

# KURRY QULTURE

SPRING 2017

## starters

COCONUT PEPPER SHRIMP—9  
mustard seeds, curry leaves

SAMOSA CHAAT—7  
chickpeas, tamarind and mint chutney

PAV BHAJI—8  
buttered bread rolls, vegetable gravy

DAHI BHALLA—7  
lentil dumplings, yogurt, tamarind chutney

ACHARI PANEER—8  
grilled cottage cheese

ACHARI CHICKEN TIKKA—9  
pickling spice marinade

CHICKEN MALAI KABAB—9  
yogurt/pepper marinade, plum chutney

RAJMAH ALOO TIKKI—7  
red kidney beans, potato cakes

CHICKEN BUKHNI KABAB—9  
three chili marinade, pineapple chutney

KQ CAULIFLOWER—8  
cauliflower florets, garlic tomato chutney

MASALA FRIED CALAMARI—9  
spicy aioli

CHICKEN PALAK KEBAB—9  
spinach, coriander seeds

## vegetarian

KOHLRABI SUBZI—14  
carrots, green peas

PUNJABI KADI—13  
vegetable fritters, turmeric

LANGAR WALI DAL—13  
black and yellow chickpea lentils,  
red kidney beans

BEET CARROT KOFTA—14  
five spice, onion tomato gravy

DUM ALOO—13  
potatoes, mixed vegetable stuffing

PANEER MAKHANI—14  
cottage cheese, tomato gravy

SWEET & SOUR EGGPLANT—14  
baby eggplant, tomato-tamarind sauce

SAAG PANEER—14  
spinach, cottage cheese

KARAH PANEER—14  
cottage cheese, garlic-sweet peppers

## non-vegetarian

HOMESTYLE CHICKEN CURRY—15  
onion/tomato gravy, cilantro

CHICKEN KORMA—15  
grilled chicken, saffron infused sauce

CHICKEN TIKKA MASALA—15  
boneless chicken, tomato gravy

CHICKEN VINDALOO—15  
vinegar, red chili, ginger

DUCK BIHARI—22  
grilled duck breast, cumin rice, tomato gravy

SHRIMP MOILEE—20  
mustard seeds, coconut milk, dried red chilies

LAMB CHETTINAD—19  
poppy seeds, shredded coconut

GOAT ALOO CURRY—19  
potatoes, tomato gravy

TANDOORI SALMON—22  
lemon rice, green mango chutney

LAMB ROGAN JOSH—20  
lamb shank Kashmiri-style

TANDOOR GRILLED PRAWNS—24  
crispy okra, sweet lime pickle

TANDOOR GRILLED LAMB CHOPS—24  
aloo bhurta, apple chutney

## chutney—1.75    raita—4

ORANGE

BOONDI

APPLE

CUCUMBER

PINEAPPLE

MINT

PLUM

MANGO

## rice qulture

LEMON RICE—5

JACKFRUIT BIRYANI—15  
potatoes, cauliflower, onions, tomato

GOAT BIRYANI—19  
saffron, onion, garam masala

CHICKEN BIRYANI—17  
garam masala, rose water, mint

COCONUT SHRIMP BIRYANI—20  
mustard seeds and curry leaves

BASMATI RICE—3

## punjabi breads

POORI—5

PLAIN NAAN—3

OLIVE & GARLIC NAAN—4

ROTI—3

LACCHA PARATHA—4

MINT PARATHA—4

ONION-PARMIGIANA KULCHA—6

SPINACH-GOAT CHEESE KULCHA—6

CHEF'S SIX COURSE TASTING MENU—60