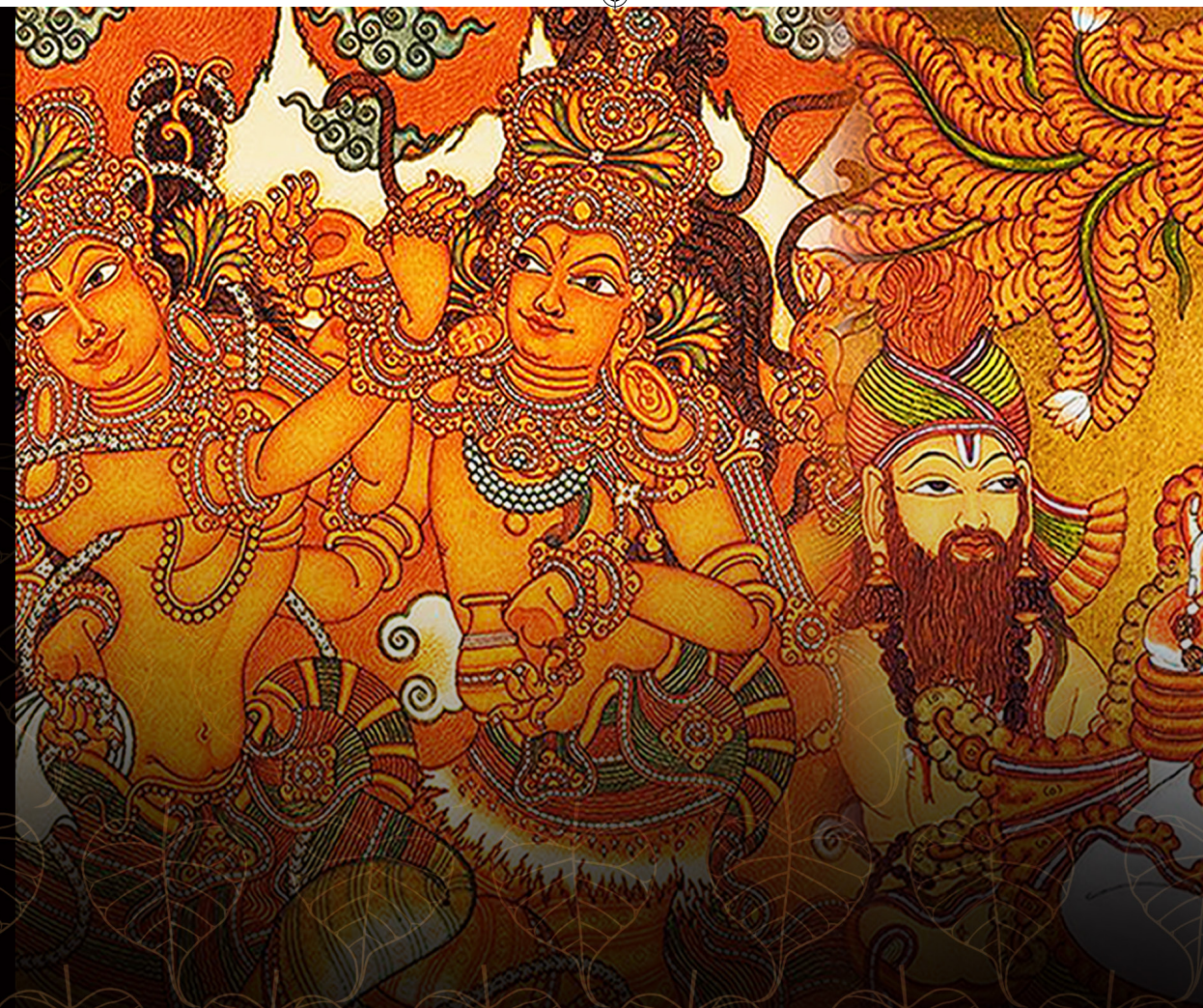


Curries
Indian Cuisine

*The World of
Authentic Indian Cuisines*

*“Traditional Indian Food
To Your Table”*

*Good Food & Good Service is our
“CREDO”*



Curries
Indian Cuisine

Clearwater

29000 US Highway 19 N, Clearwater, FL 33761

Phone: +1 (727) 223 4122

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Open 7 Days

Lunch-11:00 AM to 2:00 PM / Dinner- 4:00 PM to 9: PM

For online order

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Appetizers

VEGETARIAN

- 1 VEG SAMOSA 3 Pcs**  \$7.99
Crispy pastry with flavorful potato & peas.
- 2 VEGETABLE PAKORA**  \$9.99
Seasonal vegetables crispy fried & tamarind sauce
- 3 GOBI MANCHURIAN**  \$11.99
Crispy cauliflower fritters toasted in sweet, spicy and tangy sauce.
- 4 CHILLI PANEER**  \$11.99
Indian cottage cheese with bell pepper, onion and chilli garlic sauce.
- 5 TAMARIND EGGPLANT**  \$9.99
Crispy fried eggplant, tamarind & mint sauce.
- 6 SAMOSA CHAT**  \$9.99
Crushed samosa is served with spicy chickpeas curry (chole), served with dollops of yogurt and chutney.

NON-VEGETARIAN

- 7 CHICKEN 65**  \$9.99
Chicken pieces marinated with south Indian spices and deep fried.
- 8 CHILLI CHICKEN**  \$13.99
Batter fried chicken cooked in a hot & tangy sauce with bell pepper & onion.
- 9 GARLIC SHRIMP**  \$13.99
Sautéed shrimp with turmeric, butter, garlic, onion and bell pepper.
- 10 SHRIMP MASALA FRY**  \$13.99
Jumbo shrimp spice dipped deep fried.
- 11 SHRIMP MANCHURIAN**  \$13.99
Crispy shrimp fritter toasted in sweet, spicy and tangy sauce.
- 12 CALAMARI PAKORA**  \$13.99
Fried squid with tamarind & mint sauce.

Tandoori Specialties

(Slow Cooked in Clay Oven)
Served with basmati rice & sauces.

- 13 CHICKEN TIKKA**  \$17.99
Marinated boneless chicken breast.
- 14 MURGH MALAI KEBAB**  \$17.99
Chicken tender marinated with hung yogurt, saffron and cream cheese
- 15 CHICKEN HARIYALI KEBAB**  \$17.99
Chicken tender marinate with green herbs, spices.
- 16 TANDOORI CHICKEN**  \$17.99
Roasted bone in chicken with yogurt & spices.
- 17 TANDOORI SALMON**  \$18.99
Salmon marinated with hung curd and spices
- 18 TANDOORI SHRIMP**  \$18.99
Jumbo shrimp marinated with yogurt and spices.
- 19 LAMB CHOPS SPECIAL**  \$26.99
Marinated juicy lamb rack with saffron cream and yogurt.
- 20 CURRIES SPECIAL MIX GRILL**  \$27.99
Variety of meats (Chicken, Lamb, Shrimps) with chef Special marination .

Rice Specialties

- 21 BIRYANI**  \$17.99
A popular Indian dish made with highly seasoned long grain aged basmati rice with meat, fish or vegetables.
Veg \$14.99, Egg \$15.99, Chicken \$16.99,
Goat or Lamb \$19.99, Shrimp or fish \$19.99
Mix Biryani (Chicken, Lamb, Egg & Shrimp) \$19.99
- 22 FRIED RICE**  \$14.99
Veg \$14.99, Chicken tikka \$16.99, Shrimp \$17.99
Coconut Rice \$9.99
Jeera (cumin) Rice \$ 8.99
Lemon Rice \$ 8.99

 **VEGAN**  **SPICY**  **GLUTEN-FREE**  **NUT-FREE**  **DAIRY-FREE**

Most of the RECIPE contain Nuts & Dairy products; please let us know if you have any allergy or dietary requirements.














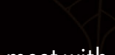




Curry Entrees

All curry entrees served with basmati rice.

VEGETABLE ENTREE

- 23 PANEER BUTTER MASALA**  \$15.99
Indian cottage cheese cooked in creamy tomato sauce.
- 24 PALAK PANEER**  \$15.99
Indian cottage cheese cooked in creamy spinach sauce.
- 25 MUTTOR PANEER**  \$15.99
Muttur & Cottage cheese cooked with Onion gravy, Tomato sauce & cream.
- 26 DAAL SAAG**  \$14.99
Fresh lentil cooked with spinach and spices.
- 27 BAGARA BAIGAN**  \$15.99
Baby eggplant cooked in coconut curry sauce.
- 28 BALTI BAIGAN**  \$15.99
Eggplant cooked in onion and spices.
- 29 TOFU JAL FREZI**  \$15.99
Tofu, onion & bell pepper cooked in sweet & sour curry sauce.
- 30 BINDI DO PYAAZA**  \$15.99
Fresh okra, onion, bell pepper cooked in curry sauce.
- 31 PUNJABI CHANA MASALA**  \$13.99
Chickpeas cooked with curry sauce.
- 32 YELLOW DAAL FRY**  \$13.99
Cooked lentil with cumin seed flavored.
- 33 ALOO GOBI MASALA**  \$15.99
Cauliflower & potato cooked with tomato, cumin and herbs.
- 34 ALOO PALAK**  \$15.99
Cooked in creamy spinach sauce.
- 35 KADAI MUSHROOM**  \$15.99
Mushroom, bell peppers, onion & spices.
- 36 PANEER KURCHAN**  \$15.99
Shredded home made cottage cheese, bell pepper onions, cooked with creamy tomato sauce.
- 37 VEGETABLE KORMA**  \$14.99
Mix vegetable cooked with creamy almond sauce.
- 38 TOFU VEG DELIGHT**  \$15.99
Tofu, eggplant, potato cooked with creamy coconut sauce.
- 39 VEGIE TIKKA MASALA**  \$15.99
Mix vegetables in creamy tomato sauce.
- 40 VEGETABLE PHAAL**  \$15.99
Vegetable cooked in extremely spicy and hot 3 pepper sauce (The hottest curry in the world)
- 41 SHAHI PANEER**  \$15.99
Cottage cheese cooked in tomato, onion sauce & cashew paste.

CHICKEN ENTRÉE (Boneless)

- 42 CHICKEN TIKKA MASALA**  \$17.99
Chicken tikka cubes cooked in creamy tomato sauce.
- 43 BUTTER CHICKEN**  \$17.99
Tandoori chicken cooked in creamy tomato gravy.
- 44 CHICKEN KORMA**  \$17.99
Tandoori chicken cooked in creamy almond sauce.
- 45 MANGO CHICKEN**  \$17.99
Chicken cubes cooked in curried mango sauce.
- 46 METHI MALAI CHICKEN**  \$17.99
Cooked chicken with fenugreek leaves, cooked in onion sauce, added heavy cream.
- 47 CHICKEN JAL FREZI**  \$17.99
Cooked chicken served with mushroom, vegetable in a sour and spicy tomato sauce.
- 48 KADAI CHICKEN**  \$17.99
Chicken cooked sautéed vegetable with brown curry sauce.
- 49 CHICKEN SAAG**  \$17.99
Chicken cubed cooked in creamy spinach gravy.
- 50 CHICKEN MADRAS**  \$17.99
Chicken cooked hot coconut curry sauce.
- 51 CHICKEN CHETTINADU**  \$17.99
Chicken in black pepper sauce.
- 52 CHICKEN VINDALOO**  \$17.99
Chicken cooked in hot sour tomato sauce.
- 53 CHICKEN PHAAL**  \$17.99
Cooked in extremely spicy and hot 3 pepper sauce (The hottest curry in the world)
- 54 KERALA CHICKEN CURRY**  \$17.99
A popular dish in Kerala with coconut milk.
- LAMB OR GOAT ENTRÉE.**
(Lamb is boneless and goat is bone in meat)
- 55 ROGAN JOSH**  \$19.99
Braised lamb or goat meat with dry ginger flavored red curry sauce.
- 56 MADRAS**  \$19.99
Lamb or goat cooked in coconut curry sauce.
- 57 SAAG**  \$19.99
Lamb or goat cooked in creamy spinach sauce.
- 58 CURRY**  \$19.99
Lamb or goat cooked in traditional curry sauce.
- 59 CHETTINADU**  \$19.99
Lamb or goat cooked in roasted coconut sauce.

- 60 NEELAGIRI KORMA**  \$19.99
Lamb or goat cooked in coconut, mint with cilantro sauce.
- 61 LAMB PEPPER FRY**  \$19.99
Tender lamb cubes, coconut oil, black pepper & spices.
- 62 LAMB NIHARI**  \$22.99
Lamb or goat stews cooked in rich red wine curry sauce. (Served with garlic nan & boiled eggs)
- 63 LAMB VINDALOO**  \$19.99
Lamb or goat cooked in hot & sauce tomato gravy.
- 64 LAMB PHAAL**  \$19.99
Lamb or goat cooked in extremely spicy and hot 3 pepper sauce (The hottest curry in the world)

SEAFOOD ENTRÉE

- 65 SALMON NEELAGIRI KORMA**  \$19.99
Salmon, mint, cilantro marination served with tomato butter sauce.
- 66 FISH NIRVANA**  \$19.99
Fish cooked in rich coconut curry sauce with turmeric. (Salmon/Redsnapper)
- 67 KERALA FISH CURRY**  \$19.99
Fish cooked in coconut red curry sauce (Salmon/Redsnapper)
- 68 FISH VINDALOO**  \$19.99
Fish cooked hot & sauce tomato gravy (Salmon or Redsnapper). (Cannot adjust spice level.)
- 69 SHRIMP MOLEE**  \$19.99
Shrimps in coconut & turmeric sauce.
- 70 MANGO SHRIMP**  \$19.99
Jumbo shrimps, coconut & mango sauce.
- 71 SHRIMP PAPPAS**  \$19.99
Shrimp cooked tangy coconut sauce.
- 72 SHRIMP TIKKA MASALA**  \$19.99
Shrimp cooked in creamy tomato sauce.
- 73 SHRIMP JALFREZI**  \$19.99
shrimps with mushroom, bell pepper onion in a sour and spicy tomato sauce.
- 74 SHRIMP VINDALOO**  \$19.99
Shrimp cooked hot & sauce tomato gravy. (cannot adjust spice level)
- 75 SHRIMP PHAAL**  \$19.99
Shrimp cooked in extremely spicy and hot 3 pepper sauce (The hottest curry in the world)

Bread Specialties

- 76 PLAIN NAAN**
(Flat bread freshly baked in a clay oven)
Plain \$3.99, Garlic \$4.99, Onion \$4.99, Chilli \$4.99, Kids Favourite Cheese \$4.99, Paneer \$5.99
- 77 PESHWARI NAAN** \$5.99
Stuffed with raisin, nuts, dates and coconut.
- 78 KEEMA NAAN** \$5.99
Stuffed with chopped lamb, cilantro and spices.
- 79 CHICKEN TIKKA NAAN** \$5.99
Stuffed with chopped chicken tikka and spices
- 80 BULLET NAAN** \$5.99
Topped with garlic, chilli, cilantro & butter
- 81 WHOLE WHEAT ROTI**  \$3.99
- 82 KERALA PAROTTA** \$3.99
Flatbread made with all-purpose flour and has layers

Dessert (\$5.99)

- 83 RAS MALAI** (Cream cheese balls)
- 84 GULAB JAMUN**
- 85 CURRIES SPECIAL RICE PUDDING**
- 86 CARROT HALWA**

Side & Kids Menu

- 87 YOGURT RAITA** \$3.99
- 88 MANGO CHUTNEY**  \$3.99
- 89 JEERA PAPAD**  \$2.99
- 90 NUGGETS & FRIES** \$5.99
- 91 SPRING ROLL**  \$5.99
- 92 RICE**  \$3.99

Soup & Salad

- 93 DAL SOUP** \$5.99
- 94 STEAMED VEGETABLES** \$5.99
- 95 ONION, CHILLI AND LEMON** \$3.99
- 96 GREEN SALAD** \$6.99

Drinks

- 97 CURRIES SPECIAL CHAI (TEA)** \$3.99
- 98 SOUTH INDIAN COFFEE** \$3.99
- 99 MANGO LASSI** \$4.99
- 100 SODA** \$2.99
- 101 WATER (EVIAN) 1L** \$3.99