

Chapati \$3.50
Made from organic whole wheat flour. Like a disc cooked on a griddle.

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 roasted cumin, sugar 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.

Desserts

Gulab Jamun \$4.95
Deep-fried milk pastry soaked in sugar syrup.

Borfi \$5.95
Home-made cottage cheese mixed with grated coconut. Cooked with clarified butter. Garnished with pistachio.

Kulfi \$5.95
Creamy rich, Indian mango ice cream with pistachio and almond.

Mangoes \$5.95
Fresh sliced mangoes (when in season).

Mangoes and Ice Cream \$6.25
Fresh mangoes (when in season) and vanilla ice cream.

Rice Pudding \$5.75
Our family recipe.

Vanilla Ice Cream \$3.95

Curry Original uses 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.*

Please ask your server about any daily specials.

Lunch Menu

Lunch specials (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)

*Orders are prepared upon receipt, hence, occasional delays may occur.
 We appreciate your patience and understanding.*

Party room available for special occasions. Set menus can be arranged to fit your needs & budget.

Gift certificates available in any denomination.

*Please visit our website:
www.curryoriginal.ca*



175 Bagot St., Kingston, ON

613-531-9376

June 2017



Curry Original Take-out Menu

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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 (two pieces).

Onion Bhaji \$4.95
Onion fritters, batter made with chick pea flour, eggs 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 & 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 herbs 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 under tone, served over palao rice, and 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 and 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 lemon juice, sugar, and fresh cilantro.

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 & 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 sautéed in clarified butter.

Aloo Gosht ♣ \$14.95
Beef cooked with potato.

Methi Gosht \$15.95
Beef cooked with tomato and green pepper lavishly flavored 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 sautéed in clarified butter.

Pineapple Chicken \$15.95
Chicken cooked with 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, mild. Our own recipe.

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

Chicken Tikka Masala ♣ \$17.95
Chicken Tikka (smoky, diced chicken) cooked with yogurt, dijon mustard, tomato, onion, green peppers and red chilies.

Shrimp Jalfrezi ♣ \$17.95
A spicy shrimp dish cooked with yogurt, dijon mustard, tomato, onions, green peppers, 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 (not hot)
Common dish of the everyday menu where basic spices are used such as ginger, garlic, tumeric, cumin, onions, fresh cilantro and yogurt.

Chicken Curry (white meat only) \$14.95

Beef Curry \$14.95

Lamb Curry \$15.95

Shrimp Curry \$15.95

Fish Curry \$14.95

Korma

A northern delicacy. The most popular dish to entertain 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 //

Very, very hot and spicy dish. Cooked with potato, 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, fresh lemon juice and sugar, fresh cilantro and fenugreek leaves in a very thick sauce.

Chicken Dhansak \$16.95

Beef Dhansak \$16.95

Lamb Dhansak \$17.95

Bhoona

Meat or shrimp 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, fresh cilantro and tomato. Moderately spiced.

Saag Chicken \$15.95

Saag Beef \$15.95

Saag Lamb \$17.95

Saag Shrimp \$17.95

Dinner Combinations

For Two \$62.95

Onion Bhaji, Samosa, Bhoona Chicken, Beef Curry, Vegetable Curry, Palao Rice, Papadum and Dessert.

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

For Two (vegetarian) \$55.00

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

Chef's Special for Two \$92.95

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.

Vegetable Dishes

(ask about our vegan options)

Chana Masala \$12.50

Organic chickpeas cooked with tomato, onion, garlic, ginger & 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, broccoli, 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 tomato, onions, fenugreek leaves and fresh cilantro.

Cauliflower Bhaji \$12.50

Cooked with tomato and onions, fenugreek leaves and fresh cilantro.

Aloo Ghobi \$12.50

Potato and cauliflower cooked with tomato, onions and fenugreek leaves and fresh cilantro.

Bombay Aloo ♣ \$11.50

Potato with 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

Fingers of fresh cottage cheese tossed with onions, fresh cilantro, dijon mustard, black pepper, red chilies, tomatoes and spices.

Biryani

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

Vegetable Biryani \$15.95

Chicken Biryani \$17.95

Beef Biryani \$17.95

Lamb Biryani \$18.95

Shrimp Biryani \$19.95

Organic Vegetable Biryani
(with organic brown rice) \$19.95

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 & herbs. Flavored with kevda water and garnished with fried onions. Coloured with saffron and turmeric.

Certified Organic Basmati Rice (brown) . \$5.95

Peas Palao \$10.95

Best quality basmati rice and peas, cooked in clarified butter with fresh garlic, ginger & herbs. Flavored 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, egg 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.