

THE CURRY CLUB

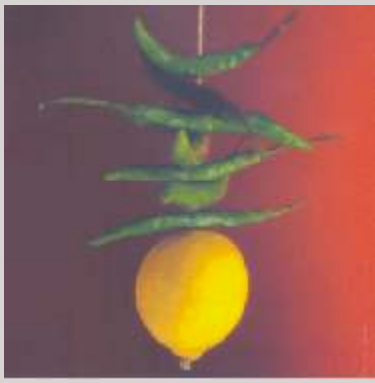
café • bar • tandoor





INDIA is a sublime fusion of the west and the east, in the most delicate and subtle ways. Richly steeped in tradition, yet incredibly progressive. Where knowing your heritage is just as important as opening up to new influences, and among the art forms that have been so influenced is the art of Indian cooking. Evolving and absorbing constantly. Curry Club showcases the finest of Indian cuisine, delectable traditional dishes with a contemporary twist. To add a dash of spice to your dining experience.

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A unifying symbol of India. A fresh lime with seven chillies, is thought to ward off evil. They were traditionally made by the owner, but now-a-days suppliers sell them pre strung. You can find them in all Indian houses, offices and vehicles, hanging from car or truck bumper or grille.

A quick snack has always tempted the Indian taste buds. And nothing fits the picture like a crispy fried delight. A huge, black iron 'kadaai' with simmering hot oil often spells some scrumptious Indian snacks. Topping the list of fried delicacies are the coned 'Samosas', round 'Pakorras' and mouth-watering 'Tikkis'. A tangy 'chutney' completes this delicious picture.



Soup

MULLIGATAWNY SOUP

Created by the British in India

Vegetarian **\$5.50**

Vegetarian Appetizers

SAMOSAS

Triangular pastry pockets filled with mashed potatoes and peas

\$7.90

VEGETABLE PAKORAS

Seasonal vegetables dipped in spicy batter and deep fried

Matched with Lindauer Brut

Per glass



\$7.00

\$7.50

ONION BHAJIA

Onion fritters served with our home made sauce

\$6.90

TANDOORI MUSHROOMS

Marinated in thick yoghurt and spices

\$8.50

Non-Vegetarian Appetizers

MASALA CRAB PARCELS (5)

Served with chilli jam

\$7.90

CHICKEN TIKKA

Thigh fillets mixed with masala and grilled in tandoor

Matched with Lindauer Brut

Per glass



\$7.00

\$11.50

TANDOORI MOGHUL KEBABS

Spicy minced lamb mixed with aromatic spices

\$10.90

TANDOORI GARLIC CHICKEN

Chicken pieces marinated in a delicious blend of garlic, cream and mild spices

\$11.50

TANDOORI LAMB CUTLETS

Succulent lamb chops marinated in herbs and spices

\$12.90

KASTOORI KEBABS

Succulent chicken breast pieces marinated with herbs, coated with gram flour and egg. Cooked in tandoor

\$11.90

TASTE PLATTER

Assortment of Samosa, Pakora, Tandoori Chicken and Seekh Kebab

\$13.90

Salads, Sides Dishes & Relishes

CURRY CLUB CEASAR SALAD

With Chicken Tikka

Side Dish **\$7.50**

Mains **\$12.90**

CUCUMBER RAITA

\$3.50

MANGO CHUTNEY

\$2.50

ROASTED PAPPADAMS (4)

\$1.50

MIXED PICKLE OR CHILLI PICKLE

\$2.50

Main course from the Tandoor

The great Indian Bar-be-cue

All items served with Salad, Dal Maharani and a Naan Bread

MOGHUL KEBABS Spicy minced lamb mixed with spices	\$18.90
CHICKEN TIKKA Thigh fillets mixed with masala and grilled in tandoor	\$19.50
GARLIC CHICKEN Chicken thigh fillets marinated in a delicious blend of garlic, cream and mild spices	\$19.50
LAMB CUTLETS Succulent lamb chops marinated in yoghurt, herbs and spices	\$22.50
KASTOORI KEBABS Succulent chicken breast pieces marinated with herbs, coated with gram flour and egg. Cooked in tandoor	\$21.50
TANDOORI CHICKEN Chicken on the bone in tandoori spices, grilled to perfection	\$19.90
FISH TIKKA Rockling fish fillets marinated in masala and grilled in tandoor	\$21.50
TANDOORI PLATTER An assortment of items from the tandoor including Lamb Cutlets, Chicken Tikka, Garlic Chicken, Kebab and Mushroom	\$22.50

Classic Curries

TRADITIONAL INDIAN CURRY

Cooked with roasted spices, tomatoes and onions

Chicken, Lamb or Beef	\$18.50
Fish	\$19.50
Prawns	\$20.50

VINDALOO

A fiery hot dish from Goa

Chicken, Lamb or Beef	\$18.50
Fish	\$19.50
Prawns	\$20.50

SAAG (FRAGRANT SPINACH SAUCE)

Creamy pureed spinach cooked with whole and ground spices

Chicken, Lamb or Beef	\$18.50
Fish	\$19.50
Prawns	\$20.50

Matched with  **\$6.50** Per glass

MUGHALAI KORMA

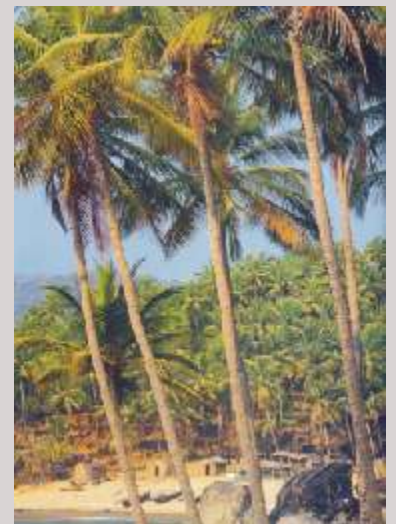
Cooked in yoghurt, cream, nuts and fragrant spices

Chicken, Lamb or Beef	\$18.50
Fish	\$19.50
Prawns	\$20.50

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ACCORDING to a local saying, there are more coconut palms in southern India than there are stars in the sky.

Coconut is an integral part of the region's cuisine, with coconut milk often replacing cow's milk.





Indian food has marked a place for itself on the world map, especially for its liberal use of a variety of spices. One can safely say that 'no life without spice' is thought behind Indian cooking. Though famous for adding flavour, spices are also known for their remedial qualities. Spices like turmeric and clove are hot favourites in Ayurveda.



Seafood

FISH CURRY

Fillets of fish cooked in freshly ground roasted spices



\$19.50

* GOAN CHILLI PRAWNS

Cooked in a very hot sauce (*can also be prepared with olive oil*)

Matched with Montana Marlborough Sauvignon Blanc \$6.50 Per glass

\$20.50

KERALA PRAWN CURRY

A speciality of Kerala, cooked with fragrant spices and coconut milk

\$20.50

Balti Stir-Fries

From the North-West frontier of India and Pakistan where the nomadic people used Balti pans (wok) to cook their aromatic and spicy curries

BALTI PASTA

In a thick creamy mild curry sauce

Chicken, Lamb or Beef

\$17.90

Prawns

\$18.90

Vegetables

\$15.50

BALTI STIR-FRIES WITH CASHEWS

In a delicious spicy sauce with vegetables

Chicken, Lamb or Beef

\$17.90

Prawns

\$18.90

Vegetables

\$15.50

BALTI GINGER AND SPINACH

Freshly leafy spinach stir-fried in a curry sauce

Chicken, Lamb or Beef

\$17.90

Prawns

\$18.90

Vegetables

\$15.50

Curry Club Favourites

* VELVET BUTTER CHICKEN

Chicken tikka pieces simmered in cummin scented butter and served with a creamy rich tomato base sauce



Matched with Chapel Hill Chardonnay \$7.00 Per glass

\$19.50

LAMB CUTLETS ROGHAN JOSH

Cooked in classic Kashmiri sauce



Matched with Wyndham Estate Pinot Noir \$6.50 Per glass

\$19.50

CHICKEN TIKKA MASALA

* Skillful blending of tandoori spices, herbs and cream



Matched with Richmond Grove Footbridge Riesling \$6.50 Per glass

\$19.50

Vegetarian Specialities

DUM KA PANEER

Slices of fresh cottage cheese simmered in a mild gravy, thickened with cashewnuts and flavoured with aromatic spices

\$15.50

PUMPKIN MASALA

Buttered pumpkin tempered with mustard seeds

\$14.90

* Can also be prepared using Olive Oil at a nominal charge of \$1.00

MUTTER PANEER \$14.90

Cottage cheese and peas cooked in a thick gravy

MALAI KOFTA \$14.90

Balls of cottage cheese and spiced mashed potatoes simmered in a cashew nut gravy

PALAK PANEER \$14.90

Homemade cottage cheese sauteed with pureed spinach

BAINGAN MASALA \$14.90

Diced eggplant sauteed with capsicum and mushrooms

GOA MUSHROOM CURRY \$14.90

Curry of mushrooms with Goan chillies, fresh coconut and vinegar

NAVRATAN KORMA \$14.90

Rich vegetable curry cooked with nuts and cream



DAL MASALA \$12.90

Yellow lentils curry

DAL MAHARANI \$12.90

Mixed lentils in a rich creamy sauce

Rice & Biryani

SAFFRON RICE \$4.00

Basmati rice

PEA PULAO \$5.50

Basmati rice cooked with peas and cummin seeds

GOSHT BIRYANI \$15.90

Spiced lamb cooked with fragrant Basmati rice

MURGH BIRYANI \$15.90

Spiced chicken cooked with fragrant Basmati rice

VEGETABLE BIRYANI \$12.90

Basmati rice cooked with vegetables and nuts

Breads baked in Tandoor

ROTI Plain \$3.50 Garlic \$4.00

Wholemeal flour bread

NAAN Plain \$3.50 Garlic \$4.00

Plain flour bread

KEEMA NAAN \$5.50

Stuffed with minced lamb

KASHMIRI NAAN \$5.50

Stuffed with a variety of nuts

PARATHA Plain \$4.00 Mint/Garlic \$4.50

Tandoori wholemeal bread

ALOO PARATHA \$4.50

Stuffed with spicy potatoes

MASALA KULCHA \$4.90

Bread stuffed with homemade cheese, mashed potatoes, coriander and a pinch of spice

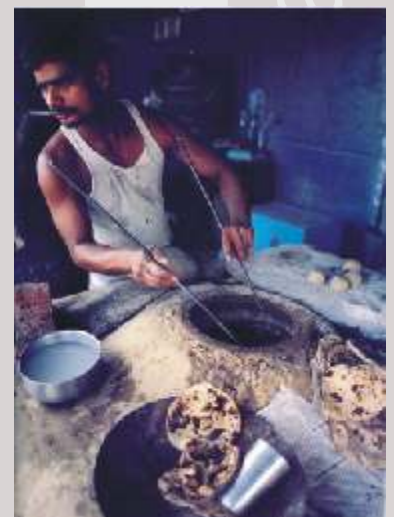
ROTI CHANAI Plain \$3.00 Garlic \$3.50

Malaysian flaky bread



None of the latest culinary inventions can ever replace the special place of the 'tandoor'. A barbeque, oven and stove all rolled into one, the 'tandoor' has its own niche in the Indian kitchen. This earthen structure still works on the world's most primitive form of fuel - coal.

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394-396 Bridge Road, Richmond VIC 3121

Phone: 03 9428 6455 Fax: 03 9428 0522 Email: info@curryclubcafe.com.au

www.curryclubcafe.com.au

Casual dining daily from 5.00pm to 10.30pm. BYO Wines only. Corkage \$2.50 per person
All prices are inclusive of GST. One bill per table.

www.eimpressions.com.au

