

# India Curry Club

## MENU

### APPETIZERS

<b>AC1</b>	<b>PAPPADOM</b>	<b>\$4.00</b>
	<i>Roasted or fried - Lentil wafer which goes with all drinks</i>	
<b>AC2</b>	<b>MASALA PAPPADOM</b>	<b>\$10.00</b>
	<i>Fried Lentil wafer-sprinkled with chopper onion, tomato</i>	
<b>AC316</b>	<b>BHARELO PAPAD</b>	<b>\$45.00</b>
	<i>Papad rolls, Cooked vegetables are mixed with spices, rolled in papad &amp; deep fried</i>	
<b>AC3</b>	<b>ONION BHAJI</b>	<b>\$35.00</b>
	<i>Chopped Onion mixed with gram flour, spices and fried</i>	
<b>AC317</b>	<b>KURKURIT BHENDE</b>	<b>\$50.00</b>
	<i>Cracking lady fingers (Okra) dipped in paste made of flour, coriander, cumin, garlic &amp; peanuts fried until golder brown</i>	
<b>AC4</b>	<b>GARDEN GREEN SALAD</b>	<b>\$30.00</b>
	<i>Indian Style fresh vegetable salad</i>	
<b>AC5</b>	<b>ALOO CHAT</b>	<b>\$35.00</b>
	<i>Cubes of boiled potatoes spiced with indian condiments served chilled</i>	
<b>AC6</b>	<b>CHICKEN CHAT</b>	<b>\$40.00</b>
	<i>Boneless chicken pieces marinated in spices (Chat Masala)</i>	
<b>AC7</b>	<b>VEGETABLE PAKORA</b>	<b>\$34.00</b>
	<i>Deep fried mixed vegetable fritters</i>	
<b>AC8</b>	<b>CHICKEN PAKARA</b>	<b>\$40.00</b>
	<i>Chicken fritters</i>	
<b>AC318</b>	<b>BATATA VADA</b>	<b>\$35.00</b>
	<i>Mashed potatoes dumplings dipped in butter, fried and served with green chilly chutney, Bombay favourite</i>	
<b>AC9</b>	<b>PANEER PAKORA</b>	<b>\$38.00</b>



	<i>Boneless leg of chicken marinated with garlic, yogurt and mixed herbs, cooked in tandoori clay oven</i>	
<b>AC20</b>	<b>SHEEKH KABAB</b>	<b>\$80.00</b>
	<i>Choice of minced chicken or lamb -seasoned with spices cooked in tandoori clay oven</i>	
<b>AC21</b>	<b>BOTI KABAB</b>	<b>\$83.00</b>
	<i>Marinated lamb cooked in clay oven served in hot iron plate, garnished with lemon and mint sauce</i>	
<b>AC22</b>	<b>RESHMI KABAB</b>	<b>\$88.00</b>
	<i>'Soft &amp; Silk' thin slices of chicken breast, marinated in butter and cream barbecued</i>	
<b>AC322</b>	<b>TANGDI KABAB</b>	<b>\$125.00</b>
	<i>Chicken legs marinated in cashew nut paste and cream &amp; roasted in oven</i>	
<b>AC323</b>	<b>MUTTON CHOPS</b>	<b>\$115.00</b>
	<i>Lamb pieces marinated in ginger, Indian spices&amp; yogurt sauce then roasted</i>	
<b>AC23</b>	<b>KING PRAWN</b>	<b>\$110.00</b>
	<i>King Prawn cooked in tandoori oven clay 4 pcs</i>	
<b>SABJI MANDI SE (VEGETABLES CURRY)</b>		
<b>AC25</b>	<b>MIXED VEGETABLE CURRY</b>	<b>\$52.00</b>
	<i>Mixed vegetable cooked with spices &amp; creamy sauce</i>	
<b>AC26</b>	<b>BHINDI MASALA</b>	<b>\$56.00</b>
	<i>Okra Cooked with spices - Dry</i>	
<b>AC27</b>	<b>BAINGAN BHARTHA</b>	<b>\$55.00</b>
	<i>Mashed egg plant cooked with onions, tomatoes &amp; spices</i>	
<b>AC28</b>	<b>CHANA MASALA</b>	<b>\$55.00</b>
	<i>Delicious chick peas cooked in a rich gravy</i>	
<b>AC29</b>	<b>MALAI KOFTA</b>	<b>\$58.00</b>
	<i>Vegetable croquettes stuffed with cottage cheese &amp; raisins, deep fried &amp; served with rich gravy</i>	
<b>AC30</b>	<b>VEGETABLE JALFAREZI</b>	<b>\$60.00</b>
	<i>Garden fresh vegetable, capsicum, tomato, onions cooked together</i>	
<b>AC31</b>	<b>NAVRATAN KORMA</b>	<b>\$65.00</b>
	<i>Nine vegetable &amp; nuts cooked in mild spices</i>	

<b>AC32</b>	<b>ALOO GOBI</b>	<b>\$62.00</b>
	<i>An appetizing and healthy dish made of potatoes &amp; fresh cauliflower cooked in light spices</i>	
<b>AC33</b>	<b>ALOO MUTTER</b>	<b>\$52.00</b>
	<i>Dish made of potatoes &amp; fresh green peas cooked together</i>	
<b>AC34</b>	<b>BOMBAY ALOO</b>	<b>\$55.00</b>
	<i>Potatoes cooked with cumin seeds, tomato and garlic</i>	
<b>AC35</b>	<b>YELLOW DAL FRY</b>	<b>\$55.00</b>
	<i>Yellow lentil delicately spiced &amp; cooked</i>	
<b>AC36</b>	<b>DAL MAKHANI</b>	<b>\$65.00</b>
	<i>Creamed lentils delicately spiced in a light butter sauce</i>	
<b>AC37</b>	<b>MUTTER PANNER</b>	<b>\$60.00</b>
	<i>Green peas cooked with fresh cottage cheese</i>	
<b>AC38</b>	<b>SAAG PANNER</b>	<b>\$62.00</b>
	<i>Spinach cooked with Cottage cheese in traditionally style</i>	
<b>AC39</b>	<b>PANEER MAKHANI</b>	<b>\$60.00</b>
	<i>Cottage cheese cooked with butter sauce - Mild</i>	
<b>MURGH - E - KHAAS (CHICKEN SPECIALTIES)</b>		
<b>AC40</b>	<b>CHICKEN CURRY</b>	<b>\$52.00</b>
	<i>Chicken pieces cooked with spices and thick gravy</i>	
<b>AC41</b>	<b>CHICKEN MASALA</b>	<b>\$65.00</b>
	<i>Tender chicken pieces cooked in mild spices</i>	
<b>AC42</b>	<b>CHICKEN SAGWALA</b>	<b>\$70.00</b>
	<i>Chicken delicately cooked with spices and spinach</i>	
<b>AC43</b>	<b>CHICKEN MADRAS</b>	<b>\$70.00</b>
	<i>Our version of the popular madras curry, in coconut sauce</i>	
<b>AC44</b>	<b>CHICKEN VINDALOO</b>	<b>\$78.00</b>
	<i>A fiery hot dish of fresh chicken &amp; quartered potatoes</i>	
<b>AC45</b>	<b>CHICKEN KADAI</b>	<b>\$75.00</b>
	<i>Chicken pieces cooked in wok with dry curry</i>	
<b>AC46</b>	<b>CHICKEN DO-PIAZA</b>	<b>\$78.00</b>
	<i>Chicken cooked with tomato onion &amp; spices</i>	
<b>AC47</b>	<b>CHICKEN KORMA</b>	<b>\$72.00</b>

	<i>A rich creamy chicken preparation</i>	
<b>AC48</b>	<b>CHICKEN JALFAREZI</b>	<b>\$72.00</b>
	<i>Chicken pieces cooked in sweet and sour curry</i>	
<b>AC49</b>	<b>CHICKEN TIKKA MASALA</b>	<b>\$76.00</b>
	<i>Barbecued chicken pieces cooked in spicy curry</i>	
<b>AC50</b>	<b>CHICKEN MAKHANI</b>	<b>\$74.00</b>
	<i>Barbecued chicken pieces in rich tomato gravy with butter</i>	
	<b>SHAHI GHOSHT (TENDER LAMB DELICACIES)</b>	
<b>AC52</b>	<b>ROGAN JOSH</b>	<b>\$78.00</b>
	<i>Minced lamb curry cooked in Kashmiri Spices</i>	
<b>AC53</b>	<b>MUTTON MASALA</b>	<b>\$75.00</b>
	<i>Tender lamb pieces cooked in mild spices</i>	
<b>AC54</b>	<b>MUTTON MADRAS</b>	<b>\$75.00</b>
	<i>Lamb pieces cooked with coconut sauce &amp; black pepper</i>	
<b>AC324</b>	<b>MUTTON DO PIAZA</b>	<b>\$78.00</b>
	<i>Lamb pieces cooked with tomato onions &amp; spices</i>	
<b>AC56</b>	<b>KEEMA MUTTER</b>	<b>\$75.00</b>
	<i>Minced lamb cooked with fresh green peas &amp; spices</i>	
<b>AC57</b>	<b>MUTTON SAGWALA</b>	<b>\$76.00</b>
	<i>Lamb cuts cooked with fresh spinach, mildly spiced</i>	
<b>AC58</b>	<b>MUTTON KORMA</b>	<b>\$78.00</b>
	<i>A rich creamy lamb preparation</i>	
<b>AC59</b>	<b>MUTTON BHUNA</b>	<b>\$75.00</b>
	<i>Lamb sauted with onions &amp; tomatoes to medium dry gravy</i>	
<b>AC60</b>	<b>MUTTON JALFAREZI</b>	<b>\$77.00</b>
	<i>Lamb cooked with mild curry</i>	
<b>AC61</b>	<b>MUTTON VINDALOO</b>	<b>\$85.00</b>
	<i>Fiery hot but tasty lamb cooked in oriental spices with potatoes</i>	
<b>AC62</b>	<b>MUTTON KADAI</b>	<b>\$80.00</b>
	<i>A medium spicy lamb dish served in a wok</i>	
	<b>SAGAR KI JAAN (SEA FOOD)</b>	
<b>AC63</b>	<b>FISH CURRY</b>	<b>\$70.00</b>

	<i>Fresh fish cooked with coconut powder and ground spices</i>	
<b>AC64</b>	<b>FISH MASALA</b>	<b>\$75.00</b>
	<i>Fish cooked in medium spiced gravy</i>	
<b>AC65</b>	<b>FISH MOLEE</b>	<b>\$76.00</b>
	<i>Fish cooked with curry and ground spices- Hot</i>	
<b>AC66</b>	<b>FISH VINDALOO</b>	<b>\$82.00</b>
	<i>Very hot fish curried in spices &amp; cooked with quartered potatoes</i>	
<b>AC67</b>	<b>FISH TIKKA MASALA</b>	<b>\$80.00</b>
	<i>Fresh fish pieces cooked in spices with curry</i>	
<b>AC68</b>	<b>PRAWN CURRY</b>	<b>\$78.00</b>
	<i>Fresh prawn cooked with coconut powder &amp; ground spices</i>	
<b>AC69</b>	<b>PRAWN MASALA</b>	<b>\$78.00</b>
	<i>Prawn cooked in medium spiced gravy</i>	
<b>AC70</b>	<b>PRAWN VINDALOO</b>	<b>\$82.00</b>
	<i>Very hot prawn curried in spices &amp; cooked with quartered potatoes</i>	
<b>AC71</b>	<b>PRAWN MOLEE</b>	<b>\$82.00</b>
	<i>Prawn cooked with curry and ground spices- Hot</i>	
<b>AC72</b>	<b>GARLIC JEERA PRAWN</b>	<b>\$105.00</b>
	<i>Prawn cooked with cumin seed, garlic and tomato</i>	
	<b>AANAAJ KA KARISHMA (INDIAN BREADS)</b>	
<b>AC73</b>	<b>TANDOORI ROTI</b>	<b>\$18.00</b>
	<i>Indian whole wheat bread baked in tandoori oven</i>	
<b>AC74</b>	<b>NAAN</b>	<b>\$20.00</b>
	<i>Baked soft leavened bread</i>	
<b>AC75</b>	<b>STUFFED NAAN</b>	<b>\$25.00</b>
	<i>Baked soft leavened bread stuffed with (Select One) : Onion, Garlic, Kashmiri, Cheese, Kheema, Butter</i>	
<b>AC80</b>	<b>LACCHA PARATHA</b>	<b>\$20.00</b>
	<i>Tempting buttered &amp; layered whole wheat bread, baked in clay oven</i>	
<b>AC81</b>	<b>STUFFED PARATHA</b>	<b>\$25.00</b>
	<i>Tempting buttered &amp; layered whole wheat bread, baked in clay oven (Select One) : Plain, Aloo, Gobi, Laccha</i>	
<b>AC82</b>	<b>POORI OR BHATURA</b>	<b>\$22.00</b>
	<i>Deep fried puffed bread</i>	

<b>(RICE AND BIRYANIS)</b>		
<b>AC83</b>	<b>PLAIN RICE</b>	<b>\$20.00</b>
	<i>Boiled Rice</i>	
<b>AC84</b>	<b>PULAO RICE</b>	<b>\$26.00</b>
	<i>Saffron flavoured rice</i>	
<b>AC85</b>	<b>MUSHROOM RICE</b>	<b>\$35.00</b>
	<i>Rice cooked with Mushroom</i>	
<b>AC86</b>	<b>PEAS PULAO</b>	<b>\$35.00</b>
	<i>Saffron flavoured rice cooked with peas</i>	
<b>AC87</b>	<b>KASHMIRI PULAO</b>	<b>\$40.00</b>
	<i>Saffron flavoured rice garnish with dry fruits</i>	
<b>AC88</b>	<b>VEGETABLE BIRYANI</b>	<b>\$58.00</b>
	<i>Saffron flavoured rice cooked with seasonal vegetables</i>	
<b>AC89</b>	<b>MUTTON BIRYANI</b>	<b>\$78.00</b>
	<i>Basmati Rice cooked with pieces of Lamb</i>	
<b>AC90</b>	<b>CHICKEN BIRYANI</b>	<b>\$75.00</b>
	<i>Basmati Rice cooked with pieces of Chicken</i>	
<b>AC91</b>	<b>PRAWN BIRYANI</b>	<b>\$90.00</b>
	<i>Basmati Rice cooked with prawn</i>	
<b>AC92</b>	<b>HYDERABADI CHICKEN BIRYANI</b>	<b>\$85.00</b>
	<i>Basmati Rice cooked with mint flavour presented hyderabadi style</i>	
<b>AARAAM (INDIAN DRINKS)</b>		
<b>AC93</b>	<b>LASSI</b>	<b>\$30.00</b>
	<i>A refreshing yogurt drink Select One : Sweet or Salty</i>	
<b>AC94</b>	<b>FRUIT LASSI</b>	<b>\$35.00</b>
	<i>A yogurt drink Select One : Mango, Banana or Strawberry</i>	
<b>AC325</b>	<b>FRUITY NUTTY LASSI</b>	<b>\$38.00</b>
	<i>Fruit yogurt drink served with nuts &amp; raisins</i>	
<b>AC326</b>	<b>NIMBU PANI</b>	<b>\$30.00</b>
	<i>Freshly Squeezed lime with water</i>	
<b>AC327</b>	<b>TEA</b>	<b>\$25.00</b>
	<i>English</i>	
<b>AC328</b>	<b>MASALA TEA</b>	<b>\$35.00</b>

	<i>A touch of Indian herbs &amp; spices</i>	
<b>AC329</b>	<b>CHINESE TEA</b>	<b>\$20.00</b>
	<i>Jasmine</i>	
<b>AC330</b>	<b>COFFEE</b>	<b>\$25.00</b>
<b>AC331</b>	<b>EXPRESSO</b>	<b>\$25.00</b>
<b>AC332</b>	<b>LATTE</b>	<b>\$30.00</b>
<b>AC333</b>	<b>CAPPUCIINO</b>	<b>\$30.00</b>
	<b>BHARAT KI MITHAI (INDIAN SWEETS)</b>	
<b>AC96</b>	<b>GULAB JAMUN</b>	<b>\$30.00</b>
	<i>Fried milk ball in sugar syrup</i>	
	<b>KULFI (NOT INCLUDE FOR DELIVERY)</b>	<b>\$35.00</b>
	<i>Indian Ice- Cream</i>	
	<b>RAS MALAI (NOT INCLUDE FOR DELIVERY)</b>	<b>\$35.00</b>
	<i>Cream Cheese in sweetned milk &amp; pistachio, served chilled</i>	
	<b>ICE CREAM (NOT INCLUDE FOR DELIVERY)</b>	<b>\$25.00</b>
	<i>Mango, Chocolate or Vanila Flavour</i>	
	<b>GAJJAR KA HALWA (NOT INCLUDE FOR DELIVERY)</b>	<b>\$45.00</b>
	<i>Shredded carrot pudding made with milk &amp; nuts</i>	
	<b>BANANA PANCAKE (NOT INCLUDE FOR DELIVERY)</b>	<b>\$45.00</b>
	<i>Served with rose berry and chocolate sauce</i>	
	<b>GOA KE ZAYKE</b>	
	<b>GOAN FOOD</b>	
<b>AC301</b>	<b>CHICKEN CROCKETS</b>	<b>\$40.00</b>
	<i>Chicken minced, onions &amp; goan spices</i>	
<b>AC302</b>	<b>VEGETABLE CHOPS</b>	<b>\$32.00</b>
	<i>Mesh potatoes stuff with mix vegetable</i>	
<b>AC303</b>	<b>CHICKEN LOLLIPOP</b>	<b>\$45.00</b>
	<i>Chicken drumsticks 4pcs with ginger/garlic marinated with goan spices buttered &amp; deep fried</i>	
<b>AC334</b>	<b>SAUTED MUSHROOM</b>	<b>\$45.00</b>

	<i>Mushroom sauteed with garlic, coriander and crushed pepper</i>	
<b>AC335</b>	<b>TISSRIO SUKKE</b>	<b>\$65.00</b>
	<i>Clams cooked with onions, green chillies, turmeric powder, ginger, garlic paste and coconut powder</i>	
	<b>MAIN DISHES</b>	
<b>AC304</b>	<b>CHICKEN CAFREL</b>	<b>\$75.00</b>
	<i>Chicken gravy with fresh coriander &amp; mint leaved</i>	
<b>AC305</b>	<b>CHICKEN XACUTI</b>	<b>\$75.00</b>
	<i>Chicken with fresh coconut gravy with goan spices</i>	
<b>AC306</b>	<b>BALCHAO (FISH OR PRAWN)</b>	<b>\$80.00</b>
	<i>Prawns or Fish in gravy with onions, tomatoes, dry chillies with goan spices</i>	
<b>AC307</b>	<b>MIX VEGETABLE CALDINEE</b>	<b>\$60.00</b>
	<i>Mix vegetable in gravy with fresh Coconut milk, coriander with goan spices</i>	
<b>AC308</b>	<b>MUTTON GREEN MASALA</b>	<b>\$75.00</b>
	<i>Mutton cubes in gravy with fresh coriander, mint leaves, ginger, garlic, &amp; goan spices</i>	
<b>AC309</b>	<b>VATTANA MASALA</b>	<b>\$65.00</b>
	<i>Peas fried with coconut, turmeric powder, mustard, seeds &amp; red pepper powder</i>	
<b>AC336</b>	<b>CABBAGE FUGGATH</b>	<b>\$55.00</b>
	<i>Shredded cabbage stir fried w/ onions, chillies, and cumin seeds</i>	
<b>AC337</b>	<b>DOODI SUKEN</b>	<b>\$55.00</b>
	<i>Cubes of yellow pumpkin cooked w/ vinegar, onions and spices</i>	
<b>AC338</b>	<b>RIDGE GOURD</b>	<b>\$55.00</b>
	<i>Cubes of ridge gourd cooked with chopped ginger, garlic, green chillies, turmeric powder</i>	
<b>AC339</b>	<b>TENDALE</b>	<b>\$55.00</b>
	<i>Mini Gerkins fried with coconut powder &amp; goan spices</i>	
<b>AC340</b>	<b>SQUID CHILLIE FRY</b>	<b>\$62.00</b>
	<i>Squid fried with onion, capsicum, garlic, cumin &amp; pepper</i>	
<b>AC341</b>	<b>AMBOT TIK</b>	<b>\$78.00</b>
	<i>Skate fish marinated in spices &amp; cooked w/ onions, red chillies, cumin seeds, tamarind, garlic and vinegar</i>	
<b>AC342</b>	<b>STEAMED FISH</b>	<b>\$85.00</b>

	<i>Whole steamed fish marinated with cinnamon, cloves, pepper and lime juice cooked with onions, garlic, ginger and cabbage</i>	
<b>AC343</b>	<b>PRAWN CALDINE</b>	<b>\$85.00</b>
	<i>Cooked with turmeric, peppercorn, cumin seed, ground, almond &amp; coconut milk</i>	
<b>AC344</b>	<b>GOAN SEAFOOD MELODY</b>	<b>\$85.00</b>
	<i>Prawn, squid and cubes of fish cooked in coconut gravy made of turmeric powder, tomato, and ginger garlic paste</i>	
<b>AC345</b>	<b>CHICKEN &amp; POTATO CURRY</b>	<b>\$70.00</b>
	<i>Chicken pieces &amp; potatoes cooked with coconut, ground paste of goan spices and curry leaves</i>	
<b>AC346</b>	<b>GINGER GARLIC CHICKEN</b>	<b>\$70.00</b>
	<i>Tender pieces of chicken sauteed with onions, ginger, garlic, capsicum and cooked in medium spiced gravy</i>	
<b>AC347</b>	<b>CHICKEN MINCED</b>	<b>\$70.00</b>
	<i>Minced chicken cooked with onion, tomato, capsicum and hot spices</i>	
<b>AC348</b>	<b>SWEET &amp; SOUR CHICKEN</b>	<b>\$75.00</b>
	<i>Deep fried chicken cooked with pineapple &amp; tomato paste</i>	
<b>AC349</b>	<b>GOAN FISH CURRY</b>	<b>\$75.00</b>
	<i>Fish gravy with tomatoes, coriander &amp; special Goan spices</i>	
<b>AC310</b>	<b>FISH PERI PERI</b>	<b>\$80.00</b>
	<i>Fresh fish fried with Red Chilly paste</i>	
<b>AC311</b>	<b>FISH REICHARD</b>	<b>\$80.00</b>
	<i>Fish stuffed inside with goan chilly and spices</i>	
<b>AC312</b>	<b>CHICKEN CHILLY FRY</b>	<b>\$75.00</b>
	<i>Chicken cubes with onions, capsicum, tomatoes chillies with goan spices - Dry Dish</i>	
<b>AC313</b>	<b>PRAWNS CHILLY FRY</b>	<b>\$83.00</b>
	<i>Prawn with onions, capsicum, tomatoes chillies with goan spices - Dry Dish</i>	
<b>AC314</b>	<b>MUTTON SORPOTEL</b>	<b>\$95.00</b>
	<i>Mutton cubes in gravy with liver fried with onions, tomatoes &amp; with rich blend of goan spices specially made for this dish</i>	
<b>AC315</b>	<b>CARAMEL PUDDING</b>	<b>\$35.00</b>
	<i>Caramel (Eggs with Milk) Sweet</i>	

**THANKS**