

BIRYANIS (Rice Dishes)

- * Chicken or Vegetable Biryani 16.00**
Aromatic Indian Pilaf basmati rice Steam-cooked with either Vegetables or Boneless cubes of Chicken & fresh herbs.
- * Lamb, Beef, Keema or Goat Biryani 17.00**
Choice of Meat & Aromatic Indian Pilaf basmati rice cooked with with fresh herbs & seasonings.
- Chicken Tikka Biryani 17.00**
Broiled chicken cubes from tandoor and aromatic indian pilaf Basmati Rice cooked with fresh herbs and seasonings.
- Seafood Biryani 18.00**
Choices: Shrimp • Crab • Mixed Seafood Basmati rice cooked with with fresh ground spices and toasted almonds
- Chicken Tandoori Pulau 16.00**
A Piece of Chicken Tandoori Served over Lightly Stirfried Rice in Light Ghee.
- * Veg Pilaf Rice 14.00**
Basmati Rice Stir-Fried with Fresh Mix Vegetables.

Fried Rice- Chicken/Veg./Shrimp 14.00

Seafood Entrees

- Shrimp Curry 18.00**
Cooked in array of house blended lightly spice curry Sauce.
- * Fresh Crab Meat Curry 18.00**
Cooked in array of house blended lightly spice Sauce.
- Shrimp Madras 18.00**
Medium Hot fresh Tomato & Curry Leaf Sauce
- Fish Masala 18.00**
Grilled Cubes of Salmon cooked in thick herbs & Spices with Onions, Garlic and Ginger.
- Shrimp/Crab/Mixed Seafood Korma 18.00**
Your Choice of Seafood cooked in thick Almond & Cream Sauce
- Shrimp Saag or w/Vegetables 18.00**
Shrimp cooked with one of our fresh vegetables, mushrooms, spinach, or cauliflower in a thick spicy flavored sauce.
- Shrimp Vindaloo or Jalfrezi 18.00**
Cooked in our Chef's masterfully blended Hot Vindaloo Sauce or with Stir Fried Sliced Veggies in Tangy Masala .

Beverages & Desserts

- | | | | |
|-------------------------|-------------|---------------------------------------|-------------|
| Soda(s) Can | 2.00 | Firni / Rice Pudding | 6.00 |
| Snapple | 3.00 | Gulab Jamun | 6.00 |
| Mango Lassi | 5.00 | Mango/ Pistachio Ice Cream | 6.00 |
| Sweet/Salt Lassi | 5.00 | Rasmalai | 6.00 |
| Juices | 3.00 | <i>w/ Pistachio and almond Puree.</i> | |
| Lime-O-Nade | 5.00 | Malai Kulfi | 6.00 |

Tandoori Barbecues

(From our Clay Oven)

- * Tandoori Chicken 17.00**
Spring chicken marinated in special yogurt marinade with freshly ground spices then BBQ'd to perfection.
- * Chicken Tikka 17.00**
Boneless Cubes of Chicken marinated with yogurt, herbs & Spices then grilled to perfection.
- * Chicken Malai Kabab 17.00**
Cubes of Chicken Breast marinated with mild creamy blend then BBQ'd to perfection.
- * Kati Chicken 17.00**
Barbecued Chicken cooked with Pureed Spinach in mild Creamy Sauce (Can be cooked without Cream)

Shrimp & Salmon Malai Tandoori 20.00
Barbecued Shrimp and Salmon in almond and cream Sauce.

Lamb Seekh Kabab [Medium] 17.00
Seasoned minced lamb wrapped around skewers and tandoored to perfection.

Lamb Chops 27.00
Tender Lamb Chops Spiced, marinated overnight and Barbecued to Perfection.

Lamb Boti Kabab 18.00
Chunks of Lamb marinated in tangy spice blend then BBQ'd to perfection.

Whole Fish Tandoori 20.00
Redsnapper grilled with onions, peppers and house blended Masala.

Grilled Salmon Tikka 20.00
Marinated Salmon cubes BBQ'd with mild herbs &

Shrimp Tandoori 18.00
Jumbo shrimp delicately spiced and marinated in yogurt and grilled in the oven.

Shrimp Tandoori Masala 19.00
Grilled Shrimps in Creamy Tomato & Almond Sauce.

Tandoori Mix Grill 19.00
A combination platter consisting of chicken Tandoori, chicken tikka, lamb Tikka, Salmon Tikka and Tandoori shrimp.

Freshest Ingredients & Highest Quality

Express Lunch Platters/Boxes

11:00 am - 3:00 pm (Weekdays) Starting at \$10.00 only.

"From Our Quick Lunch Menu Choices"

Eat-In / Take-Out / Delivery

- 1 One Veg. Entree Over Rice & Naan 10.00**
- 2 Two Veg. Entrees w/ Rice & Naan 12.00**
- 3 1/4 Tandoori Chicken Over Rice & Naan 10.00**
- 4 Any One Meat Entree Over Rice & Naan 12.00**
- 5 Chicken Tandoori w/ Any One Veg. Rice & Naan..... 13.00**
- 6 Any Two Meat Entree w/ Rice & Naan 14.00**
- 7 One Meat Entree & One Veg. Entree w/Rice & Naan... 13.00**
- 8 Any Three Veg. Items w/Rice & Naan 14.00**
- 9 Two Veg. & One Meat Entree w/Rice & Naan..... 15.00**
- 10 Two Meat & One Veg. Entree w/Rice & Naan 16.00**
- 11 Any Three Meat Entree w/Rice & Naan..... 17.00**

Vegetarian Choices

- Aloo Mottor Gobi
- Saag Paneer
- Chana Masala
- Bindi Masala
- Baigan Bharta
- Cabbage & Veg. Bhaji
- Tarka Daal
- Daal Makhani

Non-Vegetarian Choices

- Chicken Tikka Masala
- Chicken Curry
- Chicken Vindaloo
- Chicken Tandoori
- Chicken 65
- Goat Curry
- Chicken Tikka

Served Hot & Fast!!

Curry Heights

Two-Course Deal Menu

One Appetizer/Soup
One Entree & One Bread. **22.00** + Tax

Appetizers

* Choose Any One
Appetizer or Soup
From our Menu

(Items marked with an Asterisk)

Entrees

* Choose Any One
Entree
From our Menu.

(Items marked with an Asterisk)

All Orders Served with:

Basmati Pilaf Rice • One Naan Bread & House Chutneys.
Substitutions Extra.

Express Lunch Platters Free Delivery

Yes !! We Do Catering

Visit Curryheights.com

Custom Menus and Food By the Trays Available

Please Call us for more Information

at 718-260-9000 / 718-260-9001

curryheights@gmail.com

Freshest Ingredients & Highest Quality

Curry Heights

Authentic Indian Cuisine
Proudly Serving Since 2009



Indian Curry & Tandoor

151 Remsen Street.
Brooklyn • NY • 11201

(Between Court St. & Clinton St.)

Open 7 days

Lunch 11:00 am - 3:00 pm

Dinner: 3:00 pm - 10:00 pm

To order ONLINE &
Learn more, visit us:

www.CurryHeights.com

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FREE FAST DELIVERY

MIN DELIVERY 15.00

Take-Out • Delivery • Catering



We Serve Halal Meat
حلال

CARROLL GARDENS
METRO TECH
VINEGAR HILL
COBBLE HILL
BOERUM HILL
BROOKLYN HEIGHTS

Apetizers

- * **Papadom** 3.00
Crispy Bean Wafers
- * **Samosas (2 Pcs)** 6.00
Crispy Turnovers filled with (Choices)
* Seasoned Potato, Lentil & Green Peas.
* Seasoned Minced Lamb and Green Peas.
- * **Aloo Tikki w/Chana** 7.00
Deep Fried Seasoned Potato Patties served over Curried Chickpeas with Special mild spices, fresh coriander and Chutneys.
- * **Broccoli Malai** 9.00
Broccoli Florets and Onions in Creamy Almond and herbs sauce.
- Chicken Lollipop (5 Pcs)** 10.00
A Fun and crispy Chicken Wing Appetizer Served with house Dip Sauce.
- Gobi Manchurian** 9.00
Indo-Asian fusion of battered, fried cauliflower florets in a spicy, sticky sauce.
- Fish Fingers** 10.00
Crispy, golden Fish fingers Marinated dipped coated with Tempura Flour and deep fried. Served with a Dip Sauce.
- * **Saag Pakora (2 Pcs)** 6.00
Delicious Seasoned Spinach Patties. Stuffed with Cheese.
- * **Banana Pakora (4 Pcs)** 6.00
Soft & Spongy Sweet Fritters Stuffed with Ripe Bananas.
- * **Onion Bhajia (6 Pcs)** 6.00
Sliced Onions and Lentils Fritters. A Hot seller.
- * **Vegetable Pakoras** 7.00
Mixed Vegetables dipped in Gram Flour & Seasoning Blend and fried to perfection.
- Chili Chicken (Appetizer)** 10.00
Sweet and Spicy Chicken Strips made in indo-Chinese Style with Peppers. Served Medium to Hot. Can be made Mild.
- * **Kachori Chaat** 7.00
Flattened Pastry Stuffed with Different Lentils & Topped with Chickpeas, Crisps, Potato, Yogurt, Tamarind & Mint Sauce.
- Channa Poori** 7.00
Chickpeas Masala & a Puffy Whole Wheat Bread.
- Shrimp Masala (Medium Spiced)** 10.00
Medium Spiced Shrimps sauteed in Fresh Tomato and Onions and Tangy Masala.
- Grilled Salmon (Appetizer)** 12.00
Marinated in Chef's Choice Tandoori Masala, broiled in our Clay Oven.
- Assorted Veggie Platter** 10.00
Combination Platter of Pakoras and Other Vegetarian appetizers from our Menu.
- Tandoori Mixed Platter** 10.00
Assorted Barbecue Sampler from our Tandoori Menu.

Free Basmati Rice Served with All Entrees.

Soups & Salads

- * **House Salad** 5.00
Lettuce, Tomato, Cucumber and Carrot Served with House Dressing.
- * **Mulligatawny Soup** 7.00
Lightly Spiced, Tomato and Lentil Soup.
- * **Mixed Vegetable & Mushroom Soup** 7.00
Mixed Vegetables and Sliced Mushrooms in Lentil and Tomato puree.
- * **Daal Sabzi Soup** 7.00
Lightly Spiced, Yellow Lentil and Mixed Vegetable Soup.
- Chicken Corn & Egg Soup** 8.00
Can be made without Egg. Please Ask.

Breads (Fresh Baked)

- * **Naan** 4.00
Traditional Soft Baked Indian Bread.
- Garlic Naan** 5.00
Soft Baked Bread topped with Crushed Garlic.
- Onion Khulcha** 5.00
Soft Baked Bread Stuffed with seasoned Onions.
- Paneer Naan (Cottage Cheese)** 5.00
- Tikka Naan** 5.00
Soft Baked Bread Stuffed with Chicken Tikka, Onions and Cilantro.
- Keema Naan** 5.00
Soft Baked Bread Stuffed with Seasoned Minced Lamb.
- Peshwari Naan** 5.00
Soft Baked Bread Stuffed with Coconut, Raisins & Nuts.
- Spinach Naan** 5.00
Soft Baked Bread Stuffed with Seasoned Spinach and Onions.

Whole Wheat Breads

- Whole-Wheat Roti** 5.00
A soft Indian Hand Made Bread baked on Tawa.
- Paratha** 5.00
A multi-layered crispy Buttered Bread.
- Poori (2 Pcs)** 5.00
A Fluffy Bread.

Condiments/Pickles

- Cucumber Raita** Sm. 5.00 Lrg 7.00
Homemade Yogurt, with shredded Cucumber, Carrots and Herbs.
- Mango or Lemon Pickle** 5.00
Heavily Spiced pickled, Green Mangoes or Lemons.
- Mango Chutney** 5.00
Sweet and Sour Mango Jelly.

Fresh Vegetable Entrees

- * **Mixed Vegetable Curry** 15.00
Fresh Mixed Vegetables Cooked in house Specialty Curry Sauce.
- * **Vegetable Tikka Masala** 15.00
Fresh Mixed Vegetables Cooked in Tomato, Cream and Almond Sauce.
- * **Saag Paneer** 15.00
Cottage Cheese and Spinach deliciously Cooked in Garlic & herbs.
- * **Baigan Bharta** 15.00
Baked Eggplant simmered with Green Peas & Spices.
- * **Aloo Motor Gobi** 15.00
A Popular dish made with Cauliflower Florets, Potato & Green Peas.
- * **Bindi Masala / Bindi Bhaji (Okra)** 15.00
Lightly Stir-Fried Cut Okras deliciously simmered with Tomatoes and Onions.
- * **Chana Masala** 15.00
Chickpeas Curry in Tangy Tomato and Onion Sauce.
- * **Vegetable Dhanshak** 15.00
Mixed Vegetable, Split Peas and Spinach
- * **Chana/Aloo/Mushroom Saag** 15.00
Choice of Chickpeas, Potato or Mushroom Cooked with Spinach.
- * **Vegetable Jalfrezi/Vindaloo** 15.00
Mixed Vegetables in Tangy Jalfrezi or in Hot Vindaloo Sauce.
- * **Malai Kofta (Vegetable Balls)** 15.00
Mixed Vegetable Balls in mild thick Almond and Cream Sauce.
- Paneer Bhurji (Shredded Cheese)** 15.00
Fresh Paneer (Cottage Cheese) is crumbled and added to the saucy Tomato, Onions and Cilantro mixture.
- Mottor Paneer** 15.00
Fresh Green Peas cooked with Cubed Cottage Cheese in Cream sauce.
- * **Vegetable Korma/Navrattan Korma** 15.00
The Finest Blend of Nine Vegetable, cooked in Rich creamy almond based Sauce.
- * **Daal Makhani** 15.00
Mixed Lentils and Beans cooked in light butter with Ginger, Fresh Onions, Garlic and spices.
- * **Yellow Tarka Daal** 15.00
Yellow Lentils accented with Onions, Fresh Garlic and Spices.

Free Basmati Rice Served with All Entrees. Brown Rice or French Fries addl \$3.00/Order.

Curry Specialties

Saucy Curries

- Fresh Meat Choices:* **Chicken (Breast) • Beef • Lamb (Add 2.00) • Tender Goat (Add 2.00) • Keema (Minced Lamb)** 16.00
- * **Curry** 16.00
Your Choice of Meat Cooked in house Blended Lightly Spiced Curry Sauce.
 - * **Tikka Masala (Chicken or Lamb)** 17.00
Cubes of Chicken or Lamb first Broiled in our Clay Oven then Cooked in Mild Creamy Almond and Tomato Based Cream Sauce.
 - * **Butter Chicken (Chicken Makhani)** 17.00
Cubes of Chicken first Broiled in our Clay Oven then Cooked in sweet Almond and Tomato Based Cream and Butter Sauce.
 - * **Korma / Dildar** 16.00
Meat Cooked in rich roasted almond, Cashew, Raisin and Cream Sauce. Dildar is Cooked with Pineapple.
 - Mirchi** 16.00
Your Choice of Meat Cooked with Roasted Red Chillies, ginger garlic paste with salt and black pepper.
 - Chili Chicken / Chicken 65** 16.00
Sweet and Spicy Chicken Strips made in indo-Chinese Style with Peppers. Chicken 65 is made with Deep-Fried Chicken Chunks.
 - * **Vindaloo (Hot) or Jalfrezi (Tangy)** 16.00
Meat Cooked with Potato in Thickened Roasted Red Chili Sauce. Jalfrezi is cooked in Tangy Sauce with Diced Peppers and Onions.
 - * **Saag Curry** 16.00
Meat Cooked w/ Fresh Spinach & Herbs in Mild Sauce.
 - * **Bhuna** 16.00
Stir-Fried Meat Cooked in Thick Garlic, Ginger and Herbs Sauce.
 - * **Karahi** 16.00
Meat Cooked w/ Fresh Ginger, Fresh Coriander, Tomato, Onions & Diced Green Peppers.
 - Achari Gosht (Pickled)** 16.00
Meat Cooked in Pickled Based heavily Spiced Tangy Sauce.
 - * **Daal Gosht** 16.00
Meat Cooked with Yellow and Split Lentils.
 - * **Madras** 16.00
Meat Cooked with Fresh Tomatoes, Garlic and Curry Leaf.
 - * **Rogan Josh** 16.00
Meat Cooked in butter at intense heat with Tomatoes and Roasted Red Chillies.
 - * **DhanShak (Yellow Split Pea and Spinach)** 16.00
A Parsee Dish, Mild sweet and Sour Cooked with Split Lentil and Light Spinach.

Please Tell Us If You Have Any Food Allergies.

To order ONLINE & Learn more, visit us:
www.CurryHeights.com

