

## 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

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

## 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**

**718 • 260 • 9000**

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## FREE FAST DELIVERY

MIN DELIVERY 15.00

Take-Out • Delivery • Catering



**We Serve Halal Meat**

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

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

- \* **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.*

## 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**

