



Curry Spot

Authentic Indian Cuisine

Appetizers

PapaDom <i>Crispy Bean Wafers.</i>	1.95
Samosas (2 Pcs) <i>Crispy Turnover filled with (Choices):</i> <ul style="list-style-type: none">• Seasoned Potatoes, Green Peas & Lentils.• Seasoned Minced Lamb & Green peas.• Lightly Sweetened Coconut.	2.95
Chicken Pakora <i>Chicken strips dipped in a seasoned gram-flour batter and deep-fried.</i>	3.95
Banana Pakora <i>Sweet Spongy Banana Fritters</i>	2.95
Onion Bhajia (6 Pcs) <i>Sliced Onion & Lentil Fritters.</i>	2.95
Vegetable Pakora <i>Mixed vegetables, dipped in Gram Flour & seasoning blend and fried to perfection</i>	3.95
Tikka Naan <i>Soft baked Naan Bread stuffed with BBQ'd Chicken.</i>	3.95
Lamb Seekh Kabab (2 Pcs) <i>Seasoned minced lamb wrapped around skewers and tandoored to perfection.</i>	6.95
Kachori <i>Flattened Pastry Stuffed with Different types of Lentils & Topped with Chickpeas, Potato, Yogurt, Tamarind & Mint Sauce</i>	4.95
Chana Poori <i>Chickpeas Masala & A Puffed Bread.</i>	3.95
Paneer Tikka <i>Homemade cottage cheese marinated in fresh mint, herbs and spices</i>	6.95
Shrimp Masala (Medium Spiced) <i>in thick delicious Masala Sauce.</i>	6.95
Grilled Salmon Appetizer <i>Marinated with herbs and chef's choice of tandoori spices</i>	7.95
Assorted Vegetarian Platter <i>Combination of Vegetarian appetizers from our Menu.</i>	6.95
Grilled Meat Appetizers <i>Assorted Barbecue Sampler.</i>	6.95

Beverages

Sodas (can)	1.50
Snapple/Gatorade	2.00
Mango Lassi	2.95
Sweet / Salt Lassi	1.95
Dooq <i>Refreshing Mint, Yogurt & Soda Drink.</i>	2.50
Lime-O-Nade <i>Refreshing Fresh Squeezed Lime Drink</i>	1.95
Indian Iced Tea <i>Spiced Iced Tea (unsweetened)</i>	1.50
Juice <i>Mango • Cranberry • Orange • Apple</i>	1.95
Drink Of The East <i>Sweet Basil drink infused with essence of Rose, Coriander Seed, Watermelon & Various other herbs & fruits.</i>	2.50
Non-Alcoholic Beer <i>Please Ask your server for available Choices.</i>	4.50

Soups & Salads

House Salad <i>Lettuce, Tomato, Cucumber, Carrot, Onions & ChickPeas. Served with House Dressing on Side.</i>	2.95
Chicken Tikka Salad <i>BBQ'd Shredded Chicken marinated with yougurt & Tandoori Masala Mixed with House Salad. (D.O.S)</i>	7.95
Mulligatawny Soup <i>Lightly spiced lentil and Tomato based Puree.</i>	2.95
Mixed Vegetable / Mushroom Soup <i>in tomato and lentil puree.</i>	2.95
Coconut Soup <i>Sweetened hot Coconut in Milk Syrup.</i>	2.95

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" All Entrees Served with Basmati Pilaf Rice "



Fresh Vegetable Entrees

- Mixed Vegetable Curry** 8.95
Fresh Mixed Vegetables Cooked in house Curry Sauce
- Aloo Mottor Gobi** 9.00
Potatoes, Caulifloer & Green Peas cooked in mild tomato & Curry Sauce.
- Bindi Masala** 8.95
Lightly Stirfried Okra deliciously simmered with tomatoes & Onions
- Chana Masala** 8.95
Combination of chick peas, onions and tomatoes cooked in a rich sauce
- Chana Saag / Aloo Saag** 8.95
Mild Curried Chickpeas or Potatoes cooked with herbs and Spinach.
- Baigan Bhartha (Eggplant)** 8.95
Baked eggplant simmered with Green Peas & spices
- Saag Panir / Mush Room Saag** 9.95
*Choice of Cheese or Mushroom
Deliciously cooked with Spinach & garlic tarka.*
- Vegetable Jalfrezi / Vindaloo** 9.95
Lightly Fried Vegetables cooked with Green Peppers, Sliced Onions in Tangy Masala Sauce or in Hot Vindaloo Sauce.
- Malai Kofta** 9.95
Mixed Vegetable Balls in mild thick Cream & almond curry sauce.
- Dal Makhani** 7.95
Mixed lentils & beans cooked in light butter with fresh onions, garlic and tomatoes
- Yellow Tarka Dal** 7.95
Yellow lentils accented with onions, fresh garlic and spices.



Curry Specialties

(Saucy Entrees)

OUR MEAT CHOICES

Chicken • Lamb

Beef • Keema (Minced Lamb)

Goat Meat (Tender on the Bone)

- Curry** 9.95
Your Choice of Meat cooked in house blended lightly Spiced Curry Sauce.
- Bhuna** 9.95
Your Choice of Meat Stir fried & cooked in thick Garlic, ginger & herbs sauce.
- Karahi** 9.95
Stir-Fried Meat Cooked with Fresh Ginger, Fresh Coriander, Tomato, Onions & diced Green Pepper.
- Saag Curry (Fresh Spinach)** 9.95
Your Choice of Meat cooked with Spinach & herbs.
- Madras** 9.95
Cooked with fresh Tomatoes, Garlic & curry Leaf.
- Aloo Tarkari** 9.95
Your Choice of Meat cooked with chunks of Potato & Fresh Tomato in house blended masala sauce.
- DhanSak** 10.95
A Parsee dish, Mild Sweet & sour cooked with split lentil & light spinach puree. Medium to hot curry.
- Dopiaza** 10.95
Chunks of Fried Onions, herbs and spices cooked with your Choice of Meat.
- Jalfrezi** 10.95
Your Choice of Meat cooked with Lightly Fried Vegetables, Sliced Onions & peppers in Tangy Masala Sauce.
- Vindaloo (Hot)** 10.95
Your Choice of Meat cooked with chunk of Potato in thickened roasted Chilli based hot Vindaloo Sauce.



BIRYANIS (Rice Dishes) & Korma Entrees

Chicken or Vegetable Biryani 10.95

Aromatic Indian Pilaf basmati rice Steam-cooked with either Vegetables or Boneless cubes of Chicken & fresh herbs.

Lamb, Beef or Goat Biryani 11.95

Choice of Meat & Aromatic Indian Pilaf basmati rice cooked with fresh herbs & seasonings.

Seafood Biryani 13.95

Choices: Shrimp • Crab • Mixed Seafood Basmati rice cooked with fresh ground spices and toasted almonds.

Veg Pilaf Rice 5.95

Basmati Rice Stir-Fried with Fresh Mix Vegetables.

Navrattan Korma (Vegetable Korma) 9.95

The finest blend of 9 select vegetables, cooked with fruits & nuts in a creamy sauce. (Can be made without Fruits)

Korma 10.95

Your Choice of Meat (Chicken • Lamb • Beef • Goat) cooked in rich Roasted Almond, Cashew & Cream sauce.

Dildar (Mild Lightly Sweet w/ Pineapple) 10.95

cooked In lightly spiced Cream & Almond Masala sauce with sweet chunks of Pineapple

• All Biryani Entrees Served with Raita (Yogurt & Cucumber Sauce)

Seafood Entrees

Shrimp Curry 12.95

Cooked in array of house blended lightly spice curry Sauce.

Fresh Crab Meat Curry 10.95

Cooked in array of house blended lightly spice Sauce.

Shrimp Madras 13.95

Medium Hot fresh Tomato & Curry Leaf Sauce

Fish Masala

Grilled Cubes of Salmon cooked in thick herbs & spices with Onions, Garlic and Ginger. 13.95

Shrimp/Crab/Mixed Seafood Korma 13.95

Your Choice of Seafood cooked in thick Almond & Cream Sauce

Shrimp Saag 13.95

Cooked with Spinach in curry sauce. Lightly Spiced.

Shrimp Vindaloo or Jalfrezi 13.95

Cooked in our Chef's masterfully blended Hot Vindaloo Sauce or with Stir Fried Sliced Veggies in Tangy Masala.

Condiments / Pickles

Cucumber Raita 1.95

An extraordinary accompaniment with a curry or Barbecues. Yogurt base cucumber & fresh herbs Sauce.

Mango or Lemon Pickle 1.95

Heavily Spiced pickled green mangoes or Lemons.

Mango Chutney 2.95

Sweet & Sour Mango Sauce (Jelly like with chunks of Mango).



Tandoori Barbecues (From our Clay Oven)

Chicken or Lamb Tikka Masala 10.95

Tender boneless pieces of chicken/Lamb first Barbecued & then cooked in a mild creamy tomato based sauce flavored with fresh Indian herbs. (Most Popular)

Tandoori Chicken 10.95

Spring chicken marinated in special yogurt marinade with freshly ground spices then BBQ'd to perfection.

Chicken Tikka 10.95

Boneless Cubes of Chicken marinated with yogurt, herbs & Spices then grilled to perfection.

Chicken Malai Kabab 10.95

Cubes of Chicken Breast marinated with mild creamy blend then BBQ'd to perfection.

Kati Chicken 11.95

Barbecued Chicken cooked with Pureed Spinach in mild Creamy Sauce. (Can be cooked without Cream)

Tandoori Sabzi 10.95

Seasoned Vegetables BBQ'd in clay Oven.

Lamb Seekh Kabab [Medium] 12.95

Seasoned minced lamb wrapped around skewers and tandoored to perfection.

Lamb Chops 17.95

Tender Lamb Chops Spiced, marinated overnight and Barbecued to Perfection. Served with Vegetable of the Day.

Lamb Boti Kabab 13.95

Chunks of Lamb marinated in tangy spice blend then BBQ'd to perfection.

Whole Fish Tandoori 10.95

Redsnapper grilled with onions, peppers and house blended Masala.

Salmon Tikka 12.95

Marinated Salmon cubes BBQ'd with mild herbs & spices.

Shrimp Tandoori 14.95

Jumbo shrimp delicately spiced and marinated in yogurt and grilled in the oven. Served with Vegetable of the Day.

Shrimp Tandoori Masala 15.95

Grilled Shrimps in Creamy Tomato & Almond Sauce.

Tandoori Mix Grill 12.95

A combination platter consisting of chicken Tandoori, chicken tikka, lamb Tikka, Paneer Tikka, Salmon Tikka and Tandoori shrimp. Served with Mango Chutney.

Breads (Fresh Baked Breads)

Naan <i>A Traditional soft Indian bread.</i>	2.50
Whole Wheat Roti <i>An Indian bread made with whole-wheat flour</i>	2.50
Paratha <i>Multi-Layered Crispy Buttered Bread.</i>	1.95
Onion Khulcha <i>Stuffed with seasoned Onions.</i>	2.95
Garlic Naan <i>Topped with Garlic and Cilantro</i>	2.95
Aloo Paratha <i>Multi-Layered bread stuffed with seasoned Potatoes & peas.</i>	3.95
Poori <i>Puffy Bread (2 Pcs)</i>	2.95
Keema Naan <i>Stuffed with seasoned minced lamb.</i>	3.95
Mughlai Paratha <i>Crispy Bread Stuffed with Eggs & Minced Lamb & green Peas</i>	4.95
Peshwari Naan <i>A special Naan stuffed with Sweetened Coconut, nuts and raisins.</i>	3.95

Desserts/ Hot Bev.

Firni <i>Sweet Rice Puding made with Cardamom seeds, Nuts and raisins.</i>	2.95
Gulab Jamun <i>Sweet Spongy Deep-fried Doughnut in Honey Syrup.</i>	2.95
Rasmalai <i>Flattened Paneer in Malai (clotted Milk)</i>	2.95
Mango/ Pistachio Ice Cream <i>Homemade Ice Cream.</i>	2.95
Spiced Tea	1.50
Coffee <i>Caffeinated/Columbian Coffee</i>	1.50
Tea <i>Regular/Decaff.</i>	1.50

Curry Spot

Two-Course Meal Deal

One Appetizer, One Entree & One Naan Bread.

13.95 + Tax

Appetizers

Samosas (2 Pcs) <i>Crispy Turnover filled with Potato, Peas & Lentils or Seasoned Minced Lamb with Green Peas.</i>
Chicken Pakora <i>Chicken Fritters</i>
Onion Bhajia <i>Onion & Lentil Fritters.</i>
Lamb Seekh Kabab <i>BBQ'd Minced lamb.</i>
Chicken Tikka <i>Boneless Marinated Cubes BBQ'd in Clay Oven.</i>
Chicken Malai Kabab <i>Cubes of Chicken Breast marinated with mild creamy blend then BBQ'd to perfection.</i>
Vegetable Pakora <i>Mix Vegetable Fritters.</i>
Mulligatawny Soup <i>Tomato and Lentil Soup.</i>
Mixed Vegetable Soup <i>Seasoned Veg. in tomato and lentil puree.</i>
Coconut Soup <i>Sweetened hot Coconut in Milk Syrup.</i>

Entrees

Curry <i>Choice of Vegetable, Chicken, Lamb or Beef cooked in house blended sauce.</i>
Aloo Motor Gobi <i>Potato, cauliflower and Green Peas in delicately spiced light sauce.</i>
Baigan Bharta <i>Roasted Eggplant with onions and Green Peas.</i>
Chicken Makhani <i>Shredded Chicken in creamy Tomato based Butter Sauce.</i>
Chicken Korma <i>Cubes of Chicken in creamy Almond & Cashew Sauce</i>
Lamb Jalfrezi <i>with Stir Fried Sliced Vegetables in Tangy Masala .</i>
Saag Curry <i>Choice of Chicken, Lamb or Beef or Mushroom Cooked with Spinach.</i>

"All orders Served with
• Basmati Rice,
a Naan Bread, Mango Chutney,
& Raita (Yogurt & cucumber)."

Thank You for Joining Us at the Curry Spot.