



# CURRY HOUSE

## INDIAN & NEPALI RESTAURANT & BAR



### CLASSIC VEGETARIAN

(All fare served with Basmati rice)

- SHAHI PANEER (GF) (VG) 18  
Paneer cooked with peas, onions, cream and flavored with Indian Spices
- NAVARATAN KORMA (GF) (VG) 17  
Nine vegetables cooked with spices, nuts and cream sauce
- YELLOW DAAL (GF) (VG) (V) 16  
Yellow lentils slow cooked in fresh herbs and spices
- DAAL MAKHANI (GF) (VG) 16  
Slow-cooked black lentils finished with butter and cream
- DAAL TADKA (GF) (VG) (V) 16  
Yellow lentils tempered with garlic, cumin, and spices
- CHANA MASALA (GF) (VG) (V) 16  
Chickpeas cooked in a spiced gravy with onion, tomatoes & cilantro
- AALU GOBI (GF) (VG) (V) 16  
Fresh Cauliflower & potatoes cooked with onions, ginger & cilantro
- MALAI KOFTA (GF) (VG) 17  
Vegetable croquettes cooked in mild Indian spices & delicious gravy

### ROYAL HIMALAYAN SPECIAL

- MUTTON POLEKO (GF) 21  
Spiced mutton skewers, marinated and roasted in the tandoor for a smoky finish
- HYAKULA FRY (GF) 22  
Tender goat neck meat stir-fried with onions, peppers, and bold Himalayan spices.
- BHUTTAN SET (GF) 21  
Traditional Nepali stir-fried goat tripe with spices, served as a flavorful set with beaten rice and sides
- CHICKEN CHOILA (GF) 21  
Smoky grilled chicken tossed with Nepali spices, mustard oil, garlic, and chili—served cold with fresh herbs
- SIGNATURE NANGLO SET 65  
Mutton poleko, Bhutan, Chicken Choila, MoMo

### CLASSIC FAMILY FARE

(All fare served with Basmati rice)

#### CHOOSE A BASE SAUCE

##### CREAM BASED SAUCES

- TIKKA MASALA (GF) (VG) 16  
Creamy tomato-based sauce simmered with butter, cream, and aromatic spices.
- KORMA (GF) (VG) 16  
Caramelized onion base with creamy cashew sauce
- SAAG (GF) (VG) 16  
Traditional creamy spinach
- RAGAN JOSH (GF) (VG) 16  
Curried yogurt sauce, creamy and slightly sour

##### NON-CREAM BASED SAUCES

- VEGAN TIKKA MASALA SAUCE (GF) (VG) (V) 16  
Coconut milk based curry with herbs and spices
- VINDALOO (GF) (VG) (V) 16  
Tomato, chillies with vinegar and a hint of cinnamon
- JALFREZI (GF) (VG) (V) 16  
Ginger, tomato sauce with onions and bell peppers
- CURRY (GF) (VG) (V) 16  
A classic spiced gravy prepared in traditional style.
- MADRAS (GF) (VG) (V) 16  
South Indian curry with roasted spices, coconut, and a touch of heat.

#### CHEF'S SPECIAL BUTTER CHICKEN (GF) -21

Tender tandoori chicken simmered in a rich, creamy tomato-butter sauce with warm Indian spices.

##### ADD PROTEIN TO YOUR SAUCE

MIXED	SHRIMP- 12	PANEER- 19	CHICKEN- 20	TOFU- 19
VEGETABLE- 18	LAMB- 21	GOAT- 22	SALMON- 24	

### BIRYANI/RICE

- DUM BIRYANI (GF Option Available) 25  
Fragrant basmati rice layered with aromatic spices Aromatic rice and meat cooked in a traditional clay oven, finished with a roti-sealed top for rich, authentic dum flavor.
  - VEGETABLE FRIED RICE (GF) (VG) (V) 18  
Wok-tossed rice with fresh vegetables, soy, and aromatic spices.
- ( 20% service charge will be applied to parties of 6 people or more )  
Please inform your server of any food allergies before ordering.

### SIDES

- RAITA (GF) (VG) 4  
Cool whipped yogurt with cucumbers, spices & mint
- PAPADAM (GF) (VG) 3  
Lentil crisps sun-dried & served roasted
- PICKELS & CHUTNEY 3  
Homemade mixed hot pickles & mango chutney
- BASMATI RICE (VG) 4  
A special kind of basmati rice in India
- HOMEMADE YOGURT (GF) 4

### NAAN

- PLAIN NAAN 4  
Soft leavened flatbread, cooked in the tandoor
- GARLIC NAAN 5  
Stuffed with fresh garlic and spices
- CHEESE NAAN 6  
Stuffed with mozzarella cheese
- CHILI CHEESE NAAN 7  
Stuffed with mozzarella cheese Stuffed with green chillies
- TANDOORI ROTI 4  
Roti cooked in the tandoor
- AALO NAAN/PARATHA 5  
Whole wheate pan fried bread with stuffed potatoes
- SWEET NAAN 5  
Soft, freshly baked naan stuffed with sweet shredded coconut and raisins
- GLUTEN FREE ROTI (GF) 6  
Gluten free flatbread, freshly made & flat pan roasted

### DESSERTS

- GULAB JAMUN 5  
Warm milk dumplings soaked in rose-cardamom syrup
- RASMALAI 6  
Soft cheese patties in sweet saffron milk
- KHEER 5  
Creamy rice pudding with cardamom and nuts
- KULFI (MANGO, MALAI, PISTACHIO) 5  
Traditional Indian ice cream bar, delicately rich and creamy