

SMALL

- ◆ **VEGETARIAN SAMOSA** — TRADITIONAL PASTRY STUFFED w/ SPICED POTATOES & GREEN PEAS (2).....6
- ◆ **TANDOORI MUSHROOM** — FRESH PORTABELLA MUSHROOMS w/ HOUSE MARINADE COOKED IN THE TANDOOR (3)9
- ◆ **ONION BAJJI** — SLICED ONION ROLLED IN SPICES, CHICKPEA FLOUR & FRIED (2)6
- ◆ **PAV BAJJI** — INDIAN EGGPLANT SLIDERS, ROASTED SPICED EGGPLANT ON BRIOCHE. A HOUSE FAVOURITE (2)9

MUMBAI TO MELBOURNE

INDIAN BBQ

COOKED IN OUR **CHARCOAL** FIRED TANDOOR

- ◆ **TANDOORI CHICKEN** — SUCCULENT, MILDLY SPICED WHOLE CHICKEN GRILLED IN THE TANDOOR (**SHARE**)19
- ◆ **STICKY TAMARID LAMB RIBS** — FREE RANGE RIBS DRY RUBBED w/ CUMIN, CORIANDER & FENNEL SEEDS THEN BBQ'D (5)14
- ◆ **BBQ PORK BELLY** — FREE RANGE PORK BELLY BBQ'D OVER CHARCOALS THEN GLAZED w/ JAGGERY (2)12
- ◆ **ACHARI CHICKEN** — 24HR ACHARI SPICED THIGH FILLET, THE INDIAN VERSION OF PORTUGUESE CHICKEN (3)12
- ◆ **CHICKEN TIKKA** — BONELESS CHICKEN MARINATED IN TANDOORI SPICED YOGHURT & BBQ'D IN THE TANDOOR (3)12
- ◆ **TANDOORI FISH TIKKA** — EAST COAST SNAPPER MARINATED IN TRADITIONAL INDIAN SPICES, COOKED IN TANDOOR (4)17

FOR THE SIDE

GF & VEGAN EXCEPT RAITA

- ◆ **RAITA** — YOGHURT DIP w/ GRATED CUCUMBER, CARROT & TOMATO...3
- ◆ **PAPADUMS** (6)3
- ◆ **INDIAN SALAD**5
- ◆ **MIXED PICKLE**3
- ◆ **MANGO CHUTNEY**3
- ◆ **HOT CHILLI**3

CLASSIC CURRIES

ALL CLASSIC & CUSTOM CURRIES *EXCEPT THE VEGETARIAN KOFTA* **ARE GLUTEN FREE**

- ◆ **BUTTER CHICKEN** — THIGH IN SPICED YOGHURT, COOKED OVER CHARCOALS w/ SAUCE OF SLOW COOKED TOMATOES, GARLIC, CASHEWS & HOUSE ROASTED INDIAN SPICES 16
- ◆ **CHICKEN TAKKA TIN** — THIGH FILLET RESTED IN ACHARI SPICED YOGHURT MARINADE FOR 24HRS THEN COOKED IN OUR CHARCOAL FIRE PIT, SERVED w/ A SPICY MASALA 16
- ◆ **CHICKEN TIKKA MASALA** — AN ENGLISH FAVOURITE. TANDOORI CHICKEN IN A TOMATO BASED MASALA16
- ◆ **LAMB MADRAS** — MARINATED LAMB W. TEMPERED MUSTARDS SEEDS & CURRY LEAVES IN A CREAMY COCONUT BASED CURRY 17
- ◆ **LAMB ROGAN JOSH** — INDIAN STAPLE. SLOW COOKED LAMB w/ A TOMATO & ONION SAUCE, FINISHED w/ HOUSE ROASTED INDIAN SPICES & FRESH CORIANDER 17
- ◆ **LAMB PASANDA** — SLOW COOKED LAMB CURRY IN A CREAMY SAUCE OF CLOVES, CARDAMON, CASHEWS & RAISINS 17
- ◆ **FISH MASALA** — EAST COAST SNAPPER COOKED IN SPICY MASALA..18
- ◆ **BEEF ROGANI** —BEEF COOKED OVERNIGHT IN A CREAMY CARDAMON AND FENNEL INFUSED SAUCE16
- ◆ **BEEF MASALA** — SEMI DRIED KHADHI STYLE BEEF COOKED IN A SPICY MASALA..... 16

CLASSIC VEG CURRIES

- ◆ **MIXED VEG CURRY** — SEASONAL VEGETABLES IN A TOMATO & ONION BASED CURRY (VGN)
- ◆ **DAL MUSHROOM** — SPICED MIXED DAL & MUSHROOMS IN A RICH TOMATO BASE (VGN)
- ◆ **VEGETABLE KOFTA** — OUR HOUSE MADE DUMPLINGS FILLED WITH SPICED POTATO & PANEER IN A CREAMY CASHEW NUT & ONION SAUCE
- ◆ **EGGPLANT CURRY** — SIMPLE EGGPLANT & POTATO CURRY. STAFF FAVORITE (VGN)
- ◆ **DAL MAKHANI** — SPICED MIXED DAL IN A SAUCE OF SLOW COOKED TOMATOES, GARLIC & OUR HOUSE ROASTED INDIAN SPICE MIX (VGN)
- ◆ **CHICKPEA CURRY** — SIMPLE HOMESTYLE CHICKPEA CURRY THAT DAADEE MA USED TO MAKE
- ◆ **PUMPKIN MASALA** — OVEN ROASTED PUMPKIN COOKED WITH TEMPERED MUSTARD SEEDS, CURRY LEAVES AND COCONUT MILK. NEW STAFF FAVOURITE

ALL VEGIE CURRIES ARE \$14

CUSTOM CURRIES

HAVE IT **YOUR OWN WAY.**
ONE: CHOOSE YOUR BASE
TWO: CHOOSE YOUR FILLING
THREE: CHOOSE YOUR SPICE LEVEL.

VINDALOO

- LAMB 17
- PORK..... 16
- CHICKEN..... 16
- BEEF..... 16

SAAG

- LAMB..... 17
- PANEER..... 14
- CHICKEN..... 16
- BEEF..... 16
- POTATO (VGN) 14

KORMA

- CHICKEN..... 16
- MIXED VEG (VGN)..... 14
- LAMB..... 17
- BEEF..... 16

GOAN

- SNAPPER 18

RICE

- ◆ **SAFFRON** LONG GRAIN BASMATI RICE (VGN)4
- ◆ **BIRYANI FRIED RICE** w/ SEASONAL VEGETABLES & HOUSE ROASTED INDIAN SPICES..... 11 w/ CHICKEN **OR** LAMB..... ADD 4
- ◆ **MATAR PULAO** — CREAMY FRIED RICE COOKED w/ PEAS 5

BREAD

- ◆ **ROTI** w/ NO BUTTER (VGN)..... 3
- ◆ **NAAN OR GARLIC NAAN** 3.5/4
- ◆ **PARATHA** — LAYERED FLAKY WHOLEMEAL BREAD 4.5
- ◆ **KEEMA** — NAAN FILLED w/ TANDOORI CHICKEN6
- ◆ **KASHMERE** — NAAN FILLED w/ NUTS & SULTANAS 6
- ◆ **MASALA KULCHA** — NAAN FILLED w/ POTATOES, PEAS, COTTAGE CHEESE, HERBS & SPICES..... 6
- ◆ **ALOO PARATHA** — ROTI FILLED w/ POTATO, HERBS & SPICES .. 5

WE USE NUTS HERE! ANY ALLERGIES PLEASE ALERT OUR STAFF AND WE'LL DO OUR BEST TO ACCOMODATE YOUR NEEDS

நன்றி CURRY CAFE

WE ROAST **AND** GRIND OUR OWN SPICES

USE LOCAL **AND** FRESH PRODUCE WHERE POSSIBLE

AND ALL OF OUR MEAT IS FREE RANGE

HAPPY☺HOUR

SUNDAY 6-7PM
\$10 CURRIES AND DRINK SPECIALS



SNAKE CHARMINGLY GOOD™
 SEAL OF APPROVAL

73 HIGH STREET, NORTHCOTE
 OPENING HOURS: EVERYDAY 5:30PM TO MIDNIGHT