

LUNCH MENU

APPETIZERS:

All appetizers are served with hot green coriander and onion chutney

1. **Vegetable Pakora**-Fresh vegetables mixed with spices and gram flour then fried 3.75
2. **Vegetable Samosa** (2 pieces)-Flakey pastry filled with seasoned chickpeas, potato, cabbage and lentils2.99
3. **Alu Chop**- (2 pieces)Mashed potatoes blended with Chef's special herbs and spices then fried.3.50
4. **Paneer Pakora**- Homemade cheese dipped in a spicy batter and fried.4.50
5. **Chicken Pakora**- Chicken dipped in seasoned gram flour then fried4.50
6. **Shrimp Pakora**- Whole shrimp dipped in our spicy batter then fried5.99
7. **Fish Pakora**- Sliced fish fillet's dipped in our spicy batter then fried4.75

Soups - Salads - Condiments

1. **Dal Soup**- Traditional lentil base with garlic, cumin, and sautéed with diced tomato.2.50
2. **Tomato Soup**- A blend of fresh tomatoes cooked with herbs, spices and a touch of Cream.2.25

Seasonal Soup of the Day 1.95

1. **Garden Salad**- Fresh head and Romaine lettuce tossed with cucumbers, tomatoes, Red Onion and carrots.2.50
2. **Bengal Salad**- Fresh cut tomatoes, onion, cucumbers and cilantro blended with Mild spices.2.50
3. **Raita**- Homemade yogurt blended with cucumber and seasoned chickpea batter.1.50
4. **Chutney's**- Sweat Mango, Hot Green Coriander, and Onion Chutney.1.00

TANDOOR BREADS

Freshly baked at time of order in our clay oven

1. **Naan**- Traditional Indian white bread.2.99
2. **Garlic Naan**- White bread baked with garlic and cilantro.2.99
3. **Alu Naan**- white bread stuffed with potatoes and peas then baked.2.99
4. **Onion Naan**- White bread stuffed with onion and cilantro then baked.2.99
5. **Paratha**- Flat bread made with whole-wheat flour & enriched with butter. 2.99
6. **Alu Paratha**- Whole wheat bread stuffed with seasoned potatoes and peas. 2.99

6. **Palak Mushroom**- mushrooms in spinach sauce.6.99
7. **Baigan Bharta**- Freshly roasted eggplant with tomatoes, onions and green peas. 7.50
8. **Alu Gobi**- Specially spiced potatoes, cauliflower, onions and tomatoes.6.99
9. **Mixed Vegetable Dansak**- Mixed garden vegetables, lentils and curry sauce.6.75
10. **Palak Paneer**-Fresh chopped spinach and homemade cheese.6.75
11. **Mixed Vegetable Curry**-Delicately spiced mixed vegetables in a medium curry sauce 7.25
12. **Vegetable Green Masala**- Mixed vegetables in a hot spinach sauce.6.99

BIRYANI

A Fragrant baked rice dish containing exotic spices with meat or vegetables. Served with a helping of Raita.

1. **Kasmiri Pilau**- Peas and nuts in a creamy sauce baked with Basmati rice.7.99
2. **Banarsi Biryani**- Fresh vegetables in a creamy sauce and baked with Basmati rice.7.99
3. **Mixed Biryani**- Spiced chicken, beef and lamb baked with Basmati rice.7.99
4. **Calcutta Biryani**- Jumbo shrimp and peas in a light curry sauce baked with Basmati rice7.99

DESSERTS

1. **Galub Jamun**- (2 Pieces)Homemade cheese balls, made of milk confection, fried and Served in sweet syrup2.50
2. **Kheer**- Homemade rice pudding with raisins, coconut, pistachios and almonds.1.99
3. **Kulfi**- Creamy homemade ice cream with pistachios, cardamom and almonds. 1.99
4. **Mango Ice Cream**1.50
5. **Mango Yogurt with Galub Jamun**.2.75

BEVERAGES

1. **Sweet Lassi**- Cold sweetened yogurt drink. 1.50
2. **Mango Lassi**- Cold sweetened yogurt and mango drink.2.50
3. **Mango Milk Shake**2.75
4. **Bottled Juices**- Mango, Papaya, Guava1.50
5. **Masala Tea**- Hot or iced1.50
6. **Bottled beverage**1.50
7. **Canned Pepsi, Diet Pepsi, Coke, Diet Coke, Sprite,7up**1.00

MEAT SPECIALTIES

Choice of Chicken, Beef or Lamb. All entrees come with Basmati rice. Prepared Mild, medium or hot upon request.

1. **Chicken or Beef Curry**- Tender cubes of meat cooked with a special blend of spices in a mild curry sauce.7.25
2. **Lamb or Goat Curry**-Tender cubes of meat cooked with a special blend of spices in a mild curry sauce 7.99
3. **Chicken, Beef or Lamb Vindaloo**- Sautéed with potatoes and tomatoes in a hot and sour sauce.7.50
4. **Chicken, Beef or Lamb Mushroom**- Sautéed with mushrooms in a creamy tomato sauce 7.50
5. **Chicken, Beef or Lamb Sabzi**- Mixed with garden vegetables in a tomato and curry sauce.7.50
6. **Chicken, Beef or Lamb Dopyaza**- In a medium sauce with bell peppers and onions 7.50
7. **Chicken, Beef or Lamb Dansak**- In a medium sauce with lentils, onions and garlic7.50
8. **Chicken, Beef or Lamb Green Masala**- With tomatoes and onions in a hot spinach Sauce.7.50
9. **Chicken, Beef or Lamb Palak**-Cooked with spinach and mild spices.7.50
10. **Chicken, Beef or Lamb Korma**- Sautéed in a creamy garlic and onion sauce with cashews and raisins.7.75
11. **Chicken, Beef or Lamb Masala**- Tomato, onion, bell pepper, egg, and potato sautéed in Our special curry sauce7.50

TANDOORI DELICACIES

Tandoori dishes are cooked on skewers in our clay oven and lightly spiced.

1. **Tandoori Chicken**- Half a chicken marinated in yogurt, garlic, ginger and Chef's Spices 6.99
2. **Chicken Tikka Masala**- Tandoori chicken with tomato, onion and garlic. 7.75
3. **Tandoori Chicken Tikka Biryani**- Boneless tandoori chicken mixed with Basmati Rice, potato, cauliflower, broccoli, onion, and cilantro.7.99

VEGETARIAN SPECIALTIES

All entrees come with Basmati rice. Prepared mild, medium or hot upon request.

1. **Dal Makhani**- Lentils and beans cooked in a creamy butter sauce with a hint of cinnamon 6.50
2. **Alu Matar**- Potatoes and peas in a mildly spicy sauce.6.50
3. **Chana Masala**- Chickpeas, tomatoes and onions in a rich sauce.6.50
4. **Palak Alu**- Fresh chopped spinach and potatoes in a creamy sauce.6.75
5. **Sabnam Curry**- Peas and mushrooms in a creamy curry sauce.6.50

CURRY AND HURRY

Authentic Indian Carry Out Restaurant

Welcome To Curry & Hurry

We serve a selection of traditional Indian dishes as well as several of our own creations. The ingredients we use complement each other nutritionally and please the palate. All dishes are made with freshly ground herbs and spices and contain no MSG. Each dish is spiced to enhance its particular aroma and flavor.

The spices do not make the dishes hot. Our skilled chefs make each dish individually and we will be happy to make your dishes the way you prefer them, from mild to extra-hot. Please bear in mind that Indian food is not 'fast food' and that our dishes take time to prepare. Your patience will be rewarded. We also provide catering service with delivery for marriage ceremonies, baby showers, birthday parties etc.

**PLEASE ENJOY AND
GO BUCKEYE!
WE DO DELIVERY**

Our business hours are

	Mon	Tues	Wed	Thurs	Fri	Sat	Sun
Lunch	11am-2:30pm	11am-2:30pm	11am-2:30pm	11am-2:30pm	11am-2:30pm	11am-2:30pm	Close
Dinner	5pm-11pm	5pm-11pm	5pm-10pm	5pm-11pm	5pm-11pm	5pm-11pm	5pm-10pm

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Carryout Only!**