





CURRY LEAF
FINE INDIAN CUISINE

*We are pleased to say that 90% of
our menu is gluten free and we try
to accommodate any dietary
requirements.*

*We are able to do most of our menu
items in your choice of spiciness:
Mild, Medium or Hot*

*Please advise our staff to your
preference when ordering*

15% surcharge on public holidays for dine in and takeaway



lite bites

- | | |
|---|--------|
| Onion Bhaji
<i>Chickpea battered crispy onion fritters</i> | 9 |
| Aloo tikki stack
<i>Fried spiced up potato tikkis</i> | 9 |
| Crispy Masala puri / Panipuri / Dahi – Bhel
<i>Indian wafer balls filled with respective selection</i> | 10.9 |
| Aloo Bonda (ē Chai)
<i>Potato and pea mix battered and fried to perfection</i> | 9/12.5 |
| Bruschetta Pappad
<i>Twist on masala pappad</i> | 7.5 |



entr  e

- Tikka Triplets 13.9
Boneless chicken marinated three ways in a blend of aromatic herbs, spices and cooked in our authentic Indian clay oven. (which is commonly known as Tandoor)
- Messy Samosa 9.9
We don't always like to present the food sometimes it could get messy too
- Zaffroni Paneer Tikka 12.9
Cottage cheese marinated   rich saffron and yogurt
- Quail 95 15.9
Whole quail cooked up with special blend of chef's spice mix
- Barrah Kabab 19.9
Succulent French lamb cutlets soaked in saltwater spices and charred in tandoor
- Garlic Turmeric Prawn   mango coriander chutney 20.9
Australian banana prawn's cooked in creamy garlic sauce, saffron rice
- Tossed Tandrums 13.9
Tossed tandoori wings with green onions garlic and fresh chillis
- Tajhinga 20.5
Prawns marinated in spices in accord to the tandoor cooking
- Lamb Galouti kebab/Galouti sliders 14.9
Galouti spiced lamb mince tenderized with green papaya, try it in a slider too
- Chix – 65 12.9
India's popcorn chicken has many theories of name origins like 65 spices in the recipe, recipe written in 1965, one chicken cut in to 65 pcs....

Curry Leaf's Signature Plate

28

Ask our staff what's on the plate today, a combination of well-placed entrees for tasting, a good plate to share between 2

Epicurean Menu

When our chefs get adventurous, they take on some staple food from around the world and put a twist on it which gives you the following

Pizza bombs - Italy

12.9

Nizza - veg/chicken

13.9/15.9

Curried conchiglioni - veg/chicken

14.9/16.9

Papdi Chos - Mexican

12.9

Bria naan - France

13.9

Drunk Beef Burgundy

17.9

Da-belly slider - New York

12

Paneer pea feta empanada - Spain

12.9

As you have read there is no ingredient listing or explanation for the epicurean menu. It is has been purposefully built this way because we would not want to reveal the surprise element the dishes are holding even though the name might give away in some of the dishes, but those have more than the name itself... let your imagination fly and tell us whether we matched it....





मंइनड

vegetarian

Spring veg malai kofta 19.5
Grated cheese and potato dumpling in creamy cashew sauce

Bombay chat jeera potatoes 16.9
The name says it all in this dish

Ajwani Channa Paneer 19.9
Cottage cheese and chickpeas are married together with the presence of bishop's weed

Kadai Paneer 19.9
Cottage cheese simmered in tomato concasse and tossed in kadai (cooking vessel) with bell peppers -thus the name origin

Keep Corn-Mushroom Pea(ce)- curry on 18.9
Seriously calms you down with its mellow flavor, which would put the diner right in the meadows with its freshness

Navratan korma/curry 19.5
Beautiful combination of nine different (Navratan=Nine gems) vegetables put together in a korma or curry sauce of your choice

मंई

non - vegetarian

Dad's Pepper Chicken	23.9
<i>An awesome recipe from my childhood days, where my dad would get in the kitchen at weekends....and the rest is bliss</i>	
Delhi Style butter Chicken	24.9
<i>Butter chicken from the capital of India, pretty explanatory we guess. If you don't know your butter chicken, you are in the right place to know it</i>	
Almond Pumpkin Lamb	26.9
<i>Succulent diced lamb leg braised in creamy cashew sauce, complimented by pumpkin and korma spices</i>	
Goan Quail Vindaloo	32.9
<i>Quail cooked in Goan style. Originally the recipe is from Portugal where the complimenting ingredients are vinegar-vinagre, garlic-alhos thus the name</i>	
Nilgiri style chicken	23.9
<i>Perfect blend of mint, coriander and spinach. The dish on the plate would ruminant the essence of the green mountains of Nilgiris in India</i>	
Meen Moilee	26.9
<i>Locally sourced sustainable fish braised in a mild coconut cream sauce tempered with green chili ginger curry leaves and mustard, from the gods own land of Kerala...</i>	
Goat Nihari on bone	25.9
<i>Nihari is a stew from India consisting of slow cooked meat mainly shank meat along with the bone marrow, dish was used to keep the royals in good health</i>	
Pepper lamb bliss	27.5
<i>My interpretation of dad's pepper chicken, order both the dishes and tell us which one you liked better (we know the answer anyway)</i>	
Garlic Prawn Masala	28.9
<i>Australian banana prawns cooked in fresh roasted garlic chatpata sauce</i>	



favourites

Even though we have an adventurous and funky team, it always feels good for us to brush the basics. And the following are the age-old traditional recipes from nook and corners of the Indian subcontinent, and our mission is to excel the expectations of our patrons, by all means possible even it means to serve what every other Indian restaurant serves...

Rogan josh	Lamb	21.9
	Beef	20.9
Korma	Beef	20.9
	Chicken	19.9
Saag	Aloo	15.9
	Sabz	17.9
	Chicken	20.9
	Lamb	21.9
Tikka masala	Paneer	19.9
	Chicken	20.9
	Prawns	23.9
Curry	Chicken	19.9
	Beef	20.9
	Lamb	21.9
	Fish	22.9
Vindaloo	Chicken	19.9
	Beef	20.9
	Lamb	21.9
	Prawn	23.9
Kabuli Channa Masala		16.5
Dal Makhani		19.9
Dal Tadka		15.9

biryani

A famous one pot dish from India. Being a one pot dish, it doesn't make it easy to excel, it takes cooks in India years to master the recipe and techniques of this particular dish

Vegetable	17.9
Lamb Meat Ball	23.9
Goat	23.9
Chicken	21.9
Seafood	25.9





rice

Steamed	6
Jeera	7
Saffron rice <i>Steamed basmati with saffron sourced from Spain</i>	7.25
Peas Pulao <i>Fried with fresh garden green peas</i>	7.75
Mushroom Rice <i>Sautéed with mushroom</i>	7.75
Coconut Rice <i>Tempered with curry leaf, herbs and finished with a dash of coconut cream</i>	7.75
Kashmiri Rice <i>Cooked with nuts and spices finished with a hint of cream</i>	8.75

naantastics

(freshly baked)

Naan bread is a leavened south Asian flatbread, which is particularly very famous in India. It is baked in a clay oven commonly called as Tandoor. The bread is traditionally made in a tear drop shape. There are many variations of naan bread, they have their complimenting ingredient sprinkled, stuffed or brushed over.

Parmesan Chur Chur <i>Naan with parmesan sprinkles</i>	5.50
Authentic Amristari <i>Potato stuffed naan to satiate your soul</i>	6
Cheesy cheese (baby spinach) <i>Trio of cheese, gentle spinach, chili coriander</i>	7
Queema Naan <i>Spiced minced lamb, Kashmiri chili salt</i>	6.5
Nutty fruity <i>Well known as Peshwari or Kashmiri naan mixed dry fruits and nuts</i>	6.5
Bread on fire <i>Hottest naan bread you could have in the city</i>	5
Plain / Butter / Garlic	4
Tawa Paratha	2.5





इंवेस्ट

Salad	6.9
<i>A fresh and light mix salad of cucumber, onion and tomato dressed with lemon juice and herbs</i>	
Pappad	4.5
Choice of Chutneys - Mango, Mint or Tamarind	3 ea.
Raita	3.5
<i>Finely chopped raita mix, blend of spices and herbs with yoghurt</i>	
Masala Cashews	5
Fries	4
Cheese fries	6
Loaded fries with meat	7.5

DESSERTS

<i>Fluffed Rabri honeycomb chena balls rose gold leaf</i>	13
<i>Gulab jamun Flambé on crème brulee</i>	15.5
<i>Pan ice-cream</i>	6 per scoop
<i>White choc cardamom brownie, Avocado and Rose ice-cream</i>	13.9
<i>Rainbow Kulfi</i>	7.9





drinks

<i>Nimbupani rock salted</i>	3.9
<i>Mango Lassi</i>	6
<i>Lassi Raspberry</i>	6.5
<i>Sweet Lassi</i>	5.5
<i>Avocado milk shake</i>	9
<i>Rose milk</i>	3.9
<i>Nanaari Sharbath</i>	3.9
<i>Apple juice, Orange juice</i>	4.5 ea.
<i>Soft drinks</i> <i>Coke, Coke Zero, Sprite, Fanta</i>	4 ea.
<i>Soda/Tonic/Ginger ale</i>	4.5

brewed

Flat white	4
Cappuccino	4
Mocha	4
Espresso	
<i>Short</i>	3.5
<i>Long</i>	4.5
Affogato	4.5
Chai	4





ດິນຂ ະ ວິນຂ ະ ທາເຂາວາຍ

9364 2499

www.curryleafperth.com.au

18 - 22 Riseley Street, Ardross

OPEN 6 DAYS

Tues - Sun • Lunch & Dinner