

# CURRY N VEGAN

Indian-Vegan Cuisine

## STARTERS

### VEGETABLE SAMOSAS

Homemade turnovers stuffed with diced potatoes and green peas.

\$ 7.95

### ONION PAKORAS

Sliced onion dipped in seasoned chickpea batter and deep fried.

\$ 7.95

### GOBI MANCHURIAN

Cauliflower florets deep fried and spiced with an Indo-Chinese sauce.

\$ 12.95

### ALOO TIKKI

Potato cakes served with chickpeas and chutney.

\$ 11.95

### CHICKEN 65

Spicy deep fried chicken pieces

\$14.95

### CHICKEN PAKORAS

Boneless chicken pieces dipped in chick pea batter and deep fried.

\$14.95

## OUT OF THE TANDOOR

### BUTTER NAAN

Naan served with butter.

\$ 5.95

### TANDOORI ROTI

Plain roti from tandoor.

\$ 5.95

### GARLIC NAAN

Naan served with a touch of garlic, cilantro with butter.

\$ 6.95

### TANDOORI CHICKEN

Bone-in-Chicken legs, come marinated with yogurt and tandoori spices and cooked in a clay oven.

\$19.95

### CHICKEN RESHMI KABAB

Minced chicken mixed with spices and cooked in clay oven.

\$19.95

### CHICKEN TIKKA

Boneless chicken pieces, come marinated in yogurt and spices and cooked in a clay oven, garnished with onion, served with chutney.

\$19.95

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CREATE YOUR OWN

## CURRY CORNER

### STEP 1:

CHOOSE YOUR FAVORITE  
TRADITIONAL CURRY

### TRADITIONAL CURRIES

*From home style recipes that are customer favorites  
served with plain steamed basmati rice.*

### STEP 2: PICK A PROTEIN;

- VEGETABLE - \$ 17.95
- PANEER - \$ 20.95
- CHICKEN - \$ 21.95
- SHRIMP - \$ 23.95
- FISH - \$ 23.95
- LAMB - \$ 23.95
- GOAT - \$ 24.95

### STEP 3: SELECT A SPICE LEVEL;

MILD, MEDIUM OR HOT

### TIKKA OR BUTTER MASALA {GF}[VEG]

Creamy tomato curry spices with paprika, fresh ginger and cilantro.

### SAAG {GF}[VEG]

Traditional recipe of baby spinach, sauteed with tomato, onion, garlic and garam masala.

### COCONUT KORMA {GF}[VEG]

Sweet & spicy coconut flavored sauce, slow cooked with fresh herbs and spices.

### VINDALOO {GF}[VEG]

SPICY!! Potato, vinegar, serrano & red chilies make this sauce red hot and fiery.

### CHETTINAD {GF}[VEG]

Classic south Indian sauce with fennel, black pepper, curry leaves and tempering spices.

### CURRY {GF}[VEG]

A traditional preparation with onion, tomato and flavored spices.

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## VEGAN STREET

### TRADITIONAL VEGANS

*All recipes that are customer favorites are made of non-diary or non-animal products and deep fried in soya oil.*

#### YOUR VEGAN CHOICES;

- **IDILI {GF}[VEG] - \$ 12.95**  
Idili (3) served with sambar & coconut chutney.
- **VEGETABLE DISH OF THE DAY [VEG] - \$ 18.95**  
Chapatti (2) OR basmati rice served with vegetable dish of the day.
- **CHANA MASALA [VEG] - \$ 18.95**  
Chapatti (2) OR basmati rice served with chana masala.
- **VEGETABLE KORMA [VEG] - \$ 18.95**  
Chapatti (2) OR basmati rice served with vegetable korma.
- **TOFU & SPINACH [VEG] - \$ 18.95**  
Chapatti (2) OR basmati rice served with toffu and spinach
- **MEDU VADA {GF}[VEG] - \$ 9.95**  
Medu vada (2) deep fried and served with sambar and coconut chutney.
- **FALAFEL {GF}[VEG] - \$ 12.95**  
Falafel (4) deep fried and served with hummus and tahini sauce.
- **RASAM SOUP{GF}[VEG] (80Z) - \$ 4.95**
- **DAL SOUP {GF}[VEG] (80Z)- \$ 4.95**

### TRADITIONAL NON-ALCOHOLIC DRINKS

#### MASALA CHAI OR TEA - \$4.95

A tea of India made with milk and spices.

#### FRESH LEMON JUICE - \$3.95

Freshly squeezed lemon with plain soda flavored with salt OR sugar and ginger.

#### FRESH LIME NANARI JUICE - \$4.95

Freshly squeezed lemon juice with plain soda and nanari juice.

#### PLAIN LASSI - \$5.95

Traditional Indian drink made with yogurt, milk & rosewater, flavored with salt or sugar.

#### MANGO LASSI - \$6.95

Traditional Indian drink made with yogurt, milk & rosewater, flavored with mango.

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## BIRYANI STREET

### STARCH WITH YOUR OPTION OF PROTEINS

*An aromatic blend of fragrant Indian basmati rice with flavorful Indian spices served with raita.*

VEGETABLE BIRYANI	\$18.95
CHICKEN BIRYANI (BONELESS CHICKEN)	\$21.95
LAMB BIRYANI	\$23.95
SHRIMP BIRYANI	\$23.95
GOAT BIRYANI	\$24.95

## SWEET CORNER

GULAB JAMUN	\$ 6.95
<i>A traditional Indian dessert made with milk powder and served in sugar syrup.</i>	
RASMALAI	\$ 5.95
<i>Cottage Cheese patties in a sweet and flavored creamy milk syrup.</i>	
KHEER	\$ 6.95
<i>Grandma flavored rice pudding with almonds and raisins.</i>	
KULFI	\$ 5.95
<i>Indian flavored Ice cream.</i>	