRINK

CLASSIC WHITE CHAAS & LASSI (verity of choice)

PLAIN LASSI, MASALA LASSI, MANGO LASSI, JEERA LASSI, CARROT AND HALWA LASSI STRAWBERRY CHAAS, KIWI CHAAS, BLUE BERRY CHAAS MANGO CHHAAS

MASTANI FALOODA'S

MUMBAI MASTANI MAILIA FALOODA,
ROSE MASTANI FALOODA,
PISTACHIO MASTANI FALOODA
MASTANI MANGO FALOODA

A LITTLE WILD ONLY FOUND AT O' GEET

MILKSHAKES THAT'S DARING

Biryani Milk Shake		O'GEET Speciality This Is Pure Chaos
Popcorn Milk Shake		O'GEET Speciality This Is Pure Chaos
Biryani, Mango Pickel		O'GEET This Is Pure Chaos

FRAPPE

COOKIES AND CREAM FRAPPE
MOCHA FRAPPE
MATCHA FRAPPE
CARAMEL FRAPPE
COFFEE FRAPPE
CAPPUCCINO BRULEE

O'GEET SHOP 15 – 16 STREET VILLIAGE

HAZELWOOD PRETORIA SOUTH AFRICA EMAIL : geet@worldonline.co.za TEL : +2712 340-0335 MOBILE: 0835450004

