



Curry & Kebab House

AN Eclectic Indian Cuisine

The dishes at the India Curry and 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.

इतारतइ

Samosa (2pc)

Crispy fried pastry stuffed with your choice

of: Potato and peas	5.99
Beef	6.99
Spinach & mozzarella	6.99

Samosa Chat

Crispy fried stuffed pastry topped with chickpeas, yogurt, and sweet & tangy tamarind sauce.

Potato and peas	5.99
Beef	6.99
Spinach & mozzarella	6.99

Badami Jhinga

Almond shrimp comes with Indian style salsa. 5 pcs 7.99
double 13.99

Papdi Chat 5.99

Sweet & sour mixed with tomato, onions and tamarind sauce.

65

Sweet & spicy sauces tempered with red chilies, mustard and curry leaves.

Chicken	7.99
Shrimp (5pc)	8.99
Gobhi (Cauliflower)	7.99
Paneer	7.99

Aloo Tikki Chat 5.99

Potato patties topped with sweet & tangy tamarind sauce and chickpeas.

इठुप

Mulligatawny 4.99

Lentil soup with veggies and chicken.

Chicken sweet corn 4.99

A delicious creamy blend of tender chicken and sweet corn.

Chicken hot & sour 5.99

Classic hot & sour with chicken and sliced mushroom.

Cream of mushroom 5.99

Rich cream based soup with mushrooms.

Patiala Fish 8.99

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

Bhel Poori 5.99

Puffed rice mixed with onions, tomato, and sweet & tangy tamarind sauce.

Hara Bhara Kebab (4pc) 5.99

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

Pakora

Crispy fried dumpling battered with gram flour. Choice of:

Chicken	7.99
Shrimp (5pc)	8.99
Gobhi (Cauliflower)	6.99
Paneer	7.99
Assorted Veg	5.99
Fish	7.99

Calamari Manko 8.99

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

Tandoori Wings (8pc) 9.99

Chicken wings marinated with Tandoori Masala and grilled to perfection.

Dahi Bhalla Papdi Chat 6.99

Lentil dumplings topped with sweet yogurt & tangy tamarind sauce.

Bombay Bhangari Shrimp

Shrimp tempered with mustard, curry leaves and coconut. 5 pcs 7.99
double 13.99





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Curry

Platter 6.99

Choose your curry or kebab and we will make it a platter. Served with rice/naan, vegetable, daal and salad.

Curry

From all the different curries in the world, we make our own authentic Punjabi style. Choose from:
Chicken 14.99 * Goat 16.99 * Lamb 16.99
Beef 15.99 * Shrimp 16.99 * Fish(basa) 16.99
Mix veg 13.99 * Egg 13.99

Bhuna

Bhuna is cooked on high temperature with onion, peppers, tomato, and ginger & garlic thick sauce. Choose from: Chicken 15.99 * Goat 16.99
Lamb 16.99 * Beef 15.99 * Shrimp 16.99
Egg 13.99 * Fish (basa) 16.99 * Mix veg 13.99
Paneer 14.99 * Tofu 13.99

Saag

Spinach & herbs tempered with onion, garlic, ginger & spices, blended with your choice of ingredient: Chicken 14.99 * Goat 16.99 * Lamb 16.99
Beef 15.99 * Shrimp 16.99 * Fish (basa) 16.99
Tofu 12.99 * Corn 12.99 * Mix veg 13.99
Mushroom 14.99 * Channa (garbanzo beans) 12.99
Paneer (cheese) 14.99 * Potato 12.99

Vindalho

Hot & tangy sauce from coastal region of India (Goa). Inspired by Portugese sailors. Choose from: Chicken 14.99 * Goat 16.99 * Lamb 16.99
Beef 15.99 * Shrimp 16.99 * Fish (basa) 16.99
Mix veg 13.99 * Paneer & mushroom 14.99
Egg 13.99

Konkani Coconut Curry

Creamed coconut base curry tempered with curry leaves. Choose from: Chicken 14.99 * Lamb 16.99
Beef 15.99 * Shrimp 16.99 * Fish (basa) 16.99
Mix veg 13.99 * Tofu 13.99

Daal Palak

A delicate combination of spinach and lentils (moong, masoor) mixed with your choice of: Chicken 14.99 * Goat 16.99 * Lamb 16.99
Beef 15.99 * Shrimp 16.99 * Fish 16.99
Paneer 14.99 * Potato 13.99 * Mix veg 13.99

Madras

Coconut milk based curry originated from a place in South India called Chennai. Choose from: Chicken 14.99 * Goat 16.99 * Lamb 16.99
Beef 15.99 * Shrimp 16.99 * Fish (basa) 16.99

Makhani (Butter)

Famous creamy tomato sauce with herb & spices. Choose from: Chicken 16.99 * Shrimp 17.99
Paneer 14.99 * Mix Veg 14.99

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 16.99 * Shrimp 17.99 * Paneer 15.99
Mix Veg 14.99

Korma

Sinfully rich white sauce made with cashews, milk cream, onion and yogurt. Choose from: Chicken 15.99
Goat 16.99 * Lamb 16.99 * Beef 15.99 * Tofu 13.99
Shrimp 16.99 * Paneer 15.99 * Navratan veg 13.99

Chettinad

From the Chittiyar region of South India, this sauce is tempered with black peppercorn, red chilies, curry leaves, with hint of tamarind and poppy seed. Choose from: Chicken 14.99 * Goat 16.99 * Lamb 16.99
Beef 15.99 * Shrimp 16.99 * Fish (basa) 16.99
Egg 13.99

Kadhai

Diced peppers, onion & tomatoes, flavoured with coriander seeds and fresh cilantro. Chicken 14.99 * Goat 16.99 * Lamb 16.99
Beef 15.99 * Shrimp 16.99 * Fish (basa) 16.99
Tofu 13.99 * Egg 13.99 * Mushroom 14.99
Paneer 14.99

Andhra Coconut Masala

Roasted coconut tempered with mustard seed, red chilies, black peppercorn and curry leaves (not saucy). Choose from: Chicken 14.99 * Beef 15.99
Goat 16.99 * Lamb 16.99 * Shrimp 16.99
Egg 13.99

Achhari

A creamy pickled sauce tempered with fennel, nigella and fenugreek seed. Choose from: Chicken 14.99
Lamb 16.99 * Beef 15.99 * Shrimp 16.99
Tofu 13.99 * Paneer 14.99 * Mushroom 14.99
Gobhi (not saucy) 14.99

 MILD  MEDIUM   HOT



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kebab

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

Tandoori Chicken

Skinless, bone-in chicken marinated in tandoori masala and grilled to perfection.

Full **29.99**

Half **15.99**

Quarter **9.99**
(Leg or breast)



Chicken Tikka 15.99

Chicken breast roasted with our famous Tandoori masala marinade.

Achhari Tikka 16.99

Chicken marinated in pickling spices and grilled to perfection in tandoor.

Chicken Malai 16.99

Creamy chicken breast flavoured with mild spices.

Chicken Haryali 16.99

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

Sarson Kebab 16.99

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

Barra Kebab 16.99

Boneless chicken breast marinated with coriander seed.

Kali Mirch Tikka 16.99

Boneless chicken breast marinated with black pepper.

Makhmali Kebab 16.99

Minced chicken flavoured with mint, ginger, and grilled to perfection in tandoor.

Kakori Kebab 18.99

Minced lamb with cheese, channa dal, herb and spices grilled to perfection in tandoor.

Seekh Kebab 15.99

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

Boti Kebab 28.99

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

Tangdi Kebab (4pc) 16.99

Chicken drumsticks marinated in tandoori masala.

Rajasthani Champ (4pc) 19.99

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

Fish Tikka 18.99

Mustard-flavoured basa fillet marinated and grilled to perfection.

Shrimp Tikka 18.99

Marinated grilled shrimp served with mint chutney.

✓ Saunfia Paneer Tikka 14.99

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

✓ Pudina Paneer Tikka 14.99

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

Mixed Grill 28.99

(Good for two)

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





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केही इण्टोबोड

लडवाड

रडडुडलरान

GF Delhi ki Nali Nehari 19.99

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

GF Goat Roganjosh 17.99

(bone-in)
Leg & shoulder simmered in a savoury blend of onion, yogurt and spices.

GF Methi Chicken 16.99

Fenugreek leaves (Methi leaves) flavoured masala chicken.

GF Sweet Chilli

The name says it all. Your choice of ingredient tossed in sweet & spicy sauce.

Shrimp: 18.99 Chicken: 15.99

Veggie: 15.99 Fish: 16.99

GF Daal Gosht 16.99

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

GF Chicken Tikka Masala 16.99

Broiled chunks of chicken in cream onion and green pepper sauce.

GF Razla 13.99

Stir-fry vegetables with mushroom and paneer.

GF Matar Paneer 15.99

Green peas and paneer cooked in a creamy sauce.

GF Khatta Meetha or Dahiwala

Baingan 14.99

Sweet & sour eggplant.

GF Kathal Masala 14.99

Jackfruit cooked with fresh ginger, garlic, onion and tomato masala.

GF Dum Aloo Banarsi 15.99

Cheese-stuffed potato cooked in dum (cooked in a sealed container)

GF Aloo Gobhi or Gobhi Matar 14.99

Potatoes and cauliflower / Cauliflower and peas.

GF Aloo Matar or Mushroom

Matar 14.99

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

GF Jaipuri Baingan Bharta 14.99

Roasted eggplant cooked with water chestnut, green peas, and onion tomato masala.

GF Punjabi Kadhi 14.99

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

GF Malai Kofta 14.99

Cheese and potato balls simmered in cashew sauce.



GF GLUTEN FREE

VEGAN

V VEGETARIAN



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वेवा

Daal Makhani 14.99

Black beans tempered with butter.



GF Daal Tadka 12.99

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

GF Daal Vagharli 13.99

Yellow lentils tempered with mustard, curry leaves, red chillies and asafoetida

GF Rajma 13.99

Red kidney beans slow cooked with curry spices.

GF Amritsari Chole 13.99

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

ब्रेडवेड

Naan 2.49

Leavened white flour bread freshly cooked in tandoor.

Garlic naan 3.50

Naan cooked with garlic & cilantro

Stuff Kulcha 3.50

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

Roti 1.99

Flat, whole wheat bread freshly cooked in tandoor.

Parantha Tandoori 2.49

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

Stuff Parantha 3.50

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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



GF GLUTEN FREE
VEGAN



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रिच

Rice

Jeera rice	2.99
Vegetable fried rice	7.99
Egg fried rice	8.99
Chicken fried rice	9.99
Vegetable Pulao	8.99

Biryani Dum Pukht

From a technique originating in the Awadh region of India, meat and vegetables are slow cooked with rice, spices, mint, rosewater and saffron over a low flame in a sealed container. Served with raita. Choose from:
Chicken 16.99 * Beef 16.99 * Goat 18.99
Shrimp 18.99 * Lamb 17.99 * Veg 14.99
Kathal (jackfruit) 15.99

इलावे

Lemon Rice Salad 4.99

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

Green Salad 2.99

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

Kachumber 3.99

Diced lettuce, tomato, cucumber and onions with lemon.

Onion Salad .99

इवेइ

Mango chutney .99

Mango pickle .99

Chutney sampler 1.99

(3 different kinds of chutney)

Raita 1.50

Yogurt mixed with spices.

Choose from: Tomato cucumber

Mint

Boondi (crispy fried gram flour)

Pineapple

Papad (4pc) 1.50

non-alcoholic

Tropical Juice 3.95

Mango * Orange * Pineapple * Cranberry

Lassi (Blended yogurt drink)

Choose from:

Sweet 2.95 * Salted 2.95 * Mint 2.95

Mango 3.95 * Strawberry 3.95

Can 2.50

Coke

Diet Coke

Coke Zero

Nestea

Canada Dry

Bottle 3.00

Coke

Diet Coke

Coke Zero

Canada Dry

Thums Up 3.00

Bottled Water 1.99

Perrier 3.99

