



## Lunch Menu

☪ Allergy advice- contains nuts but some can be made without

V – Vegan

Main dishes can be made mild, medium or hot and served with basmati rice

11:00am- 3:00pm

|   |  |             |
|---|--|-------------|
|   | <b>Seekh Kebab Wrap</b> - Ground beef Kebabs mixed with cream and exotic spices cooked on the grill wrapped around Naan bread with vegetables                                      | \$8         |
|   | <b>Seekh Kebab</b> - Three pieces of ground beef Kebabs served on a bed of aromatic basmati rice and raita   | \$9         |
|   | <b>Lamb Kebabs</b> - Three pieces of ground Ozzie lamb kebabs served on a bed of aromatic basmati rice and raita   | \$12        |
|   | <b>Chicken Tikka Wrap</b> – Chicken Tikka cooked in the Tandoor and wrapped round a Naan bread with cabbage, raita and our signature chutneys (mint-cilantro, tamarind with dates) | \$10        |
| ☪ | <b>Chicken Tikka</b> - Chicken Tikka cooked in the Tandoor and served with aromatic basmati rice   | \$10        |
| ☪ | <b>Chicken Biryani</b> Chicken marinated with yogurt and exotic spices served on a bed of rice with nuts & raisins   | \$11        |
| ☪ | <b>Shrimp Biryani</b> <b>Shrimp</b> marinated with yogurt and exotic spices served on a bed of rice with nuts & raisins  | \$12        |
| ☪ | <b>Lamb Biryani</b> - Lamb marinated with yogurt and exotic spices served on a bed of rice with nuts & raisins   | \$13        |
| ☪ | <b>Rice Pilaf</b> - Basmati Rice cooked with exotic spices, vegetables, nuts and raisins   | \$8         |
| V | <b>Bombay Chapati Wrap</b> - Indian style Omelet made with peas, cabbage, tomatoes, green chillies wrapped around a Roti (Indian bread made with whole wheat flour)                | \$8         |
|   | <b>Butter Chicken</b> - Classic Punjabi dish made with chicken in a creamy tomato based sauce  | \$9         |
|   | <b>Chicken Tikka Masala</b> – Classic British Indian dish marinated with yogurt in a tomato sauce  | \$9         |
|   | <b>Vindaloo (Chicken, Shrimp, Lamb)</b> – Grandma’s recipe made with poppy seeds and coconut milk  | \$10,11, 12 |
|   | <b>Beef Kofta</b> - Indian version of meatballs- ground beef marinated with spices, and onions in Chef’s special red sauce topped with fresh cilantro                              | \$9         |
|   | <b>Chicken Korma</b> - Chicken cooked with poppy seeds and nuts in a white creamy sauce  | \$10        |

## Our Main Vegetarian Dishes

|   |   |     |
|---|---|-----|
|   | <b>Paneer Makhni</b> - Vegetarian equivalent of butter chicken-Indian cheese (paneer) cooked in a creamy cashews tomato based sauce         | \$8 |
|   | <b>Paalak Paneer</b> - Indian cheese (paneer) cooked with five different spices in a rich creamy spinach and tomato sauce                   | \$8 |
| ☪ | <b>Malai Kofta</b> - <b>Vegetarian version</b> of Beef Kofta- potato dumplings mixed with paneer, cilantro, spices, cashew nuts and raisins | \$8 |
| V | <b>Matar Paneer</b> - Indian cheese (paneer) cooked with spices in a tomato based sauce with peas   | \$8 |
| V | <b>Aaalo Matar</b> - piced potatoes simmered gently in a tomato based sauce with peas ( <i>Vegan</i> )                                      | \$7 |
|   | <b>Aaloo Paalak</b> - Potatoes cooked with five different spices in a in a rich creamy sauce of spinach                                     | \$7 |
| V | <b>Daal (Lentil soup)</b> - Classic lentil soup from the North of India   | \$7 |
| V | <b>Choley</b> Indian style garbanzo beans (chickpea) cooked with cinnamon, potatoes and garam masala  | \$7 |

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