

Chicken Curries - \$19.50

(All chicken is boneless)

Chicken Khorma (Mild, Medium or Hot)

Chicken cooked in yoghurt and cashew nut.

Butter Chicken (Mild, Medium or Hot)

Chicken marinated in Tandoori spices, grilled and simmered in a creamy tomato and almond sauce.

Chicken Lahori (Mild, Medium or Hot)

Boneless chicken cooked with ground cashew nuts and ginger, finished with spinach and cream.

Chicken Tikka Masala (Mild, Medium or Hot)

A preparation of chicken, capsicum and onion, in a tomato and almond sauce.

Mango Chicken (Mild, Medium or Hot)

A delicious creamy curry with mango.

Chicken Madras (Mild, Medium or Hot)

Chicken marinated in aromatic spices and finished with coconut cream.

Chicken Vindaloo (Available **HOT only!**)

A traditional hot and spicy, tangy curry from Goa.

Chicken Jal-Frezi (Mild, Medium or Hot)

Pan-fried chicken with cumin seeds, onions, tomatoes, capsicum and fresh coriander.

Chicken Curry (Mild, Medium or Hot)

Lightly spiced aromatic Sri Lankan curry.

Chicken Nilgiri (Mild, Medium or Hot)

Chicken cooked with vegetables, green masala and spinach and a dash of cream.

Chicken Saagwala (Mild, Medium or Hot)

Boneless chicken cooked with ginger and spinach.

Vegetable Curries - \$15.00

Mixed Vegetable Khorma (Mild, Medium or Hot)

An array of fresh garden vegetables cooked in a spicy yoghurt and almond curry.

Vegetable Kofta (Mild, Medium or Hot)

Croquets of seasonal vegetables and cottage cheese, cooked in a creamy tomato and almond sauce with cashew nuts.

Palak Paneer (Mild, Medium or Hot)

Cubes of cottage cheese cooked with spinach, spices, onions and capsicum.

Paneer Tikka Masala (Mild, Medium or Hot)

Cubes of Paneer cheese sautéed with tomatoes, onion & capsicum in a creamy tomato and almond sauce with onion masala.

Aloo Masala (Mild, Medium or Hot)

A spicy dish of peas and potatoes, cooked in a tomato almond paste.

Dal Saagwala (Mild, Medium or Hot)

A lentil curry cooked with tomatoes and onions, flavoured with spinach.

Vegetable Saagwala (Mild, Medium or Hot)

A combination of seasonal vegetables in a spinach curry, finished with methi leaves.

Pumpkin & Eggplant Curry (Mild, Medium or Hot)

Pumpkin cooked with eggplant, coriander and a dash of cream.

Saag Aloo (Mild, Medium or Hot)

A classic combination of potato & spinach, flavoured with cumin seeds, ginger & garlic.

Lentil Curry (Mild, Medium or Hot)

Lentils, potatoes and peas, sautéed with tomatoes and onions, simmered in a coconut sauce.

Vegetable Jal-Frezi (Mild, Medium or Hot)

Pan fried vegetables with cumin seeds, onions, tomatoes, capsicum and fresh coriander.

Bombay Potatoes (Mild, Medium or Hot)

A dry preparation of potatoes with aromatic spices coriander.

Seafood Curries - \$22.50

Prawn Masala (Mild, Medium or Hot)

Prawns, onions and capsicum pan fried in a creamy tomato and almond sauce.

Butter Prawns (Mild, Medium or Hot)

Prawns cooked with ground almonds, garlic and spinach, in a creamy tomato almond sauce.

Prawn Saag (Mild, Medium or Hot)

Fresh prawns & spinach sautéed with tomatoes, onions & cooked in a creamy sauce.

Prawn Curry (Mild, Medium or Hot)

A traditional Indian curry with spices and coconut milk.

Rice Dishes

Biriyani (Mild, Medium or Hot)

Savoury basmati rice mixed with aromatic herbs & spices.

- Beef, Lamb, Chicken \$19.50
- Goat \$21.50

Saffron Rice \$3.50

Desserts

Gulab Jamun \$6.00

Milk dumplings in a cardamom and rose flavoured syrup.

The Curry Bowl

BYO INDIAN RESTAURANT

Est. 1997



TAKE-AWAY MENU

Shop7, 115a Point Cartwright Drive, Buddina

PH: 5478 0800

OPEN TUESDAY TO SUNDAY
from 5.00pm

www.currybowl.com.au



Fried & Tandoori Starters

(All Fried Starters Served with Tamarind Chutney)

Pakora

A popular snack made with a spicy chickpea batter and deep fried.

Your choice of: -

- Eggplant **V** \$7.00
- Onion **V** \$7.00
- Paneer (Cottage Cheese)..... \$7.00
- Potato (Bhonda) **V** \$7.00
- Chicken..... \$9.00
- Prawn..... \$12.00

Samosa (2 pieces per serve)

A savoury pastry cone filled with a spicy filling of:-

- Beef mince..... \$7.00
- Vegetable..... \$7.00

Mixed Entree \$11.00

One piece each of onion pakora, eggplant pakora, paneer pakora, potato bhonda, chicken and prawn pakora.

Tandoori Starters

(Served with Mint Sauce)

Tandoori Chicken (Half chicken per serve) \$11.00

Tender chicken spiced & marinated in Tandoori masala.

Chicken Tikka \$9.50

Boneless pieces of chicken in a marinade of ginger, cumin and mint, grilled in the clay oven.

Barra Kebab..... \$13.50

Succulent lamb cutlets marinated overnight in ginger and coriander and grilled in the clay oven until tender.

Tandoori Prawns \$12.00

Prawns in a red marinade of yoghurt, cumin and ginger, grilled in the clay oven.

Malai Chicken..... \$9.50

Boneless chicken marinated in cream, yoghurt, ginger, garlic and cardamom powder, then grilled in the Tandoori.

Side Dishes

Pappadum (4 pieces per serve) \$3.50

Indian Salad..... \$3.50

Yoghurt and Cucumber Raita..... \$3.50

Mint Sauce..... \$3.50

Sweet Mango Chutney..... \$3.50

Chilli Pickle..... \$3.50

Lemon Pickle..... \$3.50

NOTE: All curries are gluten free.

Almonds and cashew nuts are used extensively in Indian cooking and traces may be found in all dishes on our menu.

ALL PRICES ARE INCLUSIVE OF GST AND SUBJECT TO CHANGE WITHOUT NOTICE

DF DAIRY FREE **DFO** DAIRY FREE OPTIONAL **V** VEGAN

Indian Breads

Chappati (vegan optional) \$4.00

Traditional thin flat bread (garlic optional).

Naan

A soft bread made of flour and eggs and baked in the Tandoori oven.

- Plain \$4.00
- Garlic..... \$4.00
- Cheddar Cheese (Garlic optional) \$4.50
- Potato..... \$4.50
- Kheema (beef mince)..... \$4.50
- Spicy \$4.50
- Onion \$4.50
- Peshwari (dried fruit) \$4.50
- Cottage Cheese & Spinach..... \$4.50
- Chicken..... \$4.50

Paratha **DFO**

A layered flakey wholemeal flour.

- Plain (vegan optional)..... \$4.50
- Aloo (potato) (vegan optional) \$4.50
- Kheema (beef mince)..... \$4.50

Roti **DFO**

A traditional Indian bread made of wholemeal flour.

- Plain (vegan optional)..... \$4.00
- Pol Roti (Coconut & Onion) (vegan optional) \$4.50

Beef Curries - \$19.50

Beef Khorma (Mild, Medium or Hot)

Beef combined with yoghurt and ground cashew nuts to make a truly delightful curry.

Beef Pasanda (Mild, Medium or Hot)

A tasty curry of beef, almonds in a tomato based curry, flavoured with green coriander and ginger.

Beef Madras (Mild, Medium or Hot) **DF**

Beef marinated in aromatic spices and finished with coconut cream.

Beef Vindaloo (Available **HOT only!**) **DF**

A traditional hot and spicy, tangy curry from Goa.

Beef Jal-Frezi (Mild, Medium or Hot) **DF**

Pan-fried beef with cumin seeds, onions, tomatoes, capsicum and fresh coriander.

Beef Curry (Mild, Medium or Hot) **DF**

Lightly spiced aromatic Sri Lankan curry.

Beef Hariyala (Mild, Medium or Hot) **DFO**

A tasty beef curry cooked with South Indian green masala and vegetables.

Beef Saagwala (Mild, Medium or Hot) **DFO**

This delicious curry combines tender pieces of beef with spinach, ginger and fresh herbs.

Beef Masala (Mild, Medium or Hot) **DFO**

Juicy pieces of beef & potato simmered in a creamy onion & herb sauce.

Goat Curries - \$21.50

Goat Khorma (Mild, Medium or Hot)

Goat combined with yoghurt and ground cashew nut to make a truly delightful curry.

Goat Madras (Mild, Medium or Hot) **DF**

Goat marinated in aromatic spices and finished with coconut cream.

Goat Jal-Frezi (Mild, Medium or Hot) **DF**

Pan-fried goat with cumin seeds, onions, tomatoes, capsicum and fresh coriander.

Goat Vindaloo (Available **HOT only!**) **DF**

A traditional hot and spicy, tangy curry from Goa.

Sri Lankan Goat Curry (Mild, Medium or Hot) **DF**

Cubes of succulent goat in an aromatic curry flavoured with roasted spices, curry leaves and coconut.

Goat Rogan Josh (Mild, Medium or Hot) **DFO**

An enjoyable goat curry with fried ground onions, cashew nuts and coriander.

Lamb Curries - \$19.50

Lamb Khorma (Mild, Medium or Hot)

Lamb combined with yoghurt and ground cashew nut to make a truly delightful curry.

Lamb Pasanda (Mild, Medium or Hot)

A tasty curry of lamb, almonds in a tomato based curry, flavoured with green coriander and ginger.

Lamb Madras (Mild, Medium or Hot) **DF**

Lamb marinated in aromatic spices and finished with coconut cream.

Lamb Jal-Frezi (Mild, Medium or Hot) **DF**

Pan-fried lamb with cumin seeds, onions, tomatoes, capsicum and fresh coriander.

Lamb Vindaloo (Available **HOT only!**) **DF**

A traditional hot and spicy, tangy curry from Goa.

Lamb Curry (Mild, Medium or Hot) **DF**

Lightly spiced aromatic Sri Lankan curry.

Lamb Rogan Josh (Mild, Medium or Hot) **DFO**

An enjoyable lamb curry with fried onions, coriander and cashew nuts.

Lamb Masala (Mild, Medium or Hot) **DFO**

Juicy pieces of lamb & potato simmered in a creamy onion & herb sauce.

Dalcha Gosht (Mild, Medium or Hot) **DFO**

Tender pieces of lamb combined with lentils in a creamy sauce.

Lamb Saagwala (Mild, Medium or Hot) **DFO**

This delicious curry combines lamb with spinach and is seasoned with ginger and spices.

Sabji Gosht (Mild, Medium or Hot) **DFO**

Tender pieces of lamb cooked with vegetables.