

TRADITIONAL MENU

All the dishes below can be prepared with
VEGETABLES £7.50 CHICKEN/LAMB £7.95 TIKKA £8.50
TIGER PRAWN £9.50 KING PRAWN £12.50

KORMA

Mild dish of cream and coconut.

CURRY

Cooked in a traditional home style with ground spice.

MADRAS

A well- spiced thorough-bred dish, fairly hot to taste.

VINDALOO

A very hot dish with potatoes.

BHUNA

A drier than usual curry, packed with flavour.

DOPIAZA

A medium flavoured dish, cooked with whole spices and garnished with fried onions.

ROHGAN JOSH

Medium dish with green herbs in a rich sauce of cherry tomatoes.

PATHIA

Hot, sweet and sour with a thick tomato and onion sauce.

VEGETARIAN OPTIONS

GARLIC MUSHROOM £3.95

Fresh button mushrooms sautéed with garlic and hint of mix powder.

SORSE BAIGAN £3.95

Aubergines cooked with mustard, curry leaves and other spices.

BOMBAY ALOO £3.95

A famous Bombay dish of baby potatoes tossed with aromatic spices.

SAG PANEER £3.95

Fresh spinach and Indian cottage cheese tempered with garlic and aromatic spices.

SAG ALOO £3.95

Spinach with braised onions and baby potatoes.

RAJMA CHOLE £3.95

Chick peas and red kidney beans in a rich creamy sauce.

KERALA MIX VEG: (DRY) £3.95

Seasonal mixed fresh vegetables prepared with dry Keralan style.

 Medium  Hot  Very Hot  Vegetarian

DAL-TARKA

Lentils with fried garlic tarka.

£3.95

DHINGRI PALAK

Sliced button mushrooms cooked with spinach.

£3.95

ALL VEGETARIAN DISHES ABOVE CAN BE SERVED
AS A MAIN COURSE FOR £7.25

HOME MADE BREADS

PLAIN NAAN

£2.50

PESHWARI NAAN

Coconut, almond & cream filling.

£2.95

GARLIC NAAN

£2.95

KEEMA NAAN

Mince meat filling.

£2.95

CHAPATI

£1.75

CHEESE NAAN

£3.50

PARATHA

£2.95

CHICKEN TIKKA CHEESE NAAN

£4.50

RICE

STEAMED BASMATI RICE

£2.50

PULAO RICE

£2.75

CURRY PALACE SPECIAL RICE

Mushroom, green peas, onion & Peppers.

£3.50

MUSHROOM RICE

£3.25

GARLIC RICE

£3.25

LEMON RICE WITH CASHEW NUT

£3.50

SUNDRIES

MINT SAUCE /MANGO CHUTNEY/ ONION SALAD/PICKLE POT

0.60

CHIPS

£2.50

RAITA

Cool whipped yoghurt with cucumber,onion, tomatoes and fresh coriander.

£2.50

GREEN SALAD

£3.25

Onion rings, sliced tomato, cucumber, salad leaved served with salad dressing.

CAN COKE

£1.25

BOTTLE COKE (1.25 ltr)

£3.50

ALL
you can
EAT

ALL DAY SUNDAY BUFFET

open 12:30 - 10pm

- ✓ Fresh salad
- ✓ Choice of veg & non veg starters
- ✓ Chefs selection of main course (changed weekly)
- ✓ Accompanied with rice & freshly cooked naan
- ✓ Over 20 items

*Note: a la carte
menu also available
on request*

£12.95 p.p
£6.95
kids under 10

We cater for Parties, Corporate functions,
Birthdays, Anniversaries or any other occasions.
Please ask a member of staff.

FOOD ALLERGIES AND INTOLERANCES

- If you have a food allergy please inform our staff before placing your order
- Cheques are not accepted
- Please inform us - prior to placing your order, if you have any Food-Relating Allergies
- Our fish may contain soft bones.
- Discounts do not apply to Home Delivery
- In the event of very busy times or bad weather we have right to refuse delivery


Curry Palace
Finest Indian Dining

OPENING TIMES

MONDAY - SATURDAY
12PM - 2PM & 5:30PM - 11PM
SUNDAY 12:30PM - 10PM

01420 82233
01420 87511

10% DISCOUNT

ON COLLECTED ORDER OR
WHEN YOU PAY CASH

FREE BOTTLE OF WINE OR BEER
on collected orders over
£40 or when you pay cash

FREE HOME DELIVERY
Minimum order for
Alton - £20 (3 mile radius)
Outside Alton - £30

WWW.CURRYPALACEALTON.CO.UK

78E High Street, Alton GU34 1EN

APPETISERS

POPPADOM (Plain or Spicy) **£0.60**

HARIYALI TIKKI (v) **£4.75**

Potato cakes fill with cheddar cheese, spinach and chef special spice and deep fried until golden

CHICKEN MALAI KEBAB **£5.25**

Marinated supreme chicken coated with mozzarella cheese & garlic, ginger in the tandoor. Completed with organic mixed micro leaves.

MYSORE SALMON **£5.95**

Home smoked salmon, marinated with chef special spice, skewered and grilled in a clay oven.

TAWA MASALA LAMB CHOPS **£5.50**

Spice crusted baby Lamb chops marinated overnight then slowly tawa grilled.

SOFT SHELL CRAB **£5.75**

Crab marinated with fresh lemon juice, garlic and Cajun, deep fried in oriental butter until crispy served with coconut and spicy roasted tomato chutney.

LIME CHILLI PAN FRIED ATLANTIC SCALLOPS **£5.95**

Preserved over night scallops with fresh garlic, lime, Cajun, chilli and olive oil. Pan fried until golden colour and served with spicy roast tomato chutney.

CHICKEN/TIGER PRAWN/VEGETABLE CHAT PURI
(v) **Vegetable : £4.50** **Chicken : £4.95** **Tiger Prawn : £5.50**

Prepared with Chef special mixed spice, curry leaves, touch of lemon juice & bell peppers, served with puri.

CHICKEN TIKKA/ LAMB TIKKA **£4.50**

Slice pieces of breast chicken or lamb marinated over night with yogurt & various tandoori spices, skewered and grilled in the clay oven.

RAJ TANDOORI KING PRAWN (Shell on) **£6.50**

Whole Indian Ocean Jumbo King Prawn in shell, marinated with spices onion and pepper then cooked in Clay Oven.

PANEER CHILLI (v) **£4.95**

Indian cottage cheese cooked with onion ginger, garlic, capsicum spring onion and green chilli.
Stir-fried with chef signature spicy sauce.

ONION BHAJI (3 pieces) (v) **£3.75**

Slice onion incorporated and mixed with herbs & gram flour, deep-fried until golden brown.

VEGETABLE (v) / MEAT SAMOSA (3 pieces) **£3.75**

Puff pastry with savoury fillings: spiced potatoes, onion, green peas, carrot and coriander. Served with tomato chutney and green sauce.

MIXED PLATTER **£5.75**

Collection of Tawa lamb chop, chicken malai kewab, & Hariyali Tikki starters specially selected by our chef.

TASTE OF TANDOOR

CHICKEN/LAMB/PANEER SHASLICK (v) **£ 8.95**

A choice of bite-sized pieces of chicken, lamb or Paneer marinated with Chef special spices, roasted with onion, tomatoes and green peppers.

TANDOORI CHICKEN (Half) **£7.50**

Half a spring chicken delicately spiced, marinated and slowly cooked in the tandoor, giving it that distinctive char-grilled flavour.

CHICKEN OR LAMB TIKKA **£7.95**

A choice of bite-sized pieces of chicken or lamb marinated with yoghurt & Tandoori lightly spiced. Grilled in a charcoal clay oven.

TAWA MASALA LAMB CHOPS **£11.50**

Spice crusted baby Lamb chops marinated overnight then slowly tawa grilled.

TANDOORI KING PRAWN SHASLIK **£12.95**

King prawns marinated in chef's own special marinade and grilled in the tandoor.

MIXED TANDOORI GRILL **£12.95**

A medley of lamb tikka, chicken tikka, King Prawn, Lamb chop, and tandoori chicken.

TANDOORI SEA BASS **£12.95**

Whole sea bass marinates with chef special spices and flavoured with mustard and dill then slow cooked in clay oven.

SIGNATURE COLLECTION

CURRY PALACE CHICKEN SPECIAL (Mild) **£9.95**

Marinated julienne chicken sautéed with garlic, butter, fresh sliced mushroom & splash of grand Marnier. Added tomatoes & cashew nut gravy. Completed with chopped coriander.

KERALA LAMB SHANK **£12.95**

A superb cut of lamb given the traditional Keralan Home Style spice based with onion, tomato, coriander, ginger. Not be missed.

SEAFOOD MIX OF JAIPUR (DINE IN ONLY) **£13.95**

A Royal dish of Jaipur, mixture of seafood containing baby lobster, scallops, seabass, Calamari seared with lemon, garlic, coconut milk, and curry leaves then tempered with mustard seeds and red chillies.

CHICKEN OR LAMB MALABAR CURRY **£9.95**

Chicken or lamb sautéed with curry leaves, ginger, mustard seeds. Coconut, tamarind juice & fresh chillies added to create a blend to sweet, sour & hot taste.

SHAHI CHICKEN LABABDAR (Old Delhi style)(Mild) **£10.95**

Tender chicken soaked in spicy creamy yogurt sauce. Cooked in tandoor. After that cooked in tomato, cashew nut gravy with a touch of rose water & organic ruby chard.

GURKHA'S REVENGE **£10.95**

Tender pieces of grilled lamb or chicken cooked in garlic and naga chilli sauce. Hot, spicy and full of flavour finished with bullet chillies.

CHICKEN 65 **£11.50**

A very famous dish from south Indian created 1965. Marinated pieces of chicken deep fried. Then tempered with ginger, curry leaves & mustard.

DESI MURGH NAWABI BOTTI (Dine In Only) **£11.95**

Marinated slice pieces of chicken coated with cheddar cheese and chopped garlic. Skewered in clay oven. A dedicated tomato and cashew nut sauce.

GARLIC CHILLI **£10.95**

A rich hot curry dry finish sautéed with garlic, lemon juice, and touch of Cajun powder.

SIZZLING BOMBAY (SERVE WITH FIRE) (Dine In Only) **£11.95**

Chicken or Lamb marinated with Chef special secret hidden spice with touch of brandy.

LAL GOSHT (HYDRABAD STYLE) **£11.95**

Lamb marinated overnight with yoghurt and fragrance of fresh mint. Cooked with green chillies, curry leaves, then fried onion and garam masala added.

GOA GOAN FISH CURRY **£11.95**

Sea bass fillet cooked in a home-made paste of roasted coconut, dhanian, cumin, red chillies and vinegar. Packed with flavour with coconut milk, green chillies, ginger & tomatoes.

SHABNAM CHINGRI **£13.95**

An authentic dish from Kerala with shelled fresh water baby lobster prepared with saffron, Keralian spices and coconut milk. Temped with mustard seeds, shredded ginger and curry leaves. Completed with vegetable.

SHASLIK CHILLI MASALA **£11.95**

All time Alton favourite dish back with a twist with choice of Chicken or Lamb.

DUM BIRYANI

CHICKEN/LAMB/VEGETABLES: **£9.95**

TIKKA: **£10.50**

TIGER PRAWN: **£11.95**

KING PRAWN: **£13.95**

An authentic rice dish cooked separately and flavoured with ghee and spices like star anise, cinnamon, cardamom, and cloves. (Chicken/Lamb/King prawn/Vegetable) is cooked separately with onions, ginger, garlic, fresh coriander leaves, when the gravy thickens, the rice and the (Chicken/Lamb/King prawn/Vegetable) are layered topped with caramelized onion, fresh mint leaves, roasted cashew nuts sprinkled with ghee and saffron water. Served with Vegetable curry.

HOUSE SPECIALS

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TIGER PRAWN £10.50 **KING PRAWN £12.95**

TIKKA MASALA

Britain's most popular dish with a twist. A choice of chicken or lamb tikka in a creamy sauce of fresh tomatoes, butter and cashew nut gravy.

CHICKEN OR LAMB MAKHANWALA

Marinated chicken or lamb cooked in tandoor, simmered in butter, cashew nut and rich tomato sauce presented with kastoori methi and cream with a hint of spices.

DHANSAK

A parsee dish, consisting lentils, lemon juice, touch of methi leaves hot sweet sour flavour.

SAGWALA

Delicious curry with green spinach medium to taste added cashew nut and gravy.

PASANDA

Tender pieces of lamb or chicken with red wine and a hint of spices utilizing fried onions.

BALTI

A popular dish, cooked with tomatoes, onions and coriander, fairly spicy.

JALFREZI

A rich hot curry with onions, ginger, capsicums, tomatoes and fresh green chillies.

KARAHI

A truly authentic dish. One of the most popular dishes of the Asian sub-continent. Cooked with garlic, ginger, onions, tomatoes, with tempering of crushed coriander seeds and spicy red chillies.

NILGIRI

Tender pieces of Chicken or Lamb cooked with ginger, garlic, mint and coriander paste.

METHI

Cooked with fenugreek leaves and Chef secret recipe.

BHARTA

Most popular Alton Curry Invented by Late Mr Subhan cooked with coconut, cream, lime juice, butter, tomato.

Please do not hesitate to request any dishes that are not on our menu. Our chef have an extensive knowledge of Indian Cuisine and most cases are able to produce exactly what you want.

 Medium  Hot  Very Hot  Vegetarian