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Mini Samosa & Spring Roll- 6.25

Triangular shaped pastry parcels filled with spiced potato & peas, Stir fried vegetables wrapped in crisp pastry rolls, Indian spiced chutney (1,3,7,10,12)

Saunfia Paneer - 7.95

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- 6.50

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

(7,10,12)

Duo of Tikka - 7.5

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

Lamb Chilli Garlie - 7.50 🍼

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)

Papri chaat - 6.50

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)

Seekh Kebab - 7.50

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 - 8.50

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

Taste of India - 8.50

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)







all time favourites

Rogan Josh - 13.00 🗸

Caramelised onion & tomato stew flavoured with ginger, fennel & saffron (medium)

Choose: Vegetarian, Chicken, Lamb, Paneer (L00) or Tiger Prawn (2.00)

Tikka Masala - 13.00 -

Creamy tomato sauce flavoured with garlic, green chilli & roasted fenugreek leaves (medium) (7)

Choose: Vegetarian, Chicken, Lamb, Pancer (I.00) or Tiger Prawn (2.00)

Jalfrezi - 13.25 🗸

Stir-fried onions, peppers & tomato flavoured with Ajowan caraway seeds (Medium) (2)

Choose: Vegetarian, Chicken, Lamb, Paneer (1.00) or Tiger Prawn (2.00)

Biryani - 14.25 🖋

Aromatic spices in basmati rice, finished with yoghurt, sautéed shallots & fresh mint (medium) (7,10)

Choose Vegetarian, Chicken, Lamb, Pancer (1,00) or Tiger Prawn (2,00)

Zaframi Korma - 13.00

Mildly spiced, fresh cream, onions, ground almonds & cashew nut sauce (mild) (7,10)

Choose: Vegetarian, Chicken, Lamb, Paneer (1.00) or Tiger Prawn (2.00)

Tikka Saag - 13.00 🗸

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

Choose: Vegetarian, Chicken, Lamb, Pancer (L00) or Tiger Prawn (2.00)

Vindaloo - 13.00 SSS

Red chillies & Goan spice paste with coconut milk, vinegar cinnamon & palm sugar (Very Spicy) (10,12)

Choose: Vegetarian, Chicken, Lamb, Paneer (1.00) or Tiger Prawn (2.00)

Madras - 13.00 SSS

A traditional dish from southern India, cooked with coconut, black pepper, mustard, curry leaves & tamarind (Very spicy) (8,10)

Choose: Vegetarian, Chicken, Lamb, Paneer (L00) or Tiger Prawn (2.00)

Chittinad - 13.00

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)

Choose: Vegetarian, Chicken, Lamb, Paneer (1.00) or Tiger Prawn (2.00)

इक्रांटह हिएहोइ Medium Spicy SS Very Spicy SS

curry house specialties

Tandoori Chicken - 13.50

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 - 13.00

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

Chicken Makhni - 13.00

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

Allepey Fish Curry - 13.25

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

Chicken Dhansak - 13.00

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

Goan Prawn Curry - 13.50

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

Lababdar - 13.00

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

गंटह

Steamed Basmati Rice 2.25

Pilau Rice 2.50 Cooked whole spices & saffron

Lemon Rice 3.00

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

Mushroom Rice 3.00 (7)

Egg Fried Rice 4.00 (3,6,7)

naan breads

Naan Bread 2.20 (1,3,7)

Garlie & Coriander 3.00 (1,3,7)

Peshwari Naan 3.50 Coconut, almond & raisins(1,3,7,8)

Cheese & Chilli Naan 3.50 (1,3,7)

Keema Naan 3.50 Lamb mince, roasted cumin, mint, ginger & coriander (1,3,7)

Roti Wholemeal Bread 2.50 (1)



vegetarian specialties

Subz Meloni - 10.50 J

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

Channa Pinda - 10.50 🗸

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

Kaddai Paneer - 11.50 🗸

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 Daf- 9.50

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

Saag Paneer - 11.50 🗸

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

Matter Paneer - 10.50

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

Matter Mushroom - 9.50

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

Afoo Bangen Masafa - 10.50

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

Extras

Fresh yogurt - 4.00

With tomato, cucumber & onion (7)

Mango Chutney - 1.00(12)

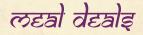
Indian Curry Sauce - 5.00

Korma Sauce - 5.00

Tikka Masafa Sauce - 5.00

Portion of Chips - 3.25

Canned Soft Drinks - 1.80



Tasting Menu for 1 - 19.50

Mini Samosa & Spring rolls (1,3,7,10,12) Chicken Tikka Masala (7) Naan Bread (1,3,7) Basmati rice, Poppadoms (1) Can of soft drink

Tasting Menu for 2 - 36.50

Aachari Tikka (7,10,12)
Mini Samosa & Spring rolls (1,3,7,10,12)
Lamb Rogan Josh, Chicken Jalfrezi
Two Naan Breads (1,3,7) Two Basmati rice,
Poppadoms (1) Two Can of soft drink

allergen advice

Some items on or menu contain nuts, shellfish and other allergens. As a result, traces of these could be found in other products served here. If you have any questions about any of our ingredients. please ask a member of staff.

Affergen 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,

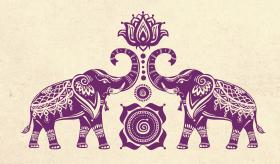
12 Sulphur Dioxide, 13 Lupin, 14 Molluse







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Curry House

authentic indian cuisine

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menu



