

CURZON

INDIAN RESTAURANT

APPETISERS

FAHIM'S MIX (minimum 2 people)	(per person) £7.50
Consisting of: Pancake Kebab, Aloo Chat, Chingri Suka, Paneer, Onion Bhaji	
SAMIA'S MIX (minimum 2 people)	(per person) £7.50
Chicken Chat, Nazakat, Chingri Garlic, Sheek Kebab & Tandoori Chicken	
CHINGRI PUREE (Medium)	£6.00
CHINGRI GARLIC	£6.00
Skewered king prawns grilled in the Tandoori with garlic and herbs	
TANDOORI CHINGRI	£6.00
BADAMI MURUGH	£6.00
Skewered grilled chicken breast with peanut sauce	
SAMOSA (Meat or Vegetable)	£4.00
SHEEK KEBAB	£5.00
Minced lamb pungently spiced and grilled in the Tandoor	
NAZAKAT	£5.00
Delicately spiced succulent chicken grilled in the Tandoor	
MURUGH LIVER	£5.00
Sautéed Chicken liver lightly spiced and served on a bed of salad	
CHINGRI SUKA	£6.00
King prawns cooked in sweet and sour tamarind sauce	
PANCAKE KEBAB	£4.00
A pancake stuffed with delicious spicy lamb	
CHAT SUPREME	£5.00
Top quality Chat Masala used on chicken to produce an original flavour	
PAKORA	£4.00
Deep fried assorted vegetables coated with batter and served with mint sauce	
ONION BHAJEE	£4.00
A cluster of deep fried onion with lentils and battered herbs	
CHINGRI MURMORI	£6.00
Deep fried king prawn covered with breadcrumbs	
SHAMI KEBAB	£5.00
Pan fried kebab served with egg omelette	
BLACK PEPPER CHICKEN TIKKA	£5.00
Marinated chicken cooked in the Tandoor served spicy	
CRISPY SQUID RING	£5.00
Deep fried squid ring served with sweet chilli sauce	
MURUGH / LAMB TIKKA	£4.00
Marinated chicken or lamb cooked in the Tandoor	

TANDOORI

MIXED GRILL	£12.00	SALMON TIKKA	£10.00
Consisting of Lamb Tikka, Chicken Tikka, Sheek kebab and Tandoori chicken		Salmon fillet grilled in the Tandoor	
TANDOORI MURUGH	£8.00	SALMON SHASHLICK	£12.00
Spring Chicken marinated in herbs and grilled over charcoal (on the bone)		Salmon fillet grilled with tomato, capsicum and onion	
BADAMI MURUGH	£9.00	TANDOORI MONK FISH	£14.00
Skewered grilled chicken breast with peanut sauce		Monkfish marinated in medium spices, cooked in the Tandoor	
LAMB SHASHLICK	£9.00	MURUGH / LAMB TIKKA	£8.00
Selected pieces of lamb, capsicum, tomato and onion marinated, skewered and grilled in the Tandoor		Chicken or lamb marinated in homemade paste skewered and grilled in the Tandoor. Served sizzling!	
MURUGH SHASHLICK	£9.00	TANDOORI CHINGRI	£12.00
Selected pieces of chicken, capsicum, tomato and onion marinated, skewered and grilled in the Tandoor		King prawns marinated in special sauce skewered and flamed	
HAASH TIKKA	£10.00	Served sizzling with garnish.	
Marinated duck breast grilled in the Tandoor		CHINGRI SHASHLICK	£14.00
HAASH SHASHLICK	£12.00	King prawn delicately spiced and skewered with capsicum, tomato	
Marinated duck with tomato and capsicum grilled in the Tandoor			

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POULTRY

CHILLI MURUGH MASALA..... £8.50 Green chilli and herbs with a light Masala sauce	MURUGH MASALAM..... £9.00 Spring chicken cooked with medium spice, fresh herbs, minced lamb
ACHARI MURUGH..... £8.50 Marinated chicken with spice and herbs	MURUGH REZALLA..... £9.00 Chicken cooked in a tangy lemon sauce and fresh chillies (hot)
MURUGH TIKKA MASALA..... £8.50 Breast of chicken marinated in mild spices, grilled then cooked in masala sauce	HAASH CASHEW NUTS..... £10.00 Succulent roasted duck cooked in coconut milk with cashew nuts (mild)
ANNAS HAASH..... £10.00 Succulent roasted duck breast cooked in a creamy coconut milk, blended with aromatic spices and complimented with fresh pineapple	MURUGH BIRIANI £9.00 Chicken cooked with Basmati rice, fresh herbs and spices, served with curried vegetables
GREEN MURUGH CURRY £9.00 A strip of chicken breast cooked with broccoli, aubergine, coconut milk and aromatic ground spices	HAASH BIRIANI £10.00 Strips of duck breast cooked with Basmati rice, fresh herbs and spices, served with curried vegetables
MURUGH JALFRAIZI..... £8.50 Chicken strips in hot spices with shallots, capsicum, fresh chilli, fresh herbs and coriander	HAASH REZALLA (HOT)..... £10.00 Roast and sliced duck cooked in a tangy lemon sauce and fresh chillies
KORAI KEBAB KHYBERI..... £8.50 Marinated chicken cooked with exotic highly flavoured spices to a medium taste	MURUGH MAKKANWALI £9.00 Marinated chicken cooked in a highly flavoured mild sauce with honey, pure ghee and sprinkled with almonds
HAASH JALFRAIZI..... £10.00 Sautéed duckling marinated in subtle spices grilled and then cooked with hot spices, shallots, capsicum, fresh chilli, fresh herbs and coriander	CURZON'S BUTTER CHICKEN £10.00 Chicken cooked in light spices. Rich, creamy sauce with pure butter ghee sprinkled with almonds
MURUGH JALALI..... £9.00 Spring chicken cooked with medium spice, fresh herbs, served in mild sauce	MURUGH KORAI £8.50 Chicken cooked with peppers and fresh herbs.
BENGALI CHICKEN..... £10.00 Tandoori chicken cooked in homemade recipe served with aromatic sauce.	

MEAT

KORAI LAMB..... £9.00 Tender lamb cooked with shallots, pepper, tomato and onion in a selection of fresh herbs	METHI SAAG GOSHT..... £9.00 Lamb with spinach, fenugreek and herbs
GOSHT KARA MASALA..... £9.00 Thin slices of spring lamb, golden brown onions, ginger and garlic	SIKANDARI LAMB £12.00 Lamb cooked with the Chef's own secret recipe, marinated for 48 hours and roasted in the oven
LAMB TIKKA MASALA £9.00 Strips of lamb marinated in mild spices, grilled and then cooked in masala sauce.	LAMB REZALLA..... £9.00 Grilled lamb cooked in a tangy lemon sauce and fresh chillies
LAMB HALIM..... £9.00 Lamb cooked in lentils, fried ginger and garlic	LAMB BHUJON £9.00 Very tender pieces of lamb spiced with tomato puree, coriander and fenugreek leaves
LAMB BIRIANI..... £9.00 Lamb cooked with Basmati rice, fresh herbs and spices served with curried vegetables	LAMB GRILL BHUNA..... £10.00 Tender lamb strips cooked in highly flavoured sauce
LAMB JALFRAIZI £9.00 Tender lamb cooked in hot spices with shallots, capsicum, chilli, fresh herbs & coriander	NAGA LAMB £9.00 Soft lamb strips cooked in hot spicy sauce
LAMB PASANDA..... £9.00 Lamb cooked in almond sauce and fresh cream (mild)	LAMB SHATKORA £9.00 Tender Lamb pieces cooked in thick medium sauce (Tangy Flavour)

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SEA FOOD

STUFFED CALAMARI.....	£13.00	CHINGRI MOGLAI	£12.00
<i>Calamari stuffed with herbal minced prawns and chicken in a tasty sauce</i>		<i>Grilled king prawns cooked in medium spices with cashew nuts.</i>	
GOAN FISH CURRY	£13.00	CHINGRI BIRIANI	£12.00
<i>Tandoori monkfish cooked in a coconut milk</i>		<i>King prawns cooked with Basmati rice and served with curried vegetables</i>	
SEAFOOD BHUNA.....	£14.00	CHINGRI JOHL	£12.00
<i>An infusion of king scallops, squid, monk fish and king prawns cooked in the Chef's speciality stock with a medium blend of 'Bhuna' spices and herbs</i>		<i>King prawns cooked in medium sauce delicately flavoured with oriental herbs and spices</i>	
PHANGAS BIRAAN.....	£12.00	CHINGRI TANDOORI MASALA	£14.00
<i>Fresh phangas, marinated with light spices and delicate herbs, pan-fried with mushrooms and cayenne peppers</i>		<i>King prawns marinated in mild spices, grilled then cooked in special masala sauce</i>	
MASALA MONKFISH	£14.00	CHINGRI SAAG PANEER	£14.00
<i>Grilled and cooked in a masala sauce</i>		<i>King prawns with spinach and Bengali cheese with a hint of garlic</i>	
CHINGRI JALFRAIZI.....	£12.00	MIXED SEAFOOD MULLI	£14.00
<i>King prawns cooked in hot spices with onions, pepper, shallots, fresh herbs, green chilli and coriander</i>		<i>Scallop, calamari, prawns, mullet and monkfish blended with coconut milk for a fine curry flavour</i>	
SAMIA'S MIX SPECICAL	£15.00	CURZON'S MIX BIRIANI	£15.00
<i>Mix of chicken, lamb and king prawn cooked in very highly spiced medium sauce</i>		<i>Chicken, lamb and king prawn cooked with herbs and rice served with curried vegetables</i>	
CHINGRI ACHARI	£12.00	CURZON'S SEAFOOD SPECIAL	£15.00
<i>Tangy flavoured king prawn cooked in mixed rich medium spicy sauce</i>		<i>Grilled king prawns cooked in thick medium spicy sauce</i>	

VEGETARIAN (MAIN COURSE)

PANEER TIKKA	£7.00	SABZI KORMA	£7.00
<i>Marinated curd cheese & tomato cooked on skewers</i>		<i>Fresh vegetables in very mild sauce with fresh cream sprinkled with almonds</i>	
SABZI KORAI	£6.00	SABZI BIRIANI	£7.00
<i>Seasonal fresh vegetables cooked with shallots, capsicum and tomato in a light medium blend of spice</i>		<i>Stir fry spiced vegetables with Basmati rice, chopped herbs and fresh coriander in a tasty sauce</i>	
PANEER SHASHLICK	£7.00	SABZI MASALA	£7.00
<i>Vegetarian cheese grilled in the Tandoor</i>		<i>Seasonal Bangladeshi and continental vegetables cooked in a masala sauce</i>	
ALOO GOBI JALFRAIZI	£6.00	PANEER TIKKA MASALA	£7.00
<i>Potato and cauliflower pan fried with shallots, pepper, spring onion and fresh chilli</i>		<i>Homemade paneer marinated in spices grilled and cooked in special masala sauce</i>	

VEGETARIAN (SIDE DISH)

NIRAMISH	£3.50	BRINJAL PANEER	£3.50
<i>Dry mixed vegetables</i>		<i>Aubergine and homemade cheese</i>	
BINDI (Ladies finger)	£3.50	BEGUN BIRAN	£3.50
SAAG BHAJEE (Spinach)	£3.50	<i>Strips of Bangladeshi aubergines cooked with light spices and herbs</i>	
DALL TARKA (Lentils)	£3.50	SAAG PANEER	£3.50
MUSHROOM BHAJEE	£3.50	<i>Spinach and homemade cheese cooked in a mild creamy blend</i>	
CAULIFLOWER BHAJEE	£3.50	ALOO PANEER	£3.50
CHANA PANEER	£3.50	<i>Spiced chunks of potatoes and homemade cheese with light spices and herbs</i>	
<i>Chick peas and homemade cheese cooked in a mild creamy blend</i>		CHANA MASALA	£3.50
ALOO GOBI	£3.50	<i>Tender chick peas cooked in medium spices and herbs</i>	
<i>Potatoes and cauliflower</i>		SAAG ALOO	£3.50
BENGALI ALOO	£3.50	<i>Spinach and seasonal potato wedges cooked with subtle spices and herbs</i>	
<i>Potatoes</i>		MATTER PANEER	£3.50
		<i>Cheese and peas</i>	

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RICE AND ACCOMPANIMENTS

GARLIC MURUGH RICE	£4.00
<i>Marinated diced chicken cooked with Basmati rice</i>	
COCONUT RICE	£3.00
KEEMA RICE (<i>minced lamb</i>)	£4.00
SPECIAL RICE	£3.00
<i>Basmati rice with egg ribbons and herbs</i>	
LEMON RICE	£3.00
<i>Basmati rice with lemon and herbs</i>	
MUSHROOM RICE	£3.00
<i>Basmati rice with mushrooms and herbs</i>	
BOILED RICE (<i>Steamed</i>)	£2.50
PILAO RICE	£2.50
RAITHA	£2.00
<i>Homemade natural yogurt with chopped onion and cucumber</i>	
PAPADOM	£0.50
SPICED PAPADOM.....	£0.50
CHUTNEY SELECTION (<i>Charged per person</i>).....	£1.00

BREAD

GARLIC CHILLI CHEESE NAAN	£3.50
KEEMA NAAN	£3.00
<i>Stuffed with minced lamb</i>	
GARLIC NAAN	£3.00
<i>With crushed garlic and pure ghee</i>	
CHEESE NAAN	£3.00
PLAIN NAAN	£2.50
PESHWARI NAAN	£3.00
<i>Stuffed with a sweet paste of coconut</i>	
ALOO PARATHA <i>Stuffed with potato</i>	£3.00
PARATHA	£2.50
CHAPATHI	£2.00
EGG PARATHA	£3.00

TRADITIONAL DISHES

DANSAK DISHES

(Hot, sweet and sour with lentils)

CHICKEN	£8.00
LAMB	£9.00
CHICKEN TIKKA	£8.00
CHINGRI	£11.00

DOPIAZA DISHES

(Medium with onions)

CHICKEN	£8.00
LAMB	£9.00
CHICKEN TIKKA	£8.00
CHINGRI	£11.00

BHUNA DISHES

(Medium)

CHICKEN	£8.00
LAMB	£9.00
CHICKEN TIKKA	£8.00
CHINGRI	£11.00

ROGAN DISHES

(Medium with tomato)

CHICKEN	£8.00
LAMB	£9.00
CHICKEN TIKKA	£8.00
CHINGRI	£11.00

KORMA DISHES

(Very mild)

CHICKEN	£8.00
LAMB	£9.00
CHICKEN TIKKA	£8.00
CHINGRI	£11.00

PATHIA DISHES

(Sweet, Sour & Hot)

CHICKEN	£8.00
LAMB	£9.00
CHICKEN TIKKA	£8.00
CHINGRI	£11.00

MADRAS DISHES

(Hot)

CHICKEN	£8.00
LAMB	£9.00
CHICKEN TIKKA	£8.00
CHINGRI	£11.00

VINDALOO DISHES

(Very Hot)

CHICKEN	£8.00
LAMB	£9.00
CHICKEN TIKKA	£8.00
CHINGRI	£11.00

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