

**DVS**



# KURRY KINGDOM



## Opening Hours

Monday	Closed
Tuesday	11.30am - 3pm 5pm- 8.30pm
Wednesday	11.30am - 3pm 5pm- 8.30pm
Thursday	11.30am - 3pm. 5pm- 1am
Friday	11.30am - 3pm. 5pm- 1am
Saturday	11.30am - 3pm. 5pm- 1am
Sunday	11.30am - 3pm. 5pm- 1am



**0414070805**



**kurrykingdom73@gmail.com**

**V - VEGAN**

**VG - VEGETARIAN**

**DF - DAIRY FREE**

**GF - GLUTEN FREE**

**NF - NUT FREE**



# \$15

# Lunch Special

Available from  
11.30AM - 2.30PM



**BUTTER CHICKEN AND RICE (NF,GF)**



**CHICKEN SAAGWAL (NF,GF)**



**CHICKPEA AND POTATO CURRY**



**LAMB VINDALOO (GF,DF) 🌶️🌶️**



**TANDOORI CHICKEN WRAP**



**AUTHENTIC INDO-FIJIAN GOAT CURRY (GF, DF,NF)**



# ENTRÉE

## **VEGETABLE SAMOSA (2P) (V, VG)**

Deep fried pastry filled with mashed potato, peas and spices

\$7

## **VEGETARIAN PAKORA (NF,V, VG)**

Deep fried seasonal vegetables with chick pea batter

\$5

## **CASAVA CHIPS (6P) (DF, NF)**

Battered cassava chips deep fried to golden perfection

\$7

## **TANDOORI CHICKEN WINGS (GF,NF)**

Chicken wings marinated with garlic, ginger, yoghurt, Indian spices and cooked in tandoor

\$15

# MAINS

All curries come with a complimentary rice

# \$25

## CHICKEN

### **BUTTER CHICKEN (NF,GF)**

Boneless chicken cooked in creamy tomato gravy

### **CHICKEN MADRAS (NF,GF,DF)**

Tender chicken pieces cooked in coconut cream and spices

### **CHICKEN VINDALOO (GF,DF) 🌶️🌶️**

Boneless chicken cooked in blend of hot spicy gravy

### **CHICKEN SAAGWAL (NF,GF)**

Boneless chicken with spinach and spices

## GOAT

### **AUTHENTIC INDO-FIJIAN GOAT CURRY (GF, DF,NF)**

Bone-in goat pieces cooked in spices



Butter chicken



Chicken Saagwal



Chicken Madras



Goat Curry



## LAMB

### LAMB VINDALOO (GF, DF) 🌶️🌶️

Boneless lamb pieces made using unique blend of hot aromatic spices and vinegar

### LAMB CURRY (NF, GF)

Tender lamb pieces cooked in spices, tomatoes, garlic and ginger

### LAMB SAAG (NF, GF)

Tender boneless lamb with spiced spinach gravy

## VEGETARIAN

### BUTTER PANEER (NF, GF)

A rich and creamy tomato gravy with paneer pieces

### CHICK PEA AND POTATO CURRY (DF, GF, NF)

Chickpeas cooked in tomato puree and indian spices

### PALAK PANEER (NF, GF)

Combination of spinach and Indian cottage cheese cooked in special herbs and pieces

### DHAL (NF, GF, VG)

Staple Indian dish made by simmering lentils, Flavoured with Indian spices

## BIRYANII

### CHICKEN BIRYANI (NF, GF)

Basmati rice flavoured with fragrant spices with saffron layered with chicken meat



Lamb Vindaloo 🌶️🌶️



Chickpea And Potato



Chicken Biryani

# \$21

# \$23



## GOAT BIRYANI (bone-in) (NF,GF)

Saffron and fragrant spiced basmati rice with layer of goat meat

## LAMB BIRYANI (GF,NF)

Basmati rice cooked with spices and boneless lamb pieces

## NAAN BREADS

Plain Naan	\$6.00
Garlic Naan	\$6.50
Cheese Naan	\$7.00
Cheese And Garlic Naan	\$7.50
Spinach And Cheese Naan	\$8.50

<b>Tandoori chicken wrap</b>	\$ 15
Chicken thigh fillets, lettuce, tomato, onions and mayonnaise. Wrapped in freshly home-made bread	

## EXTRA'S

<b>PICKLED MANGO</b>	\$ 3.00
<b>PICKLED LEMON</b>	\$ 3.00
<b>MANGO CHUTNEY</b>	\$ 3.00
<b>RAITA</b>	\$ 5.00
<b>PAPPADOM</b>	\$ 4.00



**Garlic Naan**

\$6.50



**Basmati rice**

\$3.50 (S)

\$5.50 (L)



**Gulab Jamun**

\$6.50

Lightly fried milky donut balls, dipped in rosewater sugar syrup



**Mango Lassi**

\$7

Indian mango smoothie



