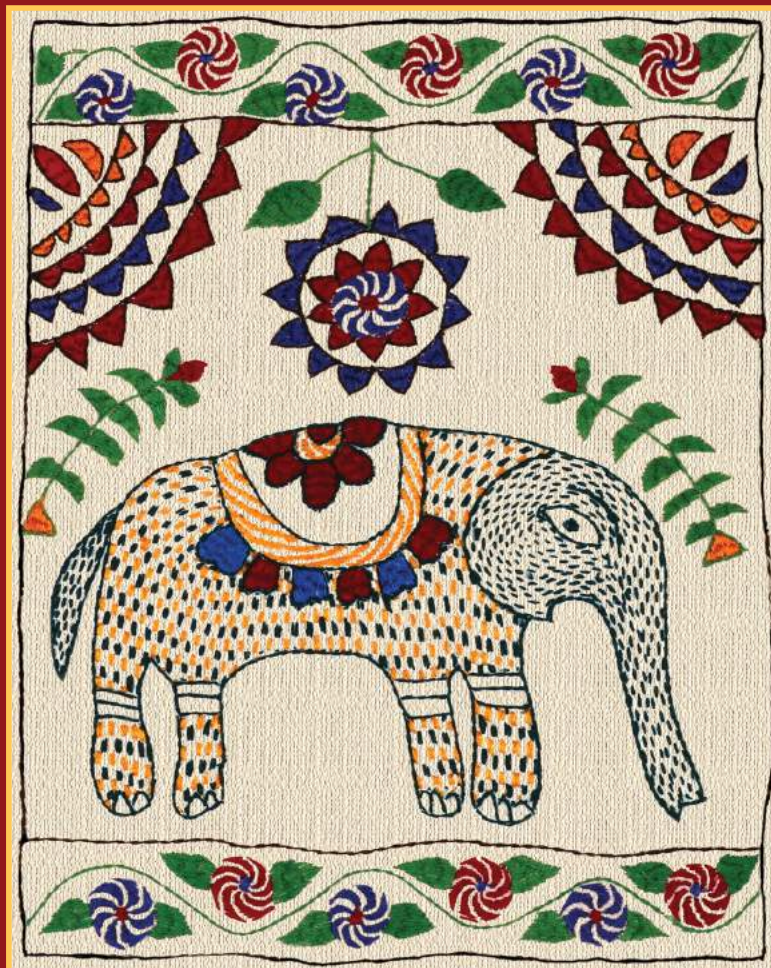


Curry Original owners Weais and Ali Afzal, pioneers of fine Indian Cuisine in Kingston for the last 32 years, continue to offer your favourite dishes and more on this new menu.

Our menu is 90% gluten free. We use as many organic products as possible, as well as local produce when available. All ingredients are of the finest quality, natural and fresh – no artificial flavour, colour, or preservatives are used. Our meat, poultry and seafood are of top quality. We use AAA grade Alberta beef, free from hormones and antibiotics. Our lamb is free range, from New Zealand or Australia. All chicken is air chilled. Herbs, spices and garnishes used in our recipes include; ginger, garlic, turmeric, cumin, black cumin, coriander, cayenne, onions, cardamon, fenugreek, black pepper, mustard, cloves, bay leaf, nuts, coconut, rose/kevda water and saffron. Please advise us of any food allergies when ordering.





## Lunch Menu

Open for lunch Tuesday to Friday  
11:30 am. – 2:00 pm.

Vegetable Curry . . . . .	\$10.95
Chana Masala . . . . .	\$10.95
Lamb . . . . .	\$11.95
Beef . . . . .	\$11.75
Chicken . . . . .	\$11.75
Chicken Tikka . . . . .	\$11.95
Atlantic Salmon Tandoori (4oz. fillet) . . . . .	\$10.95
Chicken Tandoori (Fridays only) . . . . .	\$10.95

Above Lunch curries include soup, salad and are served over palao rice. Tandoori dishes also include yogurt mint sauce.

(Taxes are not included in the menu prices)



## Soups

Mulligatawny Soup . . . . . \$4.25  
*A traditional Anglo-Indian spicy soup with lentils, chicken base, vegetables and lime juice.*

Dall Soup . . . . . \$4.25  
*Red lentils and basic mild spices.*

## Appetizers

Samosa . . . . . \$4.95  
*Deep fried pastries stuffed with mixed vegetables. (2 pieces).*

Onion Bhaji . . . . . \$4.95  
*Onion fritters, batter made with grain flour, egg and lentils. (deep-fried, six pieces).*

Mixed Appetizer For One . . . . . \$4.95  
*One Samosa and three pieces of Onion Bhaji.*

Green Salad . . . . . \$5.95  
*California leaf lettuce, mixed cabbage, tomato and carrot with a garden herb vinaigrette.*

Papadum . . . . . \$1.25  
*Thin, deep fried, crispy wafer made from ground lentils.*

## From Our Open Tandoor

*A Tandoor is a vat shaped clay oven heated with hardwood charcoal (you can see ours). It opens at the top and meat is lowered into the oven on skewers while the naan breads are stuck to the inner side of its walls and baked. The enclosed heat slowly and simultaneously bakes, roasts, grills and smokes food, rendering the meats well done, yet juicy and soft with a smoky flavor. Meat, fish, and seafood are marinated in our special yogurt, spices and herb sauce for 24 hours before going into the Tandoor.*

Chicken Tandoori . . . . . \$18.95  
*One half chicken, served over palao rice, with yogurt mint sauce and salad.*

Chicken Tikka . . . . . \$19.95  
*De-boned chicken breast, diced, and cooked in a tomato based sauce with a sweet undertone, served over palao rice, with salad.*

Shrimp Tandoori . . . . . \$19.95  
*Large tiger shrimp served over palao rice with yogurt mint sauce and salad.*

Salmon Tandoori . . . . . \$19.95  
*Eight oz. Atlantic salmon fillet served over palao rice with yogurt mint sauce and salad.*

Garlic Chicken Kebab . . . . . \$19.95  
*Diced chicken breast cooked in tandoor on a skewer. Marinated with yogurt, garlic, onion, coriander, fresh lemon juice & garam masala. Served over palao rice with mint sauce and green salad.*

## Special Curries

*🔥 - Denotes hot (spicy dishes).*

Shrimp Phatia 🔥 . . . . . \$17.95  
*A spicy hot, sweet and sour curry dish cooked with coconut, onions, green peppers, tomato, fresh cilantro, fresh lemon juice and sugar.*

Chicken Phatia . . . . . \$16.95

Butter Chicken . . . . . \$17.95  
*Our most popular dish. Marinated chicken breast skewered in the Tandoori oven, then diced and cooked with cream, yogurt, coconut, sugar, raisins, peanuts and clarified butter. Garnished with almonds and fried onions. (very mild).*

Kashmiri Chicken . . . . . \$16.95  
*Kashmiri-style chicken curry cooked with peanuts, coconut, sultanas and yogurt. Garnished with sliced almonds and fried onions.*

Lamb Dupiaza . . . . . \$17.95  
*For onion lovers! Similar to Bhoona. Garnished with diced onions sauteed in clarified butter.*

Aloo Gosht 🔥 . . . . . \$14.95  
*Beef cooked with potato.*

Methi Gosht . . . . . \$15.95  
*Beef cooked with tomato and green pepper lavishly flavoured with fenugreek leaves.*

Ragan Josh . . . . . \$17.95  
*(Classic lamb dish from Kashmir). Tender pieces of lamb cooked with onions, green peppers fresh cilantro and yogurt. Garnished with diced tomatoes sauteed in clarified butter.*

Pineapple Chicken . . . . . \$15.95  
*Chicken cooked with yogurt and pineapples.*

Pineapple Shrimp . . . . . \$16.95  
*Large tiger shrimp cooked with yogurt and pineapples.*

Shrimp Malai Curry . . . . . \$17.95  
*Large tiger shrimp cooked with yogurt, coconut and cream, Our own recipe.*

Chicken Jalfrezi 🔥 . . . . . \$16.95  
*A spicy chicken dish cooked with yogurt, dijon mustard, tomatoes, onions, green peppers, black pepper and red chilies.*

Chicken Tikka Masala 🔥 . . . . . \$17.95  
*Chicken Tikka (smoky, diced chicken) cooked with yogurt, dijon mustard, tomatoes, onions, green peppers, and red chilies.*

Shrimp Jalfrezi 🔥 . . . . . \$17.95  
*A spicy shrimp dish cooked with yogurt, dijon mustard, black pepper and red chilies.*

Eggplant with Shrimp or Lamb . . . . . \$16.95

## Curry Dishes

Curry is a combination of various spices and herbs used in a stew-type dish.

### Plain Curries

Common dishes of the everyday menu using basic spices such as ginger, garlic, turmeric, cumin, onions, fresh cilantro and yogurt (Mild).

Chicken Curry (white meat only)	..\$14.95
Beef Curry	..\$14.95
Lamb Curry	..\$15.95
Shrimp Curry	..\$15.95
Fish Curry	..\$14.95

### Korma

This northern delicacy is a popular dish for entertaining guests. Cooked with lots of yogurt, cream, sugar, coconut, peanuts, raisins and rose-water. Garnished with almonds and fried onions (Very mild).

Chicken Korma	..\$17.50
Lamb Korma	..\$17.95

### Madras

A spicy (hot) dish. Cooked with fresh lemon juice, yogurt, fresh cilantro and extra red chilies.

Chicken Madras	..\$16.95
Lamb Madras	..\$17.95
Beef Madras	..\$16.75
Fish Madras	..\$16.95
Shrimp Madras	..\$16.95

### Vindaloo

Extremely hot and spicy dish for the daring. Cooked with potatoes, fresh lemon juice, yogurt, fresh cilantro and extra red chilies.

Chicken Vindaloo	..\$15.95
Beef Vindaloo	..\$15.95
Lamb Vindaloo	..\$17.95

### Dhansak

A Persian-style, spicy, sweet-sour curry with a hot undertone. Cooked with lentils, yogurt, fenugreek leaves, fresh cilantro, fresh lemon juice and sugar in a very thick sauce.

Chicken Dhansak	..\$16.95
Beef Dhansak	..\$16.95
Lamb Dhansak	..\$17.95

## Bhoona

Cooked with diced tomatoes, green peppers, onions, fresh cilantro and fenugreek leaves. Garnished with fried onions.

Chicken Bhoona	..\$15.95
Beef Bhoona	..\$15.95
Lamb Bhoona	..\$17.95
Shrimp Bhoona	..\$16.95

### Saag

“Saag” is the Indian name for spinach and is very popular in the east. Cooked with green pepper, tomato and fresh cilantro (moderately spiced).

Saag Chicken	..\$15.95
Saag Beef	..\$15.95
Saag Lamb	..\$17.95
Saag Shrimp	..\$17.95

## Dinner Combinations

### Dinner For Two

- Onion Bhaji
- Samosa
- Bhoona Chicken
- Beef Curry
- Vegetable Curry
- Palao Rice
- Papadum
- Dessert

Or with Bhoona Shrimp and Lamb Curry instead of Bhoona Chicken and Beef Curry . . . \$68.95

### Vegetarian Dinner for Two

- Onion Bhaji
- Samosa
- Vegetable Curry
- Mushroom Bhaji
- Tarka Dall
- Palao Rice
- Papadum
- Dessert

### Chef's Special for Two

- Soup of your choice
- Onion Bhaji
- Samosa
- Bhoona Shrimp
- Butter Chicken
- Saag Lamb
- Peas Palao
- Naan Bread
- Papadum
- Pickles and Chutney
- Mixed Desserts
- Tea or Coffee

**Curry Original uses fresh ingredients as well as local and organic produce as much as possible.**

## Vegetable Dishes

Vegan options available — ask your server.

Chana Masala . . . . . \$12.50  
Organic chick peas cooked with tomato, onion, garlic, ginger, and tossed with coriander.

Eggplant Bhaji . . . . . \$12.95  
Cooked with onion, ginger, garlic and coriander.

Mixed Vegetable Curry . . . . . \$12.50  
Potato, carrots, green beans, lima beans, green peas, chick peas, brocolli, cabbage and fresh cilantro.

Organic Mixed Vegetable Curry . . . . . \$13.95  
Mixed variety of certified organic frozen vegetables.

Mushroom Bhaji . . . . . \$12.50  
Fresh mushrooms cooked with tomatoes, onions, fenugreek leaves and fresh cilantro.

Cauliflower Bhaji . . . . . \$12.50  
Cooked with tomato, onions, fenugreek leaves & fresh cilantro.

Aloo Ghobi. . . . . \$12.50  
Potatoes and cauliflower cooked with tomatoes, onions, fenugreek leaves and fresh cilantro.

Bombay Aloo . . . . . \$11.50  
Potatoes cooked with tomato, tomato paste, green peppers, onions, fenugreek leaves, fresh cilantro, hot chili and fresh lemon juice.

Aloo Peas . . . . . \$11.95  
Potato and peas cooked with onions and a little cream. Very mild with a sweet undertone.

Saag Aloo . . . . . \$11.95  
Spinach cooked with potatoes, green pepper tomato and fresh cilantro.

Tarka Dall . . . . . \$10.95  
Puree of red lentils garnished with fried onions and sautéed garlic.

Palak Mattar Paneer . . . . . \$12.95  
A unique combination of spinach, peas, fresh cilantro and home-made cottage cheese.

Saag Paneer . . . . . \$12.75  
Spinach and home-made cottage cheese, cooked with green pepper fresh cilantro and tomato.

Paneer Jalfrezi . . . . . \$12.95  
Cubes of fresh cottage cheese tossed with onions, fresh cilantro, dijon mustard, black pepper, red & green chilies, tomatoes & spices.

## Biryanis

Biryani is a grand, festive basmati rice dish cooked with layers of meat, vegetables or shrimp, with coconut, peanuts and raisins. Flavoured with saffron and rose-water and garnished with fried onions and almonds.

Vegetable Biryani	..\$15.95
Chicken Biryani	..\$17.95
Beef Biryani	..\$17.95
Lamb Biryani	..\$18.95
Shrimp Biryani	..\$19.95
Organic Vegetable Biryani	..\$19.95

With organic brown rice.

## Rice Dishes

Boiled Rice. . . . . \$3.25  
Best quality patna rice.

Palao Rice . . . . . \$3.95  
Best quality basmati rice, cooked in clarified butter with fresh garlic, ginger and herbs. Flavoured with kevda water and garnished with fried onions. Coloured with saffron and turmeric.

Certified Organic Brown Basmati Rice . . . . . \$5.95

Peas Palao . . . . . \$10.95  
Best quality basmati rice and green peas, cooked in clarified butter with fresh garlic, ginger and herbs. Flavoured with kevda water and garnished with fried onions. Coloured with saffron and turmeric.



## Breads

- Naan . . . . . \$3.95  
*Dough made from pre-sifted self-raising flour mixed with milk and clarified butter, then slapped onto the inside wall of the Tandoor.*
- Garlic Naan . . . . . \$4.50
- Paratha . . . . . \$5.95  
*White flour rolled out into a thick flat disc, Then fried in clarified butter. Crisp and flaky.*
- Chapati . . . . . \$3.50  
*Round flat bread made from organic whole wheat flour.*
- Tandoori Roti . . . . . \$3.75  
*Made from organic whole wheat flour, then slapped onto the inside wall of the Tandoor.*

## Sundries

- Yogurt . . . . . \$2.95  
*"Home-made" plain and natural. (We make our own culture).*
- Cucumber Raita . . . . . \$3.95  
*Grated cucumber in home-made yogurt mixed with cumin and other spices.*
- Onion Salad . . . . . \$3.50  
*With tomato, cucumber and red chilies.*
- Mango Chutney . . . . . \$2.25  
*Sweet and sour.*
- Mango or Lime Pickle . . . . . \$2.25  
*Sour, very hot.*

**Please ask your server about any daily specials.**

*Taxes are not included in menu prices*



We use fresh ingredients as well as local and organic produce as much as possible. Our menu is 90% gluten-free. Please advise us of any food allergies.

Orders are prepared upon receipt, hence, occasional delays may occur.

We appreciate your patience and understanding.

Party room may be booked for special occasions. Set menus can be arranged to fit your needs and budget.

Gift certificates are available.

**Ask for our Take-Out menu**



Please visit our website  
[www.curryoriginal.ca](http://www.curryoriginal.ca)

*Sugarman Design 06 / 2017*



