



# *Curry Cloud*

"A Taste of India In Every Bite"  
"Where Tradition Meets Taste "



## Entree

|  |       |
|--|-------|
| Samosa ( 3 pcs)  | 9.99  |
| Crisp and golden pastry filled with a savory mixture of spiced potatoes and peas, a quintessential Indian street snack.                              |       |
| Onion Bhaji (4 pcs)  | 9.99  |
| Thinly sliced onions, lightly battered in seasoned chickpea flour, and deep-fried until crisp and golden, offering a delightful crunch in every bite |       |
| Spring Roll ( 4 pcs)   | 9.99  |
| A traditional savoury snack where a pastry sheet is filled with vegetables, rolled and fried   |       |
| Hara Bhara Kabab ( 4 pcs )   | 11.99 |
| A nutritious and flavorful kebab made with a blend of spinach, peas, and potatoes, delicately spiced and pan-fried to perfection.                    |       |
| Tandoori Paneer Tikka  | 17.99 |
| Cubes of paneer marinated in a blend of yogurt and spices, skewered and grilled in the tandoor to smoky perfection.                                  |       |
| Tandoori Stuffed Mushroom  | 18.99 |
| Stuffed with a creamy filling made with cream cheese, mozzarella cheese, cilantro chutney, onion, and peppers.                                       |       |
| Lucknow Sheek Kebab (4 pcs)  | 18.99 |
| Minced lamb mixed with aromatic spices and herbs, shaped onto skewers and grilled until tender and juicy.  |       |
| Tandoori Chicken Tikka / Malai Tikka   | 20.99 |
| Cubes of chicken marinated in a blend of yogurt and spices, skewered and grilled in the tandoor to smoky perfection.                                 |       |
| Lamb Chops   | 22.99 |
| Marinate lamb chops with crushed garlic, rosemary, thyme, cayennepepper, and olive oil.  |       |
| Tandoori King Prawns   | 24.99 |
| Jumbo prawns marinated in a tangy yogurt-based marinade and grilled to perfection in the tandoor, imparting a smoky flavor.                          |       |
| Amritsari Fired Fish   | 24.99 |
| Fresh fish fillets marinated with fiery spices, grilled until perfectly charred, offering a bold and flavorful starter                               |       |

## *Big Belly*

|                       |       |
|-----------------------|-------|
| Tandoori Chicken Half | 18.99 |
| Tandoori Chicken Full | 24.99 |

## *Platters*

|  |       |
|--|-------|
| Vegeterian Platter<br>Samosa, Onion Bhaji, Harabhara kebab and Paneer Tikka.         | 21.99 |
| Non -Veg Platter<br>Chicken Wings, Chicken Tikka, Sheek Kabab and<br>Tandoori Prawns | 26.99 |
| Mixed Platter<br>Samosa, Onion Bhaji, Chicken Tikka, Sheek Kabab                     | 24.99 |

## *Indo - Chinese*

|                    |       |
|--------------------|-------|
| Gobi Chilli Dry    | 16.99 |
| Panner 65          | 18.99 |
| Gobi 65            | 18.99 |
| Chicken 65         | 19.99 |
| Chicken Wings      | 19.99 |
| Paneer Chilli Dry  | 21.99 |
| Chicken Chilli Dry | 22.99 |
| Paneer Chilli Mili | 22.99 |

# Vegetarian Mains

|  |       |
|--|-------|
| Chilli Mushroom  | 19.99 |
| Stir fried mushrooms cooked in a spicey and tangy souce delivering a burst of flavour in every bite                                      |       |
| Mushroom Mutter Masala   | 19.99 |
| A delicious curry made with mushrooms and green peas, cooked in aspiced tomato-based gravy   |       |
| Paneer Lababdar  | 22.99 |
| A rich and creamy paneer curry made with tomatoes, cream, and ablend of spices, offering a sweet and savory flavor                       |       |
| Palak Paneer   | 22.99 |
| Fresh spinach cooked with cubes of paneer in a mildly spiced gravy,providing a healthy and flavorful vegetarian dish                     |       |
| Kadhai Paneer  | 22.99 |
| Spicy paneer cooked with bell peppers, onions, and tomatoes, seasoned with aromatic spices   |       |
| Butter Paneer  | 19.99 |
| Creamy paneer cubes simmered in a rich tomato-based gravy, enriched with butter and mild spices  |       |
| Navratan Korma   | 19.99 |
| A rich and creamy curry made with mixed vegetables and paneer, cooked in a mildly spiced sauce with a touch of sweetness                 |       |
| Malai Kofta  | 21.99 |
| Soft and creamy paneer and potato dumplings simmered in a rich,spiced tomato and cream gravy   |       |
| Chana Masala   | 19.99 |
| A classic North Indian dish featuring chickpeas cooked in a spiced tomato-based gravy, offering a hearty and flavorful vegetarian option |       |
| Daal Tadka   | 19.99 |
| A comforting and flavorful lentil dish, tempered with mustard seeds,garlic, and red chilies, offering a simple yet satisfying meal       |       |
| Daal Makhani   | 19.99 |
| A creamy and rich lentil dish made with black lentils and kidney beans, slow-cooked with butter and cream for a luxurious taste          |       |

## Chicken Mains

- Butter Chicken Masala 21.99  
Tender chicken pieces simmered in a rich, creamy tomato sauce, flavored with butter and a blend of aromatic spices.
- Chicken Tikka Masala 22.99  
Grilled chicken tikka simmered in a spiced tomato-based curry, offering a perfect balance of tangy and spicy flavors.
- Chicken Korma 22.99  
A luxurious dish where chicken is cooked in a creamy, mildly spiced sauce enriched with cashews and cream.
- Chicken Spinach 22.99  
Tender chicken pieces cooked with fresh spinach and aromatic spices, offering a healthy and flavorful dish.
- Chicken Lababdar 22.99  
A creamy and rich chicken curry made with tomatoes, cream, and a blend of spices, finished with a touch of honey for sweetness
- Chicken Kadhai 22.99  
Spicy chicken cooked with bell peppers, tomatoes, Seasoned with aromatic spices
- Chicken Vindaloo 24.99  
A fiery Goan curry made with chicken, marinated in vinegar and a blend of bold spices, for those who crave heat.
- Mango Chicken 24.99  
A robust dish featuring chicken cooked in a mango sauce, delivering a burst of flavor with every bite.
- Chicken Curry / Dhaba 24.99  
Marinated chicken pieces flavoured with local spices country style.

## Beef Mains

- Vindaloo Beef 25.99  
A fiery and tangy beef curry, marinated in vinegar and a blend of spices, then slow-cooked to tender perfection.
- Rogan Josh Beef 25.99  
A rich creamy beef slow-cooked in a fragrant, gravy made with yogurt, browned onions, and spices.
- Mango Beef 25.99  
Tender beef pieces simmered in a mildly spiced and creamy sauce, enriched with mango and cream
- Kadhai Beef 25.99  
Spicy beef cooked with bell pepper, onion, tomatoes. Seasoned with aromatic spices

## Goat & Lamb Mains

- Lamb Korma 25.99  
Succulent lamb pieces simmered in a creamy sauce enriched with ground almonds and delicate spices
- Lamb Kadhai 25.99  
Spicy Kadhai lamb cooked with bell peppers, tomatoes, Seasoned with aromatic spices
- Goat Curry Masala 26.99  
A traditional slow-cooked curry where goat meat is simmered in a spicy, aromatic gravy until tender and flavorful.
- Lamb Rara Ghost 25.99  
A robust and rich dish featuring lamb cooked with minced lamb in a thick, spiced gravy, delivering intense flavors
- Lamb Rogan Josh 25.99  
A Kashmiri classic where lamb is slow-cooked in a fragrant and flavorful gravy made with yogurt, browned onions & spices.

## Seafood Mains

- Fish Masala 26.99  
Fresh fish fillets cooked in a spiced tomato gravy, enhanced with aromatic herbs and spices.
- Goan Fish Curry 26.99  
A traditional Goan dish where fish is simmered in a coconut-based curry, infused with tamarind and a special blend of spices.
- Malabari Prawn Curry 26.99  
A Kerala specialty featuring prawns cooked in a creamy coconut gravy, flavored with curry leaves and mustard seeds.
- Fish Kadhai 26.99  
Spicy fish cooked with bell pepper, onion, tomatoes. Seasoned with aromatic spices.

## Family Deal

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|                                     |       |
|-------------------------------------|-------|
| 2 Curry, 2 Rice, 2 Naan (Veg)       | 54.99 |
| 2 Curry, 2 Rice, 2 Naan (Non - Veg) | 59.99 |

## TakeAway Limited Time Only

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## Kids Menu

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|                               |       |
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| Kids Butter Chicken with Rice | 12.99 |
| Kids Butter Paneer with Rice  | 12.99 |

## Desi Bread

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|--------------------|------|
| Plain Naan         | 4.99 |
| Butter Naan        | 5.99 |
| Cheese Garlic Naan | 6.99 |
| Chilli Naan        | 5.99 |
| Chilli Garlic Naan | 5.99 |
| Garlic Naan        | 5.99 |
| Kheema Naan        | 6.99 |
| Peshawari Naan     | 5.99 |
| Tandoori Roti      | 4.99 |
| Aloo Kulcha        | 5.99 |
| Lachha Paratha     | 5.99 |

## *Rice & Biryani*

|                   |       |
|-------------------|-------|
| Jeera Rice        | 5.99  |
| Plain Rice        | 4.99  |
| Saffron Rice      | 6.99  |
| Vegetable Biryani | 17.99 |
| Chicken Biryani   | 22.99 |
| Lamb Biryani      | 24.99 |
| Goat Biryani      | 24.99 |
| Prawn Biryani     | 24.99 |

## *Desserts*

|                                    |      |
|------------------------------------|------|
| Gulab Jamun                        | 7.99 |
| Kulfi (Almond / Pistachio / Mango) | 7.99 |

## *Drinks*

|                                |      |
|--------------------------------|------|
| Juice<br>(Orange/ Apple)       | 3.99 |
| Pepsi/Pepsi Max/Solo/Lemonade  | 5.99 |
| Lemon-Lime Bitters/Ginger Beer | 5.99 |
| Jeera Soda                     | 5.99 |
| Lassi<br>(Sweet/Salted/ Mango) | 6.99 |

## *Add-Ons*

|                 |      |
|-----------------|------|
| Mint / Tamarind | 1.49 |
| Pickle          | 1.49 |
| Papadums        | 2.99 |
| Onion Salad     | 4.99 |
| Mix Salad       | 5.99 |
| Mix Raita       | 5.99 |