

## Salad / Condiments

- 1. House Special Garden Salad** 6.99  
*Fresh cucumbers, carrots, onions, lettuce, and tomatoes served with house dressing*
- 2. Mix Raita** 3.50  
*Chilled yogurt mixed with tomatoes, cucumbers, carrots, and garnished with cilantro*
- 3. Roasted Papadum** 2.50  
*Thin, crispy pieces of roasted lentil chips*
- 4. Masala Papad** 3.95  
*Thin, crispy pieces of fried papadum. Served with a mixed condiment containing cilantro, onion, cucumber, mint, and sweet tamarind*
- 5. Onion Lemon Chilli Side Plate** 2.50
- 6. Sadhai Dahi** *(Plain Yogurt)* 3.50
- 7. Bombay Bhel Poori** 6.95  
*Puffed rice mixed with a selection of condiments including sweet tamarind, mint, green chilli sauce, onion, and cilantro*

## Soups

- 8. Sambar Soup** 6.95  
*Perky clove-flavored lentil soup with seasonal vegetables (with south Indian spices)*
- 9. Vegetarian Soup** 6.95  
*Lentil soup with seasonal vegetables.*
- 10. Chicken Soup** 6.95  
*Chicken stock heightened with flavorful, fresh herbs, then garnished with shredded chicken and chopped cilantro.*

## Appetizers

**Pakorras:** Choice of topping mixed with spiced

**garbanzo flour** and deep-fried in **vegetable oil**. Served with house special tamarind and mint/cilantro chutney.

- 11. Onion Bhaji** *(Thinly Sliced Onion; Vegan)* 5.99
- 12. Mixed Veg. Pakora** *(Vegan)* 5.99
- 13. Mirchi Pakora** *(Vegan)* 5.99
- 14. Paneer** *(Cheese)* **Pakora** 6.99
- 15. Chicken Pakora** 6.95
- 16. Shrimp Pakora** 12.95
- 17. Chicken 65** 14.95

- 18. Tandoori Platter 19.95**  
*A mixed platter of our chosen tandoori specialties consisting of chicken tikka, lamb kabab, Lamb Tikka, and tandoori chicken, served with mouth-watering tamarind and mint cilantro chutney.*
- 19. Nepali Chicken Wings 16.95**  
*Marinated chicken wings with Himalayan spices and roasted in tandoor*  
**Samosa:** *Cone pastry stuffed with a blend of herbs and spices, mixed with your choice of topping and deep-fried in vegetable oil, served with house special tamarind and mint/cilantro chutney*
- 20. Vegetable Samosa (Green Peas & Potatoes) 5.99**
- 21. Chicken Samosa 5.99**
- 22. Lamb Samosa 5.99**  
**Chilli Specialties:** *Your choice of topping sautéed with onions, bell peppers, red chillies, curry leaves, Sichuan pepper, and cilantro. (Spicy!)*
- 23. Shrimp Chilli 16.95**
- 24. Chicken Chilli 14.95**
- 25. Homemade Paneer Chilli**  
*(Firm Cottage Cheese)* **14.95**
- 26. Aloo Chilli (Potatoes; Vegan) 11.95**
- 27. Mushroom Chilli (Vegan) 13.96**
- 28. Chilli Fried Vegetable**  
**Mo:Mo (Nepalese Dumplings) 14.95**
- 29. Chilli Fried Chicken**  
**Mo:Mo (Nepalese Dumplings) 14.95**  
**Mo:Mo:** *Steamed or fried Nepalese dumplings, with your choice of filling, mixed with a blend of aromatic spices. Served with a special tomato chutney blended with a mixture of spices*
- 30 Veg. Steamed Mo:Mo 11.95**
- 31. Chicken Steamed Mo:Mo 11.95**
- 32. Fried Veg. Mo:Mo 11.95**
- 33. Fried Chicken Mo:Mo 11.95**  
**Chow Mein:** *Stir-fried noodles, with your choice of toppings, mixed with a blend of spices.*
- 34. Veg. Chow Mein (Vegan) 14.95**
- 35. Chicken Chow Mein 14.95**

## Nepali Barbeque

**Choila:** Nepalese barbeque prepared on a cast iron grill, with your choice of **boneless** meat, marinated in garlic, ginger, and a mixture of Himalayan spices

36. **Chicken Choila** 14.95

37. **Lamb Choila** 15.95

## Chicago Curry House Combo Dinner for 2

38. **Vegetarian Combo Dinner** 44.00

*Palak Paneer, Janeko Dal (Dal Fry), Aloo Gobhi. Served with Steamed Basmati Rice, Tandoori Naan, and Garlic Naan*

39. **Non-Vegetarian Combo Dinner** 46.00

*Chicken Makhani (Butter Chicken), Mutter Paneer, and Chef's Special Tandoori Platter. Served with Steamed Basmati Rice, Tandoori Naan, and Garlic Naan*

## Vegetarian Specialities

*(Served with Steamed Basmati Rice)*

40. **Dal Makhani** 16.95

*Whole black lentils simmered and tempered with ginger, tomatoes, and herbs*

41. **Veggie Makhani** 16.95

*Makhani is an Indian word meaning "with butter". Therefore, this dish is cooked in a rich, creamy sauce made with butter or ghee, onions, tomatoes, and mild spices*

42. **Dal Fry (Tadka style)** 16.95

*Yellow lentils cooked in a traditional Nepalese wok with onion, ginger, garlic, & tomatoes*

43. **Palak Paneer (Saag paneer)** 16.95

*Delicately spiced creamed spinach cooked with fresh, homemade paneer*

44. **Kadhai Paneer** 17.95

*Fresh, homemade paneer cooked with bell peppers, garlic, onion, tomatoes, and wild chillies*

45. **Mutter Paneer** 16.95

*Fresh, homemade paneer cooked with green peas, tomatoes, onion, ginger-garlic paste & cream sauce*

46. **Paneer Bhurji** 17.95

*Fresh, homemade paneer scrambled and cooked with onion, tomatoes and spices*

47. **Paneer Chilli Masala** 17.95

*Stir-fried paneer sautéed with a variety of peppers, then cooked in spices and herbs*

48. **Paneer Makhani** 17.95

*Fresh, homemade paneer cooked in a creamy tomato sauce*

49. **Paneer Tikka Masala** 17.95

*Fresh, homemade paneer cooked in a creamy sauce with onion, tomatoes, and aromatic spices*

50. **Veggie Vindaloo** 16.95

*A highly seasoned and spicy curry made with mixed vegetables, cooked in a sauce of vinegar, red chillies, garlic, and spices*

- 51. Veggie Chilli Masala** **16.95**  
*Mixed Vegetables, or seafood cooked with green chillies and hot spices in a tangy gravy with onions, tomatoes, cilantro, and Indian spices*
- 52. Veggie Korma** **16.95**  
*A rich, almond-flavored creamy curry cooked in mixed vegetables, meat, or seafood with a mixture of mild spices*
- 53. Aloo Ra Seemi Ko Tarkari (Vegan)** **16.95**  
*Fresh potatoes cooked to perfection with green beans and mild Nepalese spices along with ginger tomatoes & fresh herbs*
- 54. Bhuteko Kauli (Vegan)** **17.95**  
*Cauliflower sautéed with onion, tomatoes & Nepalese spices*
- 55. Aloo Tama Bodi (Vegan)** **16.95**  
*Combination of potatoes, Bamboo shoots & black-eyed beans cooked with Himalayan spices*
- 56. Aloo Mutter (Vegan)** **16.95**  
*Green peas and potatoes cooked with tomatoes, onion, and ginger-garlic paste*
- 57. Saag Chana (Vegan)** **16.95**  
*Fresh spinach cooked with chickpeas and spices*
- 58. Aloo Gobhi (Vegan)** **16.95**  
*Fresh cauliflower and potatoes cooked to perfection with mild Indian spices along with ginger*
- 59. Chana Masala (Vegan)** **16.96**  
*Delicious chickpeas cooked in an exotic blend of North Indian spices*
- 60. Baigan Bharta** **17.95**  
*Fresh eggplant roasted in a clay tandoor oven then smashed and marinated in a rich blend of Mughlai spices and finally cooked over a low heat cream sauce to draw the spices' richness*
- 61. Vegetable Kofta (Malai Kofta)** **16.95**  
*Mashed vegetables formed into bite-sized balls mixed with cheese and cooked in a creamy sauce with herbs and spices*
- 62. Farsi Bhaji** **16.95**  
*Green Beans cooked with rich coconut milk and cream*
- 63. Navratan Korma** **16.95**  
*Mixed vegetables cooked in a savory cashew nut gravy with dried fruit*
- 64. Saag Aloo (Vegan)** **16.95**  
*Delicately spiced, spinach cooked with potatoes*
- 65. Bhindi Masala (Vegan)** **16.95**  
*Fresh okra cooked with onions, tomatoes & herbs*

## Chicken Specialties

(Served with Steamed Basmati Rice)

66. **Kukhura ko Maasu** 16.95  
*Bone-In Chicken* cooked in typical Nepalese style with herbs and spices
67. **Chicken Makhani** (*Butter Chicken*) 16.95  
*Makhani* is an Indian word meaning "with butter". Therefore, this is a dish cooked in a rich creamy sauce made with butter or ghee, onions, tomatoes, mild spices
68. **Chicken Tikka Masala** 16.95  
Boneless cubes of chicken roasted in a clay tandoor oven and folded into a creamy sauce with aromatic spices
69. **Chicken Curry** 16.95  
A cardamom flavored curry dish cooked in an Indian-style sauce containing onions, tomatoes, and Indian spices
70. **Chicken Korma** 16.95  
A rich, almond-flavored creamy curry cooked in Chicken with a mixture of mild spices
71. **Chicken Madras** 16.95  
Freshly made savory coconut curry with madras masala including a mix of several Indian spices
72. **Chicken Chilli Masala** 16.95  
Fresh Chicken cooked with green chillies and hot spices in a tangy gravy with onions, tomatoes, cilantro, and Indian spices
73. **Chicken Vindaloo** 16.95  
A highly seasoned and spicy curry made with chicken, cooked in a sauce of vinegar, red chillies, garlic, and spices
74. **Chicken Saag** 16.95  
Delicately spiced creamed spinach cooked with boneless chicken

## Lamb Specialties

(Served with Steamed Basmati Rice)

75. **Khasi ko Maasu** 16.95  
*Bone-In* goat meat cooked in typical Nepalese style with herbs and spices. Served with basmati rice
76. **Lamb Tikka Masala** 17.95  
Boneless cubes of lamb roasted in a clay tandoor oven and folded into a creamy sauce with aromatic spices
77. **Lamb Vindaloo** 17.95  
A highly seasoned and spicy curry made with lamb, cooked in a sauce of vinegar, red chillies, garlic, and spices
78. **Lamb Chilli Masala** 17.95  
Fresh Lamb cooked with green chillies and hot spices in a tangy gravy with onions, tomatoes, cilantro, and Indian spices
79. **Goat Chilli Masala** (*Bone-In*) 17.95  
Fresh Goat cooked with green chillies and hot spices in a tangy gravy with onions, tomatoes, cilantro, and Indian spices
80. **Lamb Madras** 17.95  
Freshly made savory coconut Lamb curry with madras masala, including a mix of several Indian spices
81. **Lamb Korma** 17.95

*A rich, almond-flavored creamy curry cooked in Lamb with a mixture of mild spices*

- 82. Lamb Curry** **17.95**  
*A cardamom flavored curry dish cooked in an Indian-style sauce containing onions, tomatoes, and Indian spices*
- 83. Lamb Saag** **17.95**  
*Delicately spiced creamed spinach cooked with boneless lamb*

## Seafood Specialties

*(Served with Steamed Basmati Rice)*

- 84. Shrimp Vindaloo** **17.95**  
*A highly seasoned and spicy curry made with shrimp, cooked in a sauce of vinegar, red chillies, garlic, and spices*
- 85. Fish Vindaloo (Mahi Mahi)** **17.95**  
*A highly seasoned and spicy curry made with fish, cooked in a sauce of vinegar, red chillies, garlic, and spices*
- 86. Shrimp Chilli Masala** **17.95**  
*Shrimp cooked with green chillies and hot spices in a tangy gravy with onions, tomatoes, cilantro, and Indian spices*
- 87. Fish Chilli Masala** **17.95**  
*Fish cooked with green chillies and hot spices in a tangy gravy with onions, tomatoes, cilantro, and Indian spices*
- 88. Shrimp Madras** **17.95**  
*Savory coconut shrimp curry with madras masala including a mix of several Indian spices*
- 89. Fish Madras (Mahi Mahi)** **17.95**  
*Savory coconut Fish curry with madras masala including a mix of several Indian spices*
- 90. Shrimp Korma** **17.95**  
*A rich, almond-flavored creamy curry cooked in Shrimp with a mixture of mild spices*
- 91. Fish Korma (Mahi Mahi)** **17.95**  
*A rich, almond-flavored creamy curry cooked in Fish with a mixture of mild spices*
- 92. Shrimp Curry** **17.95**  
*A cardamom flavored curry dish cooked in an Indian-style sauce containing onions, tomatoes, and Indian spices*
- 93. Fish Tikka Masala** **17.95**  
*Pieces of Mahi Mahi fillet marinated in yogurt and cooked in a tandoor, then folded into our chef's special sauce*
- 94. Shrimp Tikka Masala** **17.95**  
*Shrimp delicately spiced and folded into a creamy sauce with aromatic spices*
- 95. Shrimp Makhani** **17.95**  
*Makhani is an Indian word meaning "with butter". Therefore, this dish is cooked in a rich creamy sauce made with butter or ghee, onions, tomatoes, and mild spices*
- 96. Shrimp Saag** **17.95**  
*Delicately spiced creamed spinach cooked with Shrimp*

## Rice Specialties

97. **Jeera Rice** 6.95  
*Basmati rice cooked with cumin seeds and butter*
98. **Mutter Pulav** 7.95  
*Basmati rice cooked with a pinch of cumin seeds, green peas, and butter*
99. **Saffron Rice** 6.95  
*Basmati rice cooked with saffron and green peas.*

**Biryani:** Served with mix Raita

100. **Mixed Vegetables Biryani** 17.95  
*Basmati rice infused with saffron, richly flavored with herbs and spices, and then cooked along with mixed vegetables*
101. **Chicken Biryani** 17.95  
*Basmati rice infused with saffron, richly flavored with herbs and spices, and then cooked along with tender pieces of chicken*
102. **Lamb Biryani** 17.97  
*Basmati rice infused with Saffron, richly flavored with herbs and spices, and then cooked along with tender pieces of lamb*
103. **Shrimp Biryani** 17.95  
*Basmati rice infused with saffron, richly flavored with herbs and spices, and then cooked along with shrimp*
104. **Goat Biryani (Bone-In)** 17.95  
*Basmati rice infused with saffron, richly flavored with herbs and spices, and then cooked along with tender pieces of bone-in goat*

## Tandoori Specialties

*(Served with Steamed Basmati Rice)  
Marinated Chicken / Lamb / Paneer with  
Himalayan spices and roasted in Tandoori Clay Oven.  
Served with Raw Onions and Lemon.*

105. **Tandoori Paneer Tikka** 19.95
106. **Tandoori Lamb Tikka** 19.95
107. **Lamb Seekh Kebab** 19.95
108. **Tandoori Chicken Half (Bone-In)** 17.95
109. **Tandoori Chicken Tikka** 18.95
110. **Chicken Malai Kebab** 18.95
111. **Tandoori Fish Tikka (Mahi Mahi)** 19.95
112. **Tandoori Prawn** 19.95

## Tandoori Breads

- 113. Tandoori Naan** **3.50**  
Flatbread made with white flour, dry yeast, salt, water, a hint of yogurt, and baked in a clay tandoor oven
- 114. Tandoori Roti (Vegan)** **3.50**  
Whole wheat bread baked in the clay tandoor oven
- 115. Onion Naan** **4.00**  
Fresh unleavened bread stuffed with onions and fresh green cilantro leaves
- 116. Garlic Naan** **4.00**  
A tandoori naan baked with garlic and cilantro
- 117. Chilli Naan (Spicy)** **4.00**  
Garlic, green chillies, and cilantro stuffed into fresh unleavened bread and baked in a clay tandoor oven
- 118. Poori (Vegan)** **4.00**  
Whole wheat flatbread fried in hot oil to puff
- 119. Bhatura** **4.00**  
Leavened and fermented bread fried in hot oil
- 120. Lachcha Paratha** **4.00**  
Whole wheat layered flatbread baked in a clay tandoor oven
- 121. Aloo Paratha** **4.00**  
Whole wheat flatbread stuffed with spiced boiled potatoes and cilantro baked in a clay tandoor oven
- 122. Paneer Naan (Cottage Cheese)** **4.00**  
Fresh unleavened bread stuffed with firm cottage cheese
- 123. Lamb (Keema) Naan** **4.00**  
Fresh unleavened bread stuffed with spiced minced lamb with cilantro
- 124. Breadbasket** **9.00**  
Naan, Garlic Naan, and Onion Naan

## Desserts

- 125. Gulab Jamun** **5.99**  
Golden-fried donut holes made from milk solids and soaked in sweet saffron syrup
- 126. Rasgulla** **5.99**  
Puffed solid milk pastry soaked in sweet saffron syrup
- 127. Gajar Ka Halwa** **5.99**  
Grated carrots cooked in milk and reduced to form a pudding. Garnished with assorted nuts
- 128. Kheer** **5.99**  
Fragrant rice cooked with sweetened milk, raisins, and almonds
- 129. Mango pudding** **5.99**  
Sweet mango puree mixed with cream and dry fruits



## Beverages

- 130. Masala Tea (Indian Style)** 3.50 (each)  
*High-grade black tea boiled with milk, ginger, and cardamom*
- 131. Coffee** 3.00
- 132. Soft Drinks** 3.50 (each)  
*Coke, Diet Coke, Sprite, Ginger Ale, Brisk Iced Tea, and Soda Water*
- 133. Lassi** 3.50 (each)  
*Rich and creamy, churned yogurt served sweet and chilled*
- 134. Mango Lassi** 3.50 (each)  
*Churned yogurt mix with sweet mango puree served chilled*
- 135. Mango Shake** 3.50 (each)  
*Sweet mango puree blended with chilled whole milk*

## Alcoholic Beverages

*Now delivering Beer and Wine with prepaid purchases only.  
Must be 21 or over and have an ID for verification*

- 136. Beer (350 ml)** 4.00 (each)  
*Choose from: Taj Mahal, Maharaja, Heineken, Corona, Miller lite, Budweiser, MGD, Sam Adams*
- 137. Beer (650 ml)** 9.00 (each)  
*Choose from: Taj Mahal, Flying Horse*
- 138. House Red Wine** 18.00 (each)  
*Choose from: Malbec, Cabernet, Merlot, Pinot Noir, and Shiraz*
- 139. House White Wine** 18.00 (each)  
*Choose from: Pinot Grigio, Chardonnay, Sauvignon Blanc, Sparkling*