

CURRYLEAF

EAST





Welcome To Curry Leaf East and the special taste of first class Indian cuisine presented by our Chef.

Our Chefs bring to Curry Leaf East considerable experience gained at some of India's top restaurants and hotels, and a dedication to high quality cooking exemplified by the uniquely wholesome quality of cuisine from North India — its robust aromas, glowing natural colours, earthy flavours and the evocative taste of exotic masala.

Curry Leaf East is pleased to offer a tantalizing menu for those who enjoy the best of home style Indian cooking. Enjoy your meal.

STARTERS

Curry Leaf Special £6.95

A mixed platter of lamb sheek kebab, murgh tikka, fish tikka and onion bhajia.

Ajwani Salmon £6.50

Ajwani flavoured chunks of salmon, chargrilled in the tandoor.

King Prawn Special £6.95

*King prawn, delicately cooked and tossed in diced capsicum in
Curry Leaf's own special sauce.*

Mussels Masala £4.95

Steamed mussels cooked with spice and a pinch of lemon grass.

Golden Fried Prawn £4.95

*Pieces of prawn marinated with spices. Dipped with flour batter,
then deep fried. Served with tomato garlic sauce.*

Machli Amritsari £4.95

*Succulent chunks of fish coated with thin gramflour batter, and
deep fried.*

Lamb Sula £5.50

*Chunks of lamb marinated with strong Indian rum skewered and
roasted to perfection. Served with mint sauce.*

Chicken Chatpatta £4.50

*Juicy fillet of chicken with an unusual blend of hot, sweet and sour flavour.
Served with mint sauce.*

Chicken Liver Tak-a-Tak £4.50

Blend of chicken liver and mince cooked to perfection with a dash of basil.

Chicken Kathi Roll £4.50

*Juliennes of barbecue chicken blended with green bell pepper,
rolled in a whole wheat flat thin pancake.*

Kakori Kebab £4.50

*A delicate blend of finely minced lamb, cloves and cinnamon carefully
skewered, chargrilled and drizzled with saffron.*

Fairly hot

 Hot

VEGETABLE STARTERS

Aloo Papadi Chatt £3.95

*Crispy shallow fried papadi topped with chick peas and potatoes,
garnished with mint, yoghurt and tamarind sauce.*

Onion Potato Bhajia £3.95

*Thin juliennes of potatoes and onion, blended with crushed peanuts
and tempered with curry leaves and mustard seeds.*

Aloo Tiki Pithi Wala £3.95

*Crispy shallow fried patty of mashed potatoes stuffed with spicy chana
lentil and topped with tamarind, mint sauce and yoghurt.*

Tikhi Meethi Gobhi £3.95

*Batter coated cauliflower florets, tossed with honey and chilli sauce
and sprinkled with sesame seeds.*

Vegetable Samosa Chatt £3.95

*Crispy vegetable stuffed samosa topped with yoghurt,
mint and tamarind sauce.*

Vegetable Kathi Roll £3.95

*Mixed spicy vegetables rolled in a wholewheat
flat thin pancake.*

Gobhi Pakora £3.95

Cauliflower florets with spices dipped in gramflower batter and fried.

Tandoori Chharra Aloo £3.95

*Whole baby potatoes are seasoned with lime juice and ginger garlic paste
marinated in yoghurt and Indian spices.*

Tandoori Shora £3.95

*Home-made cheese marinated in ginger garlic paste. Stuffed in fresh mint
flavour and Indian spices. Served from the clay oven.*

HANDI AND TAWA

King Prawn Delight £13.95

King prawns in a yoghurt, ginger, garlic marinade and broiled in the clay oven and mixed with our Curry Leaf special thick sauce.

King Prawn Bhuna £11.95

King prawns cooked with spices and served in a thick sauce.

Allepey Seafood Curry £12.95

A mixture of seafood stewed in coconut milk with shredded ginger soured with raw mangoes.

Jheenga Hara Pyaz £11.95

Stir fried queen prawns delicately wrapped with spring onion and folded in Golden Triangle special gravy.

Gosht Shimla Mirch £10.95

Tender pieces of lamb cooked with capsicum, tomato and onion gravy.

Roasted Duck £10.95

Tender breast of duck, pot roasted with coriander, cumin and garlic, and finished with a pepper powdered chettinad gravy.

Chicken Nilgiri Korma £10.95

Tender breast of chicken marinated in dark rum, fresh mint, coriander and spices, barbecued and then cooked in a gravy of black peppercorns, red onion, ginger, fresh cheese and cream.

Xacuti Chicken £10.95

A chicken curry that is highly spiced and fairly hot. Prepared using fresh coconut, it combines flavours from Goa and South India.

Stuffed Chicken Masala £12.95

Breast chicken, stuffed with chicken mince, fresh spinach and Indian spices with medium hot sauce.

Machli Tikka Curry £9.95

Chargrilled fish tikka masala curry tempered with curry leaves, whole red chillies and mustard seeds.

HANDI AND TAWA (cont)

Chicken Salad £11.95

Chicken tikka pieces marinated with home-made cocktail sauce.

Diced lettuce mixed with capsicum.

Lamb Rogan Josh £10.95

Classic Kashmiri hot lamb curry off the bone.

Spring Roast Lamb Laziz £12.95

Pot roasted lamb cooked with fresh aromatic masala of tomato and onion.

Chicken Jalfrezi £8.95

Onion, green pepper, tomato and green chillies cooked together for a hot taste.

Chicken Tikka Masala £8.95

Chargrilled chunks of chicken cooked in creamy tomato gravy.

Chicken Korma £8.95

Chicken cooked with cream and yoghurt, flavoured with fresh coriander leaves.

Chicken Dhansak £8.95

Hot, sweet and sour chicken cooked with lentils.

Lamb Pasanda £10.95

Lamb pieces cooked with almond, coconut and cream.

Lal Maans £9.95

A traditional Rajasthani speciality of diced baby lamb cooked with dried red chillies and crushed garlic.

Gosht Palak £10.95

Lamb curry off the bone with a generous helping of spinach.

Manchoori Chicken £10.95

Small cubes of chicken coated with onion, ginger, garlic, green chilli and soyabean. Quite spicy.

FROM THE CLAY OVEN

- Stuffed Whole Fish**  **£15.95**
Whole fresh fish of the day stuffed with fish mince marinated in yoghurt and chillies. Cooked in the clay oven.
- Sikandari Raan**  **£14.95**
Leg of Spring lamb soaked overnight in rum marinade, then oven cooked.
- King Prawn Shaslik** **£13.95**
King prawns skewered with aromatic vegetables in a marinade of ground aromatic spices.
- Akhbari Platter** **£12.95**
Assortment of kebab, fish, lamb and chicken roasted in tandoor and served with mint sauce.
- Salmon Ke Tikka**  **£10.95**
Boneless chunks of salmon chargrilled in the tandoor and flavoured with dried fenugreek.
- Chicken Shaslik**  **£9.95**
Chunks of chicken with Punjabi spices, skewered with green and red bell pepper and onion cooked to perfection.
- Reshmi Sheek** **£8.95**
Minced chicken flavoured with cheese, ginger and cardamom, skewered and chargrilled in the tandoor.
- Murg-e-Tandoor**  **£8.95**
Half a chicken on the bone marinated in a traditional spiced yoghurt mix.
- Sheek Kebab Khas**  **£8.95**
Minced lamb blended with chillies skewered and wrapped in aromatic vegetables.

BIRIYANIES

All Biryani dishes are cooked with Basmati rice and served with a mixed vegetable curry.

- Seafood Sofyani Biryani** **£12.95**
Rice cooked with king prawns.
- Lamb Hyderabad Biryani** **£11.95**
Indian dry lamb rice.
- Murg Yakhani Biryani** **£10.95**
Chicken rice cooked in its own juices.
- Navratan Biryani** **£8.95**
Melange of vegetables cooked with masala rice.

VEGETABLE SIDE DISHES

All vegetarian side dishes can be served as a main course for extra £2.25

Khumb Makai Masala **£4.50**

Button mushroom cooked with baby corn and flavoured with leafy fenugreek.

Paneer Tikka Makhan Palak **£5.95**

Chargrilled cottage cheese cooked in a creamy tomato sauce and spinach.

Paneer Mircha **£4.50**

Blend of cottage cheese and bell peppers enriched in onion tomato gravy.

Saag Bhaji **£4.50**

Home style spinach tempered with garlic and whole red chilli.

Served dry.

Baigan Mirch Ka Salan **£4.50**

Baby aubergine and green chillies cooked in a peanut flavoured yoghurt based sauce.

Aloo Gobi **£4.50**

Potato cooked with cauliflower.

Sag Aloo **£4.50**

Potato cooked with spinach.

Bhindi Sabut **£4.50**

Fresh green okra with onion.

Matar Paneer **£4.50**

Cottage cheese cooked with green peas.

Bombay Aloo **£4.50**

Potatoes cooked with Indian hot spices.

Miloni Khurchan **£4.50**

Bombay's favourite melange of vegetables cooked on a slow fire griddle with dry pomegranate and fenugreek.

Chana Masala **£4.50**

White chick peas cooked to perfection, tempered with cumin seeds and blended with onions and tomatoes.

Dal Panchmeli or Makhni **£4.50**

Rare blend of mixed lentils tempered with black cumin seeds.

Jeera Aloo **£4.50**

Potato with cumin seed. Spicy.

RICE AND SUNDRIES

Coconut Rice	£3.95
<i>Freshly grated coconut cooked with white basmati rice.</i>	
Plain Rice	£2.95
<i>Steamed long grain basmati rice.</i>	
Jeera Pulao	£3.25
<i>Cumin flavoured basmati rice.</i>	
Mushroom Pulao	£3.95
<i>Rice cooked with mushrooms.</i>	
Special Fried Rice	£3.95
<i>Onion and tomato flavoured mildly spiced pulao, with egg and green peas.</i>	
Lemon Rice	£3.95
Naan	£2.50
<i>Refined flour triangular bread.</i>	
Roti	£2.50
<i>Whole wheat bread.</i>	
Roomali Roti	£2.75
<i>Soft, thin bread cooked on dome shaped thick iron plate.</i>	
Amritsari Stuffed Kulcha	£2.95
<i>Naan stuffed with your choice of filling: potato/mixed vegetable/onion/cheese/mincemeat.</i>	
Peshwari Naan	£2.95
<i>Naan stuffed with desiccated coconut and dry fruits.</i>	
Warqui Paratha	£2.95
<i>A multi layered flaky fine flour bread.</i>	
Raita	£2.95
<i>Churned yoghurt mixed with your choice of: onion/tomato/cucumber/cumin/potato/mint/mix vegetable.</i>	
Green Salad	£3.95
<i>Fresh vegetables sliced and served chilled.</i>	
Popadom	£0.80
<i>Spicy or plain.</i>	
Chutneys and pickles (each)	£0.60

*All major cards accepted · Cheques accepted with valid card endorsement · Price includes VAT
Service charge of 12½% will be added to the bill and is paid at the customer's discretion
The management reserve the right of admission and service.*

www.curryleaf.co.uk

Opening Times:
Monday to Friday
Saturday
and Sunday

Lunch
12.00 to 3.00

Closed

Dinner
6.00 to 11.30

6.00 to 11.30

A large, stylized leaf graphic in a light green color, positioned diagonally across the upper half of the page. The leaf has a long, curved shape with a pointed tip and a small notch at the base. It is set against a solid green background.

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