SHAYONA
Vegetarian
Est 1999
ILLOVO

Thrupps Illovo Centre
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Illovo, JHB

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shayona.co.za

@shayonaillovo

@shayona_illovo

Shayona Illovo

Our Branches:
- Illovo
- Mayfair
- Lenasia
- Laudium
- Cape Town

Give us your feedback by scanning this QR code

Vegan options available

Suitable on Ekadashi (Fasting)

Note: *10% gratuity / service charge will be applied to groups of 5 or more guests*

Starters

Soup of the Day 45
Cream of Tomato or Manchow soup as per availability

Khaman Dhokla & Sev 35
Steamed savoury squares made from chickpea flour tempered with mustard and sesame seeds

Samoosa (4 pieces) .....
- *Cheese & Corn / Mixed Veg / Potato* 35
- *Punjabi* 45

Patudi (Khandvi) 30
Rolled gram flour paste sautéed in sesame seeds & spices

Vada Pav 30
Deep fried potato dumpling in a bread roll served with sauces and tangy chutney

Hara Bhara Kebab 50
Spinach, potato & peas petties served with a spicy chutney

Bharwa Aloo 60
Fried potato shells stuffed with paneer, nuts and spices; cooked in a spicy gravy

Pakoda Platter (Bhajiya) .....
- *Potato* 40
- *Mixed Veg* 45

Savoury Puff 20
Enquire for today's selection of fillings

Herb Focaccia 55
Crispy Italian flat bread topped with Herbs

Focaccia & Dip .....
- *Cream Spinach & Artichoke* 75
- *Pepper and Chilli Cream Cheese* 70

Paneer Tikka (4 pieces) 75
Skewer of paneer, peppers and tomato cubes slow-roasted in a tandoor with a tangy marinade

Jalapeño Poppers **55**
Chopped jalapeño peppers with cheese, dipped into a bread-crumb batter and fried

Crumbed Mushroom 55
Mushrooms dipped in a bread-crumb batter, fried until crispy on the outside and juicy on the inside.

Baked Black Mushroom 60
- *Spinach and mozzarella cheese*
- *Napoletana sauce and mozzarella cheese*

Tandoori Mushrooms 50
Spiced mushrooms roasted in a tandoor

Dahi Puri (8 pieces) 55
Small crispy puffed breads stuffed with boiled potato, chickpeas, sprouts served with tangy chutneys

Bhel Puri 50
Crushed crispy puffed bread & rice, sev, boiled potatoes, chickpeas, tomatoes served with tangy chutneys

Baby Potato 60
Baby potatoes dipped in a delectable white sauce

Fried Chips .....
- *Plain Chips* 30
- *Masala Chips* 35
- *Chip Rolls (Includes masala chips salad, cheese & sauce)* 55

Pizza

Vegan option available on selected pizzas (Add R25)

Margarita 90
Mozzarella Cheese, Tomato & Oregano

Casalinga 95
Mozzarella Cheese, Mushroom, Tomato & Oregano

Al Greco 115
Mozzarella Cheese, Spinach, Olives & Feta Cheese

Gardenia 105
Mozzarella Cheese, Mixed Peppers, Jalapeno, Spicy Tomato

Rustica 115
Mozzarella Cheese, Spicy Tomato, Mixed Peppers, Mushroom, Sun-Dried Tomato, Feta Cheese & Jalapeno

Sombrero 115
Mozzarella Cheese, Kidney Beans, Crushed Nachos, Jalapeño, Tomato and Mixed Pepper

Mexican 115
Mozzarella Cheese, Soya Mince, Green Pepper, Pepper dew, and Jalapeno

Hawaiian 115
Mozzarella Cheese, Pineapple, Mushrooms, Green Pepper, Pepper dew and Jalapeno

Extras .....
- *Fresh Pepper, Jalapeño, Sundried Tomato, Olive* 10
- *Mushroom, Artichoke, Pepper dew* 15
- *Feta, Mozzarella, Paneer, Avocado (seasonal)* 20
- *Soya, Masala Chips* 20
- *Calzone Option* 25

Pasta

Option of Spaghetti, Penne or Fettuccine

Alfredo 95
Creamy white sauce with Mushroom

Arrabiatta 95
Spicy Tomato sauce with a touch of cream and Herb

Rose 95
A blend of Arrabiatta sauce and cream

Al Forno 110
Any of the above pastas, topped with cheese and baked

Canelloni 110
Tubes of pasta filled with Spinach and Ricotta Cheese in a sauce of your choice

North Indian

Complimentary plain Basmati rice served upon request with any curry (except Chhole Bhature). Enquire for Vegan and Jain options

Paneer Tikka Masala 100
Slow grilled paneer in a creamy tomato gravy, infused with traditional herbs and spices

Paneer Makhni 105
Paneer cubes slow cooked in a cream and butter gravy with a rich blend of herbs and spices

Palak Paneer 100
Succulent paneer cubes folded into a smooth sautéed spinach sauce (Potato replaces paneer in Vegan option)

Methi Matar Malai 100
Fenugreek leaves (methi), green peas (matar) and home-made paneer

Paneer Burji 100
Crumbled paneer cooked in tomato gravy, infused with traditional herbs and spices

Paneer Korma 105
Paneer cubes slow cooked in a cream gravy with a rich blend of herbs and spices

Vegetable Jal Frezi 100
A selection of vegetables, sautéed on a high flame with aromatic spices

Kashmiri Dum Aloo 90
A Kashmiri dish of simmered baby potatoes in a spicy yogurt sauce

Aloo Gobi 90
A Kashmiri dish of simmered baby potatoes and Cauliflower cooked in a blend of herbs and spices

Dal Makhani 95
Black lentils and red beans cooked in a cream and butter gravy with a rich blend of herbs and spices

Tadka Dal 85
Yellow lentils cooked and steamed with mustard, tomatoes and spices

Chhole Bhature 95
Spicy and tangy white chickpeas served with fried wheat flat bread

Chana Masala 90
Spicy and tangy white chickpeas cooked in a tomato and cream gravy

South Indian

Enquire for Vegan and Jain options

Uttapam 55
Savoury pancakes made from a rice and lentil batter, topped with chopped vegetables and fresh coriander

Idli Sambhar (4 pieces) 55
Rice and lentil batter steamed into soft, fluffy cushions served with dal and coriander, coconut & yogurt chutneys

Dosa .....
Crispy rice and lentil crêpe with a filling of your choice, served with dal and coriander, coconut & yogurt chutneys
- *Plain Dosa* 55
- *Masala Dosa* 70
- *Mysore Masala Dosa* 70
- *Paneer & Mushroom Dosa (no vegan option available)* 80

Gujarati

Available every Tuesdays – Sunday after 12pm

Gujarati Thali 95
Romali roti, kadhi/dal, lentil curry, veg curry, rice

Curry of the day 50
- *Lentil curry of the day*
- *Vegetable curry of the day*

Kadhi / Dal of the day 25
Served with plain rice

Accompaniments

Jeera Rice 20
Basmati rice sautéed with cumin seeds

Hyderabadi Vegetable Biryani 80
A spicy blend of vegetables tossed in fragrant Basmati rice

Additional Plain Yoghurt 20

Weekend Specials

Bunny Chow 45
Fresh white bread cut in a quarter with the center cut out and filled with a choice of curries
- *Red / Broad beans*
- *Mixed vegetables*

Indo-Chinese

Chilli Paneer 85
Crispy paneer and julienne peppers sautéed in a soy, vinegar and chilli sauce

Manchurian 80
Vegetable dumplings soaked in a blend of hot, sweet and sour sauces

Vegetable Noodles 60
Stir fried vegetable noodles served in a soy and chilli sauce

Fried Rice 75
Basmati rice sautéed with a variety of vegetables in soy and chilli sauce

Roti Roll .....
Filling of your choice rolled into a roti with spiced with tangy sauces and herbs
- *Paneer & Chips* 50
- *Mix Veg (peppers, cabbage, potato, chips)* 40

Breads

Tandoori Roti 20
Thinly-rolled flat wheat bread made in tandoor

Tawa Roti 15
Thinly-rolled flat wheat bread made on tawa

Naan 20
Flat wheat bread made in tandoor (Plain or Butter Options)

Romali Roti 15
Thinly-rolled flat wheat bread made

Established in 1999, The Shayona Foundation was inspired by His Holiness Pramukh Swami Maharaj and His Holiness Mahant Swami Maharaj to uphold pure sattvic vegetarianism rooted in Indian Culture.

Shayona has become a household name for authentic Indian groceries and wholesome, flavourful cuisine and more.

Pramukh Swami Maharaj's life embodied his words, “In the Joy of Other’s, Lies Our Own”. Shayona is a non-profit community restaurant that strives to uphold this ideal by supporting local communities and charitable organisations.