

Curry Craft

East Indian Cuisine

Call Now **403 931 9444**

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www.currycraft.ca

Take Out, Delivery and Catering

Appetizers:

- Papadam [G-F]** \$2.00
Fried East Indian crackers made from spicy lentils and rice.
Served with tamarind chutney
- Kachumber Salad [G-F]** \$3.95
Cubes of cucumbers, tomato and onion marinated in fresh lemon juice and spices
- Veg. / Beef Samosa (2 pcs)** \$4.50 / 5.50
Triangular pastry pockets filled with delightful mixture of vegetables or beef and fresh coriander leaves / served with chutney
- Vegetable Pakora (8 pcs) [G-F]** \$8.95
Thinly sliced assorted vegetables rolled in gram flour and deep fried
- Paneer Pakora (8 pcs) [G-F]** \$9.95
Homemade fresh cottage cheese dipped in gram flour batter and deep fried
- Chicken Pakora [G-F]** \$8.95
Boneless pieces of chicken marinated in chickpea flour and spices
- Fish Pakora (8 pcs) [G-F]** \$10.95
Crispy boneless basa coated in spiced batter

Vegetarian Dishes (Shakahari Bhojan): [G-F]

- Paneer Tikka** \$13.95
Diced homemade cottage cheese, marinated in yogurt, lemon juice and traditional spices, cooked in Tandoor oven
- Paneer Do Piazza** \$13.95
Cubes of homemade cheese paneer cooked with onions and tomatoes.
Finished with fresh cilantro
- Jeera Aloo** \$12.95
Potato tossed and sauteed in cumin and turmeric
- Mushroom Mutter** \$13.95
Curried mushrooms and green peas in spices
- Mutter Paneer** \$13.95
Homemade cheese and green peas cooked in exotic spices, tossed with tomatoes and fresh cilantro
- Veggie Jalfrezie** \$13.95
Mixed veggies sauteed with onions & spices
- Palak Mushroom** \$13.95
Boiled and shredded spinach cooked with mushroom
- Shahi Paneer** \$13.95
Cubes of homemade cottage cheese cooked in tomato sauce, cashewnut paste & spices finished with cream
- Palak Paneer** \$13.95
Fresh spinach puree and cooked with homemade cottage cheese and finished with exotic spices
- Aloo Gobi** \$12.95
Combination of fresh cauliflower and potatoes cooked in exotic spices, tossed with tomatoes and fresh coriander leaves
- Okra Masala (Bhindi)** \$13.95
Okra cooked with onions, garlic, tomatoes and spices
- Dal Makhani** \$12.95
Harmonious combination of black lentils of India cooked in various spices with rich cream and butter
- Dal Masoor** \$12.95
Yellow lentils cooked in light spices
- Baingan Bharta** \$13.95
Roasted eggplant pulp sauteed with fresh onions, tomatoes and cooked with spices
- Navrattan Korma** \$13.95
Combination of fresh vegetables cooked in a creamy sauce
- Peshwari Chole** \$12.95
Chickpeas cooked with spices, garnished with fresh tomatoes and chopped coriander
- Mixed Raita** \$3.95
Yogurt mixed with cucumber, tomatoes and onions, garnished with fresh coriander leaves
- Malai Kofta** \$13.95
Cheese & Veg dumpling cooked in rich creamy sauce

Chicken: [G-F]

- Butter Chicken** \$14.95
Tender boneless chicken cooked in a light tomato based sauce with exotic spices with butter and cream.
- Mango Chicken** \$14.95
Boneless chicken cooked in cashew based creamy sauce with mango pulp and some exotic spices
- Chicken Jalfrezie** \$14.95
Marinated chicken breasts fried and cooked with onion, tomato and green bell peppers
- Chicken Korma** \$14.95
Cube of white chicken cooked in cashew based sauce with cream and butter
- Chicken Curry** \$14.95
Tender pieces of boneless chicken cooked in a yellow curry sauce and exotic spices
- Palak / Saag Chicken** \$14.95
Tender pieces of chicken cooked with spinach, herbs and spices
- Chicken Vindaloo** \$14.95
Boneless cubes of chicken cooked with potatoes in Goan style hot and spicy sauce
- Chicken Bharta** \$14.95
Finely chopped boneless chicken sauteed with chopped onions, tomato, coriander and ginger - garlic paste and mixed with spices and cream
- Kadhai Chicken** \$14.95
Marinated chicken stir fried with bell peppers, onions, tomatoes, ginger, garlic and hot chillies
- Chicken Tikka Masala** \$14.95
Chicken cubes boneless marinated in house special sauce and spices cooked in Tandoor & spicy sauce
- Chicken Madras** \$14.95
Chicken cubes cooked in south indian style or hot and spicy coconut based sauce

Tandoori Khazana: [G-F]

37. Chicken Tikka \$14.95
Boneless chunks of chicken marinated in yogurt, chilli paste, spices cooked in clay oven
38. Tandoori Chicken \$14.95
Skinless chicken marinated in yogurt sauce and spices

Lamb, Beef or Goat: [G-F]

40. Curry (Lamb or Beef) Lamb \$15.95 / Beef \$14.95
Chunks of meat tender cooked with spices, garnished with fresh tomatoes and chopped coriander
41. Palak/Saag (Lamb or Beef) Lamb \$15.95/Beef \$14.95
Choice of lamb or beef cooked in spinach cream sauce
42. Korma (Lamb or Beef) Lamb \$15.95 / Beef \$14.95
Lamb or beef cooked in mild spiced cream sauce
43. Vindaloo (Lamb or Beef) Lamb \$15.95 / Beef \$14.95
Onion curry sauce with potatoes in very hot secret spices, green chillies and coconut
44. Bhoona (Lamb or Beef) Lamb \$15.95 / Beef \$14.95
Marinated lamb or beef stir fried with bell peppers, onions, tomatoes, ginger and hot chillies

Seafood Specialties: [G-F]

51. Butter Prawn \$16.95
Tender prawns prepared with chef's special sauce and cooked in tomatoes, butter and spices
52. Prawn Malai Curry \$16.95
Prawns cooked in a medium spice coconut base sauce served with coconut milk
53. Prawn Masala \$16.95
Prawns cooked in caron seeds, onions, tomato & green bell peppers
54. Prawn Korma \$16.95
Prawns cooked in mild creamy sauce
55. Prawn Vindaloo \$16.95
Prawns in very hot and spicy curry served with potatoes

Indo-Chinese Cuisine:

61. Chilli Chicken \$14.95
62. Chilli Paneer \$15.95
63. Chilli Prawn \$16.95
64. Chicken Hakka Noodles \$15.95

Bread:

69. Plain Naan \$2.50
Plain flour bread fresh baked to order
70. Butter Naan \$2.95
71. Garlic Naan \$2.95
Plain flour bread with garlic
72. Onion Naan \$3.95
Stuffed onion and spice
73. Peshawari Naan \$5.95

Rice: [G-F]

81. Plain Rice \$2.50
82. Mushroom Rice \$3.95
83. Saffron Pulao \$3.50
84. Peas Pulao \$3.95
85. Coconut Rice \$3.95

House Special Rice - Biryani's: [G-F]

86. Biryani (Chicken, Lamb, Beef, Goat) \$15.95
Cooked with basmati rice and spices and steamed in the oven
87. Veggie Biryani \$15.95
Fresh marinated vegetables cooked with basmati rice and indian aromatic spices
88. Prawn Biryani \$17.95
Marinated prawns simmered with aromatic spices and rice

39. Seekh Kabab (Lamb) \$14.95
Finely minced lamb seasoned with fresh onions and herbs, rolled on skewers and cooked in clay oven

45. Chilli Lamb, Beef or Goat Lamb \$15.95 / \$14.95
Tender pieces of meat marinated in hot chilli paste and cooked with onions, tomatoes, vinegar, worcestershire and soya sauce
46. Roganjosh (Lamb, Beef or Goat) Lamb \$15.95 / \$14.95
Tender pieces of meat cooked with onion & tomato gravy blended with various spices and lemon juice
47. Goat Curry \$14.95
Succulent pieces of goat with curry sauce, traditional spices and cilantro
48. Goat Vindaloo \$14.95
Onion curry sauce with potatoes in hot secret spices, green chillies, fresh ground spices and coconut
49. Palak / Saag Goat \$14.95
Goat pieces cooked in spinach & spices
50. Madras (Beef, Goat, Lamb) \$15.95
Your choice of meat cooked in south indian style or hot and spicy coconut based sauce

56. Palak Shrimp \$16.95
Shrimp cooked in spinach and our exotic sauces
57. Mango Shrimp \$16.95
Tender shrimp cooked in cashew based creamy sauce with mango pulp
58. Fish Curry \$16.95
Marinated fish pieces cooked with onion, tomatoes, ginger, garlic and lemon juice in medium hot spices
59. Fish Madras \$16.95
Fish cooked in south indian style or hot and spicy coconut based sauce
60. Prawn Madras \$16.95
Prawns cooked in south indian style hot & spicy sauce

65. Mixed Vegetable Fried Rice \$10.95
(Mixed veg. tossed in house special sauce)
66. Vegetable Manchurian \$13.95
67. Chicken Manchurian \$14.95
68. Vegetable Hakka Noodles \$14.95

74. Chicken Naan \$5.95
75. Cheese Naan \$5.95
76. Tandoori Roti (Whole weat flour) \$2.50
77. Lacha Paratha \$3.95
78. Pudina Paratha \$4.95
79. Aloo Kulcha \$3.95
80. Keema Kulcha (meatnaan) Lamb or beef \$5.95

Our Chutney: [G-F]

89. Mint Sauce / Mixed Pickles \$2.45
90. Mango Chutney \$2.45
91. Tamarind Chutney \$2.45

Desserts:

92. Ras Malai (2 pcs) \$4.50
Chilled homemade cheese patties in sweet creamy sauce
93. Gulab Jamun (2 pcs) \$4.50
Milk pastry balls with crushed nuts in warm sweet syrup

Drinks:

94. Coke / Diet Coke / Sprite / Water \$2.00
95. Mango Lassi \$4.00