



CURRY INN

SIMPLY THE FINEST  
INDIAN DINING EXPERIENCE

## TAKEAWAY MENU

AUTHENTIC INDIAN RECIPES

Order Takeaway & book your table

**01449 722330 • 01449 722990**

Sunday- Thursday 5:00pm-10:30pm

Fri & Saturday 5:00pm-11.30pm



**WWW.THECURRYINN.COM**

12 Station yard • Needham Market • IP6 8AS

**FREE HOME DELIVERY AVAILABLE**

\*Conditions apply



## SIDE DISHES

Onion bhajee	3.95
Sag bhajee	4.25
Cauliflower bhajee	4.25
Mushroom bhajee	4.25
Bringal bhajee (Aubergine)	4.25
Sag & cauliflower bhajee	4.25
Chana massala (Chick Peas) <b>(D)</b>	4.25
Bhendi bhajee (Okra)	4.25
Aloo gobi	4.25
Saag aloo	4.25
Bombay potato	4.25
Tarka dhal	4.25
Sag ponir	4.25
Mix veg curry	4.25
Mix veg bhajee	4.25

## SET MEALS

### NICE AND EASY MEAL FOR 2

2 papadums and chutneys  
Mixed platter **(D,G)**  
Chicken Tikka Massala **(D)**  
Joypur chicken **(D)**  
Sag aloo  
Nan **(D,G)**  
Mushroom Rice  
Pilau rice

**38.95**

### NICE AND EASY MEAL FOR 4

4 papadums and chutneys  
2 Mixed platters **(D,G)**  
Chicken Balti **(D)**  
Lamb Garlic Bhuna **(D)**  
Chicken Tikka Massala **(D)**  
Joypur chicken **(D)**  
Sag aloo  
Mushroom bhajee  
Naan, Peshwari Naan **(D,G,N)**  
Mushroom Rice  
2 Pilau rice

**75.95**

## RICE

Plain rice (boiled)	3.15
Pilau rice (basmati)	3.40
Egg rice	3.55
Special rice	3.55
Onion rice	3.55
Mushroom rice	3.55
Lemon rice	3.55
Garlic rice	3.55
Coconut rice	3.55
Keema rice	3.55
Vegetable rice	3.55

## NAAN, BREAD & CHIPS

Naan (leavened bread) <b>(D,G)</b>	3.15
Kulcha naan (potato & onions) <b>(D,G)</b>	3.55
Peshwari naan (nuts & cream) <b>(D,G,N)</b>	3.55
Stuffed naan <b>(D,G)</b>	3.55
Garlic naan <b>(D,G)</b>	3.55
Keema naan (minced lamb) <b>(D,G)</b>	3.55
Cheese naan <b>(D,G)</b>	3.75
Keema garlic naan (minced lamb) <b>(D,G)</b>	3.85
Chapati <b>(G)</b>	2.25
Puri (deep fried puffy bread) <b>(G)</b>	1.95
Paratha (layered bread) <b>(G)</b>	3.55
Stuffed paratha (vegetables) <b>(G)</b>	3.75
Dohi youghurt <b>(D)</b>	1.65
Cucumber raitha <b>(D)</b>	1.85
Onion raitha <b>(D)</b>	1.85
Chips	2.55

## ENGLISH DISHES

All dishes are served with chips

Chicken nuggets <b>(D)</b>	7.95
Plain omelette	7.15
Mushroom omelette	7.25
Chicken omelette	7.85
Prawn omelette	7.85

## IMPORTANT FOOD ALLERGIES NOTICE FOOD ALLERGIES & INTOLERANCES

It is imperative you ask a member of our team if you require any advice or information on the ingredients served in our food.

Please be aware that **our food will possibly contain nuts or traces of nuts.**  
Our kitchen is not a nut free zone.



## CLASSIC DISHES

Chicken 8.50	Chicken Tikka 9.85	Lamb 8.85
Prawn 8.85	King Prawn 12.45	Vegetable 7.45

## MILD DISHES

### KORMA (D,N)

A rich mild dish cooked with cream, ground nuts and coconut milk

### KASHMIRE (D)

Mild to medium sauce cooked with banana

## MEDIUM DISHES

### KUSHBOO (D)

Delicately flavoured dish, cooked with a mixture of fried spices in a medium yoghurt sauce

### DOPIAZA

Medium moist dish cooked with green pepper, onion, fresh herbs and spices

### ROGON

A dish prepared with tomato, ginger, onion and coriander

### BHUNA

A delicious dish, cooked with fried mixed spices, onion, green pepper and coriander

### SAG WALLA (D)

Medium strength recipe cooked with spinach, onions, tomatoes and cheese

### ALOO GAUST

Medium moist curry cooked with potatoes, fresh herbs and spices in a Bhuna style

### NIMBURA

Aromatic fruity flavours with special blend of spices with fresh Indian lime and leaves to enhance the layers of flavours

## HOT DISHES

### DANSAK

Sweet, sour and hot with lentils and coriander

### CEYLON

Fairly hot with thick coconut sauce

### PATHIA

Sweet, sour and hot with onions, peppers and tomatoes

### MADRAS

Cooked in a rich sauce with chilli and lemon juice for a hot and sour flavour

### NAGA CURRY

A hot and spicy dish infused with fragrant bengal naga chilli

### VINDALOO

Very hot, strongly flavoured with spices, in a rich sauce with potatoes

## BIRIANI

Birani is famous as a ceremonial dish in the Indian sub-continent. Lightly spiced with lots of fresh herbs, includes a mixed vegetable curry

Chicken Birani	9.85
Lamb Birani	10.75
Prawn Birani	10.75
Vegetable Birani (V)	8.95
King Prawn Birani	13.95
Chicken Tikka Birani (D)	11.15
Tandoori Chicken Birani (D)	11.45
Mix Biryani (D)	13.85

#### Our dishes may contain

(D) Dairy (N) Nuts (G) Gluten

*Please inform waiting staff if you require assistance on allergies.*



## PAPDUMS & CHUTNEYS

Plain or spicy papadums .....	0.80
Mixed pickle .....	0.80
Mango chutney .....	0.80
Onion Salad .....	0.80
Spicy mango .....	0.80
Mint sauce (D) .....	0.80
Coconut chutney .....	0.80
chutney tray (D) .....	3.95

## STARTERS

### CHICKEN TIKKA (D) 4.95

Tender chicken bathed in tandoori masala, grilled in the clay oven

### LAMB TIKKA (D) 5.15

Succulent pieces of boneless lamb marinated in fresh yoghurt and spices, seared in the tandoor

### GARLIC CHICKEN (D) 5.15

Succulent pieces of boneless chicken breast marinated infused with garlic, seared in the tandoor

### TANDOORI CHICKEN (D) 4.95

Tender baby chicken on the bone, bathed in tandoori masala, grilled in the clay oven

### CHICKEN CHAAT 4.95

Spiced chicken cooked with lemon juice and chat masala to create flavour

### CHICKEN PACKORA 5.25

Lightly spiced chicken in a gram flour batter

### SHEEK KEBAB 4.95

Finely minced lamb mixed with fresh coriander, garlic, ginger and gharam masala, cooked on a skewer in the tandoor

### SHAMEE KEBAB 4.95

Pan fried, minced lamb combined with gharam masala, coriander, garlic and ginger.

### RESHMI KEBAB 5.95

Pan fried, minced lamb combined with gharam masala, coriander, garlic and ginger, all wrapped in an omlette

### MIXED KEBAB (D) 5.85

Combination of chicken, lamb and sheek kebab, cooked in the tandoori oven

### LAMB SAMOSA (G) 4.25

Crisp savoury pastries stuffed with minced lamb and peas

### VEGETABLE SAMOSA (V,G) 4.25

Crisp savoury pastries stuffed with mixed vegetables

### ONION BHAJEE (V) 3.95

Crisp onions in a coating of spicy gram flour with fennel seeds and fenugreek leaves, fried until golden

### CHILLI PANEER (D) 5.25

Indian cheese with peppers and red onion prepared in flavourful sauce

### GARLIC MUSHROOM PURI (V,G) 5.15

Potato and mushroom cooked in fragrant spices with onions & tomatoes served on light fluffy bread

### PRAWN PURI (G) 5.25

Prawns cooked in fragrant spices with onions and tomatoes served on light fluffy bread

### KING PRAWN PURI (G) 6.15

King prawns cooked in fragrant spices with onions and tomatoes served on light fluffy bread

### KING PRAWN BUTTERFLY (G) 6.15

King sized prawn marinated with garlic and a hint of fresh garden mint coated with breadcrumbs and fried

### MIXED PLATTER (SERVES 2) (D,G) 9.85

An assortment of starters includes samosa, chicken tikka, lamb tikka and onion bhajee



## BALTI DISHES

All Balti dishes are cooked with ginger, garlic, coriander and capsicum. Spicy and tantalising to the tongue

Balti Masala (D,N)	MILD
Balti Original (D)	MEDIUM
Balti Aloo (D)	MEDIUM
Balti Sag Ponir (D)	MEDIUM
Balti Kalbi (D)	MEDIUM
Balti Garlic (D)	MEDIUM
Balti Sylheti (D)	MEDIUM
Balti Korai (D)	MEDIUM
Balti Dansak (D)	HOT
Balti Jalfrezi (D)	HOT
Balti Marchi (D)	HOT
Balti Chilli Masala (D)	HOT

## GRILL TANDOORI

### TANDOORI CHICKEN (HALF) (D) 9.85

Spring chicken (on the bone) marinated in yoghurt with delicate spices barbecued on skewers over a flame, served with salad and mint sauce

### TANDOORI MIXED SPECIAL (D) 13.45

Our special presentation which contains tandoori chicken (on the bone), chicken tikka, lamb tikka, sheek kebab and naan bread, served with salad and mint sauce

### TIKKA STYLE

Marinated with tikka spices and herbs cooked on skewers over flame, served with salad and mint sauce

Chicken tikka (D)	9.85
Garlic Chicken tikka (D)	10.75
Lamb tikka (D)	10.75
King Prawn tikka (D)	14.65
Panir tikka (D)	9.85

### SHASLICK

Marinated with tikka spices cooked over flame with green capsicum, onion, tomato and fresh coriander, served with salad and mint sauce

Chicken shaslick (D)	10.75
Lamb shaslick (D)	11.15
King prawn shaslick (D)	14.45
Mixed shaslick (D)	14.45
(chicken, lamb & king prawn) (D)	

## OUR COLLECTION

Chicken Tikka	Lamb	King Prawn Tikka
9.85	10.75	13.45
Vegetable	Mixed Chicken, Lamb & King Prawn	Panir
7.95	13.45	9.85

## MILD DISHES

### MASSALA (D,N)

Cooked in a delicately flavoured sauce with cream

### MADOBI (D,N)

Nuts, fresh herbs and spices are combined with coconut cream, mango and passion fruit to create a tantalising dish

### AMM (D,N)

Cooked in a very rich sauce with mango

### SHERAJI (D,N)

Made with coconuts and almonds in a mild creamy Tia Maria sauce

### COLFONA (D,N)

Cooked with mango and honey.  
Mild and creamy

### BUTTER (D,N)

North Indian style with very creamy, rich buttery sauce

### MAKANI (D,N)

Two layers - the bottom is cooked with herbs and spices and the top is mild cream sauce

### BADAMI (D,N)

Subtle nutty flavours of almond and crushed pistachio, in a mild creamy sauce

### MODU (D)

Curry and honey infused dish with onions to create a wonderful sweet and delicate flavour

### PASANDA (D,N)

Enjoy a delicious mild creamy sauce with red wine and almonds



## MEDIUM DISHES

### SHALICK BHUNA (D)

Roasted with onions, tomatoes and peppers, tossed in a Kashmiri Bhuna sauce with fresh coriander

### ASSAM (D,N)

Shredded chicken with rice tomato and cashew nut sauce with fresh coriander to create a blended medium spice dish

### SALI (D)

Visually exciting, medium spice dish with onions, garlic and mushroom with julienne (stick) potatoes

### KORAI (D)

Korai is traditionally cooked with green peppers, garlic, onions and tomato

### TAMARIND (D)

A stunning recipe incorporating ginger, garlic, coriander, cumin and a blend of medium spices and tamarind sauce

### GARLIC BHUNA (D)

You'll simply love this medium strength recipe made with fresh garlic, onions, ginger and coriander

### KATLAN (D)

Made with onion, garlic, coriander, cumin, and bayleaf, lovingly blended with traditional medium spices

### JOYPUR (D)

A true favourite, pan cooked marinated with onion, garlic and peppers in a medium spice

### KOFTA GARLIC BHUNA

10.75

Lamb meatballs cooked in a fresh garlic flavoured moist sauce with onions and coriander with lime leaf

### MURGI MASALA (D)

10.75

Tandoori chicken off the bone with minced lamb cooked in a medium spiced sauce with fresh herbs, coriander and garlic with an egg

## HOT DISHES

### SETA (D,N)

Cooked in a medium almond sauce with fresh green chilli and yoghurt

### ADRARI (D)

Ginger and Cumin are infused with onions, garlic and chilli in this South Asian curry that's flavourful, aromatics and a generous spice.

### RED INDIAN (D)

Specially cooked with mixture of cumin seed, garlic, ginger and fresh green chilli with a touch of mango sauce

### PESHWARI (D)

Peshwari dishes are cooked with fresh green chilli and ginger garlic

### MARCHI (D)

Packed with flavour using garlic, onion and dried kashmire chillies for a truly wonderful madras hot sauce to thrill your adventurous taste buds

### JALFREZI (D)

Popular choice made with onions, capsicum and fresh chillies

### RONGILA (D)

A beautiful balance of onions, peppers, coriander, lemon zest and green chilli

### BENGAL (D)

Cooked with onion, pepper, coriander flavoured with Bengal Chilli

### CHILLI MASALA (D)

Big time spices, full flavoured with fresh green chillies, tomato, green peppers and coriander

### KOFTA GARLIC CHILLI MASSALA (D)

10.75

Lamb meatballs cooked with sliced garlic in a moist sauce with fresh green chilli, herbs and spices