

Salad / Condiments

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

Soups

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

Appetizers

Pakorاس: Choice of topping mixed with spiced garbanzo flour and deep-fried in **vegetable oil**. Served with house special tamarind and mint/cilantro chutney.

- Onion Bhaji (Thinly Sliced Onion; Vegan)** 5.99
- Mixed Veg. Pakora (Vegan)** 5.99
- Mirchi Pakora (Vegan)** 5.99
- Paneer (Cheese) Pakora** 6.99
- Chicken Pakora** 6.95
- Shrimp Pakora** 12.95
- Chicken 65** 14.95
- 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.
- Nepali Chicken Wings** 16.95
Marinated chicken wings with Himalayan spices and roasted in tandoor



1. House Special Garden Salad



20. Veg Samosa



9. Vegetarian Soup



14. Cheese Pakora

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

- Vegetable Samosa (Green Peas & Potatoes)** 5.99
- Chicken Samosa** 5.99
- Lamb Samosa** 5.99
- Chilli Specialties:** Your choice of topping sautéed with onions, bell peppers, red chillies, curry leaves, Sichuan pepper, and cilantro. **(Spicy!)**
- Shrimp Chilli** 16.95
- Chicken Chilli** 14.95
- Homemade Paneer Chilli (Firm Cottage Cheese)** 14.95
- Aloo Chilli (Potatoes; Vegan)** 11.95
- Mushroom Chilli (Vegan)** 13.96
- Chilli Fried Vegetable Mo:Mo (Nepalese Dumplings)** 14.95
- 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

- Veg. Steamed Mo:Mo** 11.95
- Chicken Steamed Mo:Mo** 11.95
- Fried Veg. Mo:Mo** 11.95
- Fried Chicken Mo:Mo** 11.95
- Chow Mein:** Stir-fried noodles, with your choice of toppings, mixed with a blend of spices.
- Veg. Chow Mein (Vegan)** 14.95
- 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

- Chicken Choila** 14.95
- Lamb Choila** 15.95

Chicago Curry House Combo Dinner for 2

- Vegetarian Combo Dinner** 44.00
Palak Paneer, Janeko Dal (Dal Fry), Aloo Gobhi. Served with Steamed Basmati Rice, Tandoori Naan, and Garlic Naan
- 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

22. Lamb Samosa

31. Chicken MoMo

43. Palak Paneer

48. Paneer Makhani

Vegetarian Specialities

(Served with Steamed Basmati Rice)

- Dal Makhani** 16.95
Whole black lentils simmered and tempered with ginger, tomatoes, and herbs
- 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
- Dal Fry (Tadka style)** 16.95
Yellow lentils cooked in a traditional Nepalese wok with onion, ginger, garlic, & tomatoes
- Palak Paneer (Saag paneer)** 16.95
Delicately spiced creamed spinach cooked with fresh, homemade paneer
- Kadhai Paneer** 17.95
Fresh, homemade paneer cooked with bell peppers, garlic, onion, tomatoes, and wild chillies
- Mutter Paneer** 16.95
Fresh, homemade paneer cooked with green peas, tomatoes, onion, ginger-garlic paste & cream sauce
- Paneer Bhurji** 17.95
Fresh, homemade paneer scrambled and cooked with onion, tomatoes and spices
- Paneer Chilli Masala** 17.95
Stir-fried paneer sautéed with a variety of peppers, then cooked in spices and herbs
- Paneer Makhani** 17.95
Fresh, homemade paneer cooked in a creamy tomato sauce
- Paneer Tikka Masala** 17.95
Fresh, homemade paneer cooked in a creamy sauce with onion, tomatoes, and aromatic spices
- 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
- 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
- Veggie Korma** 16.95
A rich, almond-flavored creamy curry cooked in mixed vegetables, meat, or seafood with a mixture of mild spices
- 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
- Bhuteko Kauli (Vegan)** 17.95
Cauliflower sautéed with onion, tomatoes & Nepalese spices



55. Aloo Tama Bodi



58. Aloo Gobhi



61. Chicken Makhani



Fish Goa Curry

- Aloo Tama Bodi (Vegan)** 16.95
Combination of potatoes, Bamboo shoots & black-eyed beans cooked with Himalayan spices
- Aloo Mutter (Vegan)** 16.95
Green peas and potatoes cooked with tomatoes, onion, and ginger-garlic paste
- Saag Chana (Vegan)** 16.95
Fresh spinach cooked with chickpeas and spices
- Aloo Gobhi (Vegan)** 16.95
Fresh cauliflower and potatoes cooked to perfection with mild Indian spices along with ginger
- Chana Masala (Vegan)** 16.96
Delicious chickpeas cooked in an exotic blend of North Indian spices
- 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
- 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
- Farsi Bhaji** 16.95
Green Beans cooked with rich coconut milk and cream
- Navratan Korma** 16.95
Mixed vegetables cooked in a savory cashew nut gravy with dried fruit
- Saag Aloo (Vegan)** 16.95
Delicately spiced, spinach cooked with potatoes
- Bhindi Masala (Vegan)** 16.95
Fresh okra cooked with onions, tomatoes & herbs

Chicken Specialties

(Served with Steamed Basmati Rice)

- Kukhura ko Maasu** 16.95
Bone-In Chicken cooked in typical Nepalese style with herbs and spices
- 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
- Chicken Tikka Masala** 16.95
Boneless cubes of chicken roasted in a clay tandoor oven and folded into a creamy sauce with aromatic spices
- Chicken Curry** 16.95
A cardamom flavored curry dish cooked in an Indian-style sauce containing onions, tomatoes, and Indian spices
- Chicken Korma** 16.95
A rich, almond-flavored creamy curry cooked in Chicken with a mixture of mild spices

- Chicken Madras** 16.95
Freshly made savory coconut curry with madras masala including a mix of several Indian spices
- 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
- Chicken Vindaloo** 16.95
A highly seasoned and spicy curry made with chicken, cooked in a sauce of vinegar, red chillies, garlic, and spices
- Chicken Saag** 16.95
Delicately spiced creamed spinach cooked with boneless chicken

Lamb Specialties

(Served with Steamed Basmati Rice)

- Khasi ko Maasu** 16.95
Bone-In goat meat cooked in typical Nepalese style with herbs and spices. Served with basmati rice
- Lamb Tikka Masala** 17.95
Boneless cubes of lamb roasted in a clay tandoor oven and folded into a creamy sauce with aromatic spices
- Lamb Vindaloo** 17.95
A highly seasoned and spicy curry made with lamb, cooked in a sauce of vinegar, red chillies, garlic, and spices
- 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
- 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
- Lamb Madras** 17.95
Freshly made savory coconut Lamb curry with madras masala, including a mix of several Indian spices
- Lamb Korma** 17.95
A rich, almond-flavored creamy curry cooked in Lamb with a mixture of mild spices
- Lamb Curry** 17.95
A cardamom flavored curry dish cooked in an Indian-style sauce containing onions, tomatoes, and Indian spices
- Lamb Saag** 17.95
Delicately spiced creamed spinach cooked with boneless lamb

38. Khasi Ko Maasu



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



101. Chicken Biryani

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



108. Tandoori Chicken



113. Tandoori Naan



44. kadhai Paneer



116. Garlic Naan

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



Masala Tea

Mango Lassi

Gulab Jamun

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

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Email us for caterings and special events: Info@curryhouseonline.com

Note from Curry House Management: We use other spices than listed in the descriptions above.
Please consult us in advance if you have any food allergies and / or concerns over spice levels.

Menu prices may be different in various websites online and printed version menu
prices are subject to change at any time. Thank you for your support!

