



**KURRY KINGDOM**

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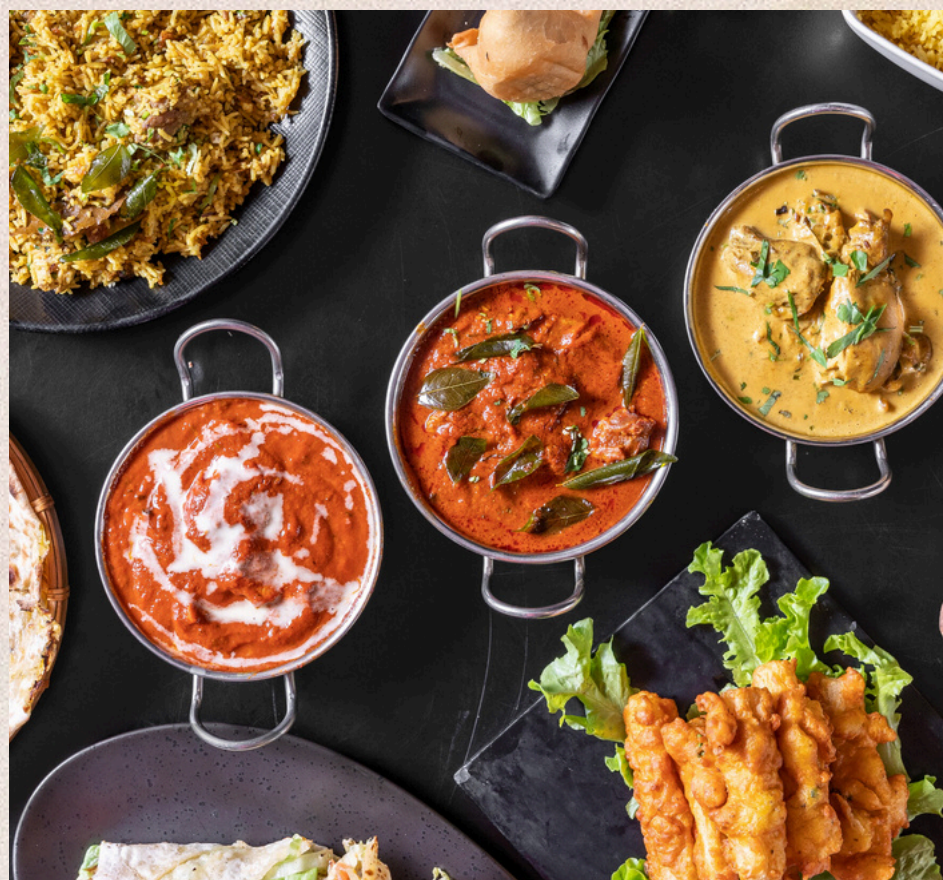
V - VEGAN  
VG - VEGETARIAN  
DF - DAIRY FREE  
GF - GLUTEN FREE  
NF - NUT FREE

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



**Soft Drink \$3.50**

**Bottle Juices \$4.50**  
lemon lime bitters, peach Ice Tea,  
orange passionfruit



# *\$15 Lunch Special*

Available from 11.30AM - 2.30PM



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



**TANDOORI CHICKEN WRAP**



**LAMB VINDALOO (GF,DF)** 🌶️🌶️



**CHICKEN SAAGWAL (NF,GF)**



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



**CHICKEN VINDALOO**  
(GF,DF) 🌶️🌶️



**CHICKPEA AND POTATO CURRY**



ENTRÉE

- VEGETABLE SAMOSA (2P) (V, VG)

\$7

Deep fried pastry filled with mashed potato, peas and spices
- LAMB SAMOSA (2P)

\$9

Crisp golden pastry filled with spiced minced lamb, peas, and herbs
- VEGETARIAN PAKORA (NF,V, VG)

\$6

Deep fried seasonal vegetables with chick pea batter
- CASAVA CHIPS (6P) (DF, NF)

\$7

Battered cassava chips deep fried to golden perfection
- TANDOORI CHICKEN WINGS (GF,NF)

\$15

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

MAINS

All curries come with a complimentary rice

CHICKEN

- BUTTER CHICKEN (NF,GF)

\$26

- CHICKEN MADRAS (NF,GF,DF)

Tender chicken pieces cooked in coconut cream
- CHICKEN VINDALOO (GF,DF)

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Boneless chicken cooked in blend of hot spicy gravy
- CHICKEN SAAGWAL (NF,GF)

Boneless chicken with spinach and spices



Chicken Biryani



Chicken Madras



Dhal

LAMB

- LAMB VINDALOO (GF,DF)

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\$28

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

GAOT

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

\$25

Bone-in goat pieces cooked in Indian spices
- GOAT SAGWAL (NF, GF)

Tender bone-in Goat with spiced spinach gravy
- GOAT VINDALOO (GF,DF)

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\$23

Goat pieces made using unique blend of hot aromatic spices and vinegar

VEGETARIAN

- BUTTER PANEER (NF,GF)

\$23

Rich and creamy tomato gravy with paneer pieces
- CHICK PEA AND POTATO CURRY (DF,GF,NF)

Chickpeas cooked in tomato puree and 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)

\$24

Basmati rice flavoured with fragrant spices, saffron. layered with chicken meat
- GOAT BIRYANI (bone-in) (NF,GF)

Spiced basmati rice with layer of goat meat
- LAMB BIRYANI (GF,NF)

Basmati rice cooked with spices and boneless lamb pieces

- Tandoori chicken wrap

\$15

Chicken thighfillets, lettuce, tomato, onions and mayonnaise. Wrapped in freshly home-made bread

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



Vegetable samosa



Basmati Rice  
S \$3.50 L \$5.50



Mango Lassi \$7  
Indian mango smoothie



Casava Chips



Garlic and Cheese naan  
\$6.50



Rasmalai \$9  
Curdled milk soaked in sugar, saffron and cardamon milky syrup



Gulab Jamun \$6.50