

APPETIZERS

Shami Kabob Seasonal ground beef patties cooked to a golden brown.	3.50
Vegetable Samosa Home made turnovers stuffed with lightly tamped and seasoned diced potatoes & peas.	2.95
Vegetable Pakora Assorted fresh vegetables deep fried in chickpeas batter.	2.95
Allu Tikki Mashed potatoes and pea patties deep fried in chickpeas batter.	2.95
Pappadum Lentils Wafers.	2.75
Chicken Pakora Boneless breast of chicken delicately sliced marinated in chickpeas batter and fried.	4.95
Chef Platter A great combination of vegetarian appetizers.	4.95
Onion Bhaji Onion strings in chickpeas flour batter.	2.95
Dahi Bhalla Lentil dumpling in yogurt and Tamarind Chutney.	4.95
Chilli Pakora Chilli pepper covered with cheakpeas flour and served with hot sauce.	2.95
Seekh Kabob Chicken of Lamb Roasted minced meat mixed with onions, herbs and spices	6.95
Mullingatawny Soup Soup made with lentil, tomato, lemon and spices.	3.95
Chicken Soup Mildy Spice Homemade Chicken	4.95
Salad Fresh garden salad	4.50

LUNCH BUFFET

Mon. - Fri. 11:30 - 2:30 PM

Sat. & Sun. 12 Noon - 3:00 PM



CHICKEN

Chicken Curry Boneless chicken cooked in a sauce of fresh onions, tomatoes, garlic and ginger	9.95
Chickem Karahi Chicken cooked in a juice of garlic, fresh tomatoes, bell peppers in karahi.	9.95
Chicken Saag Boneless chicken cooked with spinach and herbs.	9.95
Chicken Madras Chicken in medium sauce cooked with tomatoes.	9.95
Chicken Jalpragi Cooked with fresh assorted vegetables in mild spices.	9.95
Chicken Dopiaze Boneless chicken cooked with brown onions in tandoor.	9.95
Chicken Tikka Boneless pieces flavored with spices cooked in tandoor.	10.95
Tandoori Chicken Skinless Chicken marinated in freshly ground spices grilled in Tandoor.	10.95
Chicken Tikka Masala Chicken Tikki cooked with peppers, onions and cream sauce.	10.95
Chicken Tikka Makhani Chicken Tikka cooked in cream sauce.	10.95
Chicken Vindaloo Boneless chicken perpard with potatoes in hot spices.	9.95
Chicken Korma Boneless pieces of chicken cooked in extra mild sauce with cashew nuts.	10.95
Chicken Mushrooms Boneless pieces of chicken cooked in fresh hot spices.	9.95
Chicken Sheek Kabob minced chicken, herb and spices baked in tandoor oven.	10.95
Malai Ajwaini Tikka Succulent pieces of chicken marinated with yogurt carom seeds and spices cooked on in a clay oven.	11.95

LAMB & BEEF

Lamb or Beef Saag cooked with spinach and herbs	10.95
Lamb or Beef Rojonjosh Diced boneless lamb or beef pieces in dry stew of tomatoes, onion and spices.	10.95
Lamb, or Beef Curry Cooked in onion sauce	10.95
Lamb or Beef Mushroom Cooked with fresh mushroom and spices.	10.95
Lamb Makhani Cooked with cream sauce.	11.95
Lamb Masala Cooked with peppers, onions and seasoned Cream sauce.	11.95

Lamb or Beef Dopiazza Cooked with tomatoes, green peppers, and onions	10.95
Lamb Seekh Kabab Roasted minced with onions, herbs and spices cooked in Tandoor oven.	11.95
Lamb or Beef Korma Prepared with delicate spices in a mild cream sauce.	11.95
Lamb or Beef Vindaloo Cooked with boiled potatoes in hot spices.	10.95
Lamb Tikka Cooked in Tandoor oven served on sizzling hot plate.	11.95
Lamb or Beef Karahi Cooked in juice of garlic, ginger, fresh tomatoes, bell pepper in Karahi.	10.95
Lamb or Beef Bunna Cooked in thick sauce	10.95

GOAT

Goat Karahi Cooked in juice of garlic, ginger, fresh tomatoes, bell pepper in Karahi.	12.95
Goat Curry Cooked in onion sauce	12.95
Goat Bunna Cooked in theek sauce.	12.95

SEA FOOD

Shrimp Masala Shrimp cooked in cream sause with onion and peppers	14.95
Shrimp Makhani Shrimp cooked in cream sauce	14.95
Shrimp Curry or Salmon Curry Shrimp or salmon cooked in delicious sauce With onion and peppers.	14.95
Shrimp or Salmon Vindaloo Shrimp or salmon cooked in hot and spiecy sauce.	14.95
Shrimp or Salmon Karahai Shrimp or salmon cooked with onions, tomatoes, and hot peppers.	14.95
Shrimp or Salmon Saag Shrimp or Salmon cooked with Spinach and herbs	14.95
Tandoori Shrimp or Salmon Shrimp or Salmon marinated in freshly ground spices and cooked in Tandoor	14.95
Shrimp or Salmon Mushroom Shrimp or Salmon cooked with delicious mushroom	14.95
Shrimp or Salmon Vegetable Shrimp or Salmon cooked with fresh vegetable	14.95

Cash is always welcomed

We also accept:

American Express, Discover, Mastercard and Visa.

No Personal Checks Accepted.

VEGETARIAN SPECIALS

Vegetable Curry Potatoes, Green Peas and Carrots cooked in sauce.	8.95
Channa Masala Chickpeas cooked in special blend of spices.	9.95
Channa Saag Chickpeas cooked in spinach	8.95
Mattar Paneer Home made cheese and green peas cooked in a special blend of spices.	9.95
Saag Paneer Home made cheese cooked with fresh spinach and herbs.	9.95
Matter Aloo Gobi Cauliflower potatoes and green peas sauced in mild herbs and spices.	8.95
Malai Kofta Fresh gated vegetables fritters cooked in a tomoato, onion and cream sauce.	10.95
Baingan Bharta Roasted egg plant with ginger, garlic, onion and tomatoes.	8.95
Paneer Karahi Home made cheese, onion, tomato, green chili pepper cooked with spices.	10.95
Paneer Makhani Home made cheese cooked in tomato cream sauce.	10.95
Vegetable Korma Mixed vegetable cooked in cream sauce.	9.95
Daal Makhani Lentils delicately spiced herbs.	9.95
Shahi Paneer Home made cheese cooked with cream and special blend of spices.	10.95
Saag Aloo Fresh spinach cooked with potatoes.	8.95
Aloo Chana Chick peas and potatoes in delicious sauce.	8.95

All above entrees served with rice

RICE SPECIAL

Plain Rice Best Basmati rice cooked with onions and Cumin	2.25
Vegetable Rice Best Basmati rice cooked with cumin carrot, peas and green beans.	2.95
Vegetable Biryani Basmati rice cooked with special herb and vegetable.	10.95
Chicken Biryani Basmati rice cooked with special herb and chicken.	11.95
Lamb Biryani Basmati rice cooked with special herb and lamb.	12.95
Goat Biryani Basmati rice cooked with special herb and goat.	13.95
Beef Biryani Basmati rice cooked with special herb and beef.	12.95
Shrimp Biryani Basmati rice cooked with special herb and shrimp.	14.95
Chef Biryani Rice cooked with chicken, beef, lamb & special herb.	13.95
Salomon Biryani (Salmon cooked with rice)	14.95

BREADS

Chappati (thin white bread)	1.95
Naan (Leavened bread)	1.75
Keema Naan Leavened bread stuffed with minced lamb and baked in Tandoor.	4.00
Chilli Naan Naan Stuffed with fresh chilli	2.95
Cheese Naan Naan Stuffed with cheese	2.95
Garlic Naan Leavened bread stuffed with garlic, herbs and spices.	2.95
Onion Kulcha Leavened bread stuffed with onions and mild spices.	2.95
Chicken Naan Nan stuffed with chicken, herbs and spices.	4.00
Poori Puffed bread deep fried	1.95
Paratha (Butter bread)	1.95
Rotti (Whole wheat bread)	1.75
Saag Paratha Stuffed bread with peas and potatoes spinach .	4.00
Aloo Paratha Stuffed bread with peas and potatoes	4.00
Kashmiri Naan Nan stuffed with almonds, raisins and walnuts.	4.00

CONDIMENTS

Raita Yogurt with tomatoes cucumber, mint and spices.	1.75
Hot Mango Pickle	1.75
Mango Chutney Pieces of mango in sweet sauce.	1.75
Onion Chutney Chopped onions with tomatoes and spices	0.25

BEVERAGES

Juices Cranberry, Orange	1.95
Mistic Kiwi Strawberry, Fruit Punch, Grapes Strawberry & Mango	1.95
Lassi / Mango Lassi Sweet Yogurt drink / Mango yogurt drink	2.50
Salty Lassi Yogurt drink with salt.	2.50
Soft drink Pepsi, Diet, 7up Ginger Ale (Free Refill)	1.95
Spring Water Non carbonated spring water.	1.50
Saratoga Water Carbonated Water	1.95
Ice Tea (Fresh brewed unsweetened) (Free Refill)	1.75
Hot Tea (Spice Tea or Herbal Teas)	1.95
Doodh Patti	2.95

DESSERTS

Kheer (Milk, Rice, Almonds and Pistachio)	1.95
Kulfi (Indian ice cream)	1.95

Open 7 Days

Curry House



Menu

Authentic Pakistani & Indian Cuisine

Mon. - Thurs. 11:30 AM - 10 PM
Friday 11:30 AM - 11 PM
Saturday Noon - 11PM
Sunday Noon - 10 PM

LUNCH BUFFET

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Sat. & Sun. 12 Noon - 3:00 PM

1112 Madison Ave., Albany

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www.curryhousealbany.com

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of the Capital Region