

# CURRY N VEGAN

Indian-Vegan Cuisine

## STARTERS

### VEGETABLE SAMOSAS

*Homemade turnovers stuffed with diced potatoes and green peas.*

\$ 6.95

### ONION PAKORAS

*Sliced onion dipped in seasoned chickpea batter and deep fried.*

\$ 6.95

### GOBI MANCHURIAN

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

\$ 9.95

### ALOO TIKKI

*Potato cakes served with chickpeas and chutney.*

\$ 9.95

### CHICKEN 65

*Spicy deep fried chicken pieces*

\$12.95

### CHICKEN PAKORAS

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

\$12.95

## OUT OF THE TANDOOR

### BUTTER NAAN

*Naan served with butter.*

\$ 4.95

### TANDOORI ROTI

*Plain roti from tandoor.*

\$ 4.95

### GARLIC NAAN

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

\$ 5.95

### TANDOORI CHICKEN

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

\$18.95

### CHICKEN RESHMI KABAB

*Minced chicken mixed with spices and cooked in clay oven.*

\$18.95

### CHICKEN TIKKA

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

\$18.95

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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 - \$ 15.95
- PANEER - \$ 17.95
- CHICKEN - \$ 18.95
- SHRIMP - \$ 20.95
- FISH - \$ 20.95
- LAMB - \$ 20.95
- GOAT - \$ 21.95

#### 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] - \$ 9.95**  
Idili (3) served with sambar & coconut chutney.
- **VEGETABLE DISH OF THE DAY [VEG] - \$ 15.95**  
Chapatti (2) OR basmati rice served with vegetable dish of the day.
- **CHANA MASALA [VEG] - \$ 15.95**  
Chapatti (2) OR basmati rice served with chana masala.
- **VEGETABLE KORMA [VEG] - \$ 15.95**  
Chapatti (2) OR basmati rice served with vegetable korma.
- **TOFU & SPINACH [VEG] - \$ 15.95**  
Chapatti (2) OR basmati rice served with tofu and spinach
- **MEDU VADA {GF}[VEG] - \$ 7.95**  
Medu vada (2) deep fried and served with sambar and coconut chutney.
- **FALAFEL {GF}[VEG] - \$ 9.95**  
Falafel (4) deep fried and served with hummus and tahini sauce.
- **RASAM SOUP {GF}[VEG] (\$0Z) - \$ 3.95**
- **DAL SOUP {GF}[VEG] (\$0Z)- \$ 3.95**

### TRADITIONAL NON-ALCOHOLIC DRINKS

**MASALA CHAI OR TEA - \$3.95**  
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 - \$3.95**  
Traditional Indian drink made with yogurt, milk & rosewater, flavored with salt or sugar.

**MANGO LASSI - \$ 4.95**  
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	\$16.95
CHICKEN BIRYANI (BONELESS CHICKEN)	\$19.95
LAMB BIRYANI	\$21.95
SHRIMP BIRYANI	\$21.95
GOAT BIRYANI	\$22.95

## SWEET CORNER

GULAB JAMUN	\$ 5.95
<i>A traditional Indian dessert made with milk powder and served in sugar syrup.</i>	
RASMALAI	\$ 4.95
<i>Cottage Cheese patties in a sweet and flavored creamy milk syrup.</i>	
KHEER	\$ 5.95
<i>Grandma flavored rice pudding with almonds and raisins.</i>	
KULFI	\$ 4.95
<i>Indian flavored Ice cream.</i>	