

Popular Traditional Cuisine

	Chicken	Lamb, Prawn or Tikka	Duck	King Prawn	Vegetables
Curry ☉☉	9.00	10.00	11.50	13.50	9.00
Bhuna ☉☉	9.00	10.00	11.50	13.50	9.00
Dupiaza ☉☉	9.00	10.00	11.50	13.50	9.00
Korma ☉	9.00	10.00	11.50	13.50	9.00
Madras ☉☉☉	9.00	10.00	11.50	13.50	9.00
Vindaloo ☉☉☉☉	9.00	10.00	11.50	13.50	9.00
Malayan ☉	9.00	10.00	11.50	13.50	9.00
Pathia ☉☉	9.00	10.00	11.50	13.50	9.00
Dhansak ☉☉	9.00	10.00	11.50	13.50	9.00
Biryani ☉☉	11.50	12.00	13.00	14.00	11.50

Special Biryani ☉☉ 14.50 *Chicken, lamb & prawn with an omelette on top*

Vegetable Side Dishes

All below dishes can be served as main courses

Honey Chilli Potatoes (SD) (M)	4.00	Sag Aloo (spinach & potato) (M)	4.00
Bombay Potato (M)	4.00	Aloo Gobi (potato & cauliflower) (M)	4.00
Mushroom Bhaji (M)	4.00	Begun Aloo (aubergine & potato) (M)	4.00
Mix Veg Bhaji (M)	4.00	Sag Paneer (M) (D)	4.00
Sag Bhaji (spinach) (M)	4.00	<i>(spinach cream & indian cheese)</i>	
Chana Bhaji (chickpeas) (M)	4.00	Motor Paneer (D) (M)	4.00
Bindi Bhaji (okra) (M)	4.00	<i>(peas & indian cheese)</i>	
Tarka Dall (lentils) (M)	4.00	Dal Samba (lentils & veg) (M)	4.00
		Mix Veg Curry (M)	4.00

Key Notes:

(C*) denotes Celery • (CG*) denotes Cereals containing gluten • (C) denotes Crustaceans • (E) denotes Egg
 (F) denotes Fish • (L) denotes Lupin • (M*) denotes Molluscs • (M) denotes Mustard • (N) denotes Nuts
 (P) denotes Peanuts • (SS) denotes Sesame Seeds • (S) denotes Soya
 (SD) denotes Sulphur Dioxide • (D) denotes Dairy

Rice Selection

Boiled Rice	2.70	Keema Rice (M)	4.50
Pilau Rice (D)	3.30	Lemon Fried Rice	3.50
Fried Rice	3.30	Garlic Fried Rice	3.50
Egg Fried Rice (E)	3.50	Persian Rice (coconut) (N)	3.50
Mushroom Rice	3.50	Chilli Fried Rice	3.50
Vegetable Rice (M)	3.50	Special Rice	4.50
		<i>Egg, peas & flavoured with mild spice</i>	

Indian Bread (CG*)

Naan (N) (L) (E)	3.30	Curry House Special Naan (D) (L) (E)	4.50
Keema Naan minced lamb (M) (D) (L) (E)	4.00	<i>Chopped chicken tikka & cheese with coriander & garlic.</i>	
Garlic Naan (D) (L) (E)	3.50	Cheese & Onion Naan (D) (L) (E)	4.00
Peshwari Naan (fruity) (D) (L) (E)	3.50	Coriander Naan (D) (L) (E)	3.50
Moglai Naan keema & cheese (D) (L) (E)	4.00	Paratha Thick bread fried in butter (D) (L)	3.50
Garlic & Cheese Naan (D) (L) (E)	4.00	Aloo Paratha Stuffed potato (D) (L)	3.50
Vegetable Naan (D) (L) (E)	3.50	Chapati Thin dough bread (D) (L)	2.00
		Tandoori Roti (D) (L)	3.30
		<i>Thick doughy bread baked in oven</i>	

Extras

Raitha (Cucumber / Onion)	2.30	Chips	2.95
Reshmi Salad	3.40	Popadoms	0.80
<i>Refreshing & spicy eastern style salad</i>		Relish (various)	each 0.80
Green Salad	3.40	Pickles (Lime / Chilli)	each 1.00

Spice Guide

☉ Mild ☉☉ Medium ☉☉☉ Hot ☉☉☉☉ Extra Hot

Some of our dishes contains nuts, please inform a member of staff if you have any allergies.

Gourmet Nights

Every Monday & Tuesday

26 per person



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Curry House Special Appetisers

Spicy Chicken Paprika (D) (N) (M) 4.50
Strips of chicken, spiced with paprika.

Sylheti Lamb Pepper Sag (M) (D) 4.50
Strips of lamb tikka & spinach stir fried with onions & green peppers, spiced cumin.

Rasoi ê Haash (M) (D) 4.50
Stir fried duck with peppers & onions.

Seafood Appetisers

Prawn Cocktail 4.00

Garlic Fried Prawn 4.00

Prawn on Puree 4.00

Crab Cake (E) (C) 5.50

King Prawn Butterfly (E) (C) 5.50

Pan Fried Sea Bass (N) (F) 5.60

Spicy King Prawn (M) (N) (C) 5.60

Tandoori Appetisers

Tandoori Chicken (M) (D) 4.00

Chicken Tikka (M) (D) 4.00

Meat Samosa (E) 3.80

Sheek Kebab (E) 4.00

Shami Kebab (E) 4.00

Vegetarian Appetisers

Onion Bhaji (E) (N) (M) 3.50

Vegetable Samosa (E) (N) (M) 3.50

Garlic Mushroom (N) 3.50

Aloo Chat on Puree 3.50

Stuffed Mushroom (E) 3.50

Stuffed Pepper (Chicken / Veg) (D) 5.25

Bahari Kebab (M) (D) (N) 4.50

Chicken tikka & sheek kebab in spicy masala sauce.

Amritsari Chicken (M) 4.50

Strips of chicken, served on a spicy sweet sauce.

Chef's Special Platter (M) (D) (E) 14.50
(for 2 persons)

Jinga Mushroom (D) (C) 5.60

King prawn & mushroom infused with home made chilli sauce.

Goan Golda Baza (M) (E) (C) 5.60

King prawn wrapped in spinach, spiced, coated with breadcrumbs.

Tandoori Fish (Salmon) (M) (F) (D) 5.60

Seafood Platter (M) (F) (D) (C) (E) 17.00

(for 2 persons)

Resmi Kebab (E) 4.00

Chicken Pakora (E) (CG*) 3.80

Duck Tikka (D) (M) 4.50

Chicken Chat on Puree (CG*) (SD) 4.50

Paneer Chilli (M) (D) 4.00

Vegetable Platter (D) (M) (E) (CG*) 11.50

(for 2 persons)

Saag Aloo Baza (E) (N) (M) 4.00

Potato and spinach wrapped in breadcrumbs then flash fried.

Chefs Recommendations (mild) ○

Minty Mango (M) (D) (N) 10.30

A very mild dish with fresh mint & mango garnished with coriander.

Chicken Passanda (M) (D) (N) 10.30

Thin chicken fillet, marinated in spiced yoghurt & cooked with herbs, mild recipe.

Tikka Masala (Chicken / Lamb) (M) (D) (N) 10.30

An exciting twist to the ever popular chicken or lamb tikka, we present our own exclusive recipe of succulent pieces of breast infused with special tikka marinated & then cooked in a smooth & creamy masala sauce.

Makhani Chicken (M) (D) (N) 10.30

Chicken tikka cooked in butter, cream, coconut with fresh mango.

Chefs Recommendations (medium) ○○

Balti (Chicken / Lamb) (D) (M) 10.30

Sweet Chilli Podina (D) (M) 10.30

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

Green Herb (Chicken / Lamb) (D) (M) 10.30

Cooked with herbal mint delicate spices, coriander & yoghurt.

Sylheti (Chicken / Lamb) (D) (M) 10.30

Cooked with garlic, ginger, onion, spices, coriander, fenugreek & homemade aubergine pickle.

Achhari Chicken (D) (M) 10.30

Tender pieces of chicken cooked in a slightly hot & tangy tamarind sauce.

Garlic (Chicken / Lamb) (D) (M) 10.30

Korahi (Chicken / Lamb) (D) (M) 10.30

Tender chunks of chicken or lamb braised in a spicy masala of garlic, ginger, onion, tomatoes, peppers & herbs cooked in a thick korahi sauce.

ALLERGY NOTICE

We liaise closely with our suppliers to ensure we do not use genetically modified soya or maize in our food. Please check with a member of staff for any other allergens.

The Old Delhi Butter Chicken (M) (D) (N) 10.30

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

Modhu Misti Masala (M) (D) (N) (C) 11.50

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

Duck Tikka Masala (M) (D) (N) 12.50

Narangee Haash (D) (M) 12.50

24 hour marinated Muscovy duck in tamarind orange and balsamic Pan roasted served with seasonal mixed vegetable curry.

Assamese Duck (D) (M) 12.50

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

Bhindi Ghust (D) (M) 11.50

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

Mohdu Minty Lamb (D) (M) 11.50

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

Chana Ghust 11.50

Tender pieces of lamb, cooked with lentils & light spices.

Akbari Chicken (D) (M) 11.50

Chicken cooked with minced lamb, a delightful medium hot taste.

Chefs Recommendations (medium - hot) ○○○

Jalfrezi (Chicken / Lamb) ○○○ (D) (M) 10.30

Tossed with batons of tomatoes, capsicum, onion & green chilli with ground spices.

Chicken Chettinad ○○○ (D) (M) 10.30

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

Chicken Chilli Masala ○○○ (D) (M) 10.30

Tossed with batons of tomatoes, capsicum, onion & green chilli with ground spices.

Duck Jalfrezi ○○○ (D) (M) 12.50

Tossed with batons of tomatoes, capsicum, onion & green chilli with ground spices.

Dum-Pukt Korai ○○○ (D) 11.50

Lamb with onions peppers cooked in yoghurt gravy with rich masala spices, dry red chillies & fresh coriander leaves, super hot dish.

Seafood Dishes

Sylheti Jhinga ○○ (C) (M) 13.50

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.

Nawabi Jhinga ○○ (C) (M) 13.50

Tandoori king prawn in spicy massala sauce, medium hot.

Tandoori King Prawn Masala ○ 13.50

(C) (M) (D) (N)

Prawn (Garlic / Chilli Garlic) ○○ 11.50

(C) (M) (D)

King Prawn (Garlic / Chilli Garlic) ○○ (C) (M) (D) 13.50

(C) (M) (D)

Salmon Salom ○○ (F) 14.00

Salmon cooked in a tomato & green pepper sauce.

Tandoori & Healthy Speciality Dishes

Tandoori Chicken (SD) (M) (D) 11.50

Chicken Tikka (SD) (M) (D) 11.50

Duck Tikka (SD) (M) (D) 12.50

Shashlick (Chicken / Lamb) (SD) (M) (D) 12.50

Murgh Keema Palak ○○○ (D) (M) 11.50

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

Dum Dhall ○○○ (D) (M) 11.50

Chicken Tikka cooked with lentils & potato in a dum.

Naga Korai (Chicken / Lamb) ○○○ (D) (M) 11.50

Chicken or lamb cooked with onion, peppers in a yoghurt gravy with rich masala spices naga pickle & fresh coriander leaves.

Lemon Chilli Masala ○○○ (D) (M) 11.50

Salmon Tawa ○○ (F) (M) (D) 14.00

Stir fried salmon, cooked with peppers & onions.

Tandoori King Prawn Shashlick ○○ 14.00

(C) (M) (D) King prawn cooked with capsicum, onions & tomatoes on skewer.

Clay Pot Jhinga ○○ (C) (M) (D) 13.50

King prawns marinated then cooked in the clay oven, then cooked in the chefs own sauce.

Tandoori Salmon ○○ (F) (M) (D) 14.00

Pieces of salmon, softly marinated in tandalising spice & then baked in clay oven.

Sea Bass Palak Aloo ○○ (F) (M) 14.00

Sea bass, lightly seasoned with spices then fried with spinach & potatoes.

Tandoori Deluxe (SD) (M) (D) (C) 12.50

(Chicken tikka, lamb tikka, tandoori chicken & sheek kebab)

Paneer Shashlick (SD) (M) (D) 12.50