

Additional

Entrée Sides

- Lamb \$9.95
- Chicken \$7.95
- Vegetable \$7.95



Roll-Ups

- (Made with freshly baked Nan Bread)
- Lamb \$10.95
- Chicken \$8.25
- Vegetable \$7.95

Accompaniments

- Raita \$1.75 Papadam (2 slices) \$1.95
- Home-made Yogurt with Crispy lentil wafers
- Shredded Cucumbers Basmati Rice \$2.50
- Peppers and Herbs. Mint Chutney \$1.50
- Fresh Salad \$3.95 Mango Chutney \$1.95
- Pickle \$1.95 Imported from India, made with Mango and Spices
- Yogurt \$1.75

Beverages

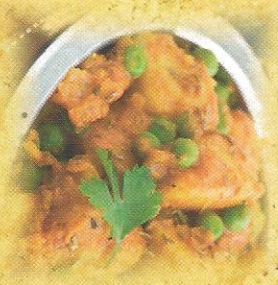
- Sunkist \$2.25
- Green Tea (Original/Diet) \$2.45
- Sweet Lassi \$2.95/3.95
- Cool refreshing drink made with Yogurt
- Mango Lassi \$2.95/3.95
- Seltzer Water \$2.25
- Bottled Drink (Nantucket, Snapple) \$2.25
- Vitamin Water \$2.55
- Mazza Juice (India) - Mango, Lychee or Guava \$3.50
- Coke, Sprite, Diet Coke (20 oz) \$2.50
- Polland Spring Water \$1.50
- A & W Root Beer (or Diet) \$2.50
- A & W Cream Soda (or Diet) \$2.50
- Fanta, Lintea, Thumsup (India) \$3.50

Desserts

- Kheer \$2.95
- Home-made rice pudding flavored with Cardamom, Served chilled
- Petha (3) \$3.75
- The sweet Ash Gourd (white pumpkin), Flavored with Rose water
- Rasgulla (2) \$3.75
- Home-made Cheese dumplings in Sugar syrup
- Gulab Janun (2) \$2.95
- Milk balls soaked in Sugar syrup, Served Hot or Cold
- Mango Ice Cream \$3.95
- Vanilla Ice Cream with sweet Mango Sauce

Weekend Specials

- (Saturday and Sunday Only)
- Pani Pouri \$5.95
- Mini puffed Breads served with spicy Mint Water, diced Potatoes and Beans
- Plain Dosa \$7.95
- Dosa without Potato stuffing
- Bhel Pouri (spicy) \$6.95
- A Mixture of puffed Rice, Potatoes, Onions and Assorted Chutneys
- Aloo Chaat \$6.95
- Spiced Potatoes, Lentil Wafers made with Yogurt and Sweet and Sour Sauce
- Chaat Pappi \$6.95
- A Spicy appetizer made with fried Wheat Wafers, Beans, Yogurt and Various chutneys
- Idli Sambhar (2) \$8.50
- Steamed Semolina Cakes flavored with Curry Leaves, Spices and Served with Sambhar
- Masala Dosa \$8.95
- Rice & Lentil Flour Crepe stuffed with Potatoes, served with Sambhar and Coconut Chutney
- Chicken Dosa \$10.95
- Dosa stuffed with diced Chicken, Onions and Spices
- Samosa Chaat \$7.50
- Samosa topped with Chickpeas, Yogurt and Chutneys
- Chicken Chaat \$9.95
- Boneless Chicken tossed with Potatoes, Tomatoes and Lentil Wafers
- Channa Bhatura (2) \$8.95
- Puffed deep fried bread served with Spicy Garbanzo Beans and Mixed Pickle



Prices are Subject to change without notice.

7% Massachusetts Meal Tax.

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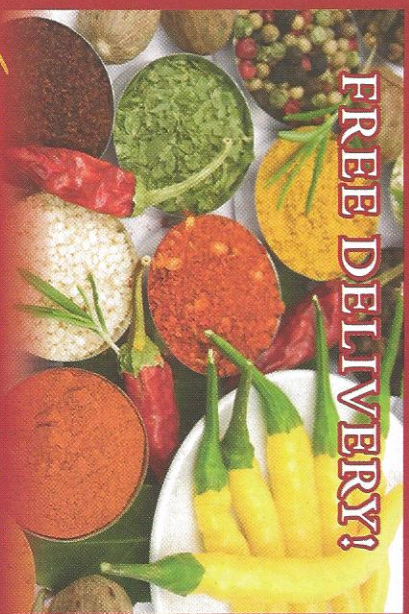
Let us cater your special event with Gourmet Indian food!
 Bulk orders for small & large group available

"Before placing your order, please inform your server if a Person in your party has a food allergy"

DELIVERY MENU

Curry House

FREE DELIVERY!
 SUPERB INDIAN CUISINE



617-734-3971

Hours
 Mon - Fri: 11:30AM to 3PM
 4:30PM to 9:45PM
 Sat: 11:30AM to 9:45PM
 Sunday: 11:30AM to 9PM

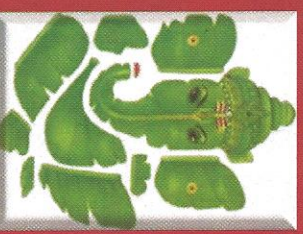
Delivery Hours
 11:30AM to 5PM - \$30 Min.
 5PM to 9:15PM - \$20 Min.

Buffet Served Daily
 11:30AM to 3PM

1335 BEACON STREET
BROOKLINE, MA 02446

Delivery Order Online
www.curryhousema.com

10% Student Discount
 (with valid college ID)
 (Monday to Thursday - No discount on Buffet)



Appetizers & Soups

- Vegetable Pakora (4)** \$2.95
Fresh Vegetables marinated in Chick Peas Batter and Fried
- Vegetable Samosa (2)** \$2.95
Crispy Turnovers filled with seasoned Potatoes and Green Peas
- Lentil Soup** \$4.95
Lentil Soup made with Onions, Tomatoes, Vegetables and Spices
- Sambhar Soup** \$4.95
A South Indian Lentil Soup made with assorted Vegetables and sautéed with Curry Leaves and Mustard Seeds



Freshly Baked Breads

- Nan** \$2.50
Traditional Indian bread made fresh in Tandoor
- Mint Nan** \$3.50
Leavened bread flavored with dry Mint
- Aloo Nan** \$3.95
White bread stuffed with mashed Potatoes
- Keema Nan** \$3.95
Leavened bread stuffed with mildly spiced Ground Lamb
- Garlic Nan** \$3.50
White bread topped with fresh Garlic, Cilantro and Light Spices
- Paneer Nan** \$3.95
A Clay Oven baked bread stuffed with Home-made Cheese
- Onion Nan** \$3.50
Leavened bread layered with diced Onions and Seasoning

Rice

- Lamb Biryani** \$14.95
Cubes of Lamb Cooked with Basmati Rice, Green Peas and Dried Fruits
- Shrimp Biryani** \$14.95
Shrimp cooked with fresh Vegetables, Basmati Rice and Nuts



- Chicken Biryani** \$13.95
Morrels of Chicken Cooked with Basmati Rice and Green Peas and Nuts
- Vegetable Biryani** \$12.95
Aromatic Basmati Rice cooked with assorted Vegetables, Herbs, Nuts and Raisins

Entrees

All Entrees served with your choice of Basmati Rice or Nan Bread
Curry can be made to your choice mild to fireball*
(*Fireball is very spicy, order at your own risk)



Meat & Seafood Entrees

- Fish Curry** \$12.95
Filllets of boneless Fish cooked with Tomatoes, Coconut, Garlic and Ginger
- Lamb Saag** \$13.95
Boneless Lamb Cubes cooked with Spinach and Exotic Spices
- Lamb Curry** \$13.95
Boneless Lamb pieces cooked in gravy sauce of Exotic Herbs and Spices
- Lamb Korma** \$13.95
Succulent Chicken Pieces cooked in Cream Sauce with Cashews and Raisins
- Shrimp Curry** \$12.95
Shrimp sautéed with Tomatoes, Onions and Green Peppers in Curry Sauce
- Chicken Saag** \$11.95
Boneless Chicken delicately spiced and cooked with Spinach
- Chicken Curry** \$11.95
Boneless Chicken cooked in thick gravy Sauce with Herbs and Spices
- Chicken Korma** \$11.95
Succulent Chicken pieces cooked in Cream Sauce with Cashews and Raisins
- Lamb Do-Piazza** \$13.95
Pieces of Lamb pan-roasted with Onions, Tomatoes and Spices
- Chicken Do-Piazza** \$11.95
Chicken Pan-roasted with Onion, Tomatoes and Spices
- Chicken Tikka Masala** \$11.95
Roasted boneless Chicken cooked in delicate Creamy Tomato Sauce with Exotic Spices
- Lamb Vindaloo (very spicy)** \$13.95
Lamb cubes cooked with Potatoes in Hot Spicy Vinegar Curry Sauce
- Chicken Vindaloo (Very Spicy)** \$11.95
Boneless Chicken and Potatoes in Hot Spicy Vinegar Curry Sauce



Tandoori Entrees

(Specialties from the Mesquite Clay Pit)

- Each of our Tandoori specialties is cooked in its own unique blend of Herbs and Spices. Served with Basmati Rice or Nan Bread
- Malai Kabob** \$12.95
Boneless White Meat Chicken pieces marinated in Cream & spices, and grilled to perfection
- Seekh Kabob** \$14.95
Ground Lamb seasoned with chopped Onions, Herbs and Spices, Barbecued on skewers
- Paneer Tikka** \$12.95
Home-made Cottage Cheese marinated in mildly spiced Yogurt and Roasted
- Chicken Tikka** \$12.95
Chicken pieces marinated overnight & cooked in Charcoal fired Clay oven
- Shrimp Tandoori** \$14.95
Jumbo Shrimp delicately spiced and marinated in Yogurt and roasted
- Chicken Tandoori** \$12.95
Chicken pieces marinated for 24 hrs. in Yogurt and Spices, grilled in Tandoor
- Tandoori Platter** \$15.95
Assorted Tandoori items



Vegetable Entrees

- Dal** \$10.95
Lentils of the day
- Aloo Gobi** \$10.95
Fresh Cauliflower cooked gently with Potatoes, Onions & Tomatoes
- Aloo Palak** \$10.95
Spinach cooked with Cream, Potatoes and Light Spices
- Aloo Mutter** \$10.95
Fresh Green Peas with Potatoes, Tomatoes, and Traditional Spices in Curry Sauce
- Malai Kofa** \$11.95
Fried Vegetables Balls in creamy Sauce with Cashews and Raisins
- Saag Paneer** \$10.95
Spinach & Home-made Cheese prepared with a Touch of Onions and Fresh Tomatoes
- Shahi Paneer** \$11.95
Home-made Cottage Cheese in Cream Sauce with Raisins and Cashews
- Mutter Paneer** \$10.95
Green Peas cooked with fresh homemade Cottage Cheese and fresh Herbs
- Kadahi Paneer** \$11.95
Home-made Cottage Cheese sautéed with Onions, Tomatoes, Green Peppers in Creamy Sauce
- Channa Masala** \$10.95
Garbanzo Beans sautéed with Onions, fresh Tomatoes and Spices
- Vegetable Korma** \$10.95
Garden Vegetables in a creamy sauce with Cashew Nuts and Raisins