

## CLASSIC DISHES

Uniquely spiced & herbed. Popular curries of all provinces, in freshly made gravy.  
Selection of mild, medium & hot, can be varied to your taste

77. Chicken Korma.....	7.95
78. Lamb Korma.....	7.95
79. Chicken Malaya (With Fruits).....	7.95
80. Lamb Malaya (With Fruits).....	7.95
81. Chicken Kashmir (With Fruits).....	7.95
82. Lamb Kashmir (With Fruits).....	7.95
83. Chicken Curry.....	7.95
84. Lamb Curry.....	7.95
85. Chicken Madras.....	7.95
86. Lamb Madras.....	7.95
87. Chicken Vindaloo.....	7.95
88. Lamb Vindaloo.....	7.95
89. Chicken Dansak (Served with Pilau Rice).....	10.95
90. Lamb Dansak (Served with Pilau Rice).....	10.95
91. Chicken Bhuna.....	7.95
92. Lamb Bhuna.....	7.95
93. Chicken Dupiaza.....	7.95
94. Lamb Dupiaza.....	7.95
95. Chicken Rogon.....	7.95
96. Lamb Rogon.....	7.95
97. Chicken Methi.....	7.95
98. Lamb Methi.....	7.95
99. Chicken Sagwala.....	7.95
100. Lamb Sagwala.....	7.95
101. Chicken Mushroom Curry.....	7.95
102. Lamb Mushroom Curry.....	7.95
103. King Prawn Korma.....	15.95
104. King Prawn Curry.....	15.95
105. King Prawn Madras.....	15.95
106. King Prawn Vindaloo.....	15.95
107. King Prawn Bhuna.....	15.95
108. King Prawn Dupiaza.....	15.95
109. King Prawn Dansak.....	15.95
110. Prawn Korma.....	8.50
111. Prawn Dansak (served with pilau rice).....	10.95
112. Prawn Pathia (served with pilau rice).....	10.95
113. Prawn Bhuna.....	8.50
114. Prawn Sagwala.....	8.50
115. Prawn Mushroom Curry.....	8.50

## BIRIANI DISHES

A mixture of basmati rice & exotic spices stir fried with chicken, lamb, prawn or duck.  
Served with vegetable curry

116. Chicken Biriani.....	9.95
117. Lamb Biriani.....	9.95
118. Chicken Tikka Biriani.....	11.95
119. Lamb Tikka Biriani.....	11.95
120. King Prawn Biriani.....	17.95
121. Prawn Biriani.....	11.50
122. Vegetarian Biriani.....	8.95
123. Biriani Special.....	12.95

## SUNDRIES

124. Plain Popadum.....	0.75
125. Spicy Popadum.....	0.80
126. Cucumber Raitha.....	2.95
127. Onion Raitha.....	2.95
128. Pickles (each).....	0.75
129. Chutney (each).....	0.75
130. Green Salad.....	2.95

## VEGETABLE SIDE DISHES

131. Vegetable (Curry or Dry).....	4.50
132. Bombay Aloo (Spiced Potato).....	4.50
133. Aloo Gobi (Potatoes & Cauliflower).....	4.50
134. Brinjal Bhajee (Aubergines).....	4.50
135. Bhindi Bhajee (Okra).....	4.50
136. Saag Bhajee (Spinach).....	4.50
137. Saag Aloo (Spinach & Potato).....	4.50
138. Aloo Peas (Potato & Peas).....	4.50
139. Tarka Dhall (Garlic & Lentils).....	4.50
140. Dall Samber (Vegetables & Lentils).....	4.50
141. Bhindi Aloo (Okra & Potato).....	4.50
142. Chana Massala (Chick Peas).....	4.50
143. Saag Paneer (Spinach & Cheese).....	4.75
144. Chana Paneer (Chickpeas & Cheese).....	4.75
145. Mutter Paneer (Peas & Cheese).....	4.75
146. Cauliflower Bhajee.....	4.75
147. Mushroom Bhajee.....	4.75
148. Saag & Mushroom.....	4.75

## RICE & BREADS

149. Plain Rice.....	3.25
150. Pilau Rice.....	3.95
151. Special Fried Rice (Egg, Onions & Peas).....	4.95
152. Mushroom Rice.....	4.95
153. Garlic Rice.....	4.95
154. Vegetable Rice.....	4.95
155. Persian Pilau (Fruity Sweet Rice).....	4.95
156. Keema Pilau (Minced Lamb).....	5.25
157. Chapati.....	1.75
158. Puri.....	1.75
159. Naan.....	2.75
160. Keema Naan (Minced Lamb).....	3.50
161. Peshwari Naan (Fruit & Nuts).....	3.50
162. Garlic Naan.....	3.50
163. Kulcha Naan (With Vegetables).....	3.50
164. Cheese Naan.....	3.50
165. Chilli & Onion Naan.....	3.25
166. Plain Poratha.....	3.25
167. Stuffed Poratha (With Vegetables).....	3.25



Est 1979

# CURRY GARDEN

## EVENT MENU



**Allergy Advice:** Please note: Our dishes are prepared in area where allergenic ingredients are present, so we can not guarantee that dishes are 100% free of these ingredients. Some dishes may contain traces of nuts, gluten or other allergenic ingredients, please ask before you order.

If there is a dish you may like and which is not listed on the menu, kindly enquire from the manager and if possible within the time available, we will be happy to prepare it for you.

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www.the-currygarden.com

## CURRY GARDEN

“ Embrace the future...Celebrate the past ”

Our menu comprises of century old recipes passed down over years as well as innovative and modern dishes thus encompassing our philosophy of embracing the future whilst celebrating the past. If there is any dish you would like which is not on our menu our chef would be more than happy to prepare any dish subject to availability.

### STARTERS

1. Onion Bhajee .....3.95
2. Salmon Bite .....5.95  
Lightly spiced salmon with spring onion and fresh herbs, shallow fried
3. Chot Potti .....4.50  
A traditional Bengali snack, consists of sweet tamarind, red onions, chick peas and potatoes
4. Chicken Foti .....4.95  
Tikka stir fried with green pepper & onions in light spices, wrapped in special bread
5. Lamb Foti .....4.95  
Tikka stir fried with green pepper & onions in light spices, wrapped in special bread
6. Chicken Pakora .....4.95  
Slices of barbecued chicken, deep fried in batter
7. Vegetarian Dosa .....4.25  
Vegetables stir fried with green pepper and onions in light spices, wrapped in special bread
8. Chilli Paneer .....4.95  
Cheese cubes cooked with green chillies & tomatoes lightly spiced
9. Stuffed Peppers Green peppers stuffed with minced lamb.....4.95
10. Boti Machli Kebab.....6.25  
Marinated boneless fish cubes in light spices, barbecued with red pepper and red onions
11. Sizzling Grilled Chops Marinated and grilled over charcoal.....6.95
12. Chicken Tikka.....4.95
13. Lamb Tikka.....4.95
14. Tandoori Chicken on the bone .....4.95
15. Sheek Kebab Minced lamb.....4.95
16. Shami Kebab Minced lamb.....4.95
17. King Prawn Butterfly.....7.50
18. Prawn on Puree Spiced prawns on thin fried bread .....5.25
19. King Prawn Puree Spiced king prawns on a thin fried bread.....7.50
20. Samosa (meat or vegetable).....4.50
21. Jinga Garlic King prawns in shell fried with onions and garlic .....7.50
22. Chefs Platter Assortment of chef's special starters (Per Head) .....7.50
23. Chicken Tikka Puree Spiced chicken on thin fried bread .....5.50

## CURRY GARDEN SPECIALS

24. Green Chilli Curry .....9.50  
Barbecued chicken or lamb cooked with pickled green chillies, light spices and herbs. Garnished with coriander. Fairly hot.
25. Patli Lamb .....9.50  
Barbecued lamb cooked in a mild sauce, lightly spiced and topped with cheese.
26. Monsoon Chicken .....9.50  
Boneless chicken cubes with finest herbs & spices, in a spicy cream sauce, with a touch of mustard and dried chillies.
27. Havalii Mushrooms .....9.50  
Barbecued chicken, lamb or duck cooked with fresh spices and herbs. Garnished with garlic mushrooms.
28. Safrani Special .....9.50  
Chicken or Lamb cooked with green pepper, red pepper and mixed vegetables.
29. Ginger Hot .....9.50  
Barbecued chicken or lamb cooked with fresh ginger spicy with deep fried chillies.
30. Chicken Satay .....9.50  
Barbecued chicken marinated in special sauce, served with delicious Malayan sauce.
31. Murgii Mossala.....10.95  
Barbecued chicken cooked in a spicy sauce, concocted with minced lamb.
32. Chingri .....17.50  
King Prawns sliced in half cooked in a medium sauce garnished with coriander.
33. Paneer Chingri.....17.50  
Barbecued king prawns sliced in half, cooked with Indian Cottage cheese in our chef's special recipe.
34. Chingri a la Creme.....17.50  
Fresh water king prawns sliced in half cooked in a mild creamy sauce in chef's special recipe.
35. Nalli Gost.....11.95  
From the royal kitchens of Nizam, slow roasted tender lamb shanks (on the bone) in a medium hot curry flavoured with chef's own recipe.
36. Bhalti Murgh Rizala .....9.50  
A home speciality from Old Delhi. Slow cooked chicken in a light yogurt and cashew curry flavoured with cardamon and mint.
37. Murgh Tanjori .....9.50  
Chicken breast stir fried with curry leaves, slit chillies and tomato finished with coconut milk.
38. Murg Malai Saag .....9.50  
Chicken cooked with spinach tossed with smoked red chillies and ginger finished with a hint of cream and tomatoes.
39. Lamb Chettinad.....9.50  
Tender lamb cooked in curry with fresh coconut and curry leaves.

## ALL TIME FAVOURITES

40. Tikka Massala.....9.50  
Prepared with home made yoghurt and our finest collection of herbs & spices.
41. Tandoori King Prawn Massala.....17.50
42. Butter Chicken .....9.50  
Specially blended mild sauce of cream with almonds and butter.
43. Butter Lamb.....9.50  
Specially blended mild sauce of cream with almonds and butter.
44. Passanda.....9.50  
A delicious flavour garnished with ground almond, coconut, fresh cream & a touch of pure ghee.
45. Chilli Massala .....9.50  
Fairly hot, barbecued with a hint of fresh chillies, onions, herbs, spices & cooked with pure ghee.
46. Tikka Jalfrezi.....9.50  
Hot cooked with tomatoes, green chillies onions, special herbs & spices.
47. Korahi .....9.50  
Cooked with fresh herbs & spices garnished with tomatoes, green peppers & onions.
48. Garlic Barbecued cooked with fresh garlic & spices in a medium rich sauce ...9.50
49. Makani Barbecued cooked with fresh garlic & spices in a medium rich sauce.9.50

## SUPREME SEAFOOD

50. Monsoon Machli.....11.95  
Salmon cubes, deep fried with fresh spices and herbs, cooked in a spicy creamy sauce, with a hint of mustard and dried red chillies.
51. Machli Fry .....11.95  
Pomfret marinated with light spice & mustard oil, deep fried & garnished with fresh coriander.
52. Spicy Machli.....11.95  
Sea Bass cooked with hot chilli in a tangy sauce, garnished with fresh coriander.
53. Machli Dansak.....11.95  
Hot, sweet & sour fish cooked with red lentils in a thick sauce.
54. Boti Machali Kebab.....11.95  
Barbecued filleted fish cubes, red peppers & red onions marinated with a blend of very light spices and herbs, cooked in a clay oven.
55. Salmon Juole.....11.95  
A Bengali speciality. Fresh salmon steeped in-house with ground mustard paste, tomato and tamarind curry.
56. Machli Tikka Bhuna.....11.95  
Barbecued fish with a delicate blend of spices and herbs and cooked in a medium spiced sauce.
57. King Prawn Sizzle .....17.50  
Red prawns cooked with hot chilli in a tangy sauce, garnished with fresh coriander.

## TANDOORI CLAY OVEN DISHES

Deliciously flavoured with a freshly seasoned collection of herbs & spices cooked in charcoal fired oven "Tandoori". All these dishes are served with salad

58. Chicken Tikka.....8.25
59. Lamb Tikka.....8.25
60. Chicken Tikka Shashlic.....9.95
61. Lamb Tikka Shashlic .....9.95
62. Tandoori Lamb Chops .....12.95
63. Tandoori Chicken (half) .....9.50
64. Tandoori King Prawn.....17.50
65. King Prawn Shashlic .....17.95
66. Tandoori Mixed Grill (with naan) .....12.95

## CURRY GARDEN'S BALTI

Served With Naan.

Can be served different style e.g. Jalferezi, Bhuna etc.

67. Chicken Tikka Balti .....10.95
68. Lamb Tikka Balti .....10.95
69. Vegetarian Balti .....7.95
70. King Prawn Balti.....17.50

## VEGETABLE MAIN DISHES

71. Subz Miloni.....7.95  
Stir fried baby corn, snow peas and broccoli with spinach.
72. Dhingri Makkai .....7.95  
A delicate combination of mushroom cooked with peas, corn and sun ripped tomatoes tempered with pickling spices.
73. Gobhi Massala .....7.95  
Stir fried cauliflower with potatoes and green chilli.
74. Pindi Channa .....7.95  
Spiced chick peas cooked with mustard, curry leaves and tender coconut.
75. Subz Korma.....7.95  
Medly of seasonal vegetables cooked in coconut cream and turmeric sauce.
76. Paneer Navangi.....7.95  
Fresh homemade cheese cooked with tomato and ginger finished with freshly squeezed orange juice.