



# CURRY LEAF

FINE INDIAN CUISINE

SPICE IT UP!



## entree

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|--|-------|
| 1. Chat Papdi  | 7.00  |
| <i>Savoury, fried pastry ribbons topped on potato dumpling and drizzled with tingling yoghurt dressing, chefs spiced salt.</i>   |       |
| 2. Onion Bhaji   | 8.00  |
| <i>Chick pea flour battered onion rings served with homemade mint chutney.</i>   |       |
| 3. Aloo tikki  | 8.00  |
| <i>Favourite north Indian snack, potato patties are grilled on high flame with little oil.</i>   |       |
| 4. Vegetable Samosa  | 8.50  |
| <i>Deep fried crispy pastry pockets stuffed with savoury potato and pea filling</i>  |       |
| 5. Chicken tikka   | 12.00 |
| <i>Boneless chicken marinated overnight in a blend of aromatic herbs and spices and cooked in our authentic Indian clay oven. (Which is commonly known as tandoor)</i> |       |
| 6. Seekh kabab   | 10.00 |
| <i>Minced lamb and chicken well marinated, tempered with ground pepper and cooked in tandoor skewers.</i>  |       |
| 7. Barahkabab  | 19.00 |
| <i>Succulent lamb cutlets soaked in salt water spices and charred in tandoor.</i>  |       |
| 8. Tandoori prawns   | 19.00 |
| <i>Prawns marinated with the tandoori spice mix, skewered and cooked in tandoori oven.</i>   |       |







9. Tandoori murgh (Murgh is the Indian word for Chicken) 16/28  
*Chicken marinated with hung yoghurt, Chef's mix of herbs and spices and cooked to perfection in tandoor. Choice of half or full chicken.*

10. Curry leaf's signature mixed tandoori plate 45.00  
*A pre-selected combination of seekh kabab, chicken tikka, lamb chops and prawns served on our signature plate..*

11. Chefs Entree M.P.  
*Whipped up specially by the chef according to the available seasonal and local produce*



गोश्त

Murgh - Chicken      Gosht - Lamb

Spice Guide - 🌱 = Mild    🌶️ = Medium    🌶️ = Hot

Please note throughout the menu we make recommendations of what we think the dish is best enjoyed with these are **not** a part of the meal but an optional extra





# ભાઈ ભાઈ

## vegetarian

12. Daalmakhani 🌱🌱🌱 18.90  
*Mix of lentils and beans soaked overnight and simmered in its own juice extracts and finished with a touch of cream, best enjoyed with plain naan or saffron rice.*
13. Aloo gobi 🌱🌱 18.90  
*The name say's it all in this dish it's a north Indian dish made up of aloo(potato)and gobi(cauliflower), best enjoyed with garlic naan or mushroom pulao.*
14. Navratan korma or curry 🌱🌱 17.90  
*Beautiful combination of nine different (Navratan) vegetables put together in a curry or korma sauce of your choice, best enjoyed with any rice dish.*
15. Eggplant curry 🌱🌱🌱 18.90  
*Potatoes and eggplant pairs up in a coconut and curry leaf gravy based on the cooking styles of south India, best enjoyed with paneer naan or peas pulao.*
16. Palak paneer 🌱🌱 18.90  
*Indian cottage cheese cubes cooked in spinach puree and authentic blend of spices, best enjoyed with garlic naan or saffron rice*
17. Paneer mutter masala 🌱🌱 18.90  
*A lovely combination of cheese and fresh garden green peas in tomato & onion gravy, best enjoyed with mushroom pulao or plain naan.*
18. Paneer jalfrezi 🌱🌱 18.90  
*Cheese stir fried in Indian style along with capsicum and other seasonal vegetables, best enjoyed with mushroom pulao or garlic naan.*
19. Malai kofta 🌱🌱 18.90  
*Grated cheese and potato dumpling in creamy cashew sauce best enjoyed with Kashmiri rice or naan.*







20. Paneer tikka masala 🌶️ 🌶️ 18.90

*Indian style double pressed cottage cheese cooked in tikka sauce and vegetables, best enjoyed with garlic naan or saffron rice.*

21. Shabnam curry 🌶️ 🌶️ 18.90

*A vegetarian dish which dates back to a century, mushrooms and peas comes together in creamy gravy, best enjoyed with Kashmiri naan or rice.*

22. Butter Paneer 18.90

*Home made cottage cheese simmered in silky butter and tomato sauce best enjoyed with Amristari naan or saffron rice.*

## beef

23. Beef madras 🌶️ 🌶️ 18.90

*Beef curry dish from the southern metropolitan city of India called Madras famous for strong flavours of mustard and curry leaves, best enjoyed with saffron rice.*

24. Beef vindaloo 🌶️ 18.90

*Diced lean beef cooked Goan style, best enjoyed with saffron rice or paneer naan.*

25. Beef korma 🌶️ 🌶️ 18.90

*Beef braised in creamy cashew sauce and korma spices, best enjoyed with Kashmiri rice or Amritsari naan.*

26. Beef lasooni masala 🌶️ 🌶️ 19.50

*Garlic flavoured sauteed beef in curry sauce, best enjoyed with paneer naan or peas pulao.*

27. Kerala beef fry 🌶️ 19.90

*Beef sauteed with curry leaves and freshly ground black pepper and Indian masala. (City of Kerala is referred as Venice of India for its back waters), best enjoyed with coconut rice.*

28. Beef Achari 19.90

*Beef Sauteed with mixed pickle a dish with a very strong flavour best enjoyed with mushroom rice or paneer naan*





## તોંકેદન = મુરગ્હે (શી તોંકેદન વેંફેદફે અને બેંદોદફે)

29. Murgh Makhani (Butter chicken) 🌱 19.90  
*Succulent marinated chicken simmered in silky butter and tomato sauce, best enjoyed with Paneer naan or Saffron rice.*
30. Murgh tikka masala 🌱 🌶️ 19.90  
*Tikka masala marinated chicken cooked in thick aromatic sauce, best enjoyed with paneer naan or Kashmiri rice.*
31. Murgh raseele dar aam (Mango chicken) 🌱 19.90  
*Simmered in creamy mild mango sauce, best enjoyed with saffron rice or butter naan*
32. Murgh dahiwala 🌱 🌱 19.90  
*Chicken braised in tomato sauce flavoured with hung yoghurt, best enjoyed with coconut rice or butter naan.*
33. Murgh Jalfrezi 🌱 19.90  
*Indian style stir fried chicken with vegetables in a spicy tomato gravy, best enjoyed with butter naan.*
34. Murgh Madras 🌱 🌶️ 19.90  
*Fillets of chicken cooked south Indian style tempered with mustard seeds and curry leaves, best enjoyed with garlic naan or coconut rice.*
35. Murgh shahi korma (Chicken korma) 🌱 🌱 19.90  
*Chicken braised in creamy cashew sauce, korma spices, best enjoyed with mushroom rice or Amritsari naan.*
36. Murgh Vindaloo 🌶️ 19.90  
*Goan cuisine's pride recipe where the name is derived from two main ingredients of the dish Vinho: Vinegar, Alhos: Garlic, best enjoyed with coconut rice or Kashmiri naan.*
37. Murgh saag 🌱 🌱 🌶️ 19.90  
*Chicken simmered in spinach puree and authentic combination of spices, best enjoyed with garlic naan or peas pulao.*





## lamb=gosht

38. Lamb rogan josh 🌶️ 20.90  
*Famous lamb curry dish blended with delicate spices, hailing from Kashmir in India, best enjoyed with saffron rice or garlic naan.*
39. Saag gosht 🌶️🌶️🌶️ 21.90  
*Tender lamb simmered in spinach puree and authentic combination of spices, best enjoyed with garlic naan or peas pulao.*
40. Gosht vindaloo 🌶️ 20.90  
*Goan special for hot spicy food lovers, best enjoyed with mushroom rice or cheese naan.*
41. Bhuna gosht 🌶️🌶️ 21.90  
*Bhuna is the style of cooking where the lamb is been sauteed slowly in sauce till it is semidry, best enjoyed with garlic naan.*
42. Gosht lasooni 🌶️🌶️ 21.90  
*Garlic flavoured lamb cooked in hot and spicy sauce, best enjoyed with keema naan or peas pulao.*
43. Daal gosht 🌶️ 21.90  
*Lamb and lentils cooked together tempered with mustard and curry leaves, best enjoyed with pea's pulao or Amritsari naan.*
44. Nargisi kofta 🌶️🌶️🌶️ 24.00  
*Chef's secret recipe from the valleys of India, best enjoyed with Kashmiri naan or rice.*
45. Lamb Madras 🌶️🌶️ 21.50  
*Lamb cooked south Indian style tempered with mustard seeds and curry leaves, best enjoyed with garlic naan or coconut rice.*
46. Lamb Pepper fry 21.90  
*Spicy lamb dish, lamb sauteed with freshly ground black pepper best enjoyed with coconut rice or cheese naan*







## इटावातवे इयुलफोन्यु

47. Coconut fish curry 22.90  
*Fish cooked in creamy coconut sauce with a blend of delicate spices and curry leaves, best enjoyed with saffron rice or plain naan.*
48. Fish tikka masala 23.90  
*Tikka masala marinated fish cooked in thick aromatic sauce, best enjoyed with paneer naan or Kashmiri rice.*
49. Prawn Balti 24.90  
*Prawns simmered in chef's special blend of sauces*
50. Fish Malabar 22.90  
*Malabari fish curry famous for the rich and creamy gravy based on nuts, best enjoyed with coconut rice.*
51. Garlic prawn masala 24.90  
*Tiger prawns cooked in fresh garlic flavoured tangy sauce, best enjoyed with mushroom pulao or butter naan.*
52. Seafood jalfrezi 22.90 / 24.90  
*Choice of fish or prawn in an Indian style stir fry with vegetables, curry sauce and spices, best enjoyed with saffron rice.*
53. Peppered Prawns 24.90  
*Prawns tossed with freshly ground black pepper and spices*







## rice

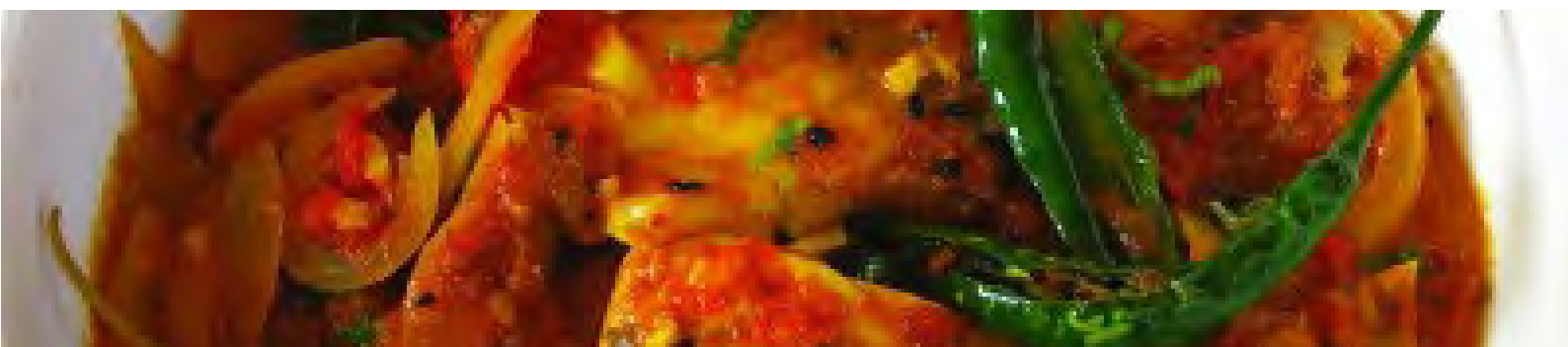
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| 54. Saffron rice   | 6.25 |
| <i>Steamed basmati rice with saffron colour.</i>   |      |
| 55. Pea's pulao  | 7.50 |
| <i>Basmati fried with fresh garden green peas.</i>   |      |
| 56. Mushroom rice  | 7.50 |
| <i>Basmati sautéed with onions and mushrooms.</i>  |      |
| 57. Coconut rice   | 7.50 |
| <i>Basmati rice tempered with curry leaves, herbs and finished with a dash of coconut cream.</i> |      |
| 58. Kashmiri rice  | 8.50 |
| <i>Basmati rice cooked with nuts and spices finished with a hint cream and butter.</i>           |      |



## 59. Biryani (Chef's Special)

Beef/Chicken 21.90 Lamb 23.90 Seafood 25.90

*A famous South Indian Flavoured and aromatic rice dish comes with a choice of beef, chicken, lamb or seafood served with raita.*





## indian breads

*Naan bread is a leavened south Asian flatbread which is particularly very famous in India and cooked in a clay oven commonly known as tandoor traditionally made in a tear drop shape. There are many variations of naan bread they all have their main ingredient sprinkled, brushed over or stuffed inside them.*

60. Plain naan 3.50

61. Butter naan 3.75

*Brushed with clarified butter as soon as it is removed from the tandoor.*

62. Garlic naan 3.75

*Sprinkled with fresh garlic*

63. Cheese naan 6.00

*Stuffed with mozzarella cheese and herbs.*

64. Paneer naan 5.50

*Stuffed with Indian cottage cheese crumbs.*

65. Amritsari naan 5.50

*Naan bread is stuffed with spiced up mashed potato.*

66. Kashmiri naan 6.00

*Stuffed with mixed dry fruits and nuts.*

67. Keema naan 6.00

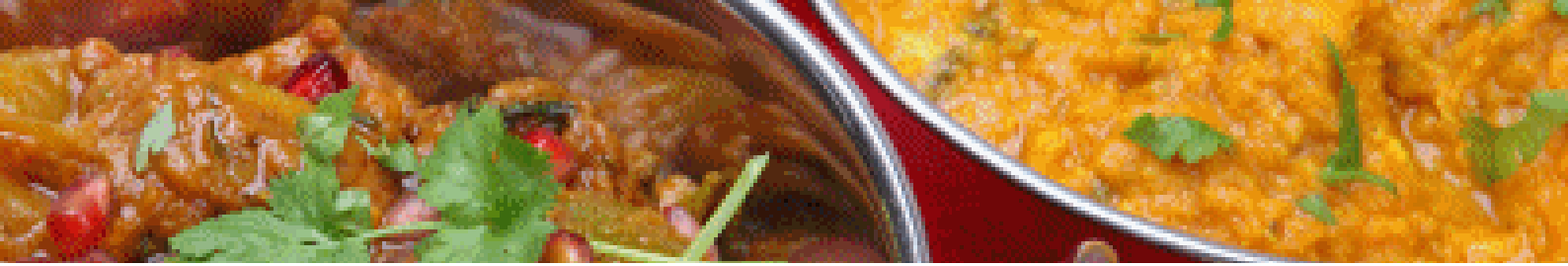
*Stuffed with spiced minced lamb.*

68. Chefs Naan of the Day 7.00

*Kneaded specially by the chef according to the available seasonal and local produce*







## હોવેદઈ:

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| 69. Mix pickle  | 2.50 |
| <i>Mix of vegetables pickled in combination of vinegar, lemon juice, salt and spices)</i>           |      |
| 70. Choice of Chutney's   | 2.50 |
| <i>Mango, mint or tamarind</i>  |      |
| 71. Raita   | 2.50 |
| <i>Finely chopped cucumber, onion and blend of spices and herbs with yoghurt.</i>                   |      |
| 72. Indian cucumber salad   | 6.90 |
| <i>A fresh and light mix salad of cucumber onion and tomato dressed with lemon juice and herbs.</i> |      |

## વેદઈઈટઈ

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| 73. Gulab jamun (black moon junction)   | 7.00 |
| <i>Milk powder dumpling soaked in rosewater sugar syrup and served warm with vanilla ice cream.</i>                                       |      |
| 74. Mango Kulfi   | 6.00 |
| <i>Homemade icecream made with Milk, Saffron, Mango pulp from the Desert of Rajasthan in India, it's known as dessert from the desert</i> |      |
| 75. Vanilla or Strawberry ice cream.  | 5.00 |
| 76. Chef's dessert of the day.  | Mp   |

## વેરોનકઈ

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|-------------------------------|------|
| Coffee                        | 4.50 |
| Chai Tea                      | 4.50 |
| Milkshakes Vanilla/Strawberry | 7.00 |
| Lassi Mango/sweet             | 6.50 |





## thali (plate)

Thali is the indian equivalent for tasing plate where you get to try 3 different curries rice and bread

Comes as Veg or non-Veg

Vegetarian Thali

32.00

*Malai Kofta, Daal Makhani, Palak Paneer, Rice and Bread*

Non Vegetarian Thali

36.00

*Butter Chicken, Lamb Rogan Josh and Daal Makhani, Rice and Bread*

## curry leaf banquet menu banquet's menu 1.

*(To share between two.)*

35.00 per head

Entree Chicken tikka and aloo tikki.

Main meal Choice of two dishes among beef madras or butter chicken aloo gobi or mix vegetable curry.

Rice and bread's Saffron rice mix of plain and garlic naan for 2.

After meals Indian chai or ice cream.

## banquet's menu 2.

*(To share between 4 or more)*

42.50 per head

Appetizer Plate of Onion bhajji to share

Entree Platter of veg samosa chicken tikka and seekh kabab to share

Main meal Individual serves of butter chicken daal makhani and lamb rogan josh

Rice and bread Peas pulao basket of mixed Naan bread.

After meals Gulab jamun or Chai.







## banquets menu 3.

*(To share between 4 or more)*

49.50 per head

Appetizer Plate of Onion Bhaji and Vegetable Samosa's to share

Entree Mix tandoori plate (includes chicken tikka seekh kabab lamb chops tandoori chicken and prawns).

Main meal Butter chicken lamb rogan josh beef korma and paneer tikka masala.

Rice and bread Mushroom rice or peas pulao or Saffron rice and basket of mixed naan bread.

After meals Gulab jamun or chai or chef's special dessert of the day.





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