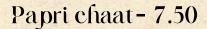
Curry House

to start



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)

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)

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)

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)

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)

Medley of Seafood - 9.50

Trio of Seafood in tantalising marinate of mustard, lemon, chill garlic & cardmon served with home salad (2,4,7,10)

Palak Chana Tikki- 7.50

Calcutta street food-shallow fried spinach & chickn peas cake, Topped with assortment of chutneys (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)

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

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Our dished can be prepered 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

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

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

Vegetarian - 14.95 / Paneer - 17.95 / Tiger Prawn 18.95

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

Zaframi 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

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

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

Tikka Saag - 17.95 🗸

Spinach & leafy greens tossed with smoked red chilli & cream (Medium) (7)

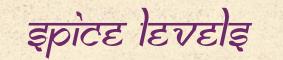
Vegetarian - 15.95 / Paneer - 18.95 / Tiger Prawn 19.95

Chittinad - 17.50 SS

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







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)

Allepey Fish Curry - 17.95

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

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 Dhansak - 16.75 🗸

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

Chicken Makhni - 16.95

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

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)

Kaddai Paneer - 13.50 🗸

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

Saag Paneer - 13.50 🗸

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

Matter Mushroom - 11.50

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

vegetarian specialties

Subz Meloni - 12.50 🗸

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

Aloo Hara Pyaz- 7.25 🗸

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

Paneer Ladabdar - 12.50

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

Channa Pinda - 11.95 🗸

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

Tadka Daf- 11.50

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

Matter Paneer - 12.50

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

Aloo Bangen Masala - 12.50

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

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naan bread

Steamed Basmati Rice 2.75

Pilau 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 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

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