Sundries

Boiled Rice	£3.25	Special Nan	£4.95
Pilau Rice	£3.50	Garlic & Chilli	
Special Rice	£4.50	Nan	£3.50
Cooked with sultanas		Peshwari Nan	£3.50
Special Egg		Tikka Nan	£3.95
Fried Rice	£4.50	Coriander Nan	£3.50
Vegetable or		Vegetable Nan	£3.50
Keema Rice	£4.50	Cheese or Onion Nan	£3.95
Mushroom Rice	£4.50	Paratha	£3.50
Garlic or Lemon Rice	£4.50	Chapati	£2.00
Coconut Rice	£4.50	Popadom	£0.80
Onion Rice	£3.50	Spicy Popadom	£0.90
Nan	£3.25	Chutney Tray	£2.00
Keema Nan	£3.50	Mint Sauce, Onion Salad, Lime Pick	le, Mango
Garlic Nan	£3.25	Cucumber Raitha	£2.00
		Chips	£2.50

English Dishes

All served with a green salad and chibs

Sirloin Steak £8.95 Scampi £7.95 Rump Steak £8.95 Mushroom Omelette £6.95

Set Menus

For 2 people £39.95 For 4 people £70.95

Chicken Tikka Sheekh Kebab 2 Popadoms Chicken Tikka Masala Lamb Bhuna Sabji Bhaji I Pilau Rice I Nan Onion Bhaji Chicken Tikka Samosa Sheekh Kebab 4 Popadoms Chicken Pasanda Chicken Salan Lamb Rogon Prawn Dhansak Sag Aloo Sabji Bhaji 2 Pilau Rice 2 Nan Vegetarian For 2 people £29.95

Vegetable Samosa Onion Bhaji Vegetable Dhansak Vegetable Kurma I Pilau Rice

Curry Leaf Indian Restaurant

Indian Cuisine is a combination of subtle tastes. The flavours are as varied as the climate of India and as exotic as the people there. Fragrant spices pungent and warm, from every corner of the country, are delicately blended in meticulous proportions to create the dishes we present to you. Each dish has its own distinctive flavour and aroma which cannot come from any curry powder, but from spices which have been freshly prepared each day. At Curry Leaf, our aim is to ensure that friendly service and inspirational cuisine always prevail. Our presentations, as we prefer to call our dishes, are rooted in the soil of Southern and Northern India and prepared in our restaurant.

Tel: 01594 826 800

We also do outside catering

curryleafcinderford.co.uk

All prices are inclusive of VAT.

The Management reserves the right to refuse service.



Curry Le

Indian Restaurant & Takeaway
Fully Licensed









Starters

owwers.	
Chicken / Lamb Tikka Marinated in yoghurt and spices then char-grilled.	£4.25
Sheekh Kebab Minced lamb subtly spiced, rolled onto a skewer and char-grilled.	£4.25
Onion Bhaji	£3.50
Chopped onions and special herbs deep fried with lentils. Samosa - Veg / Meat Triangular shaped pastry stuffed with spiced veg / lamb.	£3.50
Prawn Cocktail Prawns marinated in a seafood sauce served with fresh salad.	£3.95
Tandoori Chicken Chicken on the bone marinate in special yoghurt sauce, char-grilled.	£4.25
Panir Tikka Marinated Indian cheese in a special sauce char-grilled.	£4.95
Stuffed Pepper Char-grilled green pepper stuffed with vegetables, chicken or lamb.	£5.50
Prawn Puri Sweet & sour prawns with puri bread.	£4.95
Amritsri Garlic Chicken Spicy chicken, deep fried & garnished with salad.	£4.95
Amritsri Garlic Aloo Spicy potato, deep fried.	£4.50
Tandoori Machlee Trout marinated in a tikka sauce a & barbecued.	£4.95
Tikka Chat - Chicken or Lamb Marinated tikka cooked in a dry sauce & served on puri.	£5.25
Crab on Puri Crab meat cooked in a dry sauce & served on puri.	£5.25
King Prawn Butterfly Delicately spiced king prawns fried in ghee.	£5.50
Tandoori Mixed Platter An assortment of chicken tikka, lamb Tikka & sheekh kebab served with salad & mint sauce.	£5.50
Reshmi Kebab Spiced minced lamb fried in ghee & served with fluffy bread.	£5.50
King Prawn Puri Prawns cooled in special spices & served with fluffy bread.	£5.95
Chingry Kebab King prawns marinated in special sauce & cooked with green herbs.	£5.95
Salmon Tikka Char-grilled salmon marinated in a special sauce.	£5.95
Spicy Garlic Mushrooms	£5.50
Vegetable Platter (Veg Samosa, Onion Bhaji & Veg Pakora)	£4.50

Please Note:

Some of our dishes may contain nuts or dairy products. Please inform a member of staff if you have a selective diet. If the dish you require is not on the menu, please ask.

Seafood Dishes

King Prawn Molee Marinated fresh king prawns cooked with coconut & green herbs in a creamy sauce. Mild.	£14.95
Goan Red Jinga King Prawns cooked in a hot & spicy sauce made with tamarind, coconut milk & red chillies	£14.95
King Prawn Malai Prawns in a mild butter & cream sauce	£14.95
King Prawn Gorkali Deluxe King Prawn cooked in an exotic mix of whole spices with red and green peppers. Whole dried red chillies, fresh tomatoes and special Nepalese chilli sauce.	£14.95

Biriyani Dishes

Biriyani dishes are cooked with various spices, dressed with sliced egg (only serve with chicken, lamb, chicken tikka or Curry Leaf Special biriyani), cucumber and tomato and served with vegetable curry

Chicken or Lamb Biriyani	£9.95
Chicken or Lamb Tikka Biriyani	£10.95
Curry Leaf Special Biriyani Chicken tikka, lamb tikka & prawns.	£11.95
King Prawn Biriyani	£14.95
Prawn Biriyani	£11.95
Vegetable or Mushroom Biriyani	£9.95

Side Dishes

Bombay Aloo Potatoes cooked in spices.	£3.95
Dhall Roshun Cooked with lentils.	£3.95
Sag Bhaji Spinach cooked in fresh spices.	£3.95
Mushroom Bhaji Dry spiced mushrooms.	£3.95
Kobi Bhaji Dry spiced cauliflower.	£3.95
Begun Bhaji Dry gently spiced aubergine.	£3.95
Bindi Bhaji Spiced okra gently tossed with fresh coriander.	£3.95
Sabji Bhaji Dry spiced mixed vegetables.	£3.95
Aloo Kobi Bhaji Gently spiced cauliflower & potato.	£3.95
Sag Panir Cooked with spinach, Indian cheese & herb.s	£4.95
Matar Panir Peas & Indian cheese in a creamy sauce.	£4.95
Chana Cotpoti Chickpeas in a dry sauce garnished with breadcrumbs.	£3.95
Sag Aloo Spinach & potato.	£3.95



\bigcirc	Linnii Si	recialities	
1980	uviy O	Dupiaza	
Curry Chicken	£7.95	with spicy fried onion in a m	nedium sauce
		Chicken	£8.95
Lamb	£8.95	Lamb	£9.95
Prawn	£9.95	Prawn	£9.95
King Prawn	£13.95		£13.95
Dhune wester	•	King Prawn	£13.73
Bhuna with fresh tomatoe peppers in a tasty sauce.	s & green	Rogan Josh	
Chicken	£8.95	fairly hot with herbs & cash	The second secon
	£0.75 £9.95	Chicken	£8.95
Lamb		Lamb	£9.95
Prawn	£9.95	Prawn	£9.95
King Prawn	£13.95	King Prawn	£13.95
Jalfrazi with green pepper	s & frash green	Dhansak	
chillies & onion. Fairly hot	a ca presn green	hot & sour with lentils & pi	neapple.
Chicken	£8.95	Chicken	£8.95
Lamb	£9.95	Lamb	£9.95
Prawn	£9.95	Prawn	£9.95
King Prawn	£13.95	King Prawn	£13.95
	213173		100 to
Madras Fairly hot.	***	Vindaloo Very hot.	
Chicken	£8.95	Chicken	£8.95
Lamb	£9.95	Lamb	£9.95
Prawn	£9.95	Prawn	£9.95
King Prawn	£13.95	King Prawn	£13.95

Balti Dishes

Balti dishes are cooked in a cast iron Kashmiri pan with special spices,
herbs & the freshest tomatoes & coriander. Most Balti dishes
can be prepared hot, medium or mild to individual taste
ten/Lamb Tikka Massala Balti

can be prepared not, mediant of thing to marriage	
Chicken/Lamb Tikka Massala Balti	£10.95
Chicken Tikka Dhansak Balti	£10.95
Nepalese Chicken or Lamb Balti Cooked with chunky onions, fresh peppers & tomatoes. Served in a special South Indian Sai	£10.95 uce.
Bangalore Chicken/Lamb Tikka Balti Marinated spiced chicken or lamb cooked with onions, capsicum, tomatoes, green, ginger & green chillies flavoured with a touch of cream.	£10.95
Curry Leaf Special Balti Chicken tikka, lamb tikka & prawns marinated in yoghurt with delicate spices, cooked in a specially flavoured sauce.	£10.95
King Prawn Nepalese Balti Cooked with capsicum, tomatoes & chunky onions, served in a thick mint-flavoured sauce.	£13.95
Tandoori King Prawn Massala Balti	£13.95
Chicken/Lamb Balti	£8.95
Chicken & Mushroom Balti	£8.95
Balti Lemon Chicken	£8.95
Chicken/Lamb Sag Balti	£9.95
Prawn Balti	£9.95
Prawn & Mushroom Balti	£9.95
Prawn Sag Balti	£8.95
Vegetable Balti	£8.95
Vegetable Massala Balti	£9.95

Chef's Special

Chicken / Lamb Tikka Massala Diced chicken or lamb tikka marinated in yoghurt with herbs & spices, cooked in a special section.	£9.95 sauce.
Chicken / Lamb Passanda	£9.95
Diced Chicken or lamb marinated & barbecued then cooled in fresh cream & butter. Mild. Chicken / Lamb Tikka Rezela Chicken or lamb tikka in a sauce with fresh green chillies, coconut & fresh garlic (hot & tangy)	£10.95
Garlic Chilli Chicken or Lamb Chicken or Lamb tikka in a sauce with fresh green chillies	£9.95
Tandoori King Prawn Massala Barbecued king prawns in a specially flavoured sauce with cream	£13.95
Tandoori Mixed Massala Chicken tikka, lamb tikka & prawns marinated in yoghurt with delicate spices & cooked in specially flavoured sauce.	£10.95
Chicken or Lamb Tikka Jalfrazi Baked chicken cooked with green chillies, capsicum, tomatoes & methi leaves. Fairly hot.	£10.95
Karahi Platter Curry Leaf speciality. An assortment of kebabs in a mild sauce.	£10.95
Karahi Chicken or Lamb Diced chicken or lamb grilled with spices, chopped tomatoes & capsicum, served in a traditional Karahi.	£10.95
Chicken or Lamb Roshanwala Chicken or lamb tikka in a sauce with extra garlic, onion, herbs & spices.	£10.95
Chicken or Lamb Behare Spiced chicken or lamb tikka with a delicious blend of herbs & green Chillies in a special sa Garnished with fresh cream & coriander.	£10.95 uce.
Chicken or Lamb Tikka Bhuna Medium spiced dish cooked in a sauce of onions, tomato, fenugreek and coriander.	£10.95
Shatkora (Chicken or Lamb) Cooked with famous fragrant Sylheti lemon.	£10.95
Butter Chicken Diced pieces of chicken cooked with butter, mild spices in a rich & creamy sauce.	£10.95
Salmon Tikka Bhuna Pan fried Salmon Steak cooked with a dozen fresh herbs & spices, garnished with coriander Fish Lovers Delight.	£12.95
Pathia (Chicken Tikka or Lamb Tikka) Cooked with fresh onions, tomato & lemon juice, a slightly hot, sweet & sour dish.	£10.95



South Indian Special Dishes These delightful speciality dishes are the fruition of those who have journeyed here from different regions of India. Their touch is born from years of experience.

Their touch is both from years of experience.		
Gurak Massala Chicken or Lamb Tikka cooked with fresh garlic, ginger, tomatoes, butter and medium spices. Highly recommended by our chef		1.95
South Indian Garlic Chilli Chicken or Lamb Tikka cooked in a hot chilli sauce, garnished with coriander. Hot & very spicy to taste	£۱	1.95
Chicken or Lamb Laziz Chicken or Lamb Tikka a very popular dish from Kasmir marinated and grilled in the tandoor and cooked with mushrooms, fried onions and fried capsicums with Kasmari sauce. Highly recomm		1.95 d.
Molee Chicken Marinated chicken with coconut & in a creamy sauce. Mild.	£١	1.95
Handi Chicken or Lamb Chicken or lamb tikka cooked to a secret Curry Leaf recipe using fresh garden mint, tomato, diced capsicum & onion. Medium.	£۱	1.95
Achari Handi Chicken or lamb tikka traditionally cooked with Indian pickles, mango chutney, lime pickle & herbs in a bhuna sauce. Fairly hot.	£۱	1.95
Lamb or Chicken Vella Lamb or chicken cooked in South Indian spices with tomato, onions & mushrooms in a thick sauce. Medium.	£۱	1.95
Chicken/Lamb Kerala Delicately spiced & cooked in a mustard & red chilli sauce. Fairly hot	£١	1.95
Harayali Chicken/Lamb Luscious chicken or lamb delicately simmered in a sauce made from fresh coriander, spinach, lemon juice & spices. Medium.	£۱	1.95
Chicken/Lamb Kadiwala Luscious chicken of lamb with peppers, onions, tomatoes, dried red chillies & various other spices. Hot.	£۱	1.95
Malabar Chicken/Lamb Diced marinated chicken or lamb cooked with fresh mint, garlic, yoghurt & butter in a rich & tangy sauce. Medium.	£۱	1.95
Narikel Chicken Pieces of marinated chicken cooked with coconut & a very special Goanese spice mixture. Fairly hot.	£۱	1.95
Shashlik Tikka Handi Chicken or lamb tikka grilled in the Tandoori with onions, peppers & tomatoes then cooked in a medium thick Handi sauce.	£I	2.95
Jalpuri Chicken Tikka pieces of chicken prepared in a hot spiced sauce of fried onions, green chillies, tomatoes & coriander.	£I	2.95
Katta Mitta (Chicken or Lamb) Chicken or lamb cooked with green peppers, onions, a special blend of tamarind & honey. Medium spices in a thick sauce.	£I	2.95
Murgh Mussalam Tender pieces of chicken cooked with hard boiled eggs, curry leaves & spices. Medium.	£۱	3.95

Candoori Special	
The 'Tandoor' is a clay oven. This ancient mode of cooking, though primiting out-do any modern method for cooking where flavour is concerned. Burning at the base of the clay oven can roast an entire chicken in a matter of m	charcoal inutes.
Tandoori Mixed Grill Tandoori chicken, lamb tikka, chicken tikka, shish kebab. Served with pilau rice	£11.95
or nan bread & fresh green salad Tandoori Chicken	£10.95
Chicken marinated in special spices and yoghurt, then barbecued in the tandoor on skewers Chicken / Lamb Tikka	£9.95
Diced chicken / lamb marinated & barbecued over charcoal Chicken / Lamb Shashlick	£9.95
Cubes of marinated chicken or lamb cooked in the tandoor, threaded on a skewer together with assorted vegetables	£13.95
Lahsuni Jheenga Luscious king prawns carefully marinated with fresh garlic & Spices Vince Brown Norman L	
King Prawn Varuval Marinated king prawns stir-fried with mushrooms, onions & green peppers	£13.95
Mild Curry Specialities	
Chicken/Lamb Kurma Mild with cream, sultana & coconut Chicken/Lamb Makani	£7.95 £8.95
Tikka prepared with mild spices & cooked in a creamy sauce Prawn Kurma	£8.95
Mild with cream, sultanas & coconut King Prawn Kurma	£13.95
Mild with cream, sultanas & coconut Vegetable Kurma / Mushroom Kurma	£7.95
Mild with cream, sultanas & coconut Prawn Kumbi Malai Panir	£8.95
Cooked with mushrooms & Indian cheese in a mild butter & cream sauce	
Vegetarian Main Dishes	
Vegetable Dhansak With lentils & pineapple. Medium	£7.95
Vegetable Garlic Chilli Cooked with garlic & tossed with green chillies & coriander. Fairly hot	£7.95
Chana Palak Panir Chickpeas with spinach, coconut & Indian cheese. Mild & creamy	£8.95
Mosall Chana Dhall	£7.95
	£/.73
Chickpeas & lentils - fairly spicy Sag Kumbi	£7.95
Chickpeas & lentils - fairly spicy Sag Kumbi Spinach & mushrooms cooked with garlic, ginger & coriander - fairly hot Vegetable Behare	On the Art of the Art of
Chickpeas & lentils - fairly spicy Sag Kumbi Spinach & mushrooms cooked with garlic, ginger & coriander - fairly hot Vegetable Behare Spiced vegetables cooked with a delicious blend of herbs & green chillies - garnished with fresh cream & coriander - fairly hot	£7.95
Chickpeas & lentils - fairly spicy Sag Kumbi Spinach & mushrooms cooked with garlic, ginger & coriander - fairly hot Vegetable Behare Spiced vegetables cooked with a delicious blend of herbs & green chillies - garnished with fresh cream & coriander - fairly hot Nepalese Vegetable Handi Fresh veg with chunky onions, capsicum & tomato served in a thick mint flavoured	£7.95
Chickpeas & lentils - fairly spicy Sag Kumbi Spinach & mushrooms cooked with garlic, ginger & coriander - fairly hot Vegetable Behare Spiced vegetables cooked with a delicious blend of herbs & green chillies - garnished with fresh cream & coriander - fairly hot Nepalese Vegetable Handi Fresh veg with chunky onions, capsicum & tomato served in a thick mint flavoured sauce. Fairly hot Garlic Begun Sabji	£7.95
Chickpeas & lentils - fairly spicy Sag Kumbi Spinach & mushrooms cooked with garlic, ginger & coriander - fairly hot Vegetable Behare Spiced vegetables cooked with a delicious blend of herbs & green chillies - garnished with fresh cream & coriander - fairly hot Nepalese Vegetable Handi Fresh veg with chunky onions, capsicum & tomato served in a thick mint flavoured sauce. Fairly hot Garlic Begun Sabji Spiced aubergine cooked with mixed vegetables & fresh garlic Chilli Sabji Panir	£7.95 £7.95 £8.95
Chickpeas & lentils - fairly spicy Sag Kumbi Spinach & mushrooms cooked with garlic, ginger & coriander - fairly hot Vegetable Behare Spiced vegetables cooked with a delicious blend of herbs & green chillies - garnished with fresh cream & coriander - fairly hot Nepalese Vegetable Handi Fresh veg with chunky onions, capsicum & tomato served in a thick mint flavoured sauce. Fairly hot Garlic Begun Sabji Spiced aubergine cooked with mixed vegetables & fresh garlic	£7.95 £7.95 £8.95