

## CHEF'S SIGNATURE DISHES

### HANDI

A handi is a deep, wide-mouthed cooking vessel used in north Indian, Pakistani and Bengali cooking. Because there are many specific Indian and Pakistani dishes cooked in this vessel

- Handi Chops 🌶️ £8.50
- Handi Murugh 🌶️ £7.50
- Handi Kashi 🌶️ £8.50

### SYLHETI

A native or inhabitant of the region around Sylhet, a city in north-eastern Bangladesh. It is the dialect of Bengali spoken by the Sylheti and these dishes originate from Sylhet to give you that authentic taste.

- Sylheti Keema Pea Bhuna 🌶️ £7.50
- Sylheti Shakora Murugh 🌶️ £7.50
- Sylheti Shakora (fish) Mass 🌶️ £8.50
- Sylheti Bhuna (fish) Mass 🌶️ £8.50

### DESHI

A refined blend of various regional cooking traditions that has been past down generation to generation with all the flavours, spices & herbs you would expect from a traditional curry.

- Desi Mirchi Murugh 🌶️🌶️🌶️ £7.50  
Cooked with naga chilli
- Desi Keema Murugh 🌶️ £7.50
- Desi Methi Kashi 🌶️ £7.50
- Desi Kashi Bhuna 🌶️ £7.50

### SIDES DISHES £3.25

To make the side dishes that little bit healthier, all the vegetable are freshly cooked with olive oil to produce a lightly spiced mouth watering, tasteful dish.

- Mix Veg Curry
- Dry Mixed Veg
- Aubergine Bhaji
- Cauliflower Bhaji
- Bhindi Bhaji (Okra)
- Mushroom Bhaji
- Chana Bhaji (Chick peas)
- Sag Bhaji (Spinach)
- Sag Paneer (Spinach and Indian Cheese)
- Bombay Potato (New Potatoes)
- Taka Dall (Lentils)

### Order line

Curryg.co.uk  
0121 444 0056

### Opening Hours

Sunday - Thursday 5pm - 11.30pm  
Friday & Saturday 5pm - 12.30am

Allow average time of ½ hour for collection orders  
& 1 hour for delivery to your door. As your food is  
being freshly cooked to your needs.



£1 will be charge for  
card transactions



All major Credit & Debit Card Accepted.



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T&C'S APPLY

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**41 York Road, Kings Heath, Birmingham, B14 7SA**

## STARTERS

All starters are served with salad and mint dip

<b>PAPADOMS</b> (Serves two) <b>(G)</b> Papadoms accompanied with a full range of dips.	<b>£1.80</b>	<b>MIX KEBAB</b> Combination of chicken tikka, lamb tikka & sheek kebab.	<b>£4.50</b>
<b>TANDOORI CHICKEN</b> Chicken (on the bone) marinated in yoghurt and seasoned with a tandoori masala spice mixture. Roasted under the tandoori fire.	<b>£3.50</b>	<b>PAKORA (G)</b> (Paneer   Chicken) A delicious snack of bengal, deep fried to precision the batter is created with light spice, fresh coriander	<b>£3.50</b>
<b>CHICKEN TIKKA</b> Fine pieces of boneless chicken marinated over night in a north Indian yoghurt based sauce. They are then carefully placed under the fires of tandoori oven.	<b>£3.50</b>	<b>BHUNA PURI (G)</b> An unleavened bread prepared with atta maida flour placed under your favourite topping. Choose from the following: Chicken   Mushroom   Prawn   Paneer	<b>£3.95</b>
<b>GRILLED PANEER TIKKA</b> Fine pieces of Indian cheese marinated over night in a north Indian yoghurt based sauce. They are then carefully placed under the fires of tandoori oven.	<b>£3.50</b>	<b>ONION BHAJI (G)</b> A traditional, light and crunchy snack made from onion, potato, rice and gram flour. Consists of minimum spice, deep fried until golden brown.	<b>£2.95</b>
<b>SHASHLIK</b> (Chicken   Lamb   Paneer) A great combination of 'tikka' served with chunks of tomatoes, dutch bulb onions and garden peppers.	<b>£3.95</b>	<b>SAMOSA (G)</b> Filo pastry snacks deep fried until light brown and crunchy. Choose your stuffing: Lamb   Vegetable   Chicken	<b>£2.95</b>
<b>SHEEK KEBAB</b> Arguably the most popular starter on an Indian menu; a collision of mince lamb, fresh coriander and strong spices wrapped around a skewered cooked in the tandoori oven.	<b>£3.50</b>	<b>GRILLED FISH</b> (May contain bones) Fillet pieces of tender fish marinated over night in a wild herb and tandoori spice. It is then drizzled with lime before being pan fried.	<b>£3.95</b>
<b>GRILLED SHAMI KEBAB</b> A collision of mince lamb fresh coriander and strong spices & grilled to perfection.	<b>£3.50</b>	<b>KING PRAWN TEMPURA</b> The best king prawns battered in spicy gram flour and bread crumbs and deep fried to perfection.	<b>£5.50</b>
<b>LAMB CHOPS</b> 🍷 perfectly spiced lamb chops on the bone, barbecued to perfection .	<b>£3.95</b>	<b>ENDA (egg) KEBAB</b> Mince lamb battered with a whole egg, then garnished with an omelette.	<b>£4.50</b>

ANY OF THE ABOVE STARTERS CAN BE CUSTOMISED TO A MAIN ON REQUEST

### ALLERGY NOTICE

Our dishes may contain: GLUTEN, CRUSTACEANS, MOLLUSCS, EGGS, FISH, PEANUTS, NUTS, SOYA, MILK, CELERY, MUSTARD, SESAME SEEDS, LUPIN & SULPHUR DIOXIDE.

**(N)** CONTAINS NUTS / EXTRACTS

**(G)** CONTAINS GLUTEN

## MAINS

£0.80 extra to make it tikka for all the dishes below.



VEGETABLE | 5.95



CHICKEN | 6.50



LAMB | 6.50



PRAWN | 6.50



KING PRAWN | 8.50

### BALTI

Its our name and speaks for itself!

### BHUNA

Medium spiced curry cooked with a thicker based sauce extra tomatoes and onions.

### SAGWALA

Cooked with a mild Spanish based sauce and has a bhuna style texture.

### KORMA (N)

Made for kids or beginners but is actually popular for adults too! A very mild cream based sauce cooked with almonds, coconut and sultanas.

### MASALA (N)

The nations favourite! A mild cream based curry, which is cooked similarly to a korma, but has a touch of tandoori sauce and light spices.

### DHANSAK

A lovely lentil (Dhal) based sauce with the odd chunks of pineapples hidden inside.

### JALFREZI

A classic tandoori based sauce consisting of onions, peppers and chillies.

### BUTTER (N)

For the mild curry fans. This desh is cooked with butter to produce a mild sauce consisting of almonds.

### DUPIAZA

Medium spiced curry cooked with a healthy serving of large chunks of onions and peppers, which give this dish a nice crunch.

### ROGAN JOSH

Best with LAMB! Medium spiced curry cooked in a bhuna style and then topped with a good serving of fresh tomatoes and herbs.

### PATHIA

Cooked with a spicy tomato based sauce and a touch of lemon and lime to give it that sour flavour.

### MADRAS

Not for the average palate. This flavour is for those who can handle their spice and don't mind that heat of fresh green chilli.

### KORAI

This is a traditional home style dish that contains a mixture of onions, tomatoes, peppers, which are then garnished with coriander

### GARLIC CHILLI MASALA

Middium dry dish cooked with Sylheti naga chilli to give you a rush of flavor.

### BIRYANI

A mild rice based dish. Pan-fried meat, vegetable or seafood lightly spiced and cooked with basmati rice. Accompanied with medium dry vegetable.

## NAAN & ROTI'S (BREADS)

NAAN	£1.80
GARLIC NAAN	£2.20
GARLIC & CORIANDER NAAN	£2.20
KEEMA NAAN	£2.50
PESHWARI NAAN	£2.50
CHEESE NAAN	£2.50
TANDOORI ROTI	£1.80
CHAPATI	£1.25
PARATHA	£1.80
STUFFED PARATHA	£2.50

## RICE

BOILED RICE	£2.00
PILAU RICE	£2.20
MUSHROOM FRIED RICE	£2.50
Vegetable Pilau Rice	£2.50
CHICKEN PILAU	£2.95
KEEMA PILAU	£2.95
PEAS PILAU	£2.50
GARLIC FRIED RICE	£2.50
EGG FRIED RICE	£2.50

## FOR THE KIDS

served with chips.

SCAMPI	£5.95
CHICKEN NUGGETS	£5.95
FISH FINGERS	£5.95
CHICKEN DIPPERS	£5.95

## DESSERTS

STICKY TOFFEE PUDDING	£3.95
SCRUMPTIOUS APPLE TART (warmed up)	£3.95
CHEESECAKE	£3.50
CHOCOLATE CAKE	£3.50

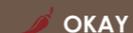
## EXTRAS

CHIPS	£2.00
WEDGES	£2.50
SALAD BOX (Plain   seasoned)	£1.50
CHUTNEY   DIPS	Each £0.50
(mint sauce   onion salad   mango chutney   mix pickles)	

## DRINKS

(Cans)

COKE   DIET COKE   COKE ZERO	£0.90
7UP	£0.90
TANGO	£0.90
RUBICON   PASSION   MANGO	£0.90
WATER	£0.90



OKAY



SLIGHTLY HOT



HOT



GOOD LUCK

50p extra for additional vegetables | toppings

£1.00 extra for additional | prawns | lamb | chicken | toppings