

THE CURRY POT

(203) 730-0076

39A Padanaram Road Danbury, CT 06811

TUES-SUN 11:00am-8:00pm

(Take Out/Delivery/Catering)

***PLEASE NOTIFY US OF ALL ALLERGIES PRIOR TO ORDERING**

*** IF YOU WOULD LIKE TO MAKE A DISH VEGAN, PLEASE ASK!**

Vegetarian Appetizers

Aloo Tikki (pcs)	\$1
Deep fried potato stuffed patties served with mint & tamarind chutney	
Vegetable samosas (2 pcs)	\$4
Deep-fried stuffed with spiced peas & potatoes. Served with mint & tamarind chutney	
Chili Pakora (4 pcs)	\$5
Green, medium chilies fried in chickpea batter	
Samosa Chaat	\$6
Samosa served with spiced chickpeas, yogurt, mint chutney and tamarind chutney	
Aloo Tikki Chaat	\$6
Deep fried potato stuffed patties served with chickpeas, yogurt, mint chutney and tamarind chutney	
Chole Bhature	\$6
Chickpeas cooked in an onion, tomato sauce. Served with Bhatura	
Mixed Vegetable Pakoras	\$6
Deep fried vegetables in chickpea batter (spinach, potato, cauliflower, etc.)	
Lasuni Gobi	\$7
Crispy cauliflower with garlic chili & tomato sauce	

Meat Appetizers

Nawabi Kabab	\$6.99
Minced chicken cooked with spices	
Chicken 65	\$7.99
Deep fried chicken, Southern Indian style	

Tandoor Specials (Clay oven)

Chicken Tandoori Chicken on the bone marinated in yogurt & spices	\$14.99
Chicken Tikka (dry) Boneless chicken marinated in yogurt & spices	\$14.99
Reshmi Malai Kabab Boneless chicken marinated in yogurt, sour cream & spices	\$14.99
Seekh Kabab Grounded chicken marinated in a spicy mix	\$14.99
Boti Kabab Boneless lamb marinated in garlic, ginger, & spices	\$16.99
Salmon Tikka Salmon marinated in garlic, ginger & spices	\$16.99
Prawn Tikka Jumbo prawns marinated in herbs & spices	\$19.99
Lamb Chops Lamb marinated in garlic, ginger & spices	\$23.99
Mixed Grill Assorted meats	\$24.99

Main Course (Meat)

Egg Curry Boiled eggs cooked in tomatoes, onions & spices	\$10.99
Chicken Curry Chicken cooked in herbs & spices	\$14.99
Andhra Chicken Curry Chicken cooked in garlic, ginger, green chili & curry leaves	\$14.99
Mango chicken Boneless chicken marinated in mango and spices	\$14.99
Chicken Vindaloo Chicken cooked in a Vindaloo sauce	\$14.99
Chicken Palak Chicken cooked in a spinach sauce	\$14.99
Balti Chicken Chicken cooked in bell peppers, onions, & spices	\$14.99
Jalfrezi Chicken Chicken cooked in tomatoes, bell pepper, onions, ginger & garlic	\$14.99

Chicken Chettinad **\$14.99**
Chicken cooked in a tamarind, mustard seeds, coconut milk & curry leaves

Methi Murgh Mushroom **\$14.99**
Chicken cooked in fenugreek, mushrooms & spices

Butter Chicken **\$15.99**
Shredded, tandoori chicken cooked in herbs & spices

Chicken Tikka Masala **\$15.99**
Chicken cooked in tomato & onion sauce with spices

***Chicken Kofta Korma** **\$15.99**
Grounded chicken balls cooked in a creamy tomato, almond, and cashew nut sauce

***Chicken Malai Korma** **\$15.99**
Marinated chicken in a creamy tomato, almond, and cashew nut sauce

Chicken Madras **\$15.99**
Chicken cooked in whole, red chillies, curry leaves, mustard seeds & coconut milk

Lamb Dishes

Lamb Curry **\$16.99**
Lamb cooked in a tomato & onion sauce with spices

Lamb Rogan Josh **\$16.99**
Lamb cooked in herbs & spices

Boti Kebab Masala **\$16.99**
Lamb cooked in garlic, ginger, tomato, & onion sauce

Lamb Vindaloo (spicy) **\$16.99**
Lamb cooked with green chili, tomato & onion sauce

Lamb Saag **\$16.99**
Lamb cooked in spinach

***Lamb Korma** **\$16.99**
Lamb cooked in a creamy tomato, almond, and cashew nut sauce

Lamb Madras **\$16.99**
Lamb cooked in whole, red chillies, curry leaves, mustard seeds & coconut milk

Lamb Chettinad **\$16.99**
Lamb cooked in a tamarind, mustard seeds, coconut milk & curry leaves

Goat Curry **\$16.99**
Goat cooked in herbs & spices

Seafood Dishes

Bombay Fish Curry Tilapia cooked in herbs & spices	\$19.99
*Shrimp Korma Shrimp cooked in a creamy tomato, almond, and cashew nut sauce	\$19.99
Shrimp Vindaloo (spicy) Shrimp cooked in cooked with green chili, tomato & onion sauce	\$19.99
Shrimp Saag Shrimp cooked in a spinach sauce	\$19.99
Shrimp Chettinad Shrimp cooked in a spicy, tangy tamarind and coconut sauce	\$19.99
Kerala Shrimp Curry Shrimp cooked in a tangy tomato and coconut sauce	\$19.99
Andhra Shrimp Curry Shrimp cooked in a spicy green chili curry sauce with fresh herbs	\$19.99

Main course (Vegetarian) *If you'd like the dish Vegan, please ask

Daal Tadka Lentils cooked in a creamy sauce with spices	\$9.99
Rajmah Masala Red kidney beans cooked in a creamy tomato sauce	\$9.99
Aloo Gobi Potatoes and cauliflower cooked in tomatoes, ginger, and spices	\$10.99
Chole Saag Chickpeas cooked in a spinach sauce	\$10.99
Baigan Bharta Grounded eggplant cooked in green peas and spices	\$10.99
Chana Masala Chickpeas cooked in a creamy tomato sauce	\$10.99
Bhindi Masala Okra cooked in a creamy tomato sauce	\$10.99
Daal Makhani Whole black lentils cooked in a creamy sauce with butter and herbs	\$10.99
*Malai Kofta Fried vegetable and cheese balls cooked in a creamy sauce, filled with nuts	\$11.99

Palak Paneer Cubes of cottage cheese cooked in a spinach sauce	\$11.99
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Aloo Mutter Paneer Potatoes, green peas and cubed cottage cheese cooked in mild onion and tomato gravy	\$11.99
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Kadhai Paneer Cottage cheese cooked in tomatoes, green peppers, onion, ginger & garlic	\$11.99
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* Mutter Paneer Green peas and cottage cheese cooked in mild onion and tomato gravy	\$11.99
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Paneer Butter Masala Lightly sautéed cottage cheese cooked in mild onion and tomato gravy	\$11.99
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* Vegetable Korma Mixed vegetables simmered in a creamy tomato, almond, and cashew nut sauce	\$11.99
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Sabji Jalfrezi Mixed vegetables cooked in tomatoes, bell peppers, onions, ginger & garlic	\$11.99
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Aloo Gobi Palak Potatoes and cauliflower cooked in a spinach sauce	\$11.99
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Okra Do Piazza Okra cooked with tomatoes, ginger, coriander, and spices	\$11.99
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Indian Breads

Chapati Made from whole wheat flour cooked on a grill	\$1.00
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Poori Deep fried tortilla made from whole wheat flour	\$2.00
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Bhatura Deep fried tortilla made from all purpose flour	\$3.00
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Tandoori Roti (thin) Made from whole wheat flour cooked in a clay oven	\$1.99
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Tandoori Naan Made from all purpose flour cooked in a clay oven	\$1.99
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Garlic Naan Made from whole wheat flour with garlic on top cooked in a clay oven	\$2.99
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Chili Garlic Naan Made from all purpose flour with green chilies and garlic on top cooked in a clay oven	\$2.99
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*Peshwari Naan Made from all purpose flour topped with raisins and coconut, almond and pistachio flakes cooked in a clay oven	\$4.99
Aloo Paratha Made from whole wheat bread stuffed with potatoes and butter cooked on a grill	\$4.99
Onion Kulcha Made from all purpose flour topped with onions cooked in a clay oven	\$2.99

Rice/Biryani Dishes

Cumin Plain basmati rice cooked with cumin seeds	\$4.00
Lemon Lemon flavored basmati rice	\$4.00
Peas Pulao Basmati rice cooked in a broth with peas and spices	\$4.00
Tamarind Tamarind flavored basmati rice	\$4.00
Coconut Coconut flavored basmati rice	\$6.00
Vegetable Biryani Mixed vegetables cooked with basmati rice and spices	\$10.99
Chicken Biryani Pieces of chicken cooked with basmati rice and spices	\$12.99
Lamb Biryani Chunks of lamb cooked with basmati rice and spices	\$14.99
Goat Biryani Chunks of goat cooked with basmati rice and spices	\$14.99
Chicken Tikka Biryani Boneless, grilled chicken cooked with basmati rice and spices in a clay oven	\$15.99
Shrimp Biryani Shrimp cooked with basmati rice and spices	\$18.99

Condiments/Sides

Raita Blended yogurt with spices	8 oz.	\$3.00
Mint Chutney Blended mint sauce with spices	8 oz.	\$3.00
Tamarind Chutney Blended tamarind sauce with spices	8 oz.	\$3.00
Onion Chutney Blended onion sauce with spices	8 oz.	\$3.00
Tandoor Roasted Papad Roasted, crispy lentil based tortillas		\$1.00