

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)

Samosa & Spring Roll - 7.50

Pastry parcels filled with spiced potato & peas. Stir fried vegetables wrapped in crisp pastry rolls, Indian spiced chutney, tamarind & mint sauces (1,3,7,10,12)

Onion Bhaji - 7.50

Thinly sliced onions mixed with spices, coated in a gram flour batter & deep fried, tamarind & mint sauces (1,3,12)

Achhari Tikka - 8.50

Chargrilled chicken tikka, marinated in aromatic spices, tamarind & mint sauces (7,10,12)

Tandoori Tikka - 8.50

Chicken or lamb pieces marinated in tikka sauce & spices, cooked in a tandoor, tamarind & mint sauces
Choice of Chicken or Lamb (1,3,12)

Taste of India - 10.50

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)

Seekh Kebab - 8.50

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

Chicken Pakora - 8.50

Chicken pieces with spices, coated in a gram flour batter & deep fried, tamarind & mint sauces (1,3,12)

Tandoori Prawn - 12

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

sharing platter

Meat Platter - 30

Curry House mixed platter of achari chicken, seekh kebab, chicken pakora, tandoori prawn, choice of 2 naan breads (1,3,7,10,12)

Vegetarian Platter - 26

Samosa, spring roll, onion bhaji, papri chaat, choice of 2 naan breads (1,3,7,10,12)

Add to your Indian experience with a Mango Lassi



curry house specialties

All dishes are served with basmati rice, poppadoms (1) & dips (7,8,10) & select dishes have a choice of Vegetarian, Paneer or Chicken.

Tandoori Chicken - 19.50

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

Balti - 19.50

Traditional balti dish cooked in chefs balti sauce, pickled spice, yoghurt, mixed peppers & fresh mint (5,7,8,10)
Lamb 20.50 / Tiger Prawn 21.50

Chicken Makhani - 19.50

Indian butter chicken, creamy tomato sauce, cardamom & fenugreek leaf infusion (Mild)(7,8)
Lamb 20.50 / Tiger Prawn 21.50

Seafood Curry - 20.50

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

Karahi - 19.50

Delicately spiced & cooked with fresh fried tomatoes, green peppers & fresh herbs (8,10,12)
Lamb 20.50 / Tiger Prawn 21.50

Goan Prawn Curry - 21.50

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

traditional indian classics

All dishes are served with basmati rice, poppadoms (1) & dips (7,8,10) & your choice of Vegetarian, Paneer or Chicken.

Rogan Josh - 19.50

Caramelised onion & tomato stew flavoured with ginger, fennel & saffron (12)
Lamb 20.50 / Tiger Prawn 21.50

Tikka Masala - 19.50

Creamy tomato sauce flavoured with garlic, green chilli & roasted fenugreek leaves (7)
Lamb 20.50 / Tiger Prawn 21.50

Jalfrezi - 19.50

Stir-fried onions, peppers & tomato flavoured with Ajowan caraway seeds (7,12)
Lamb 20.50 / Tiger Prawn 21.50

Biryani - 20

Aromatic spices in basmati rice, finished with yoghurt, sautéed shallots & fresh mint (7,10)
Tiger Prawn 22.00 / Chef Special 21.50

Korma - 19.50

Green cardamom, fennel, mace fresh cream, onions, ground almonds & roasted cashew & saffron sauce (Mild) (7,8,10)
Lamb 20.50 / Tiger Prawn 21.50

Mulaie Saag - 19.50

Spinach & leafy greens tossed with smoked red chilli & cream (7,12)
Lamb 20.50 / Tiger Prawn 21.50

Vindaloo - 19

Red chillies & Goan spice paste with coconut milk, vinegar cinnamon & palm sugar (10,12)
Lamb 20.50 / Tiger Prawn 21.50

Madras - 19.50

A traditional dish from southern India, cooked with coconut, black pepper, mustard, curry leaves & tamarind (8,10,12)
Lamb 20.50 / Tiger Prawn 21.50

Chittinad - 19.50

Festive dish from the Chattriya clan in Tamil Nadu. A fiery dish made with black peppercorns, chillies, fennel & coconut in a rich spiced sauce (8,10,12)
Lamb 20.50 / Tiger Prawn 21.50

vegetarian specialties

dal tadka & lamb tadka

Bhindi Bhaji

Fresh okra with spiced onions & tomatoes (7,12)

Channa Pinda

A recipe from Bahawalpur area of Punjab. Tangy chickpea with crunchy onion & ginger (7,12)

Kaddai Paneer

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

Aloo Hara Pyaz

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

Matter Paneer

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

Saag Paneer

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

Paneer Labdar

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

Tadka Dal

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

Matter Mushroom

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

spice level

Medium

Spicy

Very Spicy


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

The Curry House

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Steamed Basmati Rice 3.30

Pilau Rice 3.95 
Cooked whole spices & saffron

Lemon Rice 4.30
Coconut & lemon flavoured with split Bengal gram, mustard seeds & fresh curry leaves (10)

Mushroom Rice 4.30
(7)

Egg Fried Rice 4.50 
(3,6,7)

naan bread

Naan Bread 3.50
(1,3,7)

Garlic & Coriander 3.90
(1,3,7)

Peshwari Naan 4.40
Coconut, almond & raisins (1,3,7,8)

Cheese & Chilli Naan 4.40 
(1,3,7)

Keema Naan 4.40
Lamb mince, roasted cumin, mint, ginger & coriander (1,3,7)

Roti Wholemeal Bread 3.50
(1)

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Mango Chutney 1.50

Fresh Yoghurt 2.50

Raita 3
Fresh Yoghurt, mint, coriander, tomato

Chips 4

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Sweet Lassi 6.50
Sugar, yoghurt & ice (7,12)

Salted Lassi 6.50
Cumin seed, Himalayan salt, yoghurt & ice (7,12)

Mango Lassi 6.50
Mango puree, yoghurt & ice topped with coconut (7,12)



The Curry House

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group dining

Inquire about our buffet packages
private dining for that special event coming up.

Get in contact with

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