

Curry Leaf on Brighton Menu

VEG ENTRÉE

- VEGETABLE SAMOSA (V)(DF)(1PC) \$4.50 | (2PC) \$8.00
(DELICATE CRISP PASTRY ENCASING A SUBTLY SPICED MEDLEY OF POTATOES AND PEAS, PAIRED WITH A TANGY DATE & TAMARIND CHUTNEY OR A REFRESHING MINT-CORIANDER CHUTNEY)
- SAMOSA CHAAT ELEGANCE \$ (10.00)
(DELICATE PASTRY SHELLS FILLED WITH SPICED POTATOES AND PEAS, TOPPED WITH TANGY TAMARIND CHUTNEY, CREAMY YOGURT, AND A SPRINKLE OF FRESH CILANTRO. A DELIGHTFUL FUSION OF TEXTURES AND FLAVORS IN EVERY BITE.)
- CRISP GARDEN FRITTERS (GF) \$14.50
(GOLDEN FRITTERS OF GRAM FLOUR, POTATOES, ONION, AND SPINACH, LIGHTLY CRISPED AND SERVED WITH A TANGY DATE & TAMARIND CHUTNEY OR A REFRESHING MINT-CORIANDER CHUTNEY)
- CRISPY ONION PETALS.(GF) (DF) \$14.50
(CRISP, LIGHTLY SPICED ONION FRITTERS, DELICATELY FRIED TO PERFECTION, ACCOMPANIED BY A TANGY DATE & TAMARIND CHUTNEY OR A REFRESHING MINT-CORIANDER CHUTNEY)
- TANDOORI MUSHROOM MEDLEY (GF) (6PC) \$19.00
(TENDER BUTTON MUSHROOMS MARINATED IN A SUBTLE BLEND OF YOGURT AND AROMATIC SPICES, CHAR-GRILLED TO PERFECTION IN THE TANDOOR, SERVED WITH A REFRESHING MINT-CORIANDER CHUTNEY.)
- TANDOORI PANEER SKEWERS(GF) (6PC)\$21.00
(SOFT, FRESH PANEER MARINATED IN A RICH BLEND OF YOGURT AND DELICATE SPICES, CHAR-GRILLED IN THE TANDOOR TO A SMOKY PERFECTION, SERVED WITH A A REFRESHING MINT-CORIANDER CHUTNEY)
- GREEN HERB & SPINACH CROQUETTES (5PC)\$15.50
(DELICATELY SPICED PATTIES OF SPINACH, GREEN PEAS, AND FRESH HERBS, LIGHTLY PAN-SEARED TO PERFECTION. SERVED WITH A TANGY MINT CHUTNEY.)

NON-VEG ENTRÉE

- CHICKEN TIKKA (BONELESS)(GF)(NF) 6PC\$20.50
(SUCCULENT CHICKEN PIECES MARINATED IN A CREAMY BLEND OF YOGURT, AROMATIC SPICES, AND HERBS, CHAR-GRILLED IN THE TANDOOR TO A SMOKY, TENDER FINISH. SERVED WITH A REFRESHING MINT-CORIANDER CHUTNEY)
- SPICED CRISP CHICKEN BITES 6PC (20.50)
(CRISP, TENDER BITES OF CHICKEN MARINATED IN A FIERY BLEND OF SOUTH INDIAN SPICES, LIGHTLY FRIED AND TOSSED WITH CURRY LEAVES AND GREEN CHILIES. SERVED WITH A REFRESHING MINT-CORIANDER CHUTNEY)
- MALAI TIKKA (GF) 6PC\$20.50
(TENDER CHICKEN MARINATED IN A CREAMY BLEND OF YOGURT, CREAM, AND MILD SPICES, GRILLED TO A JUICY PERFECTION IN THE TANDOOR. SERVED WITH A REFRESHING MINT-CORIANDER CHUTNEY)
- TANDOORI CHICKEN(GF)(NF) (HALF)\$15.50/(FULL)\$28.00
(CHICKEN MARINATED IN YOGURT, CREAM, GARLIC, GINGER, HERBS & SPICES AND BARBEQUED IN THE TANDOOR)
- LAMB SEEKH KEBAB (GF)(NF) (2PC) \$13.50/(4PC) \$22.50
(LIGHTLY SPICED LAMB MINCE WITH ONION, GARLIC AND CAPSICUM SKEWERS COOKED IN THE TANDOOR)
- LAMB CUTLET (4PC) \$26.50
(MARINATED OVERNIGHT LAMB MIXED WITH YOGURT, GARLIC, AND SPICES)
- LAMB CHOPS (4PC) \$28.50
- TANDOORI MIXED GRILL \$40.50

Notations: GLUTEN-FREE(GF) DAIRY-FREE(DF) NUT-FREE(NF) VEGETERAIN(V)

Curry Leaf on Brighton Menu

(2PC CHICKEN TANDOORI, 2PC LAMB SEEKH KEBAB

2PC CHICKEN TIKKA/MALAI CHICKEN TIKKA, 2PC CHICKEN 65)

- GRILLED TANDOORI PRAWNS WITH SPICED MARINADE (6PC) \$23.50
- GARLIC PRAWNS (8PC) \$23.50

INDO-CHINESE

- VEG MANCHURIAN \$20.50
(MIXED VEG FRIED BALLS SERVED WITH SOY SWEET CHILLY SAUCE, ONIONS, CAPSICUM. AVAILABLE ON SIZZLER OR GRAVY)
- CHICKEN LOLYPOP (NF) 6PC(\$18.00)
(A crowd-favourite Indo-Chinese starter, Chicken Lollipop is made from frenched chicken wings marinated in a flavour-packed blend of spices, garlic, and soy sauce. It's then deep-fried to crispy perfection, giving you a crunchy outside with juicy, tender meat inside. Served hot with a spicy Schezwan Sauce, it's the perfect appetizer to kickstart your meal!)
- CAULIFLOWER MANCHURIAN \$20.50
(FRIED CAULIFLOWER PIECES SERVED WITH MANCHURIAN SAUCE)
- PANEER MANCHURIAN \$21.00
(PANEER COATED WITH CORN FLOUR FRIED AND COOKED WITH MANCHURIAN SAUCE (AVAILABLE ON SIZZLER OR GRAVY))
- MUSHROOM MANCHURIAN \$20.50
(MUSHROOM FRIED AND COOKED WITH MANCHURIAN SAUCE)
- CHICKEN MANCHURIAN \$21.00
(AVAILABLE ON SIZZLER OR GRAVY SEMI GRAVY OR GRAVY)
- CHILI-INFUSED CHICKEN STIR-FRY \$21.00
(SUCCULENT PIECES OF CHICKEN MARINATED IN A SPICY BLEND, STIR-FRIED WITH VIBRANT BELL PEPPERS, ONIONS, AND AROMATIC SPICES. FINISHED WITH A TOUCH OF SOY SAUCE AND SERVED WITH A GARNISH OF FRESH SPRING ONIONS FOR AN EXQUISITE BALANCE OF HEAT AND FLAVOR)
- CRISPY PRAWNS IN MANCHURIAN SAUCE \$23.50
- VEG FRIED RICE \$20.50
- CHICKEN FRIED RICE \$21.50

VEG MAINS

- KADHAI PANEER(GF) \$22.50
(COTTAGE CHEESE COOKED WITH ONION, CAPSICUM, TOMATOES AND TANGY ONION GRAVY)
- PANEER BUTTER MASALA(GF) \$23.50
(COTTAGE CHEESE COOKED WITH ONION, CAPSICUM, NUT AND ONION BASED SMOOTH GRAVY)
- SHAHI PANEER(GF) \$23.50
(COTTAGE CHEESE COOKED WITH BUTTER, ONION, AND NUTS)
- PANEER TIKKA MASALA(GF) \$23.50
(COTTAGE CHEESE COOKED WITH ONION AND TOMATOES WITH ONIONS, CAPSICUM)
- ACHARI PANEER(GF) \$23.50
(COTTAGE CHEESE COOKED WITH ONION TOMATO GRAVY WITH TRADITIONAL PICKLE SPICES)
- PALAK PANEER(GF) \$22.50
(COTTAGE CHEESE SLOW COOKED IN CREAMY TEXTURED SPINACH SAUCE)
- DAL FRY (GF) \$21.00
(SILKY YELLOW SPLIT PEAS SLOW COOKED AND TEMPERED WITH HERBS AND SPICES)
- DAL TADKA (GF) \$21.00

Notations: GLUTEN-FREE(GF) DAIRY-FREE(DF) NUT-FREE(NF) VEGETERAIN(V)

Curry Leaf on Brighton Menu

(THIS DISH FEATURES YELLOW SPLIT LENTILS SLOW-COOKED UNTIL TENDER, THEN TEMPERED WITH A FRAGRANT BLEND OF CUMIN SEEDS, MINCED GARLIC, AND GREEN CHILIES, SAUTÉED IN RICH GHEE FOR ADDED DEPTH)

- DAL MAKHANI(GF) \$21.50
(TENDER BLACK-EYED BEANS SLOW COOKED TO PERFECTION)
- VEG MADRAS \$22.00
(MIXED VEG COOKED IN COCONUT BASED SAUCE)
- MALAI KOFTA (DAIRY) \$23.50
(FENNEL FLAVOURED CREAMED POTATO & COTTAGE CHEESE RISSOLES SLOW COOKED IN A CREAMY ONION TOMATO SAUCE)
- SHAHI KORMA \$23.50
(MIXED VEG COOKED WITH CREAMY ONION BUTTER SAUCE)
- VEGETABLE JALFREZZI \$23.50
(DELIGHT IN OUR STIR-FRIED SEASONAL VEGETABLES IN SPICY TOMATO GRAVY, A VIBRANT MEDLEY OF FRESH VEGETABLES TOSSED IN A TANGY TOMATO-BASED SAUCE INFUSED WITH AROMATIC SPICES)

NON-VEG MAINS

- BUTTER CHICKEN (GF) \$24.50
(BONELESS MARINATED OVERNIGHT CHICKEN COOKED IN THE TANDOOR AND FINELY COOKED WITH TOMATO BUTTER SAUCE)
- MANGO CHICKEN(GF) \$24.50
(A delightful fusion of sweet and savoury, our Mango Chicken Curry brings tender chicken simmered in a rich, creamy gravy made from Mango Syrup and aromatic spices)
- CHICKEN TIKKA MASALA(GF) \$24.50
(BONELESS MARINATED OVERNIGHT CHICKEN COOKED IN THE TANDOOR AND SERVED WITH TOMATOES, CAPSICUM, ONION GRAVY)
- CHICKEN VINDALOO(GF)(DF) \$24.50
(CHICKEN CURRY MIXED WITH COCONUT CREAM AND SPICY ONION TANGY SAUCE OF GOA)
- CHICKEN MADRAS(GF) \$24.50
(SOUTH INDIAN CHICKEN CURRY WITH CREAMY COCONUT AND MUSTARD SEEDS)
- CHICKEN CURRY(GF) \$24.50
(NORTH INDIAN STYLE CHICKEN COOKED WITH ONION TOMATO-BASED CURRY)
- CHICKEN JALFREZZI (GF) \$24.50
(CHICKEN COOKED ONION, TOMATO, CAPSICUM IN A SMOOTH ONION GRAVY)
- CHICKEN KORMA(GF) \$24.50
(CHICKEN COOKED WITH ONION, CASHEW AND CREAM BASED SAUCE)
- CHICKEN SAAG(GF) \$24.50
(BONELESS CHICKEN WITH CREAM, SPINACH AND ONION BASED SAUCE)
- LAMB SHANK CURRY(GF) \$28.00
(A rich and hearty delicacy, our **Lamb Shank Curry** features slow-cooked, fall-off-the-bone lamb shanks simmered in a deeply spiced and aromatic curry sauce. Infused with traditional Indian flavours of roasted spices, garlic, ginger, and tomatoes, this dish delivers bold taste in every bite. A rich and hearty delicacy, our Lamb Shank Curry features slow-cooked, fall-off-the-bone lamb shanks simmered in a deeply spiced and aromatic curry sauce. Infused with traditional Indian flavours of roasted spices, garlic, ginger, and tomatoes, this dish delivers bold taste in every bite.)
- LAMB MADRAS \$24.50
(SOUTH INDIAN LAMB CURRY WITH CREAMY COCONUT AND MUSTARD SEEDS)
- LAMB CURRY \$24.50
(NORTH INDIAN STYLE LAMB COOKED WITH ONION TOMATO-BASED CURRY)

Notations: GLUTEN-FREE(GF) DAIRY-FREE(DF) NUT-FREE(NF) VEGETERAIN(V)

Curry Leaf on Brighton Menu

- LAMB ROGAN JOSH \$24.50
(LAMB COOKED WITH YOGURT, FENNEL, AND ONION GRAVY)
- LAMB BHUNA \$24.50
(LAMB MIXED WITH MINCE AND ONION GRAVY)
- KADHAI GOSTH \$25.50
(LAMB COOKED WITH ONION, TOMATO, CAPSICUM WITH TANGY ONION GRAVY)
- LAMB VINDALOO \$24.50
(LAMB CURRY MIXED WITH COCONUT CREAM AND SPICY ONION TANGY SAUCE OF GOA)
- GOAT BHUNA \$25.50
(GOAT COOKED WITH TRADITIONAL SPICES, ONION, CAPSICUM, TOMATO AND THICK GRAVY)
- GOAT CURRY \$25.00
(GOAT CURRY COOKED IN TRADITIONAL PUNJABI STYLE GRAVY)
- GOAT VINDALOO \$25.00
(GOAT CURRY MIXED WITH COCONUT CREAM AND SPICY ONION TANGY SAUCE OF GOA)

SEAFOOD MAINS

- PRAWNS MASALA \$26.50
(PRAWNS COOKED WITH ONION, TOMATO, CAPSICUM AND ONION THICK GRAVY)
- PRAWN VINDALOO \$26.50
(PRAWN CURRY MIXED WITH COCONUT CREAM AND SPICY ONION TANGY SAUCE OF GOA)
- GOAN PRAWNS CURRY \$26.50
(juicy prawns simmered in a spiced coconut gravy with roasted Goan masalas and red chili. Full of bold coastal flavours)
- GOAN KING FISH CURRY (With Bones) \$28.50
(Bone-in king fish simmered in a spicy coconut gravy with Goan masalas. Rich, authentic flavours)
- FISH MASALA \$25.50
(FISH COOKED WITH FRESH ONION, FRESH TOMATO, FRESH CAPSICUM AND ONION THICK GRAVY)
- FISH VINDALOO \$25.50
(FISH CURRY MIXED WITH COCONUT CREAM AND SPICY ONION TANGY SAUCE OF GOA)
- FISH CURRY \$25.50
(NORTH INDIAN STYLE FISH COOKED WITH ONION TOMATO-BASED CURRY)

RICE

- STEAM RICE \$5.50
- SAFFRON RICE \$7.50
- JEERA RICE \$7.50
- COCONUT RICE \$8.50
- MUTTER PULAV \$9.50
- KASHMIRI PULAV \$9.50
(BASMATI RICE COOKED NUTS, SUGAR, AND SAFFRON)

BIRYANI RICE

- VEGETABLE BIRYANI \$20.50
- PANEER BIRYANI \$22.50
- CHICKEN BIRYANI \$22.50
- CHICKEN 65 BIRYANI \$22.50
- LAMB BIRYANI \$23.50

Notations: GLUTEN-FREE(GF) DAIRY-FREE(DF) NUT-FREE(NF) VEGETARIAN(V)

Curry Leaf on Brighton Menu

- GOAT BIRYANI \$24.50

TANDOOR BREADS AND NAAN

- NAAN \$4.00
- BUTTER NAAN \$4.50
- GARLIC NAAN \$5.00
- LACCHA PARATHA \$6.00
- CHEESE NAAN \$6.50
- KASHMIRI NAAN \$7.50
(BREAD FILLED WITH DRIED FRUITS & NUTS)
- KHEEMA NAAN \$8.50
(STUFFED NAAN WITH LIGHTLY SPICED LEAN LAMB MINCE)
- ROTI \$4.00
(CRISP WHOLEMEAL BREAD)
- BUTTER ROTI \$4.50
- MINT PARATHA \$7.50
(WHOLEMEAL PARATHA WITH MINT AND SPICES)
- ALOO PARATHA \$9.00
(FILLED WITH LIGHTLY SPICED POTATOES)

SIDES

- PAPPADUMS (5PC) \$4.00
- MINT YOGURT SMALL/LARGE \$1/\$4.50
- RAITA SMALL/LARGE \$1/\$4.50
- MANGO CHUTNEY SMALL/LARGE \$2/\$5.50
- GARDEN SALAD \$7.50

SWEETS

- GULAB JAMUN(2PC) \$7.50
- GULAB JAMUN WITH ICE CREAM \$10.50
- KULFI \$7.50
- GAZAR HALWA \$7.50
- ICE CREAM \$7.50

KIDS MENU

- CHICKEN NUGGETS \$6.00
- HOT CHIPS \$6.00
- PIZZA NAAN \$6.00
- CHICKEN NUGGETS AND FRIES \$10.00

COLD DRINKS

- WATER \$3.00
- SPARKLING WATER \$4.50
- LASSI \$5.00
(PLAIN, MANGO, ROSE, SALTED)
- COKE ,COKE ZERO,SOLO,SPRITE,FANTA(CAN) \$3.50
- COKE,SOLO, SPRITE (1.25L) \$5.50

Notations: GLUTEN-FREE(GF) DAIRY-FREE(DF) NUT-FREE(NF) VEGETERAIN(V)

Curry Leaf on Brighton Menu

- MASALA LEMONADE \$6.50
- MOJITO(NON-ALCOHOLIC) \$10.00
(VIRGIN,APPLE,PINEAPPLE,ORANGE,ROSE)
- GINGER BEER (NON-ALCOHOLIC) \$4.50
- JUICES \$4.50
(ORANGE, APPLE, PINEAPPLE)

HOT DRINKS

- MASALA TEA/CHAI \$5.00