

Dal Bahar (GF) \$12.90

Red lentils cooked on slow fire blended with special gravy flavoured with clarified butter and roasted spices, served with shredded ginger

Aloo Ghobi \$14.90

Cauliflower and potato cooked with cumin seeds, onion, ginger and spices.

Dahl Makhani \$13.90

Black lentils soaked overnight in spices and slow cooked on charcoal fire for many hours, served in tomato gravy and garnished with cream

Rice – Pulao – Biryani**Plain boiled basmati rice**

(regular) \$2.90 (large) \$3.70

Kashmiri Pulao, (regular) \$4.50 (large) \$5.50

Fluffy saffron rice with dried nuts, fruits and cardamom powder

Hyderabad Biryani \$16.90

Assorted cuts used for preparation. A speciality from the Mughlai days served with cucumber raita. (Choice of beef, lamb, chicken, prawn & vegetables)

Indian Breads**Naan \$2.90**

Plain white flour bread

Garlic Naan \$3.50

Flavour of fresh garlic and coriander

Naan Makhni \$4.20

Bread stuffed with clarified butter and lightly garnished with coriander

Kashmiri Naan \$4.50

Stuffed with dried fruits and nuts

Cheese Naan \$4.20

Stuffed with shredded cheese, cottage cheese and spices

Chicken & Cheese Naan \$5.50

Stuffed with chicken & shredded cheese and spices, topped with coriander

Cheese and Garlic Naan \$4.50

Stuffed with tasty shredded & cottage cheese and spices. Topped with garlic and coriander

Vegetable Naan \$4.20

Stuffed with potatoes, peas and spices

Tandoori Roti \$2.90

Wholemeal bread

(V) Vegan (N) Cashew or Almond Nuts
(GF) Gluten Free Ask for Mild Medium or Hot

Side Dishes & Salads

Raita, Mint sauce, Papadums, Mixed pickle, Mango chutney \$2.90 each

Side Dish Platter \$8.90

A combination of all side dishes

Green Salad \$6.90

Green leaves, tomato, cucumber & carrot

Onion Salad \$4.50**Kid's Menu (12 years and under)****Kid Size Curry & Rice \$11.90**

Choice of Butter Chicken, Korma (lamb, chicken, beef) and rice, plain naan or chips

Chicken Nuggets & Chips \$8.90**Fish & Chips \$8.90****LUNCH SPECIALS****Banquet Thali (Dine in only)**

Set Menu - \$14.90

3 x Curries*,
Naan Bread,
Pappadums,
Rice, Salad

**Lunch Box**

Two Curries & Rice*

Set Menu - \$8.90

Add a can of soft drink
or naan bread
for \$1.10 each

**Half Curry & Half Rice***

Set Menu - \$9.90

Add a can of soft drink
or naan bread
for \$1.10 each

TAKE AWAY DINNER SPECIAL

Two Curries, Two Rice, Two Plain Naan

Set Menu - \$35.90 (enquire within)

* Curries subject to change every week



CURRIES & SPIRITS
INDIAN RESTAURANT

TAKE AWAY MENU
Home Delivery (minimum order \$50)

4/104 Fern Street
GERRINGONG

(02) 4293 1169

Open Tuesday-Wednesday
5pm till late

Thursday-Sunday
Lunch: 11.30am-2.30pm
Dinner: 5pm till late



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Public Holiday Surcharge 10%



Entrée

Vegetable Samosa (V) 2 pcs \$7.50

Most popular Indian entrée, short pastry pockets filled with vegetables and spices

Onion Bhaji (V, GF) 4 pcs \$7.50

Onion dipped in chickpea batter & crisp fried

Bhaingan Pakora (V, GF) 5pcs \$7.50

Eggplant fritters, chickpea flour & spices

Vegetable Spring Roll (V) 5 pcs \$7.50

Mixed vegetables in crispy pastry and deep fried

Gobhi Pakora (V) 4 pcs \$7.50

Cauliflower fritters, chick pea flour & spices

Beetroot Tikki (V) 4 pcs \$7.50

Beetroot & potato mash with spices & deep fried

Garlic Prawns \$14.50

Prawns freshly seasoned and marinated in garlic yoghurt, perfectly cooked

Entrée from the Tandoor

Chicken Tikka 4pcs \$10.90

Boneless chicken fillets marinated overnight with spices and yoghurt

Special Punjabi Wings 5pcs 🍷 \$11.90

Spicy wings marinated in chef's special spices cooked in Tandoori oven

Fish Amritsari 4pcs (GF) \$12.50

Fish fillets marinated in special blend of spices, coated with ginger, garlic, whole coriander, cumin seeds and deep fried

Barrah Kebab (GF) 4 pcs \$18.90

tender cutlets marinated in spices and aromates, skewered in Tandoor, served with mint sauce and garlic naan

Tandoori Chicken \$11.50 (Half) \$18.50 (Full)

Chicken marinated in spices, ginger and garlic extracts, lemon juice, yoghurt and smoke roasted

Lakhnawi Seekh Kebab (GF) 4 pcs 🍷 \$9.90

A specialty from the city of Nawabs, Lucknow; lamb mince with onions, green spices and mint flakes pressed on a skewer and smoke roasted

Prawn Tandoori 6pcs \$14.50

Jumbo prawns served in exotic fine spices and yoghurt cooked gently over a low fire

Paneer Tikka \$10.90

Cottage cheese marinated in spices and cooked in clay oven

Entrée Platters – each min. for 2 people

Vegetarian Platter \$10.90 per person

One piece each of Vegetable Samosa, Onion Bhaji, Bhaingan Pakora, Gobhi Pakora

Mixed Platter \$11.90 per person

One piece each of Chicken Tikka, Vegetable Samosa, Onion Bhaji, Fish Amritsari

Tandoori Platter \$13.50 per person

One piece each of Barrah Kebab, Tandoori Chicken, Special Punjabi Wings, Lakhnawi Seekh Kebab

From the Curry Kitchen

Korma Curry (GF, N) \$17.90

A king's favourite, known throughout India. A bowl of highly flavoured creamy boneless curry (Choice of Beef, Lamb or Chicken)

Ghosht Sagwala (GF) \$17.90

Ghosht is the Urdu word for meat, blended to perfection Mughlai style, fresh green spices from the hill tops of Kashmir and a puree of leafy green spinach. (Choice of Beef, Lamb or Chicken)

Vindaloo (GF) 🍷🍷🍷 \$17.90

Not for the faint hearted! For those who like it HOT, a typical Goanese style dish cooked in vinegar and spices. (Choice of Beef, Lamb or Chicken)

Butter Chicken (GF) \$18.50

Chicken delicacy, firstly half cooked in the Tandoori way and then finished the curry way, with a creamy tomato flavoured curry with butter and a touch of pepper

Chicken Madras 🍷 \$17.90

Chicken marinated in South Indian spices flavoured with curry leaves and coconut cream

Chicken Tikka Masala (GF) 🍷 \$17.90

Most popular Indian dish in London. Chicken tikka pieces cooked along with fresh onions, capsicum and tomato. Topped with lemon juice and fresh coriander

Chicken Methi Malai (GF, N) \$17.90

Tender boneless chicken pieces cooked in fresh cream and cashews, flavoured with fenugreek leaves and a touch of pepper

Mango Chicken (GF) \$17.50

Tender pieces of chicken cooked in mild curry sauce and alphonso mango puree

Goat Curry 🍷 \$18.50

Tender pieces of goat on bones and cooked with exotic spices

Lamb Roganjosh (GF) \$17.90

A popular preparation of lamb from North India, rich gravy is used to finish the pot roast with ground cumin seeds and garnished with fresh coriander

Lamb Bhuna (GF) \$17.90

A traditional Indian favourite, lamb pieces sautéed in lamb mince, capsicum, ginger, onion, coriander topped with lemon juice and finished with masala sauce

Bombay Beef (GF) \$17.50

Morsels of beef cooked with potatoes, spices fenugreek and curry leaves

Machli Tamatarwali (GF) \$18.50

Delhi's most famous fish curry flavoured with chef's secret spices, cooked in tomato

Fish Malabari \$18.50

Cooked with curry leaves, mustard seeds & coconut cream

Prawn Malabari \$22.50

King prawn curry cooked in coconut & capsicum

Samundra Ratan \$23.50

Prawns, fish & mussels toasted in coconut, curry leaves & spices

Prawn Masala (GF) 🍷 \$22.50

A dry combination of jumbo prawns, chunks of onions, tomato, capsicum and special masala paste

From the Vegetable Garden

Navratan Korma (GF, N) \$15.90

Seasonal mixed vegetables in almond based curry sauce

Paneer Do Piaza \$16.50

Homemade cottage cheese cooked in capsicum, onion & tomato served in spicy gravy

Karahi Paneer (GF) 🍷 \$16.50

Dry combination of homemade cottage cheese along with capsicum, onion & tomato cooked in Karahi style, garnished with ginger and fresh coriander

Palak Paneer (GF) \$15.50

Dry combination of spicy spinach puree and homemade cottage cheese

Methi Malai Mushroom (GF, N) \$15.90

Mushroom and peas cooked in fresh creamy sauce with cashews flavoured with roasted fenugreek leaves

Malai Kofta (N) \$15.90

Croquettes of cottage cheese, potatoes, peas, corn and carrots, cashew nuts and spices simmered in a sauce of crushed tomatoes, onion and fresh cream garnished with almond flakes

Aloo Mattar Tamatar (GF, V) \$14.90

Peas and potatoes in a very smooth onion and tomato based curry

Bhaingan Curry (GF, V) \$14.90

Semi roasted eggplants cooked with exotic spices & peas until deliciously tender