



CURRY NAANSTOP INDIAN GRILL

DINE IN | BUFFET | CATERING | WEEKEND SPECIALS

MENU

Soup

Tomato Soup

Puree of Tomato, Cheese and Vegetable Stock

Veg Corn Soup

Healthy Creamy Soup Made With Veggies Sweet Corn Kernels and Indo-Chinese Sauces

Mulligatawny Soup (CS)

Chillies and spices along with potato, apples and carrots, cooked with spices and lentils

Chicken Corn Soup

Healthy Creamy Soup Made With chicken cubes Sweet Corn Kernels and Indo-Chinese Sauces

Hot & Sour (Veg/Chicken)

Red and Green Chillies, Ginger, Carrots and Mushrooms

Veg Appetizers

Veg Spring Rolls

It Consists of a Thin, Crispy Wrapper Filled With a Mix of Vegetables Like Cabbage, Carrots and Bean Sprouts

Veg Samosa

A Crispy, Triangular Pastry Shell Filled With Spiced Potatoes, Peas and Other Vegetables

Veg Pakoda

Made with vegetables like onions, potatoes, gram flour, spices and herbs

Paneer Tikka Fries (CS)

Chunks of paneer are marinated in spiced yogurt and grilled in a Tandoor Oven

Crispy Corn (CS)

Sweet Corn Deep Fried With Spices, Herbs and Flour

Karapodi Gobi/Babycorn

Cauliflower/Babycorn Florets Coated in a Flavorful Mix of Garlic, Spices and Herbs

Curry leaf Gobi/Babycorn (CS)

Cauliflower/Babycorn Florets Seasoned With Curry Leaves and Spices Offering a Unique Aromatic Flavor

Veg Manchurian

Made of Vegetable Balls Tossed in a Flavorful, Tangy and Spicy Sauce

Pachimirchi Paneer (CS)

Tender paneer cubes are marinated in a zesty pachi mirchi (green chilli) sauce and house special spices

Non-Veg Appetizers

Chicken Tikka Fries (CS)

Chicken marinated in spiced yogurt and grilled in a Tandoor Oven

Masala Chicken Fry

Chicken marinated in spicy batter and deep fried with house special masala

Pachimirchi Chicken (CS)

Tender chicken pieces are marinated in a zesty pachi mirchi (green chilli) sauce and house special spices

Chicken Pakoda (CS)

Boneless chicken pieces are marinated with spices, ginger garlic paste and house special spices

Chicken 65 (Wet/Dry)

Deep-fried chicken sauteed with onions, green chillies and yogurt

Chicken Manchurian

Deep fried chicken cooked in Manchurian sauce

Curry Leaf Chicken (CS)

Chicken Pieces Cooked With a Blend of Spices and a Generous Amount of Curry Leaves

Kodi Vepudu (Bone-In)

Thinly sliced chicken, seasoned with aromatic spices and fried to perfection



Chicken Lollipops (5pcs)

chicken lollipops are marinated in a spicy yogurt mixture and then coated in a mixture of breadcrumbs and spices

Cashew Chicken (CS)

Deep-fried chicken sauteed with onions green chillies yogurt and cashews

Masala Fish Fry (CS)

Marinated Fish is spiced up by freshly ground masala

Shrimp 65

Shrimp Marinated in a Fiery Blend of Spices, Deep-fried and Garnished With Curry Leaves

Ghee Goat Roast (CS)

Tender goat slow-roasted with aromatic spices and a rich touch of ghee



Tandoori Grill

Paneer Tikka

Cottage Cheese marinated in a rich blend of spices, yogurt and herbs, grilled to a smoky perfection

Tandoori Chicken

Grilled Bone-In Chicken Marinated in Yogurt, Garlic, Ginger & Fresh Ground Spices

Kids Friendly Section

Tikka Fries (Paneer/Chicken)

Crunchy waffle fries topped with tender, spiced cottage cheese/ chicken tikka, drizzled with creamy sauces

Mini Fried Rice (Veg/Chicken)

Flavorful stir-fry of Long grain Basmati Rice, veggies, and spices



Veg Curries

COMES WITH COMPLIMENTARY SIDE OF RICE

Dal Tadka (GF) (V)

Wholesome Yellow Lentil Curry, Tempered With Butter, Whole Red Chillies, Cumin and Mustard Seeds

Dal Makhani (GF) (V)

Lentils Delicacy Simmered Overnight, Finished With Tomatoes, Cream and White Butter

Chana Masala (GF) (V)

Flavorful chickpeas cooked in a spicy and tangy tomato-based gravy

Aloo Gobi Masala (GF) (V)

A classic mix of potatoes and cauliflower simmered in aromatic spices

Bhindi Masala (GF) (V)

Fresh okra sauteed with onions, tomatoes, and flavorful Indian spices

Hyderabad Veg Kurma

Mixed Vegetables Cooked in Thick Onion-based Sauce With Indian Spices

Paneer Tikka Masala

Homemade Cheese Cooked in Mild Onion Tomato Sauce With a Touch of Cream

Paneer Butter Masala

Soft paneer cubes in a creamy, buttery, and mildly spiced tomato gravy

Shahi Paneer (CS)

Cottage Cheese Cubes Cooked With Creamy Tomato Sauce and Fresh Herbs, Spices With Choice of Peas or Colored Pepper

Paneer Saag (GF)

Paneer Simmered in Smooth Creamy Spinach Sauce With Spice and Herbs

Saag Kofta

Cottage Cheese Dumplings cooked in a creamy sauce topped with cashews, raisins

Kaju Paneer

Homemade Cottage Cheese Stir-fried With Kaju Paste & Bell Peppers and Onions in a Spicy Curry Sauce



18% GRATUITY WILL BE ADDED TO THE BILL FOR GROUPS OF 6 OR MORE.

CS (BASED ON AVAILABILITY) - CHEF SPECIAL • SPICY - V • VEGAN - GF • GLUTEN FREE - GF

Non-Veg Curries

COMES WITH COMPLIMENTARY SIDE OF RICE

Tikka Masala (Chicken/Lamb/Goat) Grilled meat simmered in a rich, spiced tomato-cream sauce, served with your choice of rice or naan	14.99/16.99/16.99
Butter Masala (Chicken/Lamb/Goat) Succulent meat cooked in a creamy, spiced tomato sauce, offers a perfect balance of sweetness and spice	14.99/16.99/16.99
Kurma (Chicken/Lamb/Goat) Tender meat simmered in a rich and aromatic coconut-based curry, flavored with warm spices and herbs	14.99/16.99/16.99
Saag (Chicken/Lamb/Goat) (CS) Tender meat cooked with creamy spinach and fragrant spices	14.99/16.99/16.99
Chettinadu (Chicken/Lamb/Goat) Spicy and flavorful South Indian curry made with freshly ground spices and a touch of coconut	14.99/16.99/16.99
Mughalai (Chicken/Lamb/Goat) Rich and creamy chicken curry infused with royal Mughlai spices, topped with eggs for an indulgent touch	14.99/16.99/16.99
Vindaloo (Chicken/Lamb/Goat) (CS) Fiery and flavorful Goan curry with tender meat, spiced with vinegar and a bold blend of aromatic spices	14.99/16.99/16.99
Rogan Josh (Chicken/Lamb/Goat) (CS) Slow-cooked meat, in a rich, aromatic gravy with a blend of traditional Kashmiri spices, creating a flavorful and tender dish	14.99/16.99/16.99

Indian Bread

Plain Naan (Tandoori)	3.00
Butter Naan	3.99
Garlic Naan	3.99
Bullet Naan (Chilly)	3.99
Kashmiri Naan	4.49



Indo-Chinese

Veg Manchurian Fried Rice Combination of fried rice and crispy veg Manchurian balls, tossed in a flavorful sauce	12.99
Fried Rice (Veg/Egg/Chicken) Classic fried rice stir-fried with fresh vegetables/ Egg/Chicken	12.99/12.99/13.99
Schezwan Fried Rice (Veg/Egg/Chicken) A fiery twist on fried rice with veggies tossed in bold and spicy Schezwan sauce	12.99/12.99/13.99
Veg Manchurian Noodles Blend of stir-fried noodles and crispy veg manchurian balls, coated in a tangy and savory sauce	12.99
Hakka Noodles (Veg/Egg/Chicken) Soft noodles stir-fried with fresh vegetables/ juicy chicken in a savory Hakka-style seasoning	12.99/12.99/13.99
Schezwan Noodles (Veg/Egg/Chicken) Spicy Schezwan-style noodles loaded with fresh vegetables/ chicken	12.99/12.99/13.99

Dosas

Plain Dosa Crepe made with fermented rice and lentil batter	9.99
Ghee Dosa Crispy and golden crepe dosa generously drizzled with aromatic ghee for a rich flavor	10.99
Podi Dosa Thin dosa coated with a spicy and flavorful podi (lentil powder) for a perfect kick	11.99
Masala Dosa Classic dosa stuffed with a savory spiced potato filling, served with chutney and sambar	11.99
Onion Dosa A crispy dosa sprinkled with finely chopped onions, adding a mild, sweet flavor	11.99
Onion Uthappam Thick and fluffy rice pancake topped with caramelized onions for a delicious savory treat	11.99
Veg Uthappam Soft and spongy rice pancake loaded with a colorful mix of fresh vegetables	11.99
Chocolate Dosa Dosa drizzled with rich chocolate sauce for a sweet indulgence	11.99
Mysore Masala Dosa A crispy, golden-brown dosa spread with a tangy, spicy chutney and stuffed with flavorful potato masala, served with sambar and chutneys	12.99



Biryanis

Veg Dum Biryani (GF) Fragrant long grain basmati rice layered with mixed vegetables and aromatic spices, cooked to perfection in a traditional dum style	14.99
Veg Keema Biryani (CS) (GF) (V) Long grain basmati rice cooked with spiced mixed vegetables, resembling the rich flavors of traditional keema, for a delicious vegetarian twist on biryani	14.99
Paneer Biryani Basmati Rice Cooked With Succulent Paneer Along With a Blend of Aromatic Spices	15.99
Chicken Dum Biryani Flavored Long Grain Rice Cooked With Chicken, Garnished With Sliced Egg	15.99
Gongura Biryani (Veg/Chicken/Goat Fry) Marinated Meat, Fragrant Rice, Tangy Gongura (sorrel) Leaves	15.99/ 15.99/16.99
Ulavacharu Biryani (CS) (Veg/Chicken/Goat/Lamb) Rich and flavorful biryani blended with the creamy goodness of traditional Ulavacharu (horse gram soup) for a hearty taste	15.99/16.99/17.99/17.99
Hyderabad Goat Dum Biryani Long Grain Rice Cooked With Bone in Goat, Flavored With Fresh Herbs and Spices	16.99
Goat Fry Biryani (CS) Made with layers of tender mutton pieces, fragrant long grain basmati rice and Fresh Herbs and Indian Spices	16.99



Pulavs

AVAILABLE FROM FRIDAY - SUNDAY

Aloo Methi Pulav Fragrant long grain basmati rice cooked with tender potatoes and fresh fenugreek leaves, flavored with aromatic spices.	13.99
Kaju Paneer Pulav Basmati Rice Cooked With Cashews (Kaju), Paneer (Indian Cottage Cheese) and a Blend of Aromatic Spices	14.99
Veg Keema Pulav (CS) (GF) (V) Made with Vegetables (Keema) and Fragrant Rice Cooked Aromatic Spices, & Herbs	14.99
Pachimirchi Chicken Pulav (CS) Spicy and aromatic chicken cooked with green chilies, tempered with fragrant spices, and served with perfectly cooked long grain basmati rice	15.99
Kaju Kodi Pulav Fragrant long grain basmati rice cooked with tender chicken and roasted cashews, infused with aromatic spices	15.99
Goat Fry Pulav (CS) Spicy and flavorful goat meat stir-fried with aromatic spices, then layered with long grain basmati rice	16.99



Desserts

Gulab Jamun	5.99
Kala Jamun	5.99
Kheer	5.99
Double Ka Meeta	5.99
Rasmalai	5.99



Beverages

Coke	1.99
Pepsi	1.99
Sprite	1.99
Thumps up	3.49
Limca	3.49
Mango Lassi	4.99
Chikoo Lassi	4.99
Sweet Lassi	4.99
Butter Milk	4.99



18% GRATUITY WILL BE ADDED TO THE BILL FOR GROUPS OF 6 OR MORE.

CS (BASED ON AVAILABILITY) - CHEF SPECIAL • SPICY - 🌶️ • VEGAN - V • GLUTEN FREE - GF

📍 338 E Rand Road, Arlington heights, IL ☎️ +1 (224) 857-8713 🌐 www.currynaanstopil.com