

**TAKE - OUT
CATERING
(203) 730-0076**



**39 PADANARAM RD
DANBURY, CT 06811
TUES.-SUNDAY.
11:00AM - 8:00PM
CURRYPOT@GMAIL.COM**

- Vegetarian Appetizers -

Vegetable Samosas – deep fried patties, stuffed with potatoes & spices (2 pcs)	\$4
Paani Poori – puff pastry balls filled with spiced mashed potatoes & topped with sauces	\$5
Paneer Pakora – Home made cheese chunks fried in chickpea batter	\$5
Chili Pakora – Green, medium chilies fried in chickpea batter	\$5
Aloo Bonda – Fried potatoes in a spicy, chickpea batter	\$5
Achari Paneer Tikka – Home made cheese chunks roasted in tandoori achar mix	\$5
Bhalla Papri Chaat – Lentil dumplings fried in a spicy, yogurt mix	\$5
Chole Bhature – Fried bread served with chickpeas	\$6
Ragada Patties – Potato stuffed patties served with chickpeas	\$6
Lasuni Gobi – crispy cauliflower with garlic, chili and tomato	\$7
Cheese Chili – Home made cheese chunks fried with chili & spices	\$8
Vegetable Pakora Platter – A mix of vegetables fried in chickpea batter	\$8

- Meat Seafood Appetizers -

Chicken Samosa – Fried, crispy, triangular patties filled with chicken (2 pcs)	\$5
Lamb Samosa – Fried, crispy, triangular patties filled with lamb (2 pcs)	\$6
Navabi Kebab – Assorted lamb & chicken kebabs	\$6
Chicken 65 – Fried chicken	\$6
Fish Amritsari – Fried fish in a spicy, chickpea batter	\$8

- Soups -

Tomato	\$4
Murgh (chicken)	\$4
Lentil	\$4

- Tandoor Specials – All of these items are roasted in a tandoor

NON-VEGETARIAN

Seek Kebab – grounded lamb marinated in a spicy mix	\$10
Chicken Tandoori – chicken marinated in an herb and spice yogurt mix	\$14
Chicken Haryali – boneless chicken marinated in a green herb and spice yogurt mix	\$14
Chicken Tikka – boneless chicken marinated in a spicy yogurt mix	\$14
Achari Chicken – boneless chicken marinated in an achar-flavored mix	\$14
Reshmi Malai Kebab – boneless chicken marinated in a cashew & almond mix	\$14
Mango Chicken – boneless chicken marinated in a mango mix	\$14
Salmon Tikka – salmon marinated in spicy mix	\$14
Prawn Tikka – jumbo prawns marinated in a herb and spice mix	\$14
Lamb Chops – lamb marinated in a spicy mix	\$15
Boti Kebab – boneless lamb marinated in a spicy mix	\$15
Mixed Tandoor Platter – assorted chicken, prawn, and salmon kebabs	\$20

VEGETARIAN

Tandoori Aloo – baby potatoes marinated in a spicy mix	\$10
Haryali Kebab – mixed vegetables marinated in a green herb mix	\$10

- Indian Breads -

All Tandoori/Naan items are made fresh in a tandoor

Poori	\$1.50
Bhatura	\$1.50
Tandoor Roti	\$2.00
Tandoor Naan	\$2.00
Pudina Paratha	\$2.00
Garlic Naan	\$2.50
Aloo Paratha	\$2.50
Onion Kulcha	\$2.50
Nargisi Naan	\$3.00
Keema Naan	\$3.00
Cheese Chicken Naan	\$3.00
Palak Paneer Naan	\$3.00
Tandoori Paratha	\$3.00
Jeera Ajwain Paratha	\$3.00
Lachha Chapati	\$3.00
Mixed Vegetable Paratha	\$3.00

- Rice -

Lemon Rice	\$3
Peas Pulao	\$3
Tamarind Rice	\$3
Coconut Rice	\$3
Vegetable Biryani	\$10
Chicken Biryani	\$12
Lamb Biryani	\$14
Goat Biryani	\$14
Shrimp Biryani	\$15
Fish Biryani	\$15
Chicken Tikka Biryani	\$15

- Desserts -

Kheer	\$5
Sevian	\$5
Gulab Jamun	\$5
Gajrela	\$5
Soozi Halwa	\$5
Rasmalai	\$6

- Main Course -

Cabbage Bhaji – cooked with curry leaves mustard seeds &	\$9.95
Malai Kofta – cheese, potato & nut balls cooked in a curry sauce	\$9.95
Mutter Mushroom – mushroom & green peas in a thick curry sauce	\$9.95
Vegetable Curry – vegetables cooked in a spicy sauce	\$9.95
Daal Makhani – black lentils cooked in spices & butter	\$9.95
Daal Tarkha – masoor lentils cooked in spices	\$9.95
Rajmah Masala – kidney beans cooked in fresh tomatoes and spices	\$9.95
Chana Masala – chickpeas cooked in a spiced gravy	\$9.95
Palak Paneer – spinach & house made cheese cooked in spices	\$9.95
Bhindi Masala – okra cooked in onions and spices	\$9.95
Aloo Mutter Paneer – green peas cooked in potatoes & house made cheese	\$9.95
Gobi Aloo – cauliflower cooked in potatoes and spices	\$9.95
Chana Pindi – traditional chickpeas cooked in	\$9.95
Baigan Bhartha – eggplant cooked in spices	\$9.95
Vegetable Korma – vegetables cooked in an almond & cashew sauce	\$9.95
Paneer Bhurji – scrambled house made cheese in herbs & spices	\$10.95
Chana Saag – chickpeas cooked in spinach and spices	\$10.95
Kadhai Paneer – house made cheese cooked in a thick spice sauce	\$10.95
Mutter Paneer – house made cheese cooked in green peas & thick tomato sauce	\$10.95

- Lamb Dishes Main Course -

Lamb Rogan Josh – cooked in a curry sauce	\$13.95
Boti Kebab Maska – grilled in tomatoes & herbs	\$13.95
Lamb Vindaloo – cooked in a spicy, Vindaloo sauce	\$13.95
Lambdo Piazza – cooked in a creamy tomato sauce	\$13.95
Lamb Saag – cooked in spinach	\$13.95
Lamb Korma – cooked in a creamy cashew sauce	\$13.95
Lamb Mushroom – cooked in white mushrooms	\$13.95
Lamb Madras – cooked in a chili powder & curry sauce	\$13.95
Lamb Chettinad – cooked in a tamarind & coconut sauce	\$13.95
Goat Curry – cooked in herbs & spices	\$13.95
Goat Balti – cooked in bell peppers & onions	\$13.95

- Seafood Dishes -

Bombay Fish Curry – Tilapia cooked in herbs & spices	\$13.95
Fish Vindaloo – Tilapia cooked in a spicy, Vindaloo sauce	\$13.95
Shrimp Curry – jumbo prawns cooked in herbs & spices	\$14.95
Shrimp Vindaloo – jumbo prawns cooked in a spicy, Vindaloo sauce	\$14.95
Salmon Tikka Saag – grilled salmon cooked in herbs & spinach	\$14.95
Shrimp Rangoli Masala – jumbo shrimp cooked in a garlic, curry leaf, mustard seed and tomato cream sauce	\$14.95
Kerala Shrimp Curry – jumbo shrimp cooked in a tomato & coconut sauce	\$14.95

- Main Course -

Non-Vegetarian

Egg Curry – boiled eggs cooked in a tomato & onion sauce	\$9.95
Chicken Curry – chicken cooked in a spicy curry sauce	\$11.95
Andhra Chicken Curry – cooked in a spicy, green chili curry sauce	\$11.95
Chicken Makhani – shredded, tandoori chicken cooked in a masala sauce	\$12.95
Chicken Vindaloo – chicken cooked in a Goan Vindaloo sauce	\$11.95
Chicken Madras – chicken cooked in a coconut, mustard seed sauce	\$11.95
Chicken Palak – chicken cooked in spinach and spices	\$11.95
Balti Chicken – chicken cooked in bell peppers, onions & herbs	\$11.95
Methi Murgh Mushroom – cooked in fenugreek & mushrooms	\$11.95
Chicken Kofta Korma – ground chicken balls cooked in spice	\$11.95
Chicken Kali Kebab – fried in bell peppers, curry leaves, mustard seeds, & onions	\$11.95
Chilly Chicken – fried in onions, bell peppers, & tomato sauce	\$11.95
Chicken Chettinad – spicy chicken cooked in a tamarind & coconut sauce	\$11.95
Chicken Tikka Masala – chicken tikka cooked in a thick, butter sauce	\$12.95

- Main Course -

Baigan Bhartha – eggplant cooked in a mixture of spices	\$9.95
Cabbage Bhaji – cabbage cooked in a mixture of spices	\$9.95
Chana Masala – chickpeas cooked in a mixture of spices	\$9.95
Mix Vegetable – vegetables cooked in a mixture of spices	\$9.95
Sabji Jalfrezi – vegetables cooked in onions and spices	\$9.95
Aloo Gobi Palak – potatoes, cauliflower and spinach cooked in spices	\$9.95
Okra Do Piazza – okra cooked in a mixture of spices	\$9.95

- Drinks -

Tea Masala	\$1.00
Cold Drink	\$1.00
Sweet Lassi	\$2.00
Salted Lassi	\$2.00
Mango Lassi	\$2.50
Mango Shake with ice cream and nuts	\$3.50

- Vegan Dishes -

Baigan Bhartha – eggplant cooked in a mixture of spices	\$9.95
Cabbage Bhaji – cabbage cooked in a mixture of spices	\$9.95
Chana Masala – chickpeas cooked in a mixture of spices	\$9.95
Vegetable Korma – vegetables cooked in korma sauce	\$9.95
Malai Kofta - mixed vegetable & nut balls cooked in sauce	\$9.95
Aloo Gobi Palak – cauliflower cooked in potatoes & spinach	\$9.95
Aloo Gobi - cauliflower cooked in potatoes & spices	\$9.95
Okra Do Piazza – okra cooked in onions & tomatoes	\$9.95