

Authentic Indian Cuisine

Vegan - Vegan upon request only

Gf - Gluten Free; Df - Dairy Free can be Accommodated

WWW.CURRYKINGDOMCO.COM; 303-422-3665

STARTERS

Vegetable Samosa - Crisp Pastry filled with Potato, peas, spices and deep fried 17

Meat Samosa - Crisp Pastry filled with minced lamb, peas, spices and deep fried 19

Tandoori Wings - Regular or Chili Garlic Sauce 11 * Gf

Papadum Crispy Chickpea's flour and Cumin seed and baked in oven 1
Vegan 13 Gf

Pakora Gf - battered chickpeas flour, spices and deep fried 17

Veg pakora Vegan, **Jalapeneos** Vegan, **Onion Bhaji** Vegan, **Paneer** 1+2,

Cauliflower Vegan 1+2, **Chicken** 1+2, **Shrimp** 1+2, **Salmon** 1+5,

Vege Samosa Chat - Smashed veg samosa Mixed chana with yogurt, tamarind, Mint and chat masala spices) Could be made vegan and gluten free 11 *

Vegan Wings Battered cauliflower with corn starch/Indian spices tossed with garlic chili sauce. 19 Vegan *

Spicy Potato Chaat (Street Food so called Aloo chaat, Boiled potato sautéed with red onion, chili, and spices) 18 Vegan Gf

Chicken chaat Shredded chicken mixed with ginger, cilantro onion, and spices. 11 Gf

ENTREES (CURRIES) ----- (GF)

Tofu 16, **Chicken** 17, **Lamb** 19, **Shrimp** 20, **Salmon** 21

(Entrees with Tofu Could be Made Vegan.)

Curry (Seasoned with Indian spices and herbs with onion, garlic, ginger and tomato to get a thick sauce).

Famous Tikka Masala (cooked with tomato onion based cream sauce). Most popular. +1*

Mix Max Masala (cooked with Mixed vegetable with masala sauce). +1

Korma (cooked with cream, Nuts and raisins to give very delicate taste) +1

Coconut Curry (Cooked with tomato onion sauce coconut flakes, cream, and spices) +1 *

Saag (spinach cooked with cream, freshly ground spices, garlic, ginger, onion and tomato) +1*

Vindaloos (Place name Goa favorite dish cooked with potato and typically its Very hot dish)

Karahi (stir fried Onions, Bell pepper cooked with Indian spices herbs and tomato sauce)

Jalfrezi (cooked with mixed vegetable and fresh ground curry spices)

NOODLES 13; NOODLE SOUP 14

(Vegetables, Paneer (home-made cheese), Tofu, Chicken (+1), Lamb (+2), Shrimp (+3)

CHILLI (stir fried cooked with onion bell peppers, Jalapeños and chili sauce.) 16 *

Mushroom* Vegan, **Tofu** Vegan, **Chicken**, **Paneer** (Homemade cheese), **Shrimp** (+3) *, **Lamb** (+3)

SOUP AND SALAD (SINGLE) GF

Daal Mushroom soup / Tomato Coconut soup - Vegan 7

Mulligatawny Soup (Chicken and lentil) - 7

Veg Salad Vegan 7

BIRYANIS --- (GF) -- 16

(Basmati Rice cooked with curry spiced sauce with saffron and vegetables. Served with raita.)

Vegetables Vegan, **Tofu** Vegan, **Paneer**, **Chicken** (+1), **Lamb** (+3), **Shrimp** (+3), **Goat Bone in** (+5)

TANDOORI SPECIALITIES (GF) -----

(Marinated for certain time in yogurt, garlic, ginger, herbs, spices and cooked in clay oven tandoor and served with sautéed onion and peppers)

Traditional Chicken (Bone in) (17), **Chicken Tikka (Boneless)** (18)*, **Lamb Boti Kabab** (19), **Shrimp Tandoori** (20),

Salmon Tandoori (21),

SPECIALTIES 18 --- (GF) --

Chicken Mushroom Tikka Masala (Chicken tikka cooked with mushroom and masala sauce) *

Chicken Makhani (Butter Chicken) (Flakes of Tandoor meat cooked with butter creamy sauce)

Goat Curry (Bone In) Home style delicately cooked with Indian spices and herbs with onion, garlic, ginger, and tomato +3*

Chicken Madras (Chicken cooked with blend of very hot spices)

Lamb Madras (Lamb cooked with blend of very hot spices) +1

Keema Matar (Ground lamb cooked with curry spices) +1

Rogan Josh (Traditional Lamb curries cooked with yogurt Indian hot spices) +2

Lamb Mushroom Curry (Lamb cooked with mushroom) +2

DINNER FOR 2 - NOT VALID FOR ANY PROMOTION

(Veg and Non-Veg) 150 *

Veg Pakora and Chicken Pakora, Tandoori Chicken, Chicken tikka masala, Saag paneer, Veg Korma, Lamb Curry, Naan, Kheer, Basmati

(Non-Vegetarian for Two) 145

Meat Samosa and chicken pakora, Tandoori chicken, Chicken Tikka Masala, Lamb Curry, Chicken Saag, Naan, Kheer, Basmati

(Vegetarian For two) 142

Veg samosa and Veg Pakora, Saag Paneer, Veg Korma, Daal, Sweet Potato Masala, Naan, Kheer, Basmati Rice

Vegan Thali (Vegan For Two) Vegan 142

Veg samosa and Veg Pakora, Mushroom Saag, Veg Korma, Daal (lentils), Sweet Potato Masala, Roti, Basmati Rice

VEGETARIAN SPECIALITIES GF---16

Mushroom Specialties----vegan

Choose your Curry Style (Description of curries are on Entrée section) All Curry with Mushroom could be made vegan or dairy free with coconut milk. [Curry, Vindaloo, Kadaí]

[Masala, Korma, Saag, Coconut curry +1]

Vegetable Korma (Mixed vegetables cooked with cream, coconut, Nuts and raisins) **vegan**

Saag Paneer (Spinach cooked with house made cheese and cream sauce) (Plain saag available upon request.)

Paneer masala (House made Cheese cooked with Cream sauce) +1

Paneer Korma (House made Cheese cooked with cream, coconut, nuts and raisins) +1

Kadaí Paneer (House made cheese cooked with onion, bell pepper, tomatoes, spices) +1

Matter Paneer (Peas cooked with house made cheese with onion, tomato and spices) +1

Baigan Bharta (Clay oven roasted eggplant cooked with peas, herbs, onion, tomato and cream sauce) +1 **vegan**

Malai Kofta (vegetable mixed with spices in form of cheese balls and cooked with cream, nuts and raisins) **NGF** +1

Bhindi Masala (Okra cooked with onion tomato **vegan**)

Green Beans Fry (Green beans Cooked with garlic ginger and spices) **vegan**

Sweet potato Masala (Sweet Potato cooked with creamy masala sauce) **vegan**

Sweet potato Korma (Sweet Potato cooked with creamy coconut, nuts and raisins) **vegan**

Mixed vegetable curry (Mixed vegetables cooked with curry sauce) **vegan**

Vegetable Makhani (Mixed vegetables cooked with cream sauce) **vegan** +1

Dal Makhani (Mixed Black lentils cooked with cream and spices) **vegan** +1

Dal Tarka (Yellow lentils cooked spices and seasoned later with garlic tomato and ginger) **vegan**

Daal Saag (Mixed Lentils cooked with spinach and spices) **vegan**

Alu gobi (Potato and cauliflower cooked with onion tomato and spices) **vegan**

Bombay Alu (Clay oven roasted potato cooked bellpeper, onion and spices) **vegan**

Gobi Masala (Cauliflower with creamy Masala sauce) **vegan**

Alu Matar (Potato cooked with peas and curry spices) **vegan**

Alu saag (Potato cooked with spinach and spices) **vegan**

Chana Saag (Chickpeas cooked with spinach and spices) **vegan**

Chana Masala (Chickpeas cooked with curry sauce) **vegan**

Chholle Bhatura (Deep fried Naan/Roti (Vegan +2) served with Chana masala) **Not Gluten Free Vegan**

DUMPLINGS. - 13

STEAMED (MINIMUM 25 MIN) OR DEEP FRIED OR CHILLI (+4)

Chicken Momo (Dumplings made with ground chicken) +1

Vegetables Momo (Dumplings made with Mixed Vegetables)

BAKED-TO-ORDER TANDOORI OVEN HOT BREADS

Naan (Regular Dough made with fine flour, milk, and spices) 4

Roti (Whole wheat bread) **vegan** 4

Add your Flavor for Naan and Roti

(Garlic and cilantro) +1; cheese +1; Onion +1, jalapenos +1

Keema Naan (Naan stuffed with ground-spiced lamb) 6

Paratha (Multilayered wholewheat buttered bread) **vegan** 5

Paneer Paratha (Paratha stuffed with homemade cheese) 6

Alu Paratha (Paratha stuffed with spiced potato) **vegan** 6

Puri (Whole-wheat bread deep fried) **vegan** 4

Bhatura (Deep Fried Naan) 4

Kabuli Naan (minced coconut, raisins, nuts, and cherries) 6

SIDE ORDERS ----- 3

Basmati Rice +1 **vegan** / Saffron Rice +2 / Peas Pulao +3

Raita (spiced yogurt with carrot cucumber)

Plain Yogurt

Mango Chutney / Red Onion Spicy Chutney

Mint Chutney / Tamarind Chutney / Momo Tomato Chutney

Achar (Spicy Indian Pickles) **vegan**

INDIAN SWEETS ----- 6

Kheer (Rice Pudding) GF

Gajar Halwa (Carrot Pudding) GF

Gulab Jamun (Milk Balls in Rose water)*

Ras Malai (Milk Balls with Pistachios)

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SOFT DRINKS

Masala Chai Tea (Hot or Iced)	4
Black and Herbal Tea	2.50
Indian Spiced Iced tea	3
Lassi (Mango / Strawberry / Banana / Sweet / Salty)	5
Coke Products (Coke / diet / zero / sprite / dr. pepper / Fanta)	3
Sparkling water	3.5
Ginger Beer / Root Beer	4
Smart Water 1L	4
Masala Chai Frappuccino	6

BEERS

IPA on Tap (RIFF RAFF and Lagunitas)	7
Seasonal on Tap riff raff	7
Green Chile ale / Robust Porter	5
English pale Ale / American Red.	5
Fattire / Blue Moon / Coors Light	4
Stella Artois / Guinness Draught stout	5
Dos Equis XX / Angry Orchard Hard Cider	5

WINE BY BOTTLE ONLY (Not valid for any promotion) -

The Prisoner Cabernet Sauvignon '19 (California) - 78
Produttori Barbaresco '17 (Italy) - 62
Drouhin-Vaudon Chablis '19 (France) - 82
Prisoner Chardonnay '19 (California) - 65

INDIAN RUM AND WHISKEY

Amrut Two Indies Rum 42.8%abv	10
Amrut Old Port Rum 42.8%abv	10
Old Monk XXX Rum 40%abv	9
Old Monk the Legend Rum 40%abv	12

SINGLE MALT WHISKEY

The Solan Gold 42%v/v	11
Amrut Regular. 46%abv.	12
Amrut Peated Only 46%abv	12
Amrut Fusion 50%abv	12
Amrut Cask strength 61.5% abv	13
Amrut Peated Cask Strength 62.8% abv.	15
Amrut Triparva 50%abv Tripple Distilled	15
Amrut Kadhambam aged in Oak Barrels 50%abv	16
Amrut Aatma 7 yr unpeated port pipe 56.5%abv.	18

Indian whiskey and Rum Sold separately by bottle ask for Pricing details.
*Subject to availability

INDIAN BEERS

Old Monk 10000 8%abv / Flying Horse 4.7%abv 22oz	11
Power 10000 6.8%abv 22oz	11
Dangberg 16000 Maibock style lager 7%abv 22oz.	11
Tag Premium Lager Beer 4.7%abv 22oz.	11
Maharaja Pilsner / Taj Mahal. / Kingfisher	6

CK SPECIALTY COCKTAILS

Coconut Mojito 12 Coconut rum, coconut milk, fresh mint, and lime.
Curry spiced Bloody Mary 12 vodka, Curry spiced tomato sauce, lemon juice, lime juice, Black salt, chat masala spice with fresh cilantro and green onion mixed.
Tamaridita 12 Gold Tequila, Cointreau, homemade spiced tamarind sauce and fresh lime
Lychee Martini 12 Citron vodka with lychee liquor, triple sec, splash of rose lime juice.
Mango Mojito 12 RUM, Mango Puree, FRESH MINT, AND LIME JUICE
Chai jacked 12 Hot Chai with Jack daniel's
Vegan spicy Mule 12 Jalapeno, cucumber infused vodka, Fresh Lime and Ginger Beer.
Monk Mule 13 Old monk Rum, fresh lime and ginger beer.
Royal Old Fashioned 13 Royal challenge whiskey, sugar, bitters.
Ginger Chai Chata 12 vodka, Dancing Pines Liquor, Barrows Intense ginger liquor, Rum Chata, Homemade Chai tea Served with Ice
Intense chai 10 Homemade Chai tea infused with Barrows Intense Ginger Liqueur

WINE

Antigal Malbec (Argentina) - 11/36.
Campo Viejo Garnacha (Spain) - 10/35
Campo Viejo Tempranillo (Spain) - 9/34
Josh Cellars Cabernet Sauvignon (California) - 13/42
Wente Vineyards Cabernet Sauvignon (California) - 12/42
Oyster Bay Pinot Noir (New Zealand) - 10/35
Meiomi Pinot Noir (California) - 14/44
Wente Vineyards Merlot (California) - 12/42
McManis Petite Sirah (California) - 12/40
Sparkling wine 187ml - 11
Wente vineyards Morning Fog Chardonnay (California) - 12/40
Josh Cellars Chardonnay (California) - 10/38
Charles Smith Kung-Fu Girl Riesling (Oregon) - 12/40
Menage A Trois Pinot Grigio (Italy) - 10/34
Kim Crawford Sauvignon Blanc (New Zealand) - 12/40
Oyster Bay Sauvignon Blanc (New Zealand) - 9/35
Menage A Trois Moscato (California) - 10/32
Kim Crawford Rose (California) - 13/45

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Namaste and Welcome to Curry Kingdom an Indian Eatery.

First Of all Thank you for Joining with for Wonderful Dinner or take out or delivery.

We are Family Owned and Operated Restaurant in 7605 W 44th ave Wheat Ridge, CO 80033.

We have been in Indian food industry since 2006 providing you Authentic North Indian and Some Nepalese cuisine. We source our ingredients from local and Indian spices from India. We cater to all individual like Vegetarian, vegan, gluten Free, Dairy Free, and Non-Vegetarian. We have rarest items in the menu like Indian whiskey, Indian Wine and Indian beers. We are also known for Great Indian spiced infused cocktails. So, Make sure to try one.

We can Make our Food Mild, Medium and Hot as per your request.

Please reserve your table for Your Next visit and Do give us some feedback online.

Please let us know if we can make your visit memorable as we are scratch Kitchen.

Reserve for Events for any small or big party.

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Thank you