

## Starters

### Mini Samosa & Spring Roll- 5.95

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)

### Onion Bhaji- 6

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

### Achari Tikka- 8

Chargrilled chicken tikka, marinated in aromatic spices (7,10,12)

### Chicken Pakora - 7.50

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

### Papri chaat- 7

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)

### Tandoori Tikka- 8

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

### Taste of India - 9.50

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 - 11.50 /21

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



## All time favourites

### Rogan Josh - 13.5

Caramelised onion & tomato stew flavoured with ginger, fennel & saffron (12)

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

### Tikka Masala - 12.50

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

Choose: Vegetarian, Chicken, Lamb, Pancer (1.00), Tiger Prawn (2.00) or House Special (2.00)

### Jalfrezi - 13

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

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

### Biryani - 14

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

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

### Korma - 13

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

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

### Malai Saag - 13

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

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

### Vindaloo - 13.5

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

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

### Madras - 13

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

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

### Chittinad - 12.50

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)

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

## Spice levels

Medium Spicy Very Spicy

## Curry house specialties

### Tandoori Chicken - 14

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

### Karahi- 14

Delicately spiced & cooked with fresh fried tomatoes, green peppers & fresh herbs (8,10,12)

Choose: Vegetarian, Chicken, Lamb, Pancer (1.00), Tiger Prawn (2.00) or House Special (2.00)

### Chicken Makhani - 14

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

### Seafood Curry - 15

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

### Balti - 14.50

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

Choose: Vegetarian, Chicken, Lamb, Pancer (1.00), Tiger Prawn (2.00) or House Special (2.00)

### Goan Prawn Curry - 14

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

## Rice

### Steamed Basmati Rice 2.90

Pilau Rice 3.30  
Cooked whole spices & saffron

### Lemon Rice 3.5

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

### Mushroom Rice 3.5

### Egg Fried Rice 3.5

(3,6,7)

## Naan breads

### Naan Bread 2.90

(1,3,7)

### Garlic & Coriander 3.30

(1,3,7)

### Peshwari Naan 3.80

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

### Cheese & Chilli Naan 3.80

(1,3,7)

### Keema Naan 3.80

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

### Roti Wholemeal Bread 3.30

(1)





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### 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 Dal- 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)

## Extra

### Fresh yogurt - 4.00

With tomato, cucumber & onion (7)

### Mango Chutney - 1.00

### Indian Curry Sauce - 5.5

### Korma Sauce - 5.5

### Tikka Masala Sauce - 5.00 (12)

### Portion of Chips - 3.5

### Poppadoms with dips - 2.00

### Canned Soft Drinks - 2.00

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### Tasting Menu for 1 - 20.00

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 - 37.5

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

## અલર્જન અવિચ

Some items on our 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.

### 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



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# The Curry House

authentic indian cuisine

Please scan here to order



## takeaway

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