



## **Curry Menu**

**January 2025**

All our curries are made from scratch in our kitchens, by our chefs using traditional spices & authentic recipes. No pastes are used and all curries have individual Masala sauces. All our curries are gluten free.

Our rice is also made in house, Basmati has some Indian seeds, salt & pepper for flavour, it is cooked in steam to use very little water to preserve the flavour.

Pilau has turmeric, cumin & coriander with a touch of cinnamon, crushed seeds, salt & pepper. This is also cooked in steam to use very little water & ensure the flavour.

Don't want rice; try a couple of chapatis and parathas to mop things up.

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### **Goan Vindaloo Pork & Potato Curry**

Slowly marinated in vinegar, red chillies & garlic, this is a hot curry, with a lot of flavour, but very different from the curry house variety, the heat comes from chillies & garlic, there is no curry powder in this dish.

### **Murgh Makhai, Buttered Chicken Curry**

Sliced chicken breast, cooked with Indian spices, in a rich butter, cream & tomato sauce, medium hot.

### **Lucknow 1st Class Lamb & Lentil Railway Curry**

A deeply coloured rich curry with tender lamb braised with lentils, vegetables, Kashmiri chillies & spices, medium hot.

### **Bengal Phul Kopir Aloo Dalna - Cauliflower & Potato Curry (v)**

Potato, cauliflower and peas cooked with coconut milk & Indian spices, a lovely vegetarian curry, medium hot.

## **Curries (continued)**

### **Kerala Chemmeen Thenga Pal, King Prawn & Coconut Curry**

From the South West of India, a slightly warm curry with large tiger prawns with lots of sauce. Fragrant and full of coconut & tamarind flavours, medium hot.

### **Sri Lankan Red Beef Curry**

Heavy with cumin, tomato, cardamom, tamarind, black pepper & dry roasted Sri Lankan curry powder, a quite hot curry.

### **Kolhapuri Goat Curry**

From the West of India, diced leg of goat with tamarind, aromatic spices & crushed seeds, medium hot.

### **Kuttanad Duck Curry**

From the heart of Kuttanad, a region of Kerala, made with slowly cooked duck breast, loads of coconut & fresh green chillies. Warm to hot.

### **Dhaba Matar Paneer (v)**

From Northern India, a spicy tomato based curry with Indian Paneer cheese, fresh bell peppers & peas. Full of mixed spice flavours & creamy yoghurt, medium hot

### **Lamb Korma**

By popular request we include a mild Korma, meaning “braised” in Hindi, traditionally made with yoghurt, spices & cashew nut paste. Full of flavour but not hot.

### **Malabar Monkfish, King Prawn & Lobster Curry**

Warmly spiced fish curry with coconut cream, green chillies, curry leaves & turmeric, the taste of tamarind blends with the sweetness of mangoes. Warm/hot.

### **Goan Vegetable Makhana Wala (ve)**

Slowly cooked baby aubergines, okra & other vegetables with tomato & creamed coconut, warm.

### **Chicken & Pineapple Dhansak**

A Bengali traditional chicken, pineapple & red lentil Dhansak. Thick & creamy Dhal type consistency with sliced chicken breast, the pineapple gives it a slight fruity texture & flavour. Medium to hot

## **Curries (continued)**

### **Keema Matar**

A truly lovely curry cooked all over India using lamb mince, peas with aromatic herbs & spices. This is typical of Dhaba road side stands that sell “street” food. Think of Indian Cottage pie, medium & warming.

### **Achari Chicken Curry**

From the North of India, a hot curry made from Indian pickling spices, shallots, Kashmiri chilli & fresh red & green chillies.

### **Red Lentil & Spinach Dhal (ve)**

From all over India a classic vegetarian curry, made from red lentils cooked in coconut milk, ground spices, garlic, onion & ginger. Finished with whole seeds & spices pan fried and added at the final moment. Medium hot, served as a main course or a side dish.

*All curries are 18.95 & served with our Pilau rice or white Basmati rice*

## **Side Dishes**

1 x Giant Naan bread 3.00

4x Poppadom with Mango Chutney, Mint & Yoghurt Raita 5.00

Red Lentil & Spinach Dahl side 7.50

(v); vegetarian, (ve); vegan, g/f/a; gluten free available

All our food is cooked in a kitchen where nuts, cereals & other allergens are present. If you have a food allergy or intolerance please let us know at the time of ordering. Full allergen information is available on request.