

## 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
- Potatoes 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
- 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

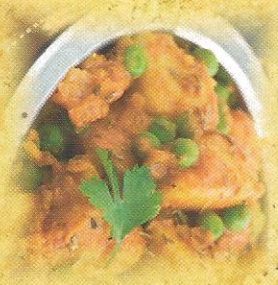
### Desserts

- 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.

Designed & Printed by Taradel.com ©Taradel LLC 2013

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

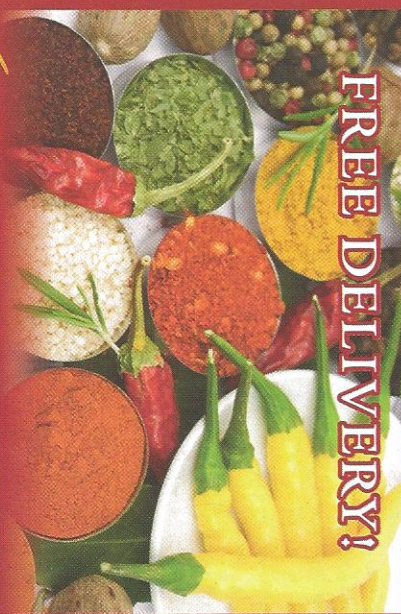
Let us cater your special event with Gourmet Indian food!

Bulk orders for small & large group available

## DELIVERY MENU

# Curry House

SUPERB INDIAN CUISINE



FREE DELIVERY!

617-734-3971

Hours Delivery Hours

- Mon - Fri: 11:30AM to 3PM
- 4:30PM to 9:45PM
- Sat: 11:30AM to 9:45PM
- Sunday: 11:30AM to 9PM
- 11:30AM to 5PM - \$30 Min.
- 5PM to 9:15PM - \$20 Min.

Buffet Served Daily

11:30AM to 3PM

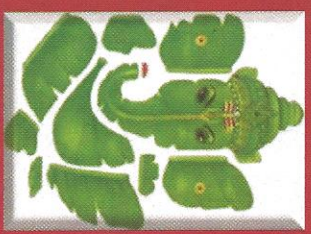
1335 BEACON STREET  
BROOKLINE, MA 02446

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