

IN THE BEGINNING...

1. AMAZING MUSHROOMS \$13.00

NOT Magic Mushrooms (you wish!). Sautéed in garlic butter, crumbed and fried golden. Served with Homemade Tartar Sauce.

2. CHICKEN OR VEGETABLE CHAAT Single \$9.25 Double \$14.00

We take one samosa, deep fry the poor guy, smash 'em, then top 'em with red cabbage, coriander, home made tamarind sauce, jazzed up yoghurt, a mild coriander & mint sauce and a chickpea broth. The different flavours and textures mixing and blending Aah. Something special!!

3. FRESH VEGETABLE BHAJIS \$13.00

Our Bhajis are outstanding as we use top grade fresh veggies only. Zucchini, carrot, red onion, coriander.

4. CRUNCHY CHICKEN POPCORN \$13.00

Chicken breast cut up into bite size pieces, golden fried to perfection (we hope) served with our own tartar sauce.

5. POPPADUMS - 4pcs \$3.00

6. HOT CHIPS \$6.95

7. CRAZY COCONUT PRAWNS \$14.00

We use pretty large prawns (4 pcs), butterfly 'em then dipped in tempura butter and rolled in shredded coconut. Served with our own Homemade Tartar Sauce.

8. HOMEMADE SAMOSAS

We make our own samosas by hand. Yes it is a headache but what to do? Two choices:
Vegetable or Chicken 2pcs \$6.65

9. TAVA GRILLED CHIX STRIPS \$14.00

We use chicken breast strips, sliced red onions etc. A good sprinkling of seasoning - not hot, but darned tasty. Then grill on our Tava. Sensational!!

SPECIALS - HUNGER BUSTER \$12.00

Lots of rice with curry on top. Options are the same as in the daily special. No Naan in this deal. 100% GF.

SPECIALS - BEST FOR ONE

DAILY SPECIALS \$15.15

10. Butter Chicken w/ VS rice and Original Naan

Lamb Sagwalla	"
Chicken Tikka Masala	"
Chicken Karahi	"
Chicken Balti	"
Daal 'n Saag	"

*For an extra \$ 1 - can change Original Naan to any Naan

SPECIALS - BEST FOR TWO

MAGIC OF CURRYVILLE \$31.25

Ok, here's the deal. Lamb Sagwalla, Chicken Tikka Masala and one more curry - three curries, Village Style rice x 2, plus one Original Naan. Feeds Two.

Your options for the third curry are as follows:

Beef Rogan Josh (as the third curry)	Chicken Balti
Butter Chicken " "	Daal 'n Saag
Chicken Karahi " "	

*For an extra \$ 1 - can change Original Naan to any Naan

CLASSIC CURRIES - CHICKEN \$18.35

...nothing but the breast!

11. CHICKEN KORMA

A fairly aromatic curry, bit on the spicy side. NO added sugar. No nuts. Please do not assume "Korma" means mild or Vindaloo is Hot.

12. MANGO CHICKEN

Similar to Butter chicken with a delicious mango flavour. Nut free. I am not a mango chicken or butter chicken fan.

13. BUTTER CHICKEN

Not my favourite curry - but a very popular curry. Why? I have no idea. No nuts - so relax.

14. CHICKEN JALFREZI

A blast from the past! One of my personal favourites makes its return. The spice mix for this curry is a serious headache to make ...regardless, we don our face mask and get busy grinding. Description? It's GOOD.

15. CHICKEN HAI HAI

Australia's hottest curry! NO joke. Still want ? Ok, crazy person - please repeat after me: *Our Father, who art in heaven ...*

16. CHICKEN KARAHAI (pr - Karah hee)

This curry is amazing. Our " Karahi " range of curries is one of our best. The depth and flavour is simply like no other curry.

17. CHICKEN TIKKA MASALA

It has taken over four years of blending and grinding different variations of spices - 72 if you must ask, to get to the current version we serve today. We love it and therefore we hereby lay claim to the BEST Chicken Tikka Masala in Brisbane!

18. CHICKEN BALTI

It is said the best curries are to be found in the UK. I'm sorry, I beg to differ. This curry is so good, it will make you want to kick your local curry chef (in the UK) right up the booty! And tell him " Mate, you need to get to Oz! " Coz that's where they make the best curries!!"

CLASSIC CURRIES - RED MEATS \$18.35

19. LAMB ROGAN JOSH

Made with fresh tomatoes and sweet chili, sautéed lightly. The aromatic, yet subtle taste of an amazing array of spices gets it just right

20. LAMB JALFREZI

Our " Jalfrezi " spices are truly special - one bite - an explosion of fireworks. The amazing aroma, and then and only then do you see why we say: *Wicked Curries!* And if you still do not, hold water bottle in your hand and repeatedly hit yourself on your head ... saying " I do, I do ... "

21. LAMB MADRAS

I prefer to make my Madras curry with Shredded Coconut instead of using coconut cream - this way you actually get some real coconut to bite on - a very smooth and tasty curry.

22. LAMB KORMA

The lamb korma is a mild curry with a delicate flavour - surprisingly it has more spices in it than the Vindaloo.

23. LAMB SAGWALA

Food for the Gods! Spinach, tender Lamb and garlic. SC: Signature Creation.

24. BEEF KARAHAI

Made with fresh tomatoes and red peppers - sautéed lightly. The aromatic, yet subtle taste of an amazing array of spices brings it all home. We hope.

25. BEEF VINDALOO

A slightly spicy dish. Our Vindaloo is not hot. It can be if you like. Not as aromatic as some of our other curries..

26. GOAT KARAHAI (pr - Karah hee) \$19.75

The Karahai is TASTY, TASTY, TASTY !! It blows away the vindaloo and RJ. But it is spicy and does not come in a mild version. Fresh Hot Goat Karahi, Hot Naan, a cold beer or two or three - what more do you need?

Good for you. Not for the goat.

CLASSIC CURRIES – SEAFOOD \$19.00

27. FANTASTIC PRAWN CURRY

This has to be served in heaven! Seven large prawns w/ tail on, toasted shredded coconut a few curry leaves. Done pretty mild.

28. BARRAMUNDI FILLET CURRY

Barra fillet in a nice creamy curry w/ fresh Coriander, Curry leaf and roasted coconut. We use light spices which do not over power the Barramundi. Guaranteed to please!

CLASSIC CURRIES - VEGGIE \$17.95

29. DAAL

A nice light curry- perfect for the hot summers. Made with curry leaf, freshly chopped tomatoes and coriander.

30. VEGETABLE JALFREZI

Assorted vegetables in our special curry base. Our Jalfrezi spice blend is one of the best, making this curry GREAT!

31. PANEER TIKKA MASALA

Cottage cheese mixed with assorted vegetables in our awesome Tikka Masala. Guaranteed to please!

32. DAAL 'N SAAG

One of our best sellers in the vegetarian range. Lentils and spinach. This is basic homestyle cooking.

33. BOMBAY POTATOES

On most railway stations in Bombay they serve a Potato Curry – very simple but ohh, so satisfying!

34. HOBOS STYLE EGGPLANT CURRY

Hobos in Karachi, Pakistan make a secret eggplant curry – dairy free, delicious. Very simple. Try it here or join the club.

35. ALOO SAAG

Potato and spinach curry. This is a true classic Indian dish eaten in most homes at least once or twice a week.

36. PALAK PANIR

Spinach and cottage cheese curry

EXTRAS/LASSI/SHAKES

37. VILLAGE STYLE RICE \$3.00

38. DELICIOUS CUCUMBER RAITA \$5.25

39. LIME PICKLE/MANGO CHUTNEY \$3.25

40. SOFT DRINKS CAN 375ml \$3.50

41. HOMEMADE KULFI \$6.00

42. MANGO LASSI \$6.25

NAAN BREADS

43. ORIGINAL NAAN \$4.25

44. GARLIC NAAN \$5.45

45. SPINACH & CHEESE NAAN \$5.45

46. CHEESE 'N' GARLIC NAAN \$5.45

47. KRAZY NAAN \$5.45

Garlic, butter, parsley w/ parmesan cheese



"OUR FOOD, OUR PASSION"

Unlike other Indian restaurants our curries are made FRESH. Our Original Spice Blends, plus special sauces and our obsession with freshness come together to give you a curry like no other. You won't believe the difference!

No Corkage, Not now not ever!

All Curries are Gluten Free! Dairy Free option on most curries available!



Shop 6, 629 Wynnum Rd, Morningside

Ph: 0400 786 011

Dinner: Monday – Sunday

5pm – 9pm

Curryville

Wicked Curries
Est 2005

TO GO

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0400 786 011

curryville.com.au