

## Traditional Curries

The sauce of the curries are to a medium consistency, produced from a wide range of oriental spices and herbs giving a rich flavour

**Korma**  
A mild delicate sauce made from double cream, almond and coconut cream added together to create a dish with mild texture. Contains nuts

**Malayan**  
A preparation of mild spices in which double cream is used to create its delicacy, cooked together with pineapple

**Dansak**  
A dish of Persian origin, sweet & sour in taste made from a combination of herbs & spices together with lentils, lemon juice and pineapple pieces

**Dopiaza**  
A method of preparation which briskly fried with fresh onions, cinnamon & bay leaves, garnished with fresh coriander

**Bhuna**  
Cooked medium in strength in a thick dry sauce using selected herbs and spices, garnished with slices of tomato and fresh coriander

**Rogan Josh**  
Finely chopped onions & garlic, cooked together in a thick sauce then topped with a layer of fried tomatoes, garnished with fresh coriander

**Madras**  
A combination of strong pieces cooked together with fenugreek leaves and lemon juice giving a very spicy taste, garnished with tomato slice and fresh coriander

**Vindaloo**  
The flavour of this is derived from the use of bombay potatoes, lemon juice and very strong spices, to create a fiery taste, garnished with fresh coriander

<b>Chicken</b>	<b>£6.95</b>
<b>Lamb</b>	<b>£7.95</b>
<b>Keema</b>	<b>£7.45</b>
<b>Chicken Tikka</b>	<b>£7.45</b>
<b>Prawn</b>	<b>£7.45</b>
<b>Mixed</b> (Chicken, lamb and king prawn)	<b>£9.95</b>
<b>King Prawn</b>	<b>£10.95</b>
<b>Vegetable</b>	<b>£5.95</b>

## Shobzi & Bahar (Vegetarian Dishes)

All our vegetarian dishes are cooked using fresh vegetables

**Shobzi Kurci** £5.95  
A mix of aubergine, cauliflower, okra and potatoes in a medium sauce, mixed onions and carefully selected herbs to give it a unique flavour

**Shobzi Biryani** £6.45  
A mix of vegetables mixed with basmati rice and fried with various herbs and garnished with sliced tomato, onions, cucumber and fresh coriander

**Shobzi Masalla** £5.95  
Fresh mixed vegetables cooked in a masalla type dish

**Balti Shobzi Kofta** £5.95  
A selection of vegetables put together in batter then deep fried, cooked in a medium balti sauce, garnished with slices of tomato, cucumber and fresh coriander

## Shobzi Khana (Vegetarian Side Dishes)

Alone or combined with other main courses, these vegetarian specialities are an authentic taste of India, fresh vegetables are used unless out of season on very rich ingredients

**Shobzi Bajee** £3.45  
Mixed vegetables in a dry medium sauce

**Bombay Aloo** £3.45  
Fairly hot spiced potatoes in a dry sauce

**Saag Paneer** £3.45  
Fresh spinach cooked together with cheese in a medium sauce

**Chana Dhall** £3.45  
Chickpeas & lentils in a medium sauce

**Tarka Dhall** £3.45  
Spicy lentils with garlic in thick sauce

**Saag Aloo** £3.45  
Potatoes & spinach cooked in dry sauce

**Matar Paneer** £3.45  
Peas cooked in a medium sauce with cottage cheese

**Sagg Bajee** £3.45  
Fresh spinach cooked in dry medium sauce

**Aloo Gobhi** £3.45  
Potatoes & cauliflower cooked in a medium sauce

## English Dishes

All English dishes are served with salad, chips, peas & tomatoes

<b>Sirloin Steak</b>	<b>£10.95</b>
<b>Fried Scampi</b>	<b>£7.45</b>
<b>Chicken Omelette</b>	<b>£6.45</b>
<b>Mushroom Omelette</b>	<b>£5.95</b>
<b>Chicken Strips</b>	<b>£7.45</b>
<b>Chicken Nuggets</b>	<b>£6.45</b>

## Chawal (Rice Dishes)

<b>Boiled Rice</b>	<b>£2.45</b>
Long grain American rice	
<b>Pilau Rice</b>	<b>£2.95</b>
Basmati rice cooked in saffron with cardamon & cinnamon	
<b>Mushroom Rice</b>	<b>£3.45</b>
Basmati rice fried with mushroom & spices	
<b>Vegetable Rice</b>	<b>£3.45</b>
Basmati rice fried with vegetables and spices	
<b>Onion Fried Rice</b>	<b>£3.45</b>
Long grain American rice with fried onions	
<b>Garlic Rice</b>	<b>£3.45</b>
Basmati rice fried with slices of garlic	
<b>Keema Rice</b>	<b>£3.45</b>
Basmati rice fried with minced lamb & spices	
<b>Egg Rice</b>	<b>£3.45</b>
Basmati rice fried with egg & spices	
<b>Paneer Mottar Rice</b>	<b>£3.45</b>
Basmati rice fried with peas & Indian cheese	
<b>Special Fried Rice</b>	<b>£3.45</b>
Basmati Rice fried & mixed with vegetables, mushroom & egg	
<b>Chicken Tikka or Lamb Tikka Rice</b>	<b>£3.95</b>
Basmati rice fried with chicken or lamb tikka & spices	

## Roti (Indian Bread)

<b>Plain Nan</b>	Leavened bread, freshly baked	<b>£2.45</b>
<b>Garlic Nan</b>	With fresh garlic	<b>£2.95</b>
<b>Cheese Nan</b>	With cheese	<b>£2.95</b>
<b>Keema Nan</b>	With minced meat	<b>£2.95</b>
<b>Akbori Nan</b>	Stuffed with chicken tikka	<b>£2.95</b>
<b>Peshwari Nan</b>	With ground almonds, coconut & sultanas	<b>£2.95</b>
<b>Chilli Nan</b>	With green chillies	<b>£2.95</b>
<b>Paratha</b>	Extra light bread, buttered	<b>£2.25</b>
<b>Chappati</b>		<b>£1.00</b>
<b>Tandoori Roti</b>		<b>£1.20</b>
<b>Garlic Roti</b>		<b>£1.50</b>
<b>Chips</b>		<b>£2.50</b>

## Relishes

<b>Popadom</b>	<b>£0.80</b>
<b>Spicy Popadom</b>	<b>£0.70</b>
<b>Mango Chutney</b>	<b>£0.70</b>
<b>Onion Salad</b>	<b>£0.70</b>
<b>Sweet Chilli Onion</b>	<b>£0.70</b>
<b>Mixed Pickle</b>	<b>£0.70</b>
<b>Raita</b> Yoghurt salad with either cucumber or onion & a touch of chilli powder	<b>£1.30</b>
<b>Mint Sauce</b>	<b>£0.70</b>
<b>Side Salad</b>	<b>£1.30</b>
<b>Pickle Tray</b>	<b>£2.20</b>
Onion salad, sweet chilli onion, mixed pickle, mango chutney & mint sauce	

ALLERGY NOTE:

Our dishes may contain one or more of the following allergens: Cereal, Peanuts, Nuts, Fish, Shellfish, Sesame Seeds, Eggs, Milk, Soya, Celery and Celeriac, Mustard, Sulphur Dioxide and Sulphites. If in doubt please ask a member of staff before ordering



# Curry House

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[www.curryhousekeighley.co.uk](http://www.curryhousekeighley.co.uk)



Shuruwaat (Traditional Starters) All starters served with salad and mint sauce

Mix Kebab	£4.95
Consisting of onion bhaji, chicken tikka, sheek kebab, served with half an omelette	
Murgh/Gosht Pakora	£3.45
Chicken or lamb spiced in a batter sauce	
Murgh Roll	£3.45
Cubed pastry stuffed with minced chicken	
Prawn Cocktail	£3.45
Samosa - Murgh/Gosht	£3.45
Triangular puffed pastry with chicken or lamb in a light blend of spices	
Chatt	£4.95
Chicken/lamb in medium dry spiced sauce, served on a deep fried pancake	
Onion Bhaji	£3.45
Sliced onions in a spicy batter, deep fried	
Shabzi Paneer Roll	£3.45
Mixed vegetables and paneer wrapped in crispy pastry	
Vegetable Samosa	£3.45
Triangular pastry stuffed with mixed fresh vegetables	
Soup	£2.95
(Mulligatawny or Dall)	
Creamy lentil soup garnished with coriander and lemon slice	
Garlic Mushrooms	£3.45
Mushrooms and garlic cooked in a lightly spiced sauce	

Tandoori Starters (Barbecue & Grill)

Mix Sizzler	£5.95
Barbecued king prawns cod and chicken tikka	
Tandoori Murgh	£3.95
1/4 chicken marinated in tandoori masala, then barbecued in clay oven, served with fried onions	
Murgh Tikka	£3.45
Tender pieces of chicken marinated with tandoori masala	
Tandoori Shahjani	£3.95
An assortment of chicken tikka, lamb tikka, sheesh kebab and spicy wings served with fried onions	
Tandoori Jhinga Puree	£4.95
Barbecued king prawns in a special sauce served on a deep fried pancake	
Tandoori Jhinga Shashlic	£4.95
Marinated king prawns barbecued over charcoal, served with fried onions, tomatoes and capsicum	
Sheek Kebab	£3.95
Minced lamb blended with spices and then grilled in tandoori	
Shami Kebab	£3.95
Minced lamb blended with spices and then grilled in tandoori	
Reshmi Kebab	£3.95
Grilled minced lamb in a blend of mild spices then wrapped in an omelette	
Murgh Panka	£3.45
Spiced chicken wings in a special blend of mild spices, barbecued over charcoal	
Murgh Pepper	£3.45
Chicken tikka mixed with green pepper	
Mass Biran	£4.45
(May contain bones)	
Fillet of cod marinated then barbecued over charcoal served with fried onions	
Murgh Shabzi Bahar	£3.95
Barbecued chicken mixed with fried onions, spinach and potatoes	
Jhinga Butterfly	£4.45
A whole king prawn lightly spiced in breadcrumbs and then deep fried	

Tandoori Main Dishes

Tandoori dishes are marinated in yoghurt with appropriate herbs and spices, then cooked in a tandoori to import a unique and very special flavour to the food. Served with salad & mint sauce	
Murgh Tikka	£7.45
Tender pieces of chicken prepared as above	
Special Murgh Tikka	£8.95
Tender slices of chicken prepared as above then mixed with fried onions, capsicum and mushrooms	
Tandoori Shajahani	£8.95
An assortment of chicken, lamb, tandoori chicken, spicy wings and sheek kebab, served with a plain nan	
Tandoori Shashlick	£7.95
Tender pieces of barbecued chicken mixed with fried onions, tomatoes and capsicum	
Murgh Pepper	£7.95
Chicken tikka mixed with green pepper	
Tandoori Jhinga Shashlic	£11.95
King prawns prepared as above then served with fried onions, tomatoes and capsicum	
Tandoori Murgh	£7.95
Half Chicken prepared as above	
Mass Biran	£8.45
(May contain bones)	
Fillet of cod marinated then barbecued over charcoal, served with fried onions	



Balti Khana (Balti specialities)

Balti (wok) is a traditional way of cooking. Which is performed in a cast iron wok that gives the dish an exotic flavour. Served in a large container	
Balti Murgh Tikka	£7.95
Diced chicken cooked in fairly spiced sauce, mixed with finely chopped onions, tomatoes and capsicum, garnished with sliced tomatoes, cucumber & fresh coriander	
Balti Keemawala	£7.95
Mince lamb cooked in a medium balti sauce with finely chopped onions, tomatoes and capsicum, garnished with sliced tomatoes, cucumbers and fresh coriander	
Balti Gosht	£8.45
Tender pieces of lamb cooked in a medium sauce, mixed with finely chopped onions, tomatoes & balti paste, garnished with sliced tomatoes, cucumber and fresh coriander	
Balti Murgh Saagwala	£7.95
Chicken tikka cooked in a medium sauce with finely chopped onions and spinach, tomatoes and balti paste, garnished with sliced tomatoes, cucumber and fresh coriander	
Balti Gosht Saagwala	£8.95
Tender pieces of lamb cooked in a medium sauce with finely chopped onions and spinach, tomatoes and balti paste, garnished with sliced tomatoes, cucumber & fresh coriander	
Balti Rajwala	£8.95
Diced chicken & lamb mixed together in a fairly spiced sauce, cooked together with onions, tomatoes and capsicum	
Balti Chingriwala	£11.95
King prawns marinated in masala sauce, cooked together with finely chopped onions and capsicum in a balti paste, garnished with sliced tomatoes, cucumbers and fresh coriander	

Tandoori Masalla Dishes

Another dish which is made in the tandoori style. This dish is a specially cooked in a subtle tangy sauce consisting of tikka masalla together with yoghurt, tamarind and pomegranate juice, can either be cooked in a medium spicy sauce or in a mild sweet sauce and mixed with double cream. Served in a large container	
Murgh Tikka Masalla	£8.45
Diced spring chicken marinated for several hours in home-made sauce & barbecued over charcoal, cooked together with selected herbs and spices	
Gosht Tikka Masalla	£8.95
Diced lamb marinated for several hours in home-made sauce & barbecued over charcoal, cooked together with selected herbs and spices	
Chilli Murgh Masalla	£8.45
Sliced chicken tikka marinated for several hours in home-made sauce, barbecued over charcoal, then cooked in tandoori masalla together with slices of fresh green chillies	
Chilli Gosht Masalla	£8.95
Tender lamb prepared in masalla sauce, cooked with selected herbs, spices & green chillies, garnished with fresh coriander	
Tandoori Murgh Masalla	£8.95
Tandoori chicken chipped off the bone & sliced in to thin strips then cooked with spices in a thick sauce	
Tandoori Jhinga Masalla	£11.95
Barbecued king prawns cooked together with tandoori masalla & delicate herbs and spices	

Biryani Dishes

A Biryani is a traditional dish which can be cooked with various kinds of toppings & fillings as shown below which are cooked in fine grained rice, herbs, spices, peppers, almonds & sultanas, garnished with tomatoes, cucumber & sliced red onions. (All biryani dishes are served with vegetable curry sauce)	
Biryani	Chicken £7.95   Lamb £8.45
Chicken or lamb mixed with basmati rice, served with an omelette	
Tikka Biryani	Chicken £8.45   Lamb £8.95
Chicken or lamb tikka cooked together with basmati rice, served with an omelette	
Tandoori Murgh Biryani	£8.95
Tandoori chicken taken off the bone, fried together with basmati rice, served with an omelette	
Special Biryani	£9.95
A mix of chicken, lamb, prawn & mushrooms, fried together with basmati rice, served with an omelette	
Tandoori Chingri Biryani	£11.95
Barbecued king prawns fried together with basmati rice, served with an omelette	

Sifarish (Chef’s Specialities)

Our own range of sensational & distinctive dishes marinated for several hours using tikka paste. First barbecued in tandoori oven then our chef mixes a wide range of special herbs & spices and prepares his own delicious sauce unique to the Curry House. Served in large containers

Handi Rashoon	Chicken £7.95	Lamb £8.45	King Prawn £11.95
Mainly consisting of garlic, this dish is prepared in a medium sauce using our special ground spices then given a dazzling garlic topping, garnished with fresh coriander			

Bombay Annda	Chicken £7.95	Lamb £8.45	King Prawn £11.95
This dish is cooked in a medium sauce, mixed with finely chopped onions & pieces of potato cooked with a boiled egg to give it an authentic taste, garnished with fresh coriander			

Jaipuri	Chicken £7.95	Lamb £8.45	King Prawn £11.95
This dish is cooked with extensive use of garlic, green chillies, mushrooms and selected herbs & spices in a medium sauce			

Makhani	Chicken £7.95	Lamb £8.45	King Prawn £11.95
This dish is cooked in a very mild sauce using fresh cream, coconut powder, almonds and topped with golden sultanas			

Pathia	Chicken £7.95	Lamb £8.45	King Prawn £11.95
A traditional dish cooked in a fairly hot sauce using our special ground spices which gives a unique sweet & sour taste, garnished with fresh coriander			

Rajastani	Chicken £7.95	Lamb £8.45	King Prawn £11.95
Selected herbs & spices cooked with tamarind, yoghurt, spring onions, ginger & garlic in an astonishing blend of flavour			

Tava	Chicken £7.95	Lamb £8.45	King Prawn £11.95
This is an appetising medium spiced dish cooked with mixed ground spices, green long beans, a dash of lemon juice, cherry tomatoes and garnished with fresh coriander			

Haandhi Saag	Chicken £7.95	Lamb £8.45	King Prawn £11.95
This dish cooked in a medium sauce using garam masalla together with finely chopped onions & fresh spinach, garnished with fresh coriander			

Tandoori Butter	Chicken £7.95	Lamb £8.45	King Prawn £11.95
Very mild sweet dish cooked in a very rich creamy sauce using butter, almonds and coconut cream - a modern twist to the traditional korma			

Passanda	Chicken £7.95	Lamb £8.45	King Prawn £11.95
Very mild, this dish cooked with almonds, coconut and fresh cream in a special rich sauce			

Shobzi Sultan	Chicken £7.95	Lamb £8.45	King Prawn £11.95
This dish is cooked with fresh vegetables in a medium sauce using the finest herbs & spices, mixed with extra mushrooms, garnished with fresh coriander			

Jalfrezi	Chicken £7.95	Lamb £8.45	King Prawn £11.95
Hot & spicy, cooked with garlic, cherry tomatoes, green chillies and mixed with our special ground spices to give a sharp, spicy & memorable taste, garnished with fresh coriander			

Naga Jhool	Chicken £7.95	Lamb £8.45	King Prawn £11.95
A modern twist to the famous madras dish, this is cooked using Bangladeshi naga chilli, chopped green chillies & strong spices. Amazing taste			

Korai	Chicken £7.95	Lamb £8.45	King Prawn £11.95
Delicately spiced, cooked in a highly flavoured medium sauce using diced onions, green & red peppers, garnished with fresh coriander			

Begun Surma Machli	£8.95
Diced cod fish cooked in a fairly hot sauce, mixed with chopped aubergine & onions, garnished with fresh coriander	

Desi Delight	£8.45
Small pieces of succulent chicken & minced meat cooked with green chillies, spring onions and ground spices in a medium delicious sauce, sprinkled with fresh coriander	

Jhinga Paneer	£11.95
Marinated king prawns cooked together with onions & mild ground spices, garnished with Indian cheese & fresh coriander	

Jhinga Tara	£11.95
Highly flavoured dish cooked with king prawns & mixed with our special ground spices to give a mouth watering flavour, garnished with tomatoes & fresh coriander	

Thali	£16.95
A selection of different dishes are cooked individually. Consists of chicken tikka, sheek kebab, tandoori chicken, lamb tikka bhuna, chicken handhi roshoon, chicken madras, plain nan, pilau rice and plain raitha	