

# The Curry House

## to start



### Papri chaat - 7.50

Typical Bombay Street food a melange of black gram, samosa, crisp mathri and a potato kachumber topped with assortment of chutneys (1,7,10,12)

### Saunfia Paneer - 8.95

Home-made cottage cheese, stuffed with fennel flavoured green herbs, skewered with shallots, capsicum & pineapple-glided in tandoor with pickle spices (7,10,12)

### Palak Chana Tikki - 7.50

Calcutta street food-shallow fried spinach & chick-peas cake, Topped with assortment of chutneys (7,10,12)

### Duo of Tikka - 8.25

Aachari tikka & Garlic tikka  
Chargrilled chicken marinated in pickle spices, garlic, chilli infuse in cardamom served with salad. (Medium)(7,10,12)

### Lamb Chilli Garlic - 8.50

Kerala style succulent Irish lamb's diced stir fried with shallots and bell peppers served with grated carrot tempered in yoghurt (Medium)(3,7,10,12)

### Taste of India - 10.00

A simple way to savour the wonders of Tandoor cooking: Tandoori prawns, marinated chicken, lamb seekh & samosa served with a selection of dips (3,7,10,12)

### Seekh Kebab - 8.00

Hand pounded Irish lamb mixed with fragrant spices cooked on skewers in tandoor served with grated carrot tempered in yoghurt (3,7,10,12)

### Medley of Seafood - 9.50

Trio of Seafood in tantalising marinade of mustard, lemon, chilli garlic & cardamom served with home salad (2,4,7,10)

### Jumbo Prawns Tandoori - 11.75 / 20.50

An all-time favourite Jumbo prawns marinated with Indian spices cooked in our tandoor oven (Medium)(2,7,10,12)

## traditional indian

## टिक्का मसाला

Our dishes can be prepared to your taste in terms of spice levels & with the following choices: Chicken / Lamb & choice upgrades  
All dishes served with basmati rice, poppadoms (1) & dips (7,8,10)

### Rogan Josh - 17.95

Caramelised onion & tomato stew flavoured with ginger, fennel & saffron (Medium)  
Vegetarian - 15.95 / Paneer - 18.95 / Tiger Prawn 19.95

### Tikka Masala - 16.95

Creamy tomato sauce flavoured with garlic, green chilli & roasted fenugreek leaves (Medium) (7)  
Vegetarian - 14.95 / Paneer - 17.95 / Tiger Prawn 18.95

### Jalfrezi - 17.95

Stir-fried onions, peppers & tomato flavoured with Ajowan caraway seeds (Medium) (2)  
Vegetarian - 15.95 / Paneer - 18.95 / Tiger Prawn 19.95

### Biryani - 17.95

Aromatic spices in basmati rice, finished with yoghurt, sautéed shallots & fresh mint (Medium) (7,10)  
Vegetarian - 15.95 / Paneer - 18.95  
Tiger Prawn 19.95 / Chef Special 19.95

### Zafrani Korma - 16.95

Green cardamom, fennel, mace fresh cream, onions, ground almonds & roasted cashew & saffron sauce (Mild) (7,8,10)  
Vegetarian - 14.95 / Paneer - 17.95 / Tiger Prawn 18.95

### Tikka Saag - 17.95

Spinach & leafy greens tossed with smoked red chilli & cream (Medium) (7)  
Vegetarian - 15.95 / Paneer - 18.95 / Tiger Prawn 19.95

### Vindaloo - 16.95

Red chillies & Goan spice paste with coconut milk, vinegar cinnamon & palm sugar (Very spicy) (10,12)  
Vegetarian - 14.95 / Paneer - 17.95 / Tiger Prawn 18.95

### Madras - 17.95

A traditional dish from southern India, cooked with coconut, black pepper, mustard, curry leaves & tamarind (Very spicy) (8,10)  
Vegetarian - 15.95 / Paneer - 18.95 / Tiger Prawn 19.95

### Chittinad - 17.50

Festive dish from the Chattriya clan in Tamil Nadu. A fiery dish made with black peppercorns, chillies, fennel & coconut in a rich spiced sauce (Spicy) (8,10)  
Vegetarian - 15.50 / Paneer - 18.50 / Tiger Prawn 19.50



इपिक्ट हिचडी

Medium Spicy Very Spicy



# curry house specialties

## Tandoori Chicken - 16.95 🍴

India's most popular dish - Chicken on the bone marinated in yoghurt, ginger & spices, cooked in Tandoor, served with tikka masala sauce (Medium) (7,12)

## Lamb Pepper Fry - 18.50 🍴

Tender morsels of Irish lamb marinated with exotic south Indian spices & red wine then stir fried with peppers (Medium)(7,10,12)

## Chicken Makhni - 16.95

Indian butter chicken, creamy tomato sauce, cardamom & fenugreek leaf infusion (Mild)(7,8)

## Alleppey Fish Curry - 17.95

Tilapia, Hake, & Prawn with coconut tomato sauce tampered with curry leaves and mustard (Mild)(2,4,10,12)

## Chicken Dhansak - 16.75 🍴

Spiced lentil dahl, tamarind & flavoured with fresh coriander green chilli & ginger (Medium) (1)

## Lababdar - 16.50 🍴

Old Delhi style chicken tikka with tomatoes, onion finish with cream & fenugreek leaves (Medium)(7)

## Goan Prawn Curry - 18.95 🍴🍴

Curry black tiger prawns & fish in a creamy coconut & spiced chilli masala sauce (Spicy) (2,4,10,12)

# vegetarian specialties

## Subz Mefoni - 12.50 🍴

Delighted combinations of mixed vegetables, with spinach purée & fresh chill coriander (Medium) (12)

## Channa Pinda - 11.95 🍴

A recipe from Bahawalpur area of Punjab. Tangy chickpea with crunchy onion & ginger (Medium) (12)

## Kaddai Paneer - 13.50 🍴

Homemade cottage cheese with coriander, root basil, fennel & chilli pesto (Medium) (7,12)

## Aloo Hara Pyaz- 7.25 🍴

Cumin tossed potato with tomato & spring onion (Medium) (12)

## Tadka Dal- 11.50

Slow cooked moong, masoor, chana lentils, fried garlic & cumin (12)

## Saag Paneer - 13.50 🍴

Homemade cottage cheese with coriander, root basil, fennel & chilli pesto (Medium) (7,12)

## Paneer Ladaabdar - 12.50

Cottage cheese onion, tomato fenugreek leaves and finished with cream (7,12)

## Matter Paneer - 12.50

fresh green peas cottage cheese onion, tomato, roast spice and finished with cream (7,12)

## Matter Mushroom - 11.50

Green peas, mushroom, onion, masala, spring onion & roasted spices (12)

## Aloo Bangen Masafa - 12.50

Aubergine, potato, carom seed, onion tomato Masala & fresh coriander chilli finish (12)

# rice

## Steamed Basmati Rice 2.75

## Pisau Rice 3.50

Cooked whole spices & saffron

## Lemon Rice 4.00

Coconut & lemon flavoured with split Bengal gram, mustard seeds & fresh curry leaves (10)

## Mushroom Rice 4.00

(7)

## Egg Fried Rice 4.50

(3,6,7)

# naan bread

## Naan Bread 2.50

(1,3,7)

## Garlic & Coriander 3.50

(1,3,7)

## Peshwari Naan 4.00

Coconut, almond & raisins (1,3,7,8)

## Cheese & Chilli Naan 4.00 🍴

(1,3,7)

## Keema Naan 4.00

Lamb mince, roasted cumin, mint, ginger & coriander (1,3,7)

## Roti Wholemeal Bread 3.50

(1)

## Allergen Information

1 Cereals (Containing Gluten), 2 Crustacean, 3 Egg, 4 Fish, 5 Peanut, 6 Soybeans, 7 Milk, 8 Nuts, 9 Celery, 10 Mustard, 11 Sesame Seed, 12 Sulphur Dioxide, 13 Lupin, 14 Mollusc