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THE CURRY HOUSE

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VEGETARIAN APPETIZERS

- Vegetable Samosa \$5.34
2 pieces. Potatoes peas and freshly ground Indian spices in savory crispy pastry. Vegetarian.
- Cut Mirchi \$7.14
4 pieces. Pieces of banana pepper stuffed with house spice and garnished with onions and cilantro. Vegetarian.
- Gobi Manchurian \$11.39
Cauliflower fritters tossed in soy sauce with a tinge of Indian spices. Vegetarian.
- Masala Pepper Corn \$8.99
Baby corn marinated in crushed pepper with chopped onions and sauteed to perfection. Vegetarian.
- Paneer Tikka \$12.59
Indian cheese cubes marinated in spices and then grilled in tandoor. Vegetarian.
- Paneer Pakora \$9.59
5 pieces. Home made cottage cheese coated with chick peas, flour and deep fried. Vegetarian.
- Vegetable Spring Roll \$8.99
5 pieces. Rolled stuffed with vegetables and deep fried. Vegetarian.
- Vegetable Pakora \$8.99
Garden fresh vegetables coated with chick peas flour and deep fried.

NON VEGETARIAN APPETIZERS

- Lamb Samosa \$7.79
Minced lamb meat, peas and freshly ground Indian spices in

savory crispy pastry.

- Chicken Pakora Boneless** \$8.99
Delicious crunchy starter battered in house Masala paste and deep fried served with variety sauce.
- Chicken 65 Boneless** \$12.59
Fried marinated boneless chicken sauteed with onions, ginger, garlic, soy sauce, green chilies and curry leaves.
- Chicken Tikka** \$13.79
6 pieces. Boneless chicken chunks marinated in spices and then grilled in tandoor.
- Chicken Malai Kabab** \$13.79
6 pieces. Boneless chicken marinated with cream and spices.
- Chicken Pepper Fry** \$12.59
Chicken stir fried with curry leaves, onion, crushed pepper.
- Goat Pepper Fry** \$13.79
Tender goat stir fried with curry leaves, onion, crushed pepper.
- Masala Fish Fry** \$13.79
Marinated fish fried with Indian spices and curry leaves.
- Masala Shrimp Fry** \$14.39
Shrimp fried with Indian spices and curry leaves.
- Egg Pakora** \$6.59
4 pieces. Sliced egg dipped in lentil batter and deep fried.
- Apollo Fish Fry** \$14.39
Fish pieces marinated pan fried in a delectable masala.
- Omelette** \$6.59
Eggs are beaten frothy combined with other ingredients as herbs chopped vegetables.

SOUPS

- Rasam** \$4.79
We blend, roast and grind our spices daily to provide a unique house flavor.
- Cream of Tomato** \$5.39
Tomato soup with Indian herbs & spices.
- Hot & Sour Chicken Soup** \$6.59
Chinese soup loaded in a hearty Indian style.
- Sweet Corn Vegetable Soup** \$5.39
Delicately flavored broth that has carrots, corn kernels, cabbage and beans.
- Hot & Sour Vegetable Soup** \$5.39
Chinese soup loaded in a hearty Indian style.
- Sweet Corn Chicken Soup** \$6.59
Delicately flavored broth that has carrots, corn kernels, cabbage and beans.

CHICKEN SPECIALTIES

Served with cup of rice or one butter naan.

- House Chicken Curry** \$16.79
Chicken cooked in onion, tomato and special house spices.
- Chicken Tikka Masala** \$16.79
Chicken tikka cooked in a mild tomato and cream sauce.
- Butter Chicken** \$16.79
Chicken cooked in butter with creamy tomato sauce.
- Palak Chicken** \$16.79
Chicken cooked with spinach onion cream sauce. Served with a cup of rice or 1 butter naan.
- Madras Chicken Curry** \$16.19
Tender chicken cooked in coconut sauce with madras special spices.

- Kadai Chicken \$16.19
Stir fried chicken, bell peppers, onion and tomatoes in kadai (skillet) with traditional spices and herbs.
- Chicken Chettinadu \$16.19
Tamilnadu Specialty-Chicken in authentic spicy black pepper and roasted coconut sauce.
- Chicken Vindaloo \$16.19
Boneless chicken with potatoes in a spicy tangy sauce.
- Chicken Korma \$16.19
Chicken cooked with onion bell pepper in tomato gravy.
- Chicken Jalfrezi \$16.19
Chicken cooked with onion and bell pepper in tomato gravy. Served with cup of rice or 1 butter naan.
- Gongura Chicken \$16.19
Cooked in gongura leaves and spices. Served with cup of rice or 1 butter naan.

LAMB & GOAT SPECIALTIES

Served with cup of rice or one butter naan.

- Kadai Lamb Curry \$19.19
Stir fried lamb, bell peppers, onion and tomatoes in kadai (skillet) with traditional spices and herbs.
- House Lamb Curry \$18.59
Boneless lamb cooked in onion, tomato and gravy.
- Lamb Jalfrezi \$18.59
Lamb cooked with onion, bell pepper in tomato gravy.
- Lamb Vindaloo \$18.59
Boneless lamb with potatoes in a spicy and tangy sauce.
- Mutton Rogan Josh \$19.19
Tender goat marinated and cooked in a curry sauce of fresh herbs and spices.
- Lamb Pasanda \$18.59
Lamb filet cooked in a white creamy mild sauce made with yogurt, cream and cashews.
- Chettinad Lamb Kulambu \$18.59
Lamb cooked on special chettinad curry sauce. Served with cup of rice or 1 butter naan.
- Andhra Goat Curry \$19.19
Goat with bones cooked in special house spices.
- Goat Korma \$18.59
Tender bone in goat cooked in coconut creamy sauce.
- Mutton Gongura \$18.59
Goat with bones cooked in gongura leaves and spices.

SEAFOOD SPECIALTIES

Served with cup of rice or one butter naan.

- Fish Tikka Masala \$17.99
Tilapia fish cooked in tomato creamy sauce.
- House Fish Curry \$17.99
Fish of day cooked in onion tomato and special house spices.
- Grilled Fish \$17.99
2 pieces Tilapia . Served with cup of rice or 1 butter naan.
- House Shrimp Curry \$17.99
Shrimp, cooked in onion, tomato, and special house spices. Served with cup of rice or 1 butter naan.
- Shrimp 65 Masala \$17.99
Shrimp cooked with special 65 masala.
- Goan Fish Curry \$17.99

Tilapia flesh fish cooked in a tangy spicy and coconut milk and special ingredients.

RICE SPECIALTIES

- Vegetable Pulao \$6.54
Aromatic basmati rice cooked with garden fresh vegetables. Vegetarian.
- Plain Pulao \$6.54
Aromatic basmati rice cooked with mild spices. Vegetarian.
- Lemon Rice \$7.79
Basmati rice flavored with lemon juice and nuts.
- Steam Rice \$3.59
- Jeera Rice \$4.79
Tadka rice with cumin and ghee. Vegetarian.

HYDERABADI DUM

- Chicken Biryani \$16.19
Cooked in hyderabadi dum style served with salna and raita.
- Lamb Biryani \$17.39
Cooked in hyderabadi dum style served with salna and raita.
- Goat Biryani \$17.39
Cooked in hyderabadi dum style served with salna and raita.
- Shrimp Biryani \$17.39
Cooked in hyderabadi dum style served with salna and raita.
- Fish Biryani \$17.39
Cooked in hyderabadi dum style served with salna and raita.
- Egg Biryani \$14.99
Cooked in hyderabadi dum style served with salna and raita.

INDO-CHINESE

- Chicken Fried Rice \$11.99
Indo-Chinese style chicken fried rice tossed with chillies and peppers.
- Shrimp Fried Rice \$14.39
Indo-Chinese style shrimp fried rice tossed with chillies.
- Egg Fried Rice \$11.39
Fried beaten egg tossed with aromatic basmati rice with combination of veggies and spices.
- Vegetable Fried Rice \$11.39
Indo-Chinese style assorted vegetables and fried rice, wok cooked with Chinese spices.
- Vegetable Schezwan Noodles \$10.19
Chopped vegetables prepared in schezwan sauce.
- Chicken Manchurian \$11.99
Cooked with manchurian sauce.
- Chilli Chicken \$11.99
Chicken with red and green peppers with green onion.
- Chilli Paneer \$11.34
Paneer cooked with onion and bell pepper in Chinese sauce.
- Shrimp Manchurian \$13.74
Shrimp cooked with Manchurian sauce.

KABAB & TANDOORI **SIZZLER**

- Lamb Sheek Kabab \$19.79
Skewered tender rolls of spiced ground lamb.
- Chicken Malai Kabab \$17.39
Boneless chicken marinated with cream and spices.
- Chicken Tandoori \$17.39
Chicken marinated in yogurt and house spicy sauce then baked in tandoori clay oven.

- Quail Tandoor \$16.79
Boneless juicy chicken marinated in a mint based spices and grilled to perfection.
- Chicken Tikka \$17.39
Boneless breast chicken cubes marinated with spicy sauce baked in a clay oven.
- Paneer Tikka \$16.19
Indian cheese cubes marinated in spices and grilled in a clay oven.
- Tandoori Shrimp \$18.59
Shrimp marinated in freshly ground spices and grilled in a clay oven.
- Tandoori Mix Grill \$20.99
Chicken kabab, chicken tikka, sheek kabob and shrimp grilled in a clay oven.

VEGETARIAN SPECIALTIES

Served with cup of rice or one butter naan. Add garlic naan \$.

- Palak \$14.39
Spinach cooked in a creamy gravy and spices with choice of any one veggie. Served with cup of rice or 1 butter naan. Vegetarian.
- Paneer \$14.39
Cottage cheese cubes cooked with creamy tomato sauce and fresh herbs, spices with choice of peas or colored peppers. Vegetarian.
- Paneer Butter Masala \$14.39
Cottage cheese cubes cooked in mild tomato cream sauce. Served with cup of rice or 1 butter naan. Vegetarian.
- Kadai Bhindi Curry \$13.79
Okra cooked with colored pepper, diced onions and spices.
- Aloo Curry \$13.79
Potatoes cooked with cauliflower/peas and spices with thick gravy sauce. Vegetarian.
- Daal \$11.99
Wholesome yellow lentil curry, tempered with butter, whole red chillies, cumin and mustard seeds. Vegetarian.
- Channa Masala \$13.79
Chick peas cooked in a special blend of traditional spices. Served with a cup of rice or 1 butter naan. Vegetarian.
- Malai Kofta \$14.39
A true Moghulai delight cottage cheese dumplings in a creamy sauce topped with cashews and raisins. Vegetarian.
- Vegetable Mankanwala \$13.19
Vegetables cooked in a rich and creamy dish cooked in onion tomato gravy and cashew nut paste. Vegetarian.
- Veg Jalfrezi \$13.79
Mixed vegetables cooked with onion, bell pepper in a tomato gravy. Vegetarian.
- Veg Korma \$14.39
Garden fresh vegetables in coconut creamy sauce. Served with cup of rice or 1 butter naan. Vegetarian.

INDIAN BREADS

- Chapathi on Tawa \$2.39
Whole wheat bread made on the griddle.
- Tandoori Roti \$2.39
Whole wheat baked bread.
- Naan \$2.39
Leavened white flour tandoori

<i>bread.</i>	
Onion Kulcha	\$4.19
<i>Naan layered with chopped onions.</i>	
Plain Paratha	\$3.59
<i>Multi layered all purpose flour bread topped with butter.</i>	
Aloo Paratha	\$4.14
<i>Multi layered all purpose flour bread stuffed with potatoes and topped with butter.</i>	
Channa Bhatura	\$15.59
<i>Deep fried all purpose thick layered bread served with channa (chick peas) sabzi.</i>	
Kashmuri Naan	\$4.79
<i>Leavened fine flour bread stuffed with almonds, pistachios and cashews.</i>	
Paneer Kulcha	\$4.79
<i>Naan layered with ground cheese cubes.</i>	
Garlic Naan	\$3.59
<i>Naan topped with freshly chopped garlic and cilantro.</i>	

KIDS MENU

Kids Chicken Fingers	\$4.79
Kids French Fries	\$4.14
Kids Chicken Nuggets	\$4.79
Kids Milk	\$2.94

DESSERTS

Gulab Jamun	\$4.14
<i>3 pieces. Milk-solids based dessert balls are soaked in a light sugary syrup flavored with green cardamom and rose water, saffron. Vegetarian.</i>	
Rasamalai	\$4.14
<i>2 pieces. Dumplings made from cottage or ricotta cheese soaked in sweetened, thickened milk delicately flavored with cardamom served chilled. Vegetarian.</i>	

SOFT BEVERAGES

Lassi	\$4.14
<i>Yogurt based Indian drink.</i>	
Iced Tea	\$2.39
Sodas	\$1.79
<i>Coke, Diet Coke, Sprite, Dr. Pepper, Lemonade.</i>	
Orange Juice	\$3.59
<i>Fresh squeezed.</i>	

HOT BEVERAGES

Masala Chai	\$2.94
Madras Coffee	\$2.94