

STARTERS

(please choose one)

Chicken Tikka Salad

Succulent pieces of chicken tikka tossed with home made cocktail sauce dressing, diced lettuce and bell peppers

Saffron Seekh Kebab

Minced lamb saffron and spiced flavour skewers served with greens

Punjabi Samosa (V)

Crispy peas and potatoes stuffed triangle patties served with home made tamrind chutney

Chicken Chat

Juicy fillet of chicken with an unusual blend of hot, sweet and sour flavor served with mint sauce

Amritsari Fish Fingers

Amritsari spiced flavour tilapia battered and deep fried served with home made mint chutney

MAIN COURSE

(please choose one)

Served with jeera pulao OR steamed rice and choice of mix vegetable curry OR methi aloo

Chicken Khurchan

Morsels of chicken marinated with ginger, garlic and yoghurt paste overnight. Finished with bell pepper green chillies and lababdar gravy

Murg do Piazza

Boneless breast of chicken pieces cooked with rich onion sauce

Saag Gosht

Succulent tender lamb pieces cooked with generous helping of spinach

Gosht Badami Korma

Lightly spiced flavoured lamb cooked with almond and yoghurt gravy

Matar Paneer (V)

Home made cottage cheese and peas cooked in onion, tomato gravy

Welcome to Curry Leaf East and the special taste of first class Indian cuisine presented by our Chef.

Our chefs bring to Curry Leaf East considerable experience gained at some of India's top restaurants and hotels, and a dedication to high quality cooking exemplified by the uniquely wholesome quality of cuisine from North India- its robust aromas, glowing natural colours, earthy flavours and the evocative taste of exotic masala.

Curry Leaf East is pleased to offer a tantalizing menu for those who enjoy the best of home style Indian cooking. Enjoy your Meal.

Two Course Banquet Menu £ 25 per person

(For 04 people as shown ,this can be adapted for parties in multiple of four)

Starters: Curry Leaf Special (A mixed platter of Lamb sheek ,chicken tikka ,fish tikka, onion bhaji)

Mains: Chicken tikka Masala, Chicken Jalfrezi, Lamb Pasanda, Lal Maans

Sides: Tarka Daal, Saag Aloo

Rice & Breads: Jeera Pulao, Naan

Starters

Curry Leaf mixed meat special (for 2 people/2 pcs each) £ 12.95 (with a sign of 1 chilly)

A selection of mix grill platter of chicken tikka, kasuri chicken tikka, lamb sheek kebab and lamb sula.

Curry Leaf mixed sea food special (for 2 people/ 2pcs each) £14.50 (with a sign of 1 chilly)

A selection of mix sea food grill platter of Jheenga kali mirch, sea food sheek kebab, fish tikka, fish amritsari.

Curry Leaf mixed vegetarian special (for 2 people/2 pcs each) £ 10.95 (with a sign of 1 chilly)

A selection of mix vegetarian of gobhi pakora, vegetable samosa, onion bhaji, tandoori paneer tikka.

Ajwani Salmon__£6.50 (with a sign of 1 chilly)

Chunks of salmon flavoured with carom seeds, chargrilled in tandoor.

King Prawn Special__£6.95

King prawn,delicately cooked and tossed in diced capsicum &Curry Leaf's own special sauce.

Tandoori King Prawns £ 7.95 (with a sign of 1 chilly)

King prawns seasoned with lime juice & ginger, garlic paste marinated in yoghurt and aromatic spices barbequed in tandoor.

Jheenga Kali Mirch £ 5.50 (with a sign of 1 chilly)

Spicy fried prawns, tempered with black pepper and sprinkled with fresh green coriander.

Sea food sheek kebab £ 7.95

A blend of mixed minced delicate seasoned sea food skewers

Mussels Masala £5.95 (with a sign of 1 chilly)

Steamed mussels cooked with spice and a hint of lemon grass.

Machli Amritsari__£4.95 (with a sign of 1 chilly)

Succulent chunks of fish coated with thin gramflour batter, and deep fried.

Lamb Sula__£5.95 (with a sign of 2 chilly)

Chunks of lamb marinated with strong Indian rum skewered and roasted to perfection.

Chicken Chatpatta__£4.50 (with a sign of 2 chilly)

Juicy fillet of chicken with an unusual blend of hot, sweet and sour flavour served with mint chutney

Chicken Kathi Roll_£5.50 (with a sign of 1 chilly)

Juliennes of barbecued chicken blended with green bell pepper,rolled in a whole wheat flat thin pancake

Kasuri Chicken Tikka £ 5.50 (with a sign of one chilly)

Breast chunks of chicken pieces marinated overnight in fenugreek, ginger, garlic , yoghurt and flavoured of fresh mint ,chargrilled in tandoor.

Lamb Sheekh kebab_£4.95

A delicate blend of finely minced lamb, cloves and cinnamon carefully skewered chargrilled and drizzled with saffron.

Vegetable Starters

Aloo Papdi Chatt__£4.50 (with a sign of one chilli)

Crispy shallow fried papadi topped with chick peas and spicy potatoes, garnished with Mint,yoghurt and tamarind sauce.

Onion Potato Bhajia £4.50

Thin juliennes of onions and potatoes,blended with crushed peanuts and tempered with curry leaves and mustard seeds.

Aloo Tikki Pithi Wala £4.50 (with a sign of one chilli)

Crispy shallow fried patty of mashed potatoes stuffed with spicy channa lentil and topped with tamarind, mint sauce and yoghurt.

Tikhi Meethi Gobhi_£4.50

Batter coated cauliflower florets, tossed with honey and chilli sauce and sprinkled with sesame seeds.

Punjabi Vegetable Samosa £4.50

Homemade crispy mixed spicy vegetable and peas stuffed triangle patties served with tamarind and mint chutney.

Chilli Paneer__£4.50 (With two chilli sign)

Home-made cubes of cottage cheese tossed with juliennes of capsicum, onions and green chillies.

Gobhi Pakora £ 4.50 (with a sign of one chilli)

Cauliflower florets dipped in spicy gram flour batter and deep fried.

Paneer Shashlik £5.50 (with a sign of one chilli)

Chunks of cottage cheese with Punjabi spices, skewered with onions, bell peppers and barbecued in tandoor.

Mix Vegetable Sheek Kebab £4.95 (with a sign of one chilli)

Melange of mince vegetables mixed with lime juice, various aromatic spices carefully skewered, then cooked in tandoor.

Handi and Tawa

King Prawn Delight £13.95

King prawns in a yoghurt, ginger marinade and broiled in the clay oven and finished in with our Curry Leaf special thick sauce.

King Prawn Bhuna £12.95 (with a sign of two chillis)

King prawns cooked with various aromatic spices and served in a thick sauce.

Allepay Seafood Curry £12.95

A mixture of seafood stewed in fresh coconut milk, cashew nut sauce tempered with mustard seeds, curry leaves with shredded ginger.

Jheenga hara Pyaz £ 11.95 (with 1 chilli sign)

Stir fried queen prawns cooked with spring onion, fresh coconut cream and finished with mint flavoured spinach sauce.

Machli Tikka Curry £10.95 (with 1 chilli sign)

Chargrilled fish tikka masala curry tempered with curry leaves, whole red chillies and mustard seeds.

Roasted Duck £ 10.95 (with 1 chilli sign)

Tender breast of duck, pot roasted with coriander, cumin and garlic, and finished in onion and tomato gravy.

Chicken Nilgiri Korma £10.95 (with 1 chilli sign)

Tender breast of chicken marinated in dark rum, fresh mint, coriander and spices barbecued then cooked in gravy of black peppercorns, red onion, ginger, fresh cheese and cream.

Xacuti Chicken £10.95 (with 1 chilli sign)

A highly spiced south Indian style chicken curry fairly hot, prepared using fresh coconut, mustard seeds and curry leaves.

Stuffed Chicken Masala £12.95 (with 1 chilli sign)

Breast of chicken, stuffed with chicken mince, fresh spinach, Indian spices oven cooked and finished in medium hot thick sauce.

Murg Lababdar £ 9.95 (with 1 chilli sign)

Breast of chicken tikka cooked with fenugreek flavoured onion tomato thick sauce.

Chicken Jalfrezi £ 9.95 (with 2 chilli sign)

Spicy Chicken tikka cooked together with onion, bell peppers, tomato and green chillies for hot taste lovers.

Chicken Tikka Masala £9.95

Chargrilled chunks of chicken cooked in creamy tomato gravy.

Manchoori Chicken £10.95 (with 2 chilli sign)

Small cubes breast of chicken pieces cooked with onion, ginger, garlic, green chillies and finished in soya sauce, quite spicy.

Chicken Korma £ 9.95

Tender breast cubes of chicken in a very mild sweet creamy texture rich in flavour cooked in a creamy coconut, ground cashew nuts and finished with fresh cream.

Chicken Dhansak £ 9.95 (with 1 chilli sign)

Boneless breast of chicken pieces cooked in sweet, sour & slightly hot sauce thickened with creamy pink lentils.

Lamb Rogan Josh £10.95 (with 1 chilli sign)

Classic Kashmiri hot lamb curry with saffron and aromatic spices served off the bone in a rich sauce.

Gosht Shimla Mirch £10.95 (with 1 chilli sign)

A fairly hot tender boneless pieces of lamb curry cooked with capsicum, tomato and onion gravy.

Lamb Pasanda £10.95

A north Indian dish of boneless lamb cubes cooked with almond, fresh coconut, cream and freshly grounded ginger.

Laal Maans £11.95 (with 1 chilli sign)

A favourite dish of our regular clients, a traditional Rajasthani speciality of diced baby lamb cooked with dried red chillis and crushed garlic.

Gosht Palak £ 10.95 (with 1 chilli sign)

Lamb curry off the bone cooked with generous helping of spicy spinach.

From the clay oven

Stuffed Whole Fish £15.95 (with 2 chilli sign)

Whole fresh fish of the day stuffed with fish mince marinated in yoghurt, spices and chillies, cooked in the clay oven.

Sikandari Raan £ 14.95 (with 2 chilli sign)

Leg of Spring lamb soaked overnight in rum marinade, cooked in oven and served in thick spicy sauce.

King Prawn Shaslik £13.95 (with 1 chilli sign)

King prawns skewered with aromatic vegetables marinated in ground aromatic spices.

Akhbari Platter £13.95 (with 1 chilli sign)

A mix grill of assorted kebabs, fish, lamb and chicken roasted in tandoor and served with mint chutney.

Salmon ke tikke £ 11.95

Boneless chunks of salmon flavoured with dried fenugreek and chargrilled in the tandoor.

Chicken Shashlik £10.95 (with 1 chilli sign)

Chunks of chicken marinated in various Punjabi spices, skewered with red, green bell pepper and onion cooked to perfection.

Reshmi Sheek kebab £ 9.95

Minced chicken flavoured with cheese, ginger and cardamom, skewered and chargrilled in the tandoor.

Murg-e-Tandoor £10.95 (with 1 chilli sign)

Half portion of chicken on the bone marinated in a traditional spiced yoghurt mix.

Gilafi Sheek kebab Khas £9.95 (with 1 chilli sign)

Minced lamb blended with green chillies and wrapped in fresh aromatic vegetables.

BIRYANIES

A highly aromatic saffron, spices flavour stir fried basmati rice dish with hint of fresh mint garnished with cashewnuts, raisins & golden fried onions. Served with a curry sauce OR raita as an accompaniment.

Chicken Biryani £ 10.95

Lamb Biryani £ 11.95

Prawn Biryani £ 12.95

King Prwan Biryani £ 15.95

Vegetable Biryani £ 9.95

Vegetable Side Dishes

All vegetarian side dishes can be served as a main course for extra £2.25

Mushroom Hara Piaz £4.95

Buttom mushroom cooked with onion, tomato gravy & finished with chopped spring onions and fresh coriander.

Paneer Tikka Makhan Palak £5.95

Chargrilled cottage cheese cooked in a creamy tomato and spinach sauce.

Paneer Mircha £4.95 (with 2 chilli sign)

Blend of cottage cheese and bell peppers enriched in onion tomato gravy.

Saag Bhaji £4.95

Home style spinach tempered with garlic and whole red chilli. Served dry.

Baigan Bharta Shalimar £5.95 (with 2 chilli sign)

Smoked aubergines mashed and cooked wth plum tomatoes, onions and fresh green chillies.

Aloo Gobhi £4.95

Potatoes sautéed with cauliflower florets and tomatoes, garnished with fresh green coriander and ginger.

Saag Aloo £4.95

Fresh spinach cooked with ginger, garlic and potatoes.

Bhindi Sabut £4.95

Fresh green whole okra cooked with onions.

Matar Paneer £4.95

Cottage cheese cooked with various Indian spices and green peas.

Bombay Aloo £4.95

All time favourite potatoes cooked with Indian hot spices.

Miloni Khurchan £4.95

Mumbai's favourite melange of vegetables cooked on a slow fire griddle with dry pomegranate and fenugreek.

Saag Paneer £5.95

A blended spinach puree sautéed with ginger, garlic and finished with homemade cubes of cottage cheese.

Channa Masala £4.95

White chick peas cooked to perfection, tempered with cumin seeds and blended with onions and tomatoes.

Dal Panchmeli £4.95

A rare blend of mixed yellow lentils tempered with black cumin seeds.

Dal Makhani £4.95

Black lentils cooked overnight on slow fire tandoor with selection of Indian spices enriched with fresh cream & butter.

RICE AND SUNDRIES

Plain Rice £2.95

Steamed long grain basmati rice.

Jeera Pulao £3.25

Cumin flavoured basmati rice.

Mushroom Pulao £3.95

Basmati rice cooked with sautéed mushrooms.

Special Fried Rice £3.95

Mildly spiced pulao rice mixed with onions ,eggs and green peas.

Naan £2.50

Refined flour triangular bread.

Roti £2.50

Whole wheat thin bread.

Roomali Roti £2.75

Soft thin bread cooked on dome shaped thick iron plate.

Amritsari Stuffed Kulcha £2.95

Naan stuffed with your choice of filling (please select one):

Potato/mixed vegetable/onion/garlic/mincemeat.

Cheese Kulcha £3.50

Naan bread stuffed with mild cheddar cheese.

Peshwari Naan £2.95

Naan stuffed with desiccated coconut and dry fruits.

Warqui Parantha £2.95

A multi-layered flaky fine flour wheat bread.

Raita £2.95

Churned yoghurt mixed with your choice of (Please select one):

Onion/cucumber/mint/potato.

Green Salad £3.95

Fresh green vegetables sliced and served on bed of lettuce.

Popadum £0.85

Crispy cracker plain or spicy

Chutneys and mixed pickles(each) £0.65

Dishes contains nuts

All major cards accepted. Price includes VAT

*Service charge of 12.5% will be added to the bill and
is paid at the customer's discretion. The management
reserve the right of admission and service.*

www.curryleafeast.co.uk