

CURRY LEAVES

INDIAN RESTAURANT

Fine Indian Cuisine

Welcome to **CURRY LEAVES**



157 Cherry Street, Milford, CT 06460

Phone: 203-301-5000 Fax: 203-301-5007

Email: info@curryleavesct.com

HOURS:

LUNCH: 11:30 AM-3:00 PM * BUFFET: 7 DAYS A WEEK

DINNER: 3PM-10PM SUN-THURS * 5PM-11PM FRI-SAT

OPEN 7 DAYS A WEEK * FREE DELIVERY

WE DO CATERING FOR WEDDINGS. BIRTHDAY AND SPECIAL OCCASIONS

"THOROUGHLY COOKING MEATS, POULTRY, SEAFOOD, SHELLFISH OF EGGS REDUCES THE RISK OF FOOD BORNE ILLNESS."

COLD APPETIZERS (Salad and Chat)

- Curry Leave's Garden Salad.....\$5.95**
Freshly combination of chopped lettuce, tomato, cucumber, red onions do shredded paneer then dressing with ranch
- Dahi Papri.....\$5.95**
Special chips, spiced to your taste, served with chick peas,potatoes & topped with yogurt & tamarind sauce
- Cucumber Salad.....\$4.95**
Indian style salad of freshly chopped vegetables slightly seasoned
- Chicken Salad.....\$6.95**
Indian style slightly seasoned salad with freshly cooked Tandoori boneless chicken
- Shrimp Salad.....\$11.95**
Indian style salad slightly seasoned with freshly cooked Tandoori Shrimp
- Samosa Chat.....\$5.95**
Samosa and chick peas, served with yogurt on top
- Dahi Wada.....\$4.95**
Lentil donut served with yogurt
- Pani Poori.....\$5.95**
Crispy small puffy bread stuffed with potato, chick peas and onion served with spiced chilled water

HOT APPETIZERS (VEGETARIAN)

- Aloo Tikki.....\$4.95**
Mashed potato patties dipped in chick peas batter
- Onion Bhajia.....\$4.95**
Fresh onion fritters
- Paneer Pakora.....\$6.95**
Homemade cheese deep fried in chick peas batter
- Vegetable Pakoras\$4.95**
Mildly spiced vegetable fritters
- Vegetable Mix Platter.....\$9.95**
Assorted vegetarian appetizers
- Vegetable Cutlet.....\$4.95**
Blend of mix vegetable and spices
- Lasuni Gobi.....\$9.95**
Batter fried cauliflower served with garlic flavor sauce

HOT APPETIZERS (NON- VEGETARIAN)

- Chicken Pakora.....\$8.95**
Stripped of boneless chicken marinated and dipped in chick peas batter & deep fried
- Shrimp Poori.....\$8.95**
Shrimp cooked in masala sauce and served in puffy bread
- Chicken Wings.....\$8.95**
Wings marinated and cooked in tandoor
- Lamb Samosa.....\$6.95**
Mildly spiced Ground lamb and green peas stuffed in crispy patties
- Non Veg. Mix Platter.....\$10.95**
Combination platter of Lamb Samosa, Chicken Pakora, Vegetable Pakoras and Aloo Tikki

INDO-CHINESE

- Vegetable Spring Roll.....\$4.95**
- Baby Corn Pepper.....\$8.95**
Baby Corn marinated with ginger, garlic and stir fried with onions
- Vegetarian Manchurian.....\$8.95**
Batter fried vegetables sautéed to delicacy
- Gobi Manchurian.....\$8.95**
Batter fried cauliflower sautéed to delicacy
- Chili Paneer.....\$10.95**
Homemade cheese with onions, tomatoes, green pepper, green chili in soy sauce, worsted sauce, ketchup and spices
- Chicken Chili\$10.95**
Chicken with onions, tomatoes, green pepper, green chili in soy sauce, worsted sauce, ketchup and spices
- Chicken Wings.....\$9.95**
- Chicken Momo (steam or fried).....\$10.95**
Ground chicken with spices and herb steamed in thin bread
- Veg. Momo (steam or fried).....\$9.95**
Vegetable with spices and herbs steamed in thin bread

INDO CHINESE SOUPS

- Vegetable Hot & Sour Soup.....\$3.95**
- Chicken Hot & Sour Soup.....\$4.95**

INDIAN SOUPS

- Lentil Soup.....\$3.95**
- Tomato with Vegetables Soup.....\$4.95**
- Mulligatawny Soup.....\$4.95**

VEGETARIAN SPECIALTIES

(All entrees are served with saffroned basmati rice)

Aloo Gobi.....\$12.95

Mildly spiced potato and cauliflower

Aloo Palak.....\$12.95

Potatoes cooked with spinach in a special blend of spices

Aloo Makhani.....\$12.95

Potatoes simmered in a tangy tomato sauce with nuts and raisins

Aloo Vindaloo.....\$12.95

Hot and spiced potatoes cooked with a touch of vinegar and chef's special sauce

Dum Aloo.....\$12.95

Stuffed potato cooked with fruit and nuts in mild creamy sauce

Baigan Bharta.....\$12.95

Eggplant baked in an oven and finished with onion, ginger and tomatoes

Bhindi Masala.....\$12.95

Fresh okra sauteed with onions and spices

Chana Masala.....\$11.95

Chick peas cooked in a spicy thick gravy topped with chopped onions, tomato and cilantro

Chana Saag.....\$11.95

Chick Peas cooked with mildly spiced spinach

Dal Makhani.....\$11.95

A mix of lentils with kidney beans, flavored with ginger & cilantro



Dal Tadka.....\$10.95

Yellow lentil delicacy tossed in butter with onions, tomatoes, ginger, garlic and special spices

Mattar Paneer.....\$13.95

Green peas & cheese cooked in a thick curry sauce

Mattar Mushroom.....\$12.95

A Chef's original vegetarian delight of peas and mushroom

Malai Kofta.....\$13.95

Vegetable dumpling in a mild creamy sauce with nuts and raisins

Navrattan Korma.....\$13.95

Nine vegetables cooked with nine spices, nuts and cream sauce

Saag Paneer.....\$13.95

A delicious combination of homemade cheese and spinach

Paneer Makhani.....\$13.95

Home made cheese simmered in a tangy tomato sauce with nuts and raisins

Karahi Paneer\$12.95

Sautéed small pieces of homemade cheese with bell pepper in yogurt and sauce

Vegetable Jalfrezie.....\$13.95

Sautéed small pieces of mix vegetable with bell pepper in yogurt and sauce

Vegetable Madras.....\$12.95

Mix Vegetable cooked in a special chili sauce with blended spices and coconut

Paneer Bhurji.....\$13.95

Shredded homemade cheese cooked with onion, tomato and cream sauce

Paneer Khurchan.....\$13.95

Paneer or Cheese Butter Masala.....\$13.95

Paneer or American cheese simmer in a thick rich tomato gravy

Shaam Savera.....\$13.95

Paneer stuffed in spinach and served with creamy tomato sauce

CHICKEN SPECIALTIES

- Chicken Curry.....\$13.95**
*Skinless, boneless chicken cooked in our mildly spiced
curry sauce*
- Chicken Saag.....\$13.95**
Chicken chunks cooked in a mild spinach gravy
- Chicken Jalfrezie.....13.95**
*Tender chicken pieces with freshly ground herbs & spices
sautéed with broccoli, carrot and green peas*
- Chicken Tikka Masala.....\$14.95**
*Boneless chicken marinated baked in tandoor then sautéed
with tomatoes and cream*
- Chicken Korma.....\$14.95**
*Boneless chicken cooked in a mild rich sauce with fruits,
Cashews and cream*
- Karahi Chicken.....\$14.95**
Chicken with onions, tomatoes and green peppers
- Chicken Patia.....\$13.95**
*Mildly spiced chicken cooked in mango, tomatoes, and
touch of sugar, lemon juice, herbs and spices*
- Chicken Vindaloo.....\$13.95**
*Hot and tangy style of curry with tomatoes, potatoes and
touch of vinegar*
- Chicken Mushroom Muglai.....\$13.95**
*Boneless pieces of Chicken and Mushroom cooked in mild
and reach gravy*
- Chicken Chili Dopyyaja.....\$13.95**
*Boneless pieces of chicken cooked in special chili sauce
with blended spices and coconut*
- Butter Chicken.....\$14.95**
Chicken cooked with spices, herbs and butter sauce
- Methi or Zeera Chicken.....\$13.95**
*Chicken cooked with fenugreek (methi) or cumin (Zeera)
herbs and butter sauce*

LAMB SPECIALS

- Lamb Curry.....\$14.95**
*Tender morsels of lamb served in a robust curry of tomatoes,
ginger onions & spices*
- Lamb Saag.....\$14.95**
Tender cubes of lamb cooked with spinach
- Lamb Jalfrezie.....\$14.95**
*Lamb, herbs, spices sautéed with broccoli, tomatoes, carrot
and green peas*
- Lamb Korma.....\$15.95**
*Lamb cubes cooked in a mild rich sauce with fruits,
cashews and cream*
- Lamb Pasanda.....\$15.95**
*Lamb cubes cooked in a mild rich sauce with fruits and
cream*
- Lamb Kabab Masala.....\$15.95**
*Lamb marinated and baked in tandoor then cooked in
creamy tomato gravy*
- Lamb Madras.....\$15.95**
*Boneless pieces of lamb cooked in a special chili sauce with
blended spices and coconut*
- Rogan Josh.....\$15.95**
Lamb cubes cooked with tomatoes, onions, yogurt and herbs
- Lamb Vindaloo.....\$15.95**
*Hot and spiced lamb cooked with potatoes, tomatoes and a
touch of vinegar*
- Keema Mattar.....\$14.95**
Ground Lamb cooked with tomatoes, peas and spices
- Lamb Muglai Mushroom.....\$14.95**
Lamb and Mushroom cooked in mild and reach gravy
- Karahi Lamb.....\$15.95**
*Lamb cubes cooked with fresh tomatoes, onions green
peppers and special spices*
- Lamb Mushroom Bhuna.....\$15.95**
*Lamb and mushroom sautéed with tomatoes, onions, green
peppers and touch of red wine*

SEAFOOD SPECIALTIES

- Fish Curry.....\$16.95**
Fish cooked in a mild curry sauce with tomatoes and herbs
- Fish Vindaloo.....\$16.95**
Hot and tangy style fish curry with potatoes & touch of vinegar
- Fish Tikka Masala.....\$17.95**
Marinated fish baked in tandoor and finished with cream tomatoes sauce
- Fish Madras.....\$16.95**
Southern Indian style fish in special chili sauce with blend of spices and coconut
- Shrimp Curry.....\$17.95**
Shrimp cooked in a mild sauce with tomatoes and herbs
- Shrimp Vindaloo.....\$17.95**
Shrimp cooked in hot and tangy style curry with potatoes and touch of vinegar
- Shrimp Jalfrezie.....\$17.95**
Shrimp sautéed in a thick sauce with broccoli, carrot and green peas
- Shrimp Malabar.....\$17.95**
Southern style shrimp with coconut flavored gravy
- Shrimp Tandoori Masala\$18.95**
Tandoori shrimp cooked in tomato sauce with cream
- Shrimp Saag.....\$17.95**
Shrimp cooked with spinach in special spices
- Seafood Dopyyaja.....\$19.95**
Fish, shrimp and scallops sauteed with onions, green chili and herbs in thick gravy
- Seafood Curry.....\$18.95**
Fish, shrimp and scallops cooked in mild curry sauce with tomatoes, herbs and spices

DINNER SPECIALS

Complete Indian Style Dinner for 4 person

(all entrees are served with saffron basmati rice)

VEGETARIAN \$65.00

Traditional Vegetarian meal with

Lentil Soup (4 Bowls)

Veg. Samosa (4 Pieces)

Daal Makhani

Chana Masala

Paneer Makhani

Vegetable Karahi

Naan, Rice, Papadam, Raita

and

Dessert (Gulab Jamun)

Tea or Coffee

NON-VEGETARIAN \$70.00

Traditional Vegetarian meal with

Mulligatawny Soup (4 Bowls)

Veg. Samosa (4 Pieces)

Daal Makhani

Chicken Tandoori (4 Pieces)

Chicken Tikka Masala

Lamb Curry

Naan, Rice, Papadam Raita

and

Dessert (Gulab Jamun)

Tea or Coffee

SIDE ORDERS

Raita.....\$2.95
Yogurt with cucumber sauce

Mix-Pickles.....\$1.95

Mango Chutney.....\$2.95

KABAB (TANDOORI) SPECIALS

Dishes are prepared in a special clay oven known as Tandoor is a traditional charcoal fired clay oven, shaped like a pitcher, which returns juices and flavors of meats and bakes them to perfection. Indian breads like Tandoori Roti and Tandoori Naan are also baked in the Tandoor, giving them a distinct taste and flavor.

Vegetable Kabab.....\$12.95

The mix of shredded vegetable blended with spices and herbs then grilled on skewers in blazing tandoor

Paneer Shashlik.....\$13.95

Combination of homemade cheese and vegetables marinated and then grilled in tandoori oven

Chicken Tandoori..... (4 pieces) \$11.95

An Indian favorite! Marinated overnight in yogurt and freshly ground spices, broiled in the tandoor.

Chicken Tikka.....\$14.95

Boneless chunks of chicken delicately flavored and broiled in the tandoor

Malai Kabab.....\$14.95

Chicken marinated in special spices, nuts and yogurt

Chicken Sekuwa.....\$11.95

Boneless chicken thigh marinated in crushed herbs, spices, ginger and garlic

Reshmi Kabab.....\$15.95

Chicken marinated in special spices

Seekh Kabab.....\$16.95

Minced lamb, seasoned with herbs and spices, grilled on skewers

Boti Kabab.....\$17.95

Cubes of lamb flavored with ginger and garlic cooked in tandoor

Bara Kabab.....\$20.95

Lamb Chops marinated in very special sauce and cooked in Tandoori oven

Rack of Lamb.....\$21.95

Rack of lamb marinated with ginger, garlic and spices then cooked in tandoor

Fish Tandoori.....\$18.95

Salmon delicately flavored and marinated in yogurt and baked on skewers in tandoor oven

Shrimp Tandoori.....\$19.95

Jumbo shrimp delicately spiced and marinated in yogurt and baked on skewers in tandoor oven

Tandoori Mixed Grill.....\$20.95

Combination grill of Chicken Tikka, Chicken Tandoori, Seekh Kebab, Boti Kabab, shrimp Tandoori, and Fish Tandoori

INDO-CHINESE SPECIALS

Vegetable Haka Noodles.....\$11.95

Cabbage, carrot and vegetable sautéed with soy sauce and herbs

Chicken Haka Noodles.....\$12.95

Chicken and vegetable sautéed with soy sauce and herbs

Singapore Shrimp Noodles.....\$15.95

Special Noodles sautéed with shrimp, vegetables and herb

Vegetable Fried Rice.....\$10.95

Rice stir fried with vegetables

Egg Fried Rice.....\$11.95

Rice stir fried with egg and touch of vegetables

Chicken Fried Rice.....\$12.95

Rice stir fried with chicken and touch of vegetables

Shrimp Fried Rice.....\$14.95

Rice stir fried with shrimp and touch of vegetables

House Special Fried Rice.....\$15.95

Rice stir fried with shrimp, chicken, egg and vegetables

Garlic Chicken.....\$13.95

Garlic, baby corn and water chestnut cooked with chicken

Garlic Shrimp.....\$15.95

Garlic, baby corn and water chestnut cooked with shrimp

Garlic Vegetable.....\$11.95

Garlic, baby corn cooked with vegetable ball

Chicken Peanut.....\$12.95

Chicken sautéed with peanuts, onion, green peppers and ginger

BIRYANIS RICE SPECIALTIES

All Biryanis served with Raita

- Vegetable Biryani.....\$12.95**
Mixed Vegetables cooked in mild spices and nuts with aromatic basmati rice
- Chicken Biryani.....\$13.95**
Chicken cooked with aromatic basmati rice in a special mix of mild spices and nuts
- Lamb Biryani.....\$14.95**
Aromatic basmati rice cooked in a special mix of mild spices and nuts
- Shrimp Biryani.....\$17.95**
Aromatic basmati rice cooked in a special mix of mild spices and nuts
- House Special Biryani.....\$19.95**
Aromatic basmati rice cooked with shrimp, lamb, chicken and vegetables
- Chitrannam.....\$7.95**
Southern Indian style rice with coconut and lentil
- Brown Rice.....\$1.95**
- Plain Basmati Rice\$1.95**



BREAD SPECIALS

- Peshwari Naan.....\$5.95**
Leavened bread stuffed with Nuts, Raisins and coconut, baked in Tandoor Oven
- Naan.....\$2.95**
Unleavened handmade bread baked in a clay oven
- Garlic Naan.....\$3.95**
Clay-oven baked bread, stuffed with fresh garlic, & green coriander
- Alu Naan.....\$3.95**
Leavened bread, stuffed with potatoes mixed with herbs and spices baked in Tandoor oven
- Basil Naan.....\$3.95**
Leavened bread, stuffed with fresh basil and backed in the tandoor
- Panir Naan.....\$3.95**
Leavened bread, stuffed with home made cheese and herbs, baked in Tandoor oven
- Keema Naan.....\$4.95**
Clay oven bread stuffed with minced lamb with herbs and spices
- Chicken Naan.....\$4.95**
Clay oven bread stuffed with chopped tandoori chicken with spices
- Onion Kulcha.....\$3.95**
Clay-oven baked bread, stuffed with fresh onions, & green coriander
- Roti.....\$2.95**
Unleavened whole wheat bread baked in a clay oven
- Poori.....\$3.95**
- Plain Paratha.....\$2.95**
Unleavened multi-layered whole wheat bread
- Aloo Paratha.....\$3.95**
Layered bread stuffed with potatoes and peas
- Pudina Paratha.....\$3.95**
Buttered and layered whole wheat bread with dry mint
- Combination Bread Basket.....\$11.95**
Garlic Naan, Aloo Naan, Plain Naan, Onion Kulcha and Roti

CHEF'S SPECIAL

Goat Curry.....\$16.95

Goat Meat cooked in spiced curry sauce

Goat Biryani.....\$15.95

Basmati rice and goat meat, flavored with herbs and spices, cooked with cashews and nuts

SOUTH INDIAN SPECIALS

(all dish served with sambar and coconut chutney)

Plain Dosa.....\$9.95

Crispy thin crepe of rice and lentils

Masala Dosa.....\$10.95

Crispy rice and lentils crepe filled with mild spiced mashed potatoes

Mysore Masala Dosa.....\$10.95

Spicy chutney layered in rice and lentils crepe

Uttapaam.....\$8.95

Pancake style bread from rice and lentils mixture and topping with vegetables

Idli.....\$5.95

Southern Indian steamed savory cake from rice and lentils

Medu Vada.....\$5.95

Lentil dough-nut with ginger, onion and herbs



DESSERTS

Gulab Jamun.....\$3.95

Cheese ball dipped in syrup

Kheer.....\$2.95

Indian sweet made from milk, rice, dry fruits, flavored with cardamom and blended with raisins

Ras Malai.....\$3.95

Homemade cream cheese patties served in a sweet cream sauce flavored with cardamom and garnished with pistachios

Indian Kulfi Plain or Mango.....\$3.95

Beverage mixed with syrup, vermicelli and tapioca pearls along with either milk or water

Mango Ice Cream.....\$3.95

Pistachio Ice Cream.....\$3.95

Gazar Halwa.....\$3.95

Traditional Indian dessert made of carrot sautéed with nuts and raisins

BEVERAGES

Sweet or Salted Lassi.....\$2.95

Cool refreshing and delicious yogurt drink

Mango Lassi.....\$3.95

Mango Shake.....\$3.95

Masala Tea.....\$1.95

Coffee.....\$1.95

Mango Juice.....\$2.95

Orange Juice.....\$2.95

Soda.....\$1.95

Coke, Sprite, Diet Coke, Ginger Ale

Perrier Water.....\$1.95

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