



The Dishes at the India Curry & Kebab house are not nut/peanut free. Please be responsible to inform the servers in advance in case you are allergic to any food items. Feel free to share your tastes and preferences in regard to the level of spice and hotness. The staff is well trained to cater to your palatable desire and skilled to customize all the dishes as mild, medium, hot and extra hot.

इंटरर्ज़

Samosa • 2pc

Potato Patties/Pastry stuffed with your choice of:
Crispy fried veg 4⁹⁹ • Beef 5⁹⁹
Spinach & mozzarella 5⁹⁹

Samosa Chat

Sweet and tangy, made with chick peas and tangy tamarind sauce.
Veg 4⁹⁹ • Beef 5⁹⁹
Spinach & mozzarella 5⁹⁹

Badami Jhinga

• 4pc 7⁹⁹ • double 13⁹⁹
Almond shrimp comes with Indian style salsa.

Papdi Chat 5⁹⁹

Sweet & Sour Mix with tomato, onions and tamarind sauce.

65

Sweet & spicy sauce tempered with red chillies, mustard and curry leaves.

Chicken 7⁹⁹

Shrimp 4pc 8⁹⁹

Gobhi (Cauliflower) 7⁹⁹

Aloo Tikki Chat 4⁹⁹

Potato patties topped with sweet and tangy tamarind souce and chick peas.

सुप

Mulligatawny 3⁹⁹

Lentil soup with veggies and chicken.

Chicken Sweet Corn 3⁹⁹

A delicious creamy blend of tender chicken and sweet corn

Chicken Hot & Sour 4⁹⁹

Classic hot and sour with chicken and sliced mushroom

Patiala Fish 8⁹⁹

A famous delicacy from Patiala, the land of 5 rivers, where locals enjoy battered fish strips served with mint mayo.

Bhel Poori 5⁹⁹

Puffed rice with onion, tomato, and sweet & tangy tamarind.

Hara Bhara Kebab 5⁹⁹

Crispy vegetarian kebab full of aromatic herbs and spices made with spinach, green leaves and potatoes.

Pakora

Gram flour battered crispy fried with choice of:
Assorted veg 5⁹⁹ • Chicken 6⁹⁹
Shrimp 7⁹⁹ • Fish 7⁹⁹

Calamari Manko 8⁹⁹

Calamari tossed with curry leaves and roasted coconut served with tomato chutney.

Tandoori Wings 9⁹⁹

6 pc
Chicken wings marinated with Tandoori Masala and grilled to perfection.

Dahi Bhalla Papdi Chaat 6⁹⁹

Lentil dumplings topped with sweet yogurt, tangy tamarind sauce.

Bombay Bhangari Shrimp

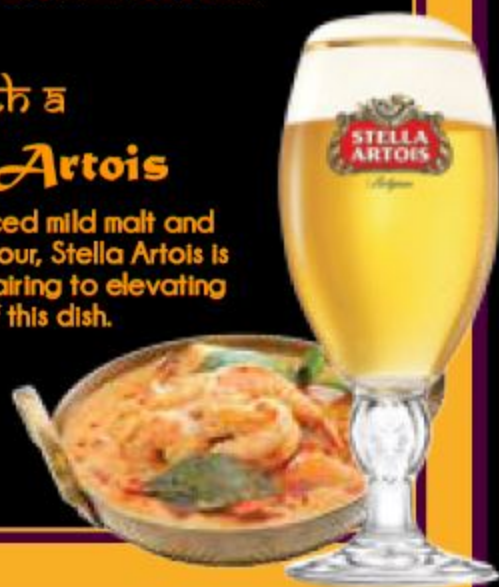
• 4pc 7⁹⁹ double 13⁹⁹

Shrimp tempered with mustard and curry leaves with coconut.

try it with a

Stella Artois

With a balanced mild malt and light hops flavour, Stella Artois is the perfect pairing to elevating the flavours of this dish.





Curry Kebab House

An Eclectic Indian Cuisine

Curries

Platter 5⁹⁹

Choose your curry or kebab and we will make it a platter. Served with rice or naan and veg & daal and salad. Make any dish a platter

Curry

From all the different curries in the world we make our authentic Punjabi style.

Choose from: *Chicken* 14⁹⁹ • *Goat* 16⁹⁹
Lamb 16⁹⁹ • *Beef* 15⁹⁹ • *Shrimp* 16⁹⁹
Fish (tilapia) 16⁹⁹ • *Mix veg* 12⁹⁹

Korma

Sinfully rich white sauce made with cashews, milk cream, onion and yogurt. Choose from: *Chicken* 15⁹⁹ • *Lamb* 16⁹⁹ • *Goat* 16⁹⁹
Beef 15⁹⁹ • *Shrimp* 16⁹⁹ • *Paneer* 13⁹⁹
Navratan veg 12⁹⁹ • *Tofu* 12⁹⁹

Bhuna

Bhuna is cooked on high temperature. Onion, peppers, tomato, ginger and garlic thick sauce. Choose from:

Chicken 15⁹⁹ • *Goat* 16⁹⁹ • *Lamb* 16⁹⁹
Beef 15⁹⁹ • *Shrimp* 16⁹⁹ • *Egg* 11⁹⁹
Fish (tilapia) 16⁹⁹ • *Mix veg* 12⁹⁹

Makhani (Butter)

Famous creamy tomato sauce with herb & spices. Choose from: *Chicken* 16⁹⁹
Shrimp 17⁹⁹ • *Lobster tail* 23⁹⁹
Paneer 14⁹⁹

Saag

Spinach & herbs tempered with onion, garlic, ginger & spices, blended with your choice of ingredient:

Chicken 14⁹⁹ • *Goat* 16⁹⁹ • *Beef* 15⁹⁹
Shrimp 16⁹⁹ • *Fish (tilapia)* 16⁹⁹
Mix veg 13⁹⁹ • *Paneer (cheese)* 13⁹⁹
Corn 12⁹⁹ • *Mushroom* 12⁹⁹ • *Tofu* 12⁹⁹
Channa (garbanzo beans) 12⁹⁹
Potato 12⁹⁹

try it with 

Mill St. Original Organic Lager

Mill Street Original Organic's light, crisp and refreshing taste compliments the savory, fresh flavors of this dish.



Lababdar

This rich & creamy sauce originating from the milk rich land of Punjab was first enjoyed by maharajahs. Made with onion, tomato, cilantro blended with evaporated milk & spices. Choose from: *Chicken* 16⁹⁹
Shrimp 17⁹⁹ • *Lobster tail* 23⁹⁹
Paneer 13⁹⁹

Chettinad

From the chittiyar region of south India, this sauce is tempered with black peppercorn, red chillies, curry leaves, with hint of tamarind and poppy seed. Choose from: *Chicken* 14⁹⁹ • *Goat* 16⁹⁹ • *Beef* 15⁹⁹
Shrimp 16⁹⁹ • *Fish (tilapia)* 16⁹⁹
Egg 12⁹⁹

Kadhai

Diced peppers, onion & tomatoes, flavoured with coriander seeds and fresh cilantro. Choose from: *Chicken* 14⁹⁹ • *Goat* 16⁹⁹
Beef 15⁹⁹ • *Fish (tilapia)* 16⁹⁹ • *Lamb* 16⁹⁹
Shrimp 16⁹⁹ • *Egg* 12⁹⁹ • *Tofu* 12⁹⁹
Paneer 13⁹⁹ • *Mushroom* 12⁹⁹

Vindalho

Hot & tangy sauce from coastal region of India (Goa). Inspired by Portuguese sailors Choose from: *Chicken* 14⁹⁹

Goat 14⁹⁹ • *Beef* 15⁹⁹ • *Shrimp* 16⁹⁹
Fish (tilapia) 16⁹⁹ • *Egg* 12⁹⁹
Mix veg 12⁹⁹ • *Paneer & mushroom* 12⁹⁹

Konkani Coconut Curry

Creamed coconut base curry tempered with curry leaves. Choose from: *Beef* 15⁹⁹
Fish (tilapia) 16⁹⁹ • *Chicken* 14⁹⁹
Shrimp 16⁹⁹ • *Mix veg* 12⁹⁹

Andhra Coconut Masala

Roasted coconut tempered with mustard seed, red chillies, black peppercorn and curry leaves (not saucy) Choose from: *Chicken* 14⁹⁹ • *Beef* 15⁹⁹ • *Goat* 16⁹⁹
Shrimp 16⁹⁹ • *Egg* 12⁹⁹





curry kebab house

An Eclectic Indian Cuisine

kebabs

All kebabs are grilled in our authentic tandoor.
All kebabs are gluten free.

Tandoori Chicken

• half 15⁹⁹

Roasted breast with leg & wing bone-in.

• quarter 9⁹⁹

Leg or breast bone roasted to perfection in tandoor.

Kakori Kebab 18⁹⁹

Lamb minced with cheese, channa dal, herb and spices grilled to perfection in tandoor.

Achari Tikka 16.99

Chicken marinated with pickling spices and grilled to perfection in tandoor



Chicken Tikka 15⁹⁹

Chicken breast roasted with our famous Tandoori masala marinade.

Chicken Malai 16⁹⁹

Creamy chicken breast flavoured with mild spices.

Chicken Haryali 16⁹⁹

Chicken breast marinated in green herbs: mint, cilantro, basil.

Sarson Kebab 16⁹⁹

Chicken breast marinated with mustard and spices and grilled to perfection.

Mixed Grill 25⁹⁹

(good for two person)

Two pieces of champ, chicken tikka, malai kebab, fish, shrimp, paneer & one leg of chicken.

Seekh Kebab 15⁹⁹

Beef mince flavoured with mint, ginger, cilantro, onion & peppers, and grilled to perfection in tandoor.

Apple Seekh Kebab 17⁹⁹

Mince beef with mozzarella cheese and fresh apples

Boti Kebab 22⁹⁹

Beef tenderloin marinated in spices and grilled to perfection in tandoor.

Tangdi Kebab • 4pc 16⁹⁹

Chicken drumsticks marinated in tandoori masala.

Rajasthani Champ 19⁹⁹

Lamb chops marinated in rajasthani garam masala and grilled to perfection in tandoor.

Fish Tikka 18⁹⁹

Mustard-flavoured tilapia fillet, marinated and grilled to perfection.

Shrimp Tikka 18⁹⁹

Grilled shrimp served with pineapple salsa.

Sunfyia Paneer Tikka 14⁹⁹

Fennel-flavoured paneer (cheese) served with tomato chutney.

Pudina Paneer Tikka 14⁹⁹

Mint-flavoured paneer (cheese) served with tomato chutney.

Makhmali Kebab 16⁹⁹

Chicken minced flavored with mint, ginger and grilled to perfection in tandoor.





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वेद इपेक्टोइ

मेातइ

वेदुतारान

GF Delhi ki Nali Nehari 18⁹⁹

Lamb shank slow-cooked with marrow and Delhi masala to fall off the bone perfection.

GF Goat Roganjosh 17⁹⁹

Leg & shoulder simmered in a savoury blend of onion, yogurt and spices.

GF Methi Chicken 16⁹⁹

Fenugreek leaves (Methi leaves) flavoured masala chicken.

Sweet Chilli

Shrimp: 18⁹⁹ Chicken: 15⁹⁹
Vegie: 15⁹⁹ Fish: 16⁹⁹

GF Daal Gosht 16⁹⁹

Two different lentils (moong, masoor) cooked with your choice of meat

Chicken Tikka Masala 16⁹⁹

Broiled chunks of chicken in cream onion pepper sauce.

GF Rara Beef 16⁹⁹

Ginger flavoured beef cooked in beef mince

Malai Kofta

13.99

Cheese & potato balls simmered in cashew sauce.

try it with an

Alexander Keith's India Pale Ale

The hoppiness & slightly bitter finish of IPA will balance the creamy cashew sauce, elevating the flavours of the dish.



GF Razla 12⁹⁹

Stir-fry vegetables with mushroom and paneer.

GF Achari Gobhi 12⁹⁹

Cauliflower tempered with aniseed and pickled mango.

GF Achari Mushroom 13⁹⁹

Pickle flavoured mushroom in a creamy sauce.

GF Matar Paneer 14⁹⁹

Green peas and paneer cooked in a creamy sauce.

GF Khatta Meetha or 12⁹⁹

Dahiwala Baingan

Sweet & sour eggplant.

GF Kathal Masala 12⁹⁹

Jack fruit cooked with fresh ginger, garlic, onion, and tomato masala.

GF Dum Aloo Banarsi 13⁹⁹

Cheese-stuffed potato cooked in dum (cooked in seal container).

Aloo Gobhi /Gobhi Matar 13⁹⁹

Potatoes and cauliflower/Cauliflower and peas

Aloo Matar / Mushroom Matar 13⁹⁹

Potatoes and green peas in creamy curry sauce/Mushroom and peas in creamy curry sauce.

Jaipuri Baingan Bharta 12⁹⁹

Roasted egg plant cooked with water chestnut, green peas, and onion tomato masala

Punjabi Kadhi 12⁹⁹

Vegetable dumplings dipped in yogurt and gram based kadhi; tempered with curry leaves, chilies, and asafoetida.

GF GLUTEN FREE

VEGAN



Curry Kebab House

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वेवा

GF Daal Makhani

12.99

Black beans tempered with butter.

try it with an

Budweiser

Budweiser's clean, crisp and refreshing character accentuates the many flavours of our Daal Makhani.



GF Daal Tadka 10.99

Yellow lentil tempered with red chillies, ginger, garlic, onions and tomatoes.

GF Daal Vagharli 11.99

Yellow lentils tempered with mustard, curry leaves, red chillies and asfoetida.

GF Rajma 12.99

Red kidney beans slow cooked with curry spices.

GF Amritsari Chole 12.99

Chickpeas tempered with a special blend of spices and slice ginger; garnished with chopped onion, tomato and cilantro.

ब्रेड

Naan 2.49

Leavened white flour bread freshly cooked in tandoor.

Garlic naan 3.50

Naan cooked with garlic & cilantro.

Stuff Kulcha 3.50

White bread, onion, gobhi (cauliflower) peshawri (mixed nuts), paneer (cheese), aloo (potato), chole (chickpea), spinach, spinach + paneer, mozzarella. Choose 1 stuffing.

Roti 1.99

Flat, whole wheat bread freshly cooked in tandoor.

Parantha tandoori 2.49

Whole wheat lacha, mint, salt & pepper, ajwain (carom seed), garlic.

Stuff Parantha 3.49

Onion, gobhi (cauliflower), peshawri (mixed nuts), paneer (cheese), aloo (potato), chole (chickpea). Choose 1 stuffing.

GF GLUTEN FREE



VEGAN

Bhatura • 2pc 2.99

Leavened white flour bread, freshly fried.

Poori • 2pc 2.99

Whole wheat bread, freshly fried.

Rumali Roti 2.99

Thin flat bread



In order to perfectly enjoy the unique taste and beauty of Stella Artois, we created the Chalice, instead of merely a glass. The Chalice is designed so that every curve serves a discrete purpose to how Stella Artois should be enjoyed.

The authentic shape of the body encourages the perfect balance of CO2 and liquid, enhancing head retention and flavor. The angles at the bottom cause a wave that works in harmony with the liquid alchemy. The stem provides a means to hold the chalice so that the Stella Artois stays cold longer and it's embellished with a star to honor our history.





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रिश्ते

Rice

Plain / Jeera rice	2 ⁹⁹
Vegetable fried rice	6 ⁹⁹
Egg fried rice	7 ⁹⁹
Chicken fried rice	9 ⁹⁹
Veg Pulao	7 ⁹⁹

Biryani Dum Pukht

From a technique originating in the Awadh region of India, meat and vegetables are slow cooked with rice, spices, mint, rose and saffron over a low flame in a sealed container. Served with cucumber raita.

Choose from: *Chicken* 14⁹⁹ • *Beef* 15⁹⁹
 • *Goat* 16⁹⁹ • *Shrimp* 16⁹⁹ • *Lamb* 15⁹⁹
 • *Veg* 12⁹⁹

इलाखे

Lemon Rice Salad 4⁹⁹

Chopped peppers, celery, tomato, fresh coconut and peanuts with lemon dressing.

Tandoori Chicken Caesar 4⁹⁹

Diced romaine with grilled chicken and ranch dressing.

Onion Salad .99

Green Salad 2⁹⁹

Roundels of tomato cucumber and onion served with chilies and chat masala on top.

इलाखे

Mango Chutney/Pickle .99

Chutney Sampler .99

(Three different types of chutney.)

Raita 1.50

Yogurt mixed with spices.

Flavor: Tomato cucumber

Mint

Boondi (crispy fried gram flour)

Pineapple

Papad (4 pieces) 1.50

नॉन अलकोहॉलिक

Tropical Juice 3⁹⁵

Mango • *Orange* • *Pineapple*
Cranberry

Lassi /Blended Yogurt Drink

Choose from:

Sweet 2⁹⁵ • *Salted* 2⁹⁵ • *Mint* 2⁹⁵
Mango 3⁹⁵ • *Strawberry* 3⁹⁵
Mixed Berries 3⁹⁵

Can 2⁵⁰ Bottle 3⁵⁰

Coke

Diet Coke

Coke Zero

Nestea

Canada Dry

Water Bottle 1⁹⁹

Perrier 3⁹⁹