



CURRY HOUSE

INDIAN & NEPALI RESTAURANT & BAR



SMALL PLATES

- 7 AALU BALL (V) (VG)
Spiced mashed potatoes dipped in chickpeas batter
- 7 ONION PAKORA (V) (VG)
Crispy chickpea-battered onion
- 7 VEGETABLE SAMOSA (V) (VG)
Crispy pastry filled with potatoes and peas
- 10 PANEER PAKORA (VG)
Crispy cubes of paneer sautéed with peppers and chili garlic ginger
- 14 CHILLY PANEER (VG)
Crispy cubes of paneer sautéed with peppers, onions, and chili garlic sauce
- 11 GOBI MANCHURIAN (VG) (V)
Crispy cauliflower wok-tossed in a savory, tangy Indo-Chinese sauce
- 7 MASALA FRIES (V) (VG)
Fries dusted with house masala seasoning
- 10 CHICKEN PAKORA
Boneless chicken delicately spiced, coated in chickpea batter, and fried to golden crisp
- 12 FISH PAKORA
Boneless fish delicately spiced, coated in chickpea batter, and fried to golden crisp
- 14 CHILLY CHICKEN
Golden fried chicken sautéed with peppers, onions, and aromatic chili garlic sauce
- 14 CHICKEN WINGS
Juicy chicken wings tossed in your choice of tikka masala, tamarind or buffalo sauce
- 14 CHICKEN 65
Crispy fried chicken tossed in bold spices and chilles
- 14 FISH & CHIPS
Crispy battered fish served with golden fries
- 14 MIXED VEGETARIAN PLATTER (VG)
Three vegetarian appetizers, served as a tasting trio

CHAATS (Vegan Option Available)

- 7 EGGPLANT CHAAT (VG)
Eggplant tossed with onions, tomatoes, potatoes, and aromatic chaat spices
- 7 SAMOSA CHAAT (VG)
Samosas layered with chickpeas, yogurt, tangy chutneys, and chaat spices
- 10 PAPRI CHAAT (VG)
Crisp papri wafers topped with potatoes, chickpeas, yogurt, chutneys, and aromatic chaat spices

SOUPS AND SALADS

- 8 LENTIL SOUP (V) (GF)
A traditional soup made with slow-cooked yellow lentils and veggies
- 8 CUCUMBER SALAD (V) (GF)
Chopped cucumber, tomatoes, & coriander, tossed in herbs & spices
- 10 TANDOOR INFUSED GREEK SALAD (VG)
Crisp Greek salad with feta cheese, olives, fresh vegetables, and tandoor-roasted vegetables

ADD TANDOOR-ROASTED PROTEIN

TOFU- 8	PANEER- 9	CHICKEN- 10
SHRIMP- 12	LAMB- 14	SALMON- 16

DRINKS

- 3 MASALA CHAI
- 5 POT OF BLACK TEA
- 5 MANGO LASSI
- 4 MASALA LASSI
- 3 CAN SODA
- 4 BOTTLE SODA
- 6 MASALA LATTE
- 4 FRESH BREWED COFFEE

(GF) - Gluten Free (VG) - Vegetarian (V) - Vegan

TANDOOR SIGNATURE SELECTIONS

- 14 TANDOORI CHICKEN (GF) 19
Bone-in chicken marinated in yogurt and aromatic spices, then barbecued to perfection in the tandoor
- 13 CHICKEN TIKKA (GF) 20
Tender boneless pieces of chicken gently flavored with spices & barbecued on skewer
- 12 SALMON TIKKA (GF) 25
Salmon fillet marinated in yogurt and aromatic spices
- SHRIMP TIKKA (GF) 25
Delicately spiced shrimp cooked in the tandoor oven
- HAREYALI KEBAB (GF) 20
Tender chicken marinated in fresh mint, cilantro, yogurt, and aromatic Indian spices, then fire-grilled in the tandoor for a smoky, vibrant flavor

FLAVORS OF NEPAL

- 14 CHICKEN MOMO
Nepali steamed dumplings filled with delicately spiced ground chicken, served with house tomato chutney 10 pieces
- 13 VEGETARIAN MOMO (VG)
Nepali steamed dumplings filled with finely chopped vegetables and aromatic spices, served with house tomato chutney 10 pieces

C-MOMO +2 FRIED MOMO +1 JHOL MOMO +2

- 3 CHOWMEIN (VG) 14 Chicken/ +2
Classic street-style stir-fried noodles with cabbage, onions, peppers, and savory Himalayan spices, cooked over high heat for a bold, smoky taste
- 5 ROYAL HIMALAYAN THALI (FOR 2)
Nepal's legendary comfort meal. Steamed rice served with slow-cooked lentil soup, seasonal vegetable curry, and traditional house pickles. A balanced Himalayan plate known to fuel generations
- 4 VEGETARIAN - 45 CHICKEN - 48 GOAT - 52

REPLACE RICE WITH DHIDO +6
A nourishing Himalayan favorite crafted from slow-cooked millet flour