

EXCLUSIVE APPETISERS TO CURRY HOUSE

Presented with a combination of style per plate

SPICY KING PRAWNS **C M D 8**

Succulent fresh water king prawns Tandoor charred Turmeric & cumin julienne potatoes, Red onion & aubergine bhajee.

GALOUTI KEBABS **M E 7**

Raw papaya marinade tenderizing of lamb. Pan seared Lamb coriander cakes. Roasted crushed dark spices coriander-emulsion lentil crisp

STICKY KEBABS **M D E 7**

Lamb mince sheek kebab and charred chicken tikka Caramelised with tamarind and sweet chilli hint of cumin

THE STREETS OF MUMBAI **E SD CG 7**

Aloo Tikki Potato cake on a bed of cucumber and sweet pea relish Bombay Chat Pop-in-the mouth semolina pastry snack filled with chickpeas and chutney. Sweet and Tangy puffed savoury salad with cumin spiced tamarind sauce.

CRAB FROM THE POT **C M E 9**

Crispy sot crab butterfly dusted with coriander leaves and garlic. Nandu Pillow a spiced cake of crab Warm salad of crab meat and sweet corn spiked with tumeric & coconut.

BLACK PEPPER SALMON **F 8**

Pan roast salmon delicately spiced with black pepper and rock salt garlic and cumin sautéed asparagus pineapple & coriander chutney.

SCALLOPS SIDE BY SIDE **M* D N P SD 9**

A trio of king scallops each with a different taste. Served on a bed of spicy spinach bhajee. Green pepper and tamarind liquor.

BAHARI CHICKEN **CG L M D E 7**

Sweet chilli fenugreek paprika chicken Chicken pakora & chicken chat puri.

LAMB IN A THRICE **E M D 7**

Lamb and potato pattice. Sheek kebab cooked on skewers in the tandoor accompanied by tender chops of lamb, marinated & cooked in a tandoor, spiced with crushed coriander & cumin seeds.

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CURRY HOUSE SPECIAL APPETISERS

SPICY CHICKEN PAPRIKA D N M 6

Char grilled breast chicken fillets spiced with paprika
served with lentil flourcrisps

SYLHETI LAMB PEPPER SPINACH M D 6

Strips of lamb tikka & spinach stir fired with onions & green peppers,
spiced with cumin.

RASOI E HAASH M D 6

Stir fried duck breast with peppers & onions
Coconut ginger sauce

STUFFED PEPPER D 6

(Chicken | mince lamb | veg)

AMRITSARI CHICKEN M 6

Strips of chicken, served on a spicy sweet chilli sauce.

TANDOORI LAMB CHOPS D M 6

Lentil flour crisps, Pineapple coriander chutney

CHEF'S SPECIAL PLATTER D M E 15

(For 2 persons)

SEAFOOD APPETISERS

SEABASS BIRAN **F CG 8**

Chat massalla spiced Pan seared seabass fillet on a bed of cardamom & fennel scented glutinous rice

CORIANDER CRAB CAKES **E G 8**

Pan seared crab cakes topped with julienne potato bhajee coriander-emulsion.

JINGA MUSHROOM **D C 8**

King prawn & chestnut mushroom infused with home made chilli sauce.

GOAN GOLDA BAZA **M E G 8**

King prawn wrapped in spinach, spiced, coated with vermicili Sweet chilli & chana dhall

SEAFOOD PLATTER **M F D C E 19**

(For 2 persons)

VEGETARIAN APPETISERS **V**

ONION BHAJEE **E N M 5**

VEGETABLE SAMOSA **CG E N M 5**

GARLIC MUSHROOM **E N 5**

PANI PURI STREET FOOD **CG D 6**

Semolina pastry snack, filled with chick peas and tamarind sauce yoghurt and coriander

ALOO TIKKI CHANA CHAT **E D 6**

Spicy potato and coriander cakes topped with massalla chick peas

SAAG ALOO BAZA **M E 6**

Potato and spinach wrapped in vermicili then flash fried. Sweet chilli chana dhall

PANEER CHILLI **D 6**

Indian cheese tandoor roasted with garam masllala Served with peppers and onions

VEGETABLE PLATTER **D M E CG 13**

(For 2 persons)

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CHEF RECOMMENDATIONS

MILD - MEDIUM

THE OLD DELHI BUTTER CHICKEN **DMN** 13

DELHI NORTH INDIA

One of India's favourite dish when eating out. Started from Moti Mahal restaurant in old Delhi, has since grown to be India's national favourite dish. Smooth and silky texture rich sweet and chilli butter sauce, tomato cream, turmeric & fenugreek

CEYLONESE KURMA **DN** 13

SRI LANKA

Roasted garam massalla spices coconut cream all cooked together in a chicken stew. Scented with curry leaves

CHICKEN TIKKA MASALA **DMN** 13

Paying homage to a timeless classic, our own exclusive recipe of chicken tikka in turmeric, yoghurt and mild spices.

MAKHANI CHICKEN **DN** 13

Chicken tikka cooked in butter, cream, coconut with mango pulp, scented with curry leaves & spiced with turmeric

MODHU MISTI MASALA **DMNC** 14

Chicken tikka with fresh prawns cooked with fresh cream, almond, coconut powder, honey, authentic exotic spices & herbs creating a mild & never forgotten taste.

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CHEF'S RECOMMENDATIONS

MEDIUM

LAL MAAS D M 18

RAJISTAN NORTH INDIA

Full of flavour 8 hour slow braised juicy mutton shank. Simmered in its own stock, with variety of massallas with a burst of dry roasted red Mathania chillies. Scented with star anise cardamom bay leaves.

BHINDI GHUST D M 14

MYSORE BANGALORE SOUTHWEST INDIA

Tender pieces of lamb leg, slowly cooked with bhindi, red chillies, cumin, white poppy seeds & cinnamon

LAMB ROGON JOSH D M 14

KASHMIR NORTHEAST PAKISTAN

The dish was originally brought to Kashmir by the Moghals. Shoulder of lamb cooked with ginger tomatoes onions coriander, Garam masslla chilli cumin paprika Persian influenced.

DESI SHATKORA GHUST M 14

Slow cooked lamb with Bengal bitter lime Turmeric coriander garlic Bhuna style

CLASSIC KEEMA MATAR D M 14

SYLHET, BANGLADESH

Lean mutton mince cooked with green peas. Our chefs favourite dish whist growing up Bhuna style moistened by mutton stock Onion tomato cumin coriander turmeric

MOHDU MINTY LAMB D M 14

Tender chunks of lamb fused with sweet mango & fresh mint then slowly cooked in a medium sauce.

ASSAMESE DUCK D M 14

Marinated for several hours in homemade sauce with herbs & spiced, barbecued over flaming tandoori oven then cooked in an enriched special sauce

LAHORE DESI KORAI D M 13.5

LAHORE PAKISTAN

Tender pieces of tandoori charred chicken tikka cooked with chunks of onions and green pepper Tomatoes fresh coriander roasted ginger turmeric paprika cumin. Cast iron concept that gives a more smoky flavour.

SWEET CHILLI PODINA D M 13.5

Tender chicken marinated and infused with chefs own sweet chilli and cooked with fresh mint in a bhuna sauce

CHEFS SPECIAL CHICKEN / LAMB TALI D M 20

A true reflection of Gujrati heritage, a whole meal served on one single plate. An opportunity to taste the chefs choice: a mini starter, two curries, nan, rice, dhall and a mini dessert.

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CHEF RECOMMENDATIONS

MEDIUM - HOT

VIN D'ALHO **DM** 8.5

GOA WEST COAST INDIA

Goa's most famous dish is properly Portugese at its roots. Vin meaning vineager alho meaning garlic The British curry industry has took on the name Vindaloo, an interpretation of "carne de vinha d'alhos" and the usage of fiery spices to make it one of the hottest dishes on the menu. The Curry House has gone a step further to make this dish even more fiery making it one of the hottest dish you probably will ever try. We will serve you half a portion for your dare to try. Not only have our chefs added the highest level of heat,our chefs have made this dish rich and incredibly flavoursome too.

DUM PUKT KORAI **D** 14

AWADH NORTH INDIA

The dum concept cooking [hot pot] Lamb slowly cooked in yoghurt gravy with garlic, ginger, onions, tomatoes, peppers, red mathania chillies, cumin, coriander, star anise & nut meg.

MURGH ZAALFREZI **DM** 13.5

BANGLADESH

Tandoor charred chicken tikka tossed with batons of onions peppers tomatoes and green chilli

GARLIC CHILLI CHICKEN **DM** 13.5

HIMACHAL NORTH INDIA

Tandoor roasted breast chicken tikka sauted with roasted- garlic green chilli and cumin seeds Chicken stock reduction onion gravy Ground garam massalla fresh coriander.

RUBY MURRAY **D** 13.5

MADRAS CHENNAI SOUTH INDIA

Our take on the chicken Madras Bruised and toasted whole spices in a chicken stock reduction Fine Tomato puree roasted ground red chilli , rich yoghurt and onion gravy

MURGH KEEMA PALAK **DM** 14

PUNJAB EAST OF PAKISTAN

Tender pieces of chicken cooked together with lean lamb mince & spinach, Green chilli, garlic, onions, tomato, Coriander, cumin & garam massalla.

CHICKEN CHETTINAD **DMN** 13.5

TAMIL NADU, SOUTH INDIA

Fairly hot South Indian delicacy cooked with coconut & lemon & curry leaves.

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SEAFOOD DISHES

CEYLONESE LOBSTER TAIL C M D 25

Fresh water lobster tail tandoor roasted
Coconut cream & curry leaves
Seasonal vegetables

BUTTER KING PRAWN MASALA C M D N 17

King Prawn cooked in tandoori clay oven then cooked in a rich yoghurt & coconut cream sauce with pistachio and curry leaves

ISSA TARKARI M C 17

SYLHET, BANGLADESH

Fresh water prawns cooked with vegetables Browned onions fresh coriander tomato Chilli garlic turmeric

SYLHETI JHINGA M C 17

Whole slit king prawn cooked in a spicy garlic sauce with fresh coriander. One dish to try which gives all the true Indian taste but doesn't set your mouth on fire

SHATKORA C M 17

SYLHET, BANGLADESH

Fresh water king prawns on the shell with Bengal bitter lime Turmeric coriander garlic chilli

SEA BASS PALAK ALOO F M 17

Sea bass, lightly seasoned with spices then fried with spinach, potatoes coriander emulsion & coconut sauce.

TANDOORI KING PRAWN SHASHLICK C M D 17

King prawn cooked with capsicum, onions and tomatoes on skewer

TANDOORI SALMON D M F 17

Pieces of salmon, softly marinated in tantalising spice and then baked in clay oven.

CHEF'S SPECIAL SEAFOOD THALI D M F E 24

A true reflection of Gujarati heritage, a whole meal served on one single plate.
An opportunity to taste the chefs choices: starter, 2 curries, nan, rice, side dish and a mini dessert to end with.

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VEGETARIAN/VEGAN DISHES

SABJI SIZZLER D M SD 14

Pan-roasted cauliflower, broccoli & potato.
Pan-seared with peppers & onions, semi dry medium.

SAAG ALOO BAZA KICHDI D E 13

Spinach & potato wrapped in breadcrumb, flash fried served in a rich creamy, sweet chilli, peas & asparagus risotto. Spiced with turmeric & paprika.

QUORN PANEER ZAALFREZI D M 13

Tandoor charred quorn & paneer tossed with batons of onions peppers tomatoes and green chilli.

SABJI MALAI KOFTA D M N 13

MUMBAI MAHARASHTRA DISTRICT WEST-CENTRAL INDIA

Assorted mixed seasonal vegetable ball encased with gram flour butter in a rich tomato and onion smooth butter gravy Turmeric coconut chilli five spice fenugreek

SABJI PANCH POORAN SHATKORA M VE 13

EAST BENGAL

Five spiced Seasonal vegetables cooked with Bengal bitter lime
Cumin coriander Turmeric

QUORN KOFTA SHATKORA M VE CG E 13

Seasonal vegetables and quorn flavoured with Bengal bitter lime

VEGETARIAN THALI D M CG E 18

A true reflection of Gujarati heritage, a whole meal served on one single palate.
An opportunity to taste the chefs choice: a starter, two curries, nan, rice, dhal & a mini dessert to end.

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FROM THE TANDOOR

TANDOORI DELUXE C D M SD 19.5

Marinated chicken, lamb, duck, tandoori chicken, sheek kebab, king prawns & lamb chop all chargrilled to perfection. Served with salad, rice & a slightly hot massalla sauce

CHICKEN SHASHLICK D M SD 15

Succulent morsels of chicken breast alternated with colourful peppers, then glazed golden in the tandoori.

MIX SHASHLICK C D M SD 17

Chicken tikka, lamb tikka, duck tikka & king prawn. Clay oven cooked on a skewer with tomatoes peppers & onions.

PANEER TIKKA SHASHLICK D M SD 15

Chargrilled paneer (Indian cheese), clay oven cooked on a skewer with tomatoes peppers & onions.

TANDOORI CHICKEN SALAD D M SD 15

Pulled chargrilled chicken off the bone. Mixed together with rocket, lettuce, cucumber & cherry tomatoes. Drizzled with chefs tamarind sweet chilli & lime sauce.

TANDOORI CHICKEN D M SD 14

BIRYANI SPECIALITIES

SABJI BIRYANI V VE 14

Concasse of seasonal vegetables, cooked in a fragrant basmati rice. Served with vegetable sauce.

MURGH BIRYANI D 15

Fragrant basmati rice cooked with succulent pieces of chicken. Served with a chicken stock curry sauce.

GHUST BIRYANI D 15

Fragrant basmati rice cooked with tender pieces of lamb. Served with a lamb stock curry sauce

ESSA BIRYANI C D 16

Bengal prawns cooked with fragrant basmati rice. Served with a fish stock reduction curry sauce

JHINGA BIRYANI C D 17

Fragrant basmati rice cooked together with jumbo king prawns. Served with a fish stock reduction curry sauce

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RICE SELECTION

BOILED RICE VE 3.5

PILAU RICE D 4

FRIED RICE VE 3.5

MUSHROOM RICE VE 4

KEEMA RICE M 4.5

GARLIC FRIED RICE VE 4

MUSHROOM TAMARIND FRIED RICE SD VE 4.5

VEGETABLE SIDE DISHES

All below dishes can be served as main courses

HONEY CHILLI POTATOES M SD VE 5.5

MUSHROOM BHAJEE M VE 4.5

SAAG BHAJEE M VE 4.5

(spinach)

BHINDI BHAJEE M VE 4.5

(okra)

TARKA DHAAL M VE 4.5

(lentils)

SAAG ALOO M VE 4.5

(spinach & potato)

SAAG PANEER D M 4.5

(spinach cream & Indian cheese)

INDIAN BREAD CG*

NAN L E D 3.5

KEEMA NAN M D L E 4.5

mince lamb

GARLIC NAN D L E 4

PESHWARI NAN N D L E 4

(fruity)

GARLIC & CHEESE NAN D L E 4

CORIANDER NAN D L E 4

CURRY HOUSE SPECIAL NAN D L E 5

Chopped chicken tikka and cheese with coriander & garlic.

CHAPATI L VE 3

Thin dough bread

TANDOORI ROTI L VE 3.5

Thick doughy bread baked in oven

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