

Tandoori Breads

Made fresh in a traditional tandoor clay oven.

Plain Naan	\$5.00
Garlic Naan	\$6.00
Cheese Naan	\$7.00
Garlic and Chilli Naan	\$7.00
Cheese & Garlic Naan	\$8.00
Peshawari Naan	\$8.00
Tandoori Roti	\$5.00
Whole wheat Paratha	\$8.00
Pirates Special Naan	\$8.00

Biryani

Basmati rice cooked with your choice of meat, vegetables, or prawns accompanied with cucumber dip

Vegetable	\$22.00
Chicken, Lamb or Beef	\$26.00
Goat	\$28.00
Prawn	\$28.00

Basmti Rice

Steamed Rice	\$5.50
Saffron Rice	\$6.00
Kashmiri Rice	\$7.00
Jeera Rice	\$7.00

Rice sauteed with cumin seeds and coriander

Accompaniments

Kachumber Salad	\$6.50
Pappadums (4 per serve)	\$4.00
Raita	\$4.00
Pickle (Hot)	\$4.00
Mango Chutney (Sweet)	\$4.00



Sweet Things

Mango Kulfi	\$4.50
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Traditional Indian Mango Ice-cream

Gulab Jamun (3 pieces)	\$6.00
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Traditional dumplings in rose flavour sugar syrup

Lassi (Mango)	\$6.00
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Sweet yoghurt drink

WELCOME TO Curry Pirates Indian Goan Delicacy

Our Journey

The journey of Curry Pirates began in 2014 as a humble takeaway joint, founded by two Goan-Indian food connoisseurs — Franky Vaz (Chef) and Brendan Fernandes (Manager)—hailing from the small coastal state of Goa, India. Known for its rich seafood cuisine, Goa is nestled along the Arabian Sea and is a culinary haven.

Franky's passion for food led him to study hospitality on the Gold Coast, where he trained in several renowned restaurants. With extensive experience and a deep love for cooking, he joined forces with Brendan to open a small takeaway in Scarborough. Together, they successfully ran the business for 11 years.

A true foodie at heart, Franky has cherished good food since childhood. He loves exploring new flavours and travelling to experience different cuisines. Brendan, a savvy and skilled businessman, played a pivotal role in growing the venture. United by their passion for food, they developed a range of recipes that quickly gained popularity among the locals of Scarborough and beyond. Signature dishes like Butter Chicken, Rogan Josh, Goan Fish Curry, Goan Chicken Cafreal, and Korma became customer favourites over the years.

From the beginning, they have upheld high standards of quality by using fresh, locally sourced produce—fish, meat, poultry, and vegetables. They believe in healthy cooking, using only fresh ingredients and avoiding MSG. Their dedication to quality has earned them Menulog Restaurant Award and a featured recommendation on Restaurant Guru. After 11 years of delighting customers with their flavourful food and outstanding service, they are now venturing into the dine-in space to make a lasting impact on the food industry. Their new space embraces a coastal ambiance that reflects both their Goan heritage and their journey in Scarborough.



66 Scarborough Beach Road,
SCARBOROUGH 6019

Flavours 
which will steal your



order now!



DINE-IN
TAKEAWAY
DELIVERY

WE ARE FULLY LICENSED.
BYO Mondays (WINES ONLY)

Orders & Bookings

0493 325 256

Open 7 days - 5pm to 9pm

66 Scarborough Beach Road,
SCARBOROUGH 6019

currypirates.com.au

Come dine with us &
receive a **free treat!**



*Conditions Apply. To receive this free treat please say our code word "CURRY PIRATES". Expires Nov 2025.

Entrée

Served with mint-yoghurt or tamarind chutney

- Veg Samosa (2 per Serve)** \$9.50
Savoury pastry stuffed with potato, peas & Mild Spices.
- Veg Spring Rolls (4 per Serve)** \$8.00
- Onion Bhaji** \$10.00
Sliced onion in crispy chick batter
- Paneer Pakora** \$13.00
Soft cottage cheese cubes marinated in spiced chick pea batter and deep fried
- Paneer Tikka** \$15.00
Soft cottage cubes cooked with tandoori masala
- Seekh Kebab (4 per Serve)** \$15.00
Tandoori Skewered masala lamb mince
- Chicken Tikka (4 per serve)** \$16.00
Boneless pieces of chicken marinated in yoghurt & spices, cooked in a clay oven
- Mix Platter** \$22.00
2 pcs each of Samosa, Spring Rolls, Seekh Kebab & Chicken Tikka
- Tandoori Chicken** **Half \$18.00 Full \$29.00**
Chicken on bone marinated in Spiced yoghurt & char-grilled

Seafood

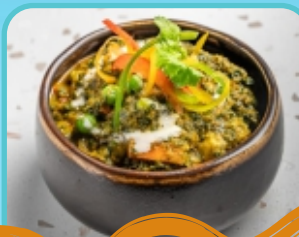
FISH \$24 • PRAWNS \$25

- Prawns Kadai (med to hot)**
Prawns cooked with blended crushed coriander, pepper, cumin and fennel seeds
- Butter Prawns (sweet)**
Creamy tomato based curry
- Prawn Bhuna (mild to med)**
Concasse onion, tomato & herb sauce
- Prawn Masala (mild to med)**
Cooked with a combination of tomato, onion & herbs
- Prawn Vindaloo (med to hot)**
Concasse onion, tomato & herb sauce with chilli, vinegar, cumin tomato sauce
- Prawn Korma (sweet)**
Nutty & creamy sauce
- Fish Vindaloo (med to hot)**
Concasse onion, tomato & herb sauce with chilli, vinegar, cumin tomato sauce
- Prawns Malabar (med to hot)**
Prawns cooked in tamarind, coconut, mint sauce and garnished with fresh coriander.
- Goan Fish Curry (med to hot)**
Goan speciality coconut curry with mustard and curry leaves tempering
- Goan Prawn Curry (med to hot)**
Goan speciality coconut curry with mustard and curry leaves tempering

Vegetarian

VEGETABLE \$21 • PANEER(cheese) \$23

- Korma (sweet)**
Mixed Veg or Paneer Nutty & Creamy sauce
- Makhani (sweet)**
Mixed Veg or Paneer
- Saag (mild to med)**
Mixed veg or potatoes or Paneer Cooked with spinach
- Jalfrazee (mild to med)**
Mixed Veg or Paneer Stir fry onion, tomato, capsicum & herb sauce
- Paneer or Aloo Mutter (mild to med)**
Cottage cheese or potatoes & peas cooked with tomato & herb sauce
- Aloo Baingan New (mild to med)**
Potatoes & eggplant cooked in masala sauce
- Vindaloo (med to hot)**
Mixed Veg or Potato Cooked with Chilli, Vinegar, Cumin tomato sauce channa masala
- Madras (mild to med)**
Mixed Veg Curried coconut base sauce
- Malai Kofta (sweet)**
contains gluten Cottage cheese, potatoes & dry nut dumplings
- Bombay Aloo (mild to med)**
Gently spiced potatoes, popular Indian side dish
- Daal with Vegetables (mild to med)**
Mixed lentils cooked with vegetables
- Reshad Eggplant or Potato (med to hot)**
Eggplant cooked in Goan Style red curry paste of Kashmiri Chillies and Vinegar
- Daal (mild to med)** \$18.99
Mixed lenti



Chicken, Lamb & Beef

CHICKEN \$23 • BEEF \$24 • LAMB \$25

- Pepper Fry (med to hot)**
Marinated meat tempered with musard seeds, curry leaves and Finished with crushed pepper
- Kadai (med to hot)**
Cooked with blended crushed coriander, black pepper, cumin and fennel seeds
- Korma (sweet)**
Nutty & Creamy Sauce
- Saag (mild to med)**
Cooked with Spinach
- Jalfrazee (mild to med)**
Stir onion, tomato, capsicum & herb sauce
- Bhuna (mild to med)**
Concasse onion, tomato & herb sauce
- Masala (mild to med)**
Cooked with a combination of tomato, onion & herbs
- Vindaloo (med to hot)**
with chilli, vinegar, cumin & tomato sauce
- Madras (mild to med)**
Curried coconut base
- Bombay Curry (mild to med)**
Choice of meat cooked with potatoes & herbs
- Chilli Fry (Chicken, Lamb or Beef) (med to hot)**
Goan style stir-fry of capsicum, onion, tomato kokun with meat of your choice
- Xacuti (med to hot)**
Cooked in dry roasted spice powder and coconut cream

- Mango Chicken (Chief Special)**
Chicken cooked with mango pulp
- Goat Curry (Chef Special)**
Baby goat on bone cooked in chefs secret ingredients
- Butter Chicken**
(Sweet) Best Seller Chefs Special
- Chicken Tikka Masala (mild to med)**
Chicken Tika pieces cooked with capsicum onions
- Daal with Chicken (mild to med)**
Lentils cooked with Chicken
- Chicken Methi (mild to med)**
Chicken curry cooked in fenugreek leaves in a onion base sauce
- Lamb Rogan Josh (mild to med)**
Lamb Curry - Best Seller
- Chicken Caffreal (med to hot)**
Fresh Coriander and spices blended to create an authentic Goan delight
- Mutton Xacuti (med to hot)**
Cooked in dry roasted spice powder and coconut cream