

# Curry Bowl Restaurant Menu

## Starters

1. <b>Papadom</b>	Plain or spicy	£0.99 each
2. <b>Chutney tray</b> (2 people)	Mango Chutney Mint Chutney, Onion salad, Spicy pickle	£3.49
3. <b>Onion Bhaji</b> (2)		£4.49
4. <b>Lamb Samosa</b> (2) or <b>Vegetable Samosa</b> (2)		£4.49
5. <b>Tandoori Chicken</b> (1 piece on the bone)		£5.99
6. <b>Chicken Pakora</b>	Minced Chicken and onions coated in spiced garam flour and deep fried.	£5.99
7. <b>Chicken Chat Puree</b>	Shredded Chicken lightly spiced and cooked in Chat Masala served on Fried Crispy Bread	£5.99
8. <b>Chicken Tikka</b>	Tender Chicken pieces marinated in yoghurt and Indian spices and cooked in Tandoori	£5.99
9. <b>Lamb Tikka</b>	Tender Lamb pieces marinated in yoghurt and Indian spices and cooked in Tandoori	£5.99
10. <b>Paneer Tikka</b>	Paneer (Indian Cheese) marinated in yoghurt and Indian spices and cooked in Tandoori	£5.99
11. <b>Mixed Kebab</b> (2)	Mixture of Sheekh Kebab and Shamee Kebab	£5.99
12. <b>Shamee Kebab</b> (2)	Burger shaped Minced Lamb Kebab, Slightly Spicy	£5.99
13. <b>Sheekh Kebab</b> (2)	Long strips of Minced Lamb grilled in a Tandoori oven	£5.99
14. <b>Prawn on Puree</b>	Fragrant and delicious Prawns in a tomato-based curry sauce, served on Fried Bread (Puree)	£5.99
15. <b>King Prawn Butterfly</b>	Butterfly shaped King Prawn, spicy battered in breadcrumbs then deep fried.	£6.99
16. <b>Chicken 65</b>	Bite-sized pieces of chicken marinated in spicy masala and deep fried.	£5.99

## Main Dishes – All-time favourites (Sweet and Creamy)

**Tikka Masala** – Choice of Meat or vegetables in a creamy spiced yoghurt and coconut-based curry sauce finished with fresh cream. Tender pieces of chicken cooked in the clay oven

**Pasanda** – Mild creamy curry, flavoured and thickened with coconut paste and cream finished with non-alcoholic red wine.

**Korma** – Mild curry dish consisting choice of meat or vegetables braised in a rich creamy sauce made of coconut, saffron, cream and spices.

1. **Chicken** – £11.49
2. **Chicken Tikka** – £12.49
3. **Lamb** – £11.99
4. **Lamb Tikka** – £12.99
5. **Prawn** – £12.99
6. **Paneer** – (Indian Cheese) - £11.49
7. **Mixed Vegetable** - £9.99

## Main Dishes – Curries from around India (Happy to make them to your liking)

**Dansak** – A complex sweet, sour and hot Parsi curry coupled with lentils

**Pathia** – Lip-smacking sweet and tangy curry with medium Heat

**Jalfrezi** – Thick medium spicy curry made with Ginger, Garlic, Green Chilli and Peppers

**Balti** – A mild tomato-based curry made with a fresh blend of mainly aromatic spices

**Vindaloo** – Popular spicy Indian curry originating from the Goa region on the west coast of India

**Madras** – A rich onion and tomato based medium spiced curry with curry leaves.

**Bhuna** – Medium spiced thick sauce with lots of onions, ginger, garlic and tomatoes

**Rogan Josh** – A flavourful curry from Kashmir, made with ginger, garlic, Chilli, Yoghurt and tomatoes

**Saag (spinach)** - A classic Indian dish made with spinach, onions, ginger, garlic and aromatic spices

1. **Chicken** – £11.49
2. **Chicken Tikka** – £12.49
3. **Lamb** – £11.99
4. **Lamb Tikka** – £12.99
5. **Prawn** – £12.99
6. **Paneer** – (Indian Cheese) - £11.49
7. **Mixed Vegetable** - £9.99

## Main Dishes – Our Signature Dishes

1. **Murgh Kali Mirch** – Rich and creamy chicken curry made with freshly ground black pepper. £12.49
2. **Chicken Salli** – Delicious rich and aromatic Parsi-style curry with apricots, crispy fries on top. £12.49
3. **Chicken Bengla special** – Tender Chicken cooked our special curry sauce and topped with a thick saffron cream sauce. £12.49
4. **Special Garlic Chilli Chicken** – Spicy Indian dish featuring shredded Chicken Tikka in a rich sauce £12.49 flavoured with garlic and whole red chillies.
5. **Moza Chicken** – An Indo – Chinese recipe, Chicken Tikka tossed in a sweet tangy chilli sauce £12.49 with peppers.
6. **Butter Chicken** – A classic Indian dish made with Chicken Tikka, simmered in creamy tomato gravy finished with Cream and Methi. £12.49
7. **Naga Curry** – An extremely hot and spicy curry dish, typically from the north-eastern region of India, particularly Nagaland. **Chicken** £11.49 / **Lamb** £11.99 / **Prawn** £12.99
8. **Surf and Turf Currey** (Martin's special) – A Luscious spicy fusion dish exploding with a medley £13.99 of spices, consisting of Lamb, Chicken, Prawn & boiled egg.

## Main Dishes – From our Tandoori

Our Tandoori dishes are marinated with traditional home-made masala's. A blend of ginger, garlic, lemon juice and special aromatic spices.

1. **Chicken Tikka** £11.99
2. **Lamb Tikka** £12.99
3. **Tandoori Lamb Chops** £14.99
4. **Tandoori Chicken** (half – 2 pieces on the bone) £12.49
5. **Tandoori King Prawn** £15.49
6. **Tandoori Mixed Grill** (Chicken Tikka, Lamb Tikka, Sheekh Kebab & Shamee Kebab) £14.99
7. **Shashlik** - Marinated Tikka Pieces skewered with Capsicum, onion and tomato cooked in the Tandoor and served on a sizzler platter. **Paneer** £11.99 / **Chicken** £12.99 / **Lamb** £13.49

## Main Dishes – Biryani Dishes

A layered Indian dish that includes rice and either lamb, chicken, prawns or mixed vegetables, along with aromatic spices and saffron. It is accompanied with a mixed vegetable curry.

1. <b>Vegetable Biryani</b>	£10.49
2. <b>Chicken Biryani</b>	£12.49
3. <b>Chicken Tikka Biryani</b>	£12.99
4. <b>Lamb Biryani</b>	£13.99
5. <b>Prawn Biryani</b>	£13.88
6. <b>Curry Bowl Mixed Biryani</b> – Chicken, Lamb and Prawn	£14.99

## Main Dishes – Kerala Cuisine

Kerala is a south-western coastal state of India noted for its beautiful beaches, lush green hills, backwaters and spices.

1. <b>Prawn Mango Curry</b> – Plump juicy shrimp cooked in a curry made with coconut milk, spices and raw mangoes.	£12.99
2. <b>Coconut Fish Curry</b> – Seasonal fish made with ginger, garlic, onions, tomatoes, curry leaves coconut paste and spices.	£12.99
3. <b>Malabar Chicken Curry</b> – Chicken pieces cooked in a curry made with coconut paste, black pepper and aromatic spices.	£11.49
4. <b>Mutton Pepper Masala</b> – Delicious spicy lamb curry made with onions, shallots, ginger, garlic, tomatoes and plenty of black pepper.	£12.49

## Side Dishes – Rice not included

1. <b>Bombay potato</b>	£4.99
2. <b>Mushroom Bhaji</b>	£4.99
3. <b>Cauliflower Bhaji</b>	£4.99
4. <b>Bhindi Bhaji</b> – Okra or Ladies fingers	£4.99
5. <b>Sag aloo</b> – Spinach and Potato	£4.99
6. <b>Aloo gobi</b> – Potato and Cauliflower	£4.99
7. <b>Sag Paneer</b> – Spinach with Indian Cheese	£6.99
8. <b>Paneer Mutter Masala</b> – Green peas with Indian Cheese	£5.99
9. <b>Chana Masala</b> – Chick peas	£4.99
10. <b>Tarka Dahl</b> – Lentils tempered with Mustard)	£4.99
11. <b>Aloo Chana Masala</b> – Potato and Chick peas	£4.99
12. <b>Cucumber Raitha</b> – Chopped Cucumber with Yoghurt and spices	£2.99

## Rice

1. <b>Boiled Rice</b>
2. <b>Pilau Rice</b>
3. <b>Mushroom Fried Rice</b>
4. <b>Coconut Rice</b>
5. <b>Lemon Rice</b>
6. <b>Vegetable Fried Rice</b>
7. <b>Keema Rice</b> – Minced Lamb
8. <b>Egg Fried Rice</b>

## Breads

£3.49	1. <b>Keema Naan</b> – stuffed with Minced Lamb	£3.99
£4.49	2. <b>Peshwari Naan</b> – with coconut and raisins – sweet	£3.99
£4.49	3. <b>Garlic Naan</b>	£3.49
£3.99	4. <b>Cheese Garlic Naan</b>	£3.99
£3.99	5. <b>Cheese Chilli Naan</b>	£3.99
£4.99	6. <b>Stuffed Vegetable Paratha</b>	£3.99
£4.99	7. <b>Aloo Paratha</b> stuffed with spicy potato	£3.99
£4.49	8. <b>Tandoori Roti</b>	£2.99
	9. <b>Chapati</b>	£2.49