

Side Dishes

Chef's special vegetable mix	3.50
Aloo Jirah (Potatoes and spices)	2.95
Mutter Paneer (Peas and cheese)	2.95
Palak Paneer (Spinach and cheese)	2.95
Chana Masala (chick peas in masala sauce)	2.75
Onion Bhaji	2.75
Bindi Bhaji (Okra cooked in medium spices)	2.95
Baigun Bhaji (Sliced aubergine cooked in bhuna sauce)	2.95
Dall Samba (Lentils and vegetable)	2.50
Jasmine Rice (fragrant long grain Basmati rice)	1.75
Pilau Rice (Indian flavoured Basmati rice)	1.95
Chana Rice (Basmati rice with chick peas)	2.25
Kashmiri Rice (Basmati rice with almonds and coconuts)	2.25
Mushroom Rice (diced mushrooms tossed with Basmati rice)	2.25
Plain Nan	1.75
Keema Nan (with minced lamb)	2.25
Peshwari Nan (with sultanas and nuts)	2.25
Mixed Nan Basket (plain nan, keema nan, peshwari nan)	3.75
Garlic Coriander Nan	2.25
Tandoori Roti (wheat bread cooked in clay oven)	1.75
Chapati (thin wheat bread)	1.00
Puree (thin bread, crispy on the outside)	1.00
Plain and spicy papadom	0.50
Chutney/portion (mango, onion salad, mint sauce)	0.50
Cucumber Raita	1.75

Welcome to Curry Mahal

Sidcup's longest serving Indian restaurant, bringing you the best in Indian cuisine since 1968.

Our chef's will be pleased to make every effort to prepare any dish of your choice, not listed on this menu.



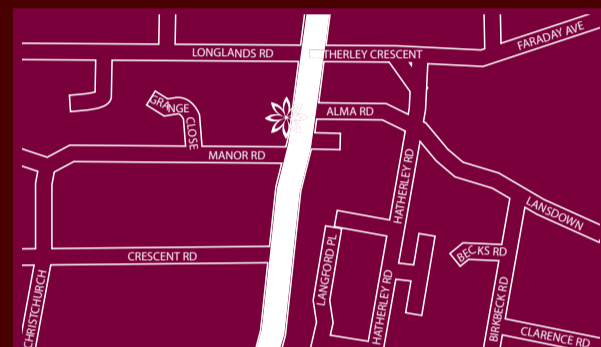
All major credit cards and cheques, with valid bankers card, accepted.

The management reserves the right to refuse service without notice. E&OE
All dishes may contain nuts or traces of nuts

87 STATION ROAD, SIDCUP, KENT, DA15 7DN

020 8300 2608 020 8300 7272

www.currymahal.com info@currymahal.com



Complimentary delivery for orders over £15.00 within a 3 mile radius of the restaurant.



curry mahal
SINCE 1968

Take away menu

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Starters

Aloo Chop (v) \	2.25
Potato croquettes, fused with Indian spices and herbs, served with sweet chilli sauce	
Samosa (v)	2.50
Light spicy savoury pastries, a favourite amongst Indian families, with lamb or vegetables fillings	
Dall Soup (v)	2.25
Traditional Indian lentil soup with chopped parsley and herbs	
Paneer Mirchi (v) \	2.95
Home made Indian cheese, stir fried in onions, garlic and sweet chilli sauce, served with fresh herbs and chillis	
Garlic Mushroom (v)	2.95
Freshly cut garlic, coriander and mushrooms tossed in wok dressed with lemon sauce	
Haloumi Cheese (v)	2.95
Indian haloumi cheese, served with chapati bread and salad	
Chicken Pakora \	2.95
Chicken coated in a mildly spiced, spicy turmeric batter	
Mysore Chilli Chicken \	3.25
Light butter chicken cubes, tossed with green chillies and yoghurt	
Chicken Shashlik	3.25
Tender chicken cubes cooked in tandoori clay oven on skewers with onions, peppers and tomatoes	
Tamarind Duck	3.50
Diced duck breast tossed with Indian herbs and spices, wok fried and served with fresh spinach leaves	
Mussels Hara Masala \	3.95
Mussels cooked in medium Goan sauce	
Tandoori Salmon	4.25
Pan fried tandoori masala salmon fillet slices, served with fresh spinach leaves	
King Prawn Salad \	4.25
King prawns, tomatoes and garlic wok fried with mild chilli, served with fresh spinach leaves and salad	
King Prawn Puree \	4.25
Spicy king prawn curry, served on small round flat unleavened deep fried bread	
King Prawn Butterfly	4.25
Mildly spiced king prawns shallow fried in batter	
Birballi Lamb Chops \	4.50
Succulent lamb chops marinated in traditional herbs and spices barbecued in tandoori oven (20 minutes serving time)	
Mixed Platter Starter \	4.50
Garlic mushrooms, samosa, sheek kebab & tikka	

(V) = Vegetarian \ = Hot

Curry Mahal Creations

Lobster Tava	16.95
Whole Lobster cooked in medium Kerelan sauce, with a hint of garlic and spices, served with choice of rice	
Royal Lamb Shank	8.95
Lamb shank cooked in spicy bhuna sauce, served with pilau rice and buttered spinach	
Badam Pasanda	7.25
Breast chicken or lamb cooked in a rich creamy yoghurt and mango, mixed ground cashew nuts and mild spices, served with pilau rice	
Chicken Morisa	7.50
Grilled breast chicken cooked in green peppers, onions, chilli and combination of crushed spices in a hot masala sauce served with jasmine rice and mixed vegetables	
Murgh Palakawa	7.45
Breast chicken fillet cooked in mild masala sauce with spinach	
Tandoori Salmon Fillet	7.95
Scottish salmon fillet, marinated in tandoori sauce with yogurt and spices, pan fried with garnish, served with vegetables and pilau rice	
Nantara	7.75
Chicken served with special mixture of herbs sweet and slightly hot, a very special dish from Goa served with pilau rice	
Garlic Chilli Chicken	7.25
Diced chicken tikka, cooked with garlic, tomatoes and herbs, garnished with coriander served with pilau rice	
Baigun Salmon	7.75
Salmon and aubergines tossed in a wok with medium spices. Served with butter spinach and jasmine rice	
Tandoori Mixed Platter	10.95
Lamb, chicken tikka, sheek kebab and salmon steak	
Naga Chicken	7.75
Spicy tangy chicken fillet served with jasmine rice and aloo jirah	
Birballi Lamb Chops	7.95
Succulent lamb chops marinated in traditional herbs and spices barbecued in tandoori oven	
Korai Muljee Shabji (v)	6.50
Mixed vegetables cooked with cumin and fennel, served with sizzling korai sauce	
Minty Paneer Dhansak (v)	5.95
Mint and cheese fused with lentils to create a sweet and sour vegetarian curry	
Tamarind Duck	7.95
Diced duck breast tossed with Indian herbs and spices, wok fried and served with fresh spinach	
Shashlik	7.25
Tender duck, lamb or chicken cubes cooked in tandoori oven on skewers with onions, peppers and tomato	
Tandoori Trout	7.25
Trout marinated in tandoori sauce, pan fried, served with vegetables and choice of rice	

Poodina Gosth 7.25
Minted lamb cooked with honey, lemon juice and special spices

Tandoori King Prawn 9.50
King prawn marinated with herbs and spices and cooked in tandoori oven

Murgh Palpali 7.75
Charcoal grilled pieces of chicken flavoured with garlic, spring onions, yogurt, fresh coriander and Indian herbs with a mixture of fresh spice

Indian Classics A selection of classic Indian dishes, evolved at the Curry Mahal from 1968 to present.

Butter Chicken 6.75
Mild, cooked with coconut, cream and butter

Chicken Tikka Masala 7.25
Tandoori oven cooked chicken/lamb, cooked in a mild masala sauce

Tandoori Chicken 5.95
First introduced at Curry Mahal in 1974; slowly barbecued chicken leg marinated in mild tandoori sauce

Korai 6.50
Chicken/lamb dish medium hot cooked with chopped onions and peppers served with stuffed paratha

Madras 5.50
One of our opening dishes from 1968, classic medium spice Indian curry

Bhuna 5.75
Dry, medium hot curry, cooked with herbs and spices

Dupiaza 5.95
Cooked in spicy sauce with fried onions, served tossed dry

Sag 5.95
Medium spice and fairly dry dish cooked with spinach

Rogon 5.95
Medium spice dish cooked with juicy tomatoes, fried with garlic

Balti 6.75
Sizzling spicy dishes, cooked in a balti pan

Patia 5.75
Slightly hot, sweet and sour with chopped onions

Korma 5.95
Very mild cooked with coconut and cream

Jalfrezi 5.95
Chopped onions, peppers and Indian spices

Biriyani 6.95
Cooked in Basmati rice served with a vegetable curry

Peshwari 5.95
Cooked with crushed tomatoes, green peppers and onions in a tangy sauce

Above dishes available in chicken, lamb, tika, vegetable, prawns and king prawns. (£3 additional for king prawns. £1.50 additional for prawns.