

TANDOORI DELICACIES

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

1. **Tandoori Chicken Salad**- Half a chicken marinated in yogurt, garlic, ginger and Chef's Spices. 7.99
2. **Sheek kabab**- marinated minced beef with onion and herbs 10.99

CHEF'S SPECIALS

1. **Bombay Salmon**- Fresh salmon filet marinated in Chef's special spices, pan seared In addition, topped with fresh vegetable curry. Served with Basmati rice and an order of Nan. 11.99
2. **Chicken Jal-Farezie**- Chicken with fresh bell pepper, cauliflower, carrot, tomato, In addition, onion. 10.49
3. **Chicken Makhani**- Tender pieces of tandoori chicken sautéed in butter and cream Sauce. 10.49
4. **Chicken Tikka Masala**- Tandoori chicken with tomato, onion and garlic. 10.99
5. **Tandoori Chicken Tikka Biryani**- Boneless tandoori chicken mixed with Basmati Rice, potato, cauliflower, broccoli, onion and cilantro ... 10.49

SEAFOOD SPECIALTIES

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

1. **Fish Curry**- Seasonal white fish sautéed with onions in a curry sauce. 10.25
2. **Fish Green Masala**- Seasonal white fish, tomato and onion in a hot sauce. 9.99
3. **Fish Malai**- Seasonal white fish sautéed in coconut milk 10.49
4. **Fish Vindaloo**- Seasonal white fish cooked in a hot and sour sauce. 10.99
5. **Shrimp Curry**- Jumbo shrimps sautéed with onions in a currysauce. 11.99
6. **Shrimp Green Masala**- Jumbo shrimps, tomato and onion in a hot sauce. 11.99

7. **Shrimp Malai**- Jumbo shrimp sautéed in coconut milk 11.99
8. **Shrimp Vindaloo**- Jumbo shrimp cooked in a hot sour sauce. 11.99

VEGETARIAN SPECIALTIES

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

1. **Alu Gobi**- Specially spiced potatoes, cauliflower, onions and tomatoes. 7.99
2. **Alu Matar**- Potatoes and peas in a mildly spicy sauce. 7.99
3. **Baigan Bharta**- Freshly roasted eggplant with tomatoes, onions and green peas. 9.99
4. **Bindi Masala**- Okra sautéed with onion and tomatoes. 8.49
5. **Chana Masala**- Chickpeas, tomatoes and onions in a rich sauce. ... 7.99
6. **China Paneer**- Chickpeas and homemade cheese. 8.49
7. **Dal Makhani**- Lentils and beans cooked in a creamy butter sauce with a hint of cinnamon 8.29
8. **Malai Kofta**- Minced vegetable balls sautéed in a cream sauce with raisins and Cashews. 8.99
9. **Matar Paneer**- Distinctively spiced peas and homemade cheese. . 8.25
10. **Mixed vegetable Curry**- Delicately spiced mixed vegetables in a medium curry sauce 9.29
11. **Mixed Vegetable Dansak**- Mixed garden vegetables, lentils, curry sauce. 9.29
12. **Nav Ratton Korma**- Delicately spiced vegetables cooked in a creamy sauce. 9.29
13. **Palak Alu**- Fresh chopped spinach and potatoes in a creamy sauce 8.29
14. **Palak mushroom**- mushrooms in spinach sauce. 8.29
15. **Palak paneer**- Fresh chopped spinach and homemade cheese. 8.99
16. **Paneer Makhani**- Homemade cheese in a creamy butter sauce. .. 8.99
17. **Sabnam Curry**- Peas and mushrooms in a creamy curry sauce. ... 8.49
18. **Vegetable Green Masala**- Mixed vegetables in a hot spinach sauce 9.29

BIRYANI

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

1. **Banarsi Biryani**- Fresh vegetables in a creamy sauce and baked with Basmati rice. 9.99
2. **Beef Biryani**- Lightly spiced beef sautéed with spices and baked with Basmati rice. 10.99
3. **Calcutta Biryani**- Jumbo shrimp and peas in a light curry sauce baked with Basmati rice. 11.99
4. **Fish Biryani**- Seasonal white fish sautéed in a lightly spiced sauce then baked with Basmati rice. 10.99
5. **Goat Biryani**- Lightly spiced goat meat sautéed with Basmati rice. 10.99
6. **Mixed Biryani**- Spiced chicken, beef and lamb baked with basmati rice. 10.99
7. **Mughlai Biryani**- Tender Lamb lightly spiced and baked with basmati rice. 11.99
8. **Sahjahani Biryani**- Chicken and peas in herbs and spices then baked with Basmati rice. 9.99

DESSERTS

1. **Kheer**- Homemade rice pudding with raisins, coconut, pistachios and almonds. ... 1.99
2. **Gulub Jamun**- Homemade cheese balls, made of milk confection, fried and served in Sweet syrup. (2 pieces) 2.50

BEVERAGES

1. **Bottled Juices**- Mango, Papaya, Guava. 1.50
2. **Bottled Water**. 1.00
3. **Canned Pepsi, Diet Pepsi, Coke, Diet Coke, Sprite**. 1.00
4. **Mango Lassi**- Cold sweetened yogurt and mango drink. 2.50
5. **Masala Tea**- Hot or Iced 1.50
6. **Sweet Lassi**- Cold sweetened yogurt drink. 2.50

Curry & 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 BUCKEYES!

Everyday Lunch Special only \$6.99

We Do Delivery!

Our business hours are

Lunch	Mon	Tues	Wed	Thurs	Fri	Sat	Sun
& Dinner	11 am- 11 pm	11 am- 11 pm	11 am- 11 pm	11 am- 11 pm	11 am- 11 pm	11 am- 11 pm	12:30 pm- 10 pm

Curry & Hurry Inc. 2412 N. High St. Columbus, OH 43202

Phone (614) 261-7671

Log in: campusfood.com

curry-hurry.com

sloopy.com

Carryout Only!

DINNER MENU

APPETIZERS:

All appetizers served with hot green coriander and onion chutney

- 1. Chicken Pakora**- Chicken dipped in seasoned gram flour then fried 4.99
 - 2. Fish Fakora**- Sliced fish fillet's dipped in our spicy batter then fried 4.99
 - 3. Paneer Pakora**- Homemade cheese dipped in a spicy butter and fried 4.99
 - 4. Shrimp Pakora**- Whole shrimp dipped in our spicy batter then fried 5.99
 - 5. Vegetable Pakora**- Fresh vegetables mixed with spices and gram flour then fried 3.99
 - 6. Vegetable Samosa**- (2 pieces)- Flakey pastry filled with seasoned chickpeas, potato, cabbage and lentils 2.99
-
- 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... .. 2.50
 - 3. Bengal /Garden Salad** - Fresh cut tomatoes, onion, cucumbers and cilantro blended with Mild spices. 2.50
 - 4. Chutney's**- Sweat mango, Hot Green Coriander, and Onion Chutney 1.00
 - 5. Mixed Pickle**..... 1.50
 - 6. Plain Rice**- Basmati rice 2.50
 - 7. Raita**- Homemade youurt blended with cucumber and seasoned chickpea batter 1.50

TANDOOR BREADS

Freshly baked at time of order in our clay oven

Freshly baked at time of order in our clay oven

- 1. Alu Naan**- White bread stuffed with potatoes and peas then baked 2.99
- 2. Alu Paratha**- Whole wheat bread stuffed with seasoned potatoes and peas 2.99

- 3. Chapatti**- Thin, flat unleavened bread made with finely milled whole-wheat flour. 1.99
- 4. Garlic Naan**- White bread baked with garlic and cilantro 2.99
- 5. Kima Nan**- White bread stuffed with ground beef. 2.99
- 6. Lassic paratha**. Bread made with whole wheat flour with butter. 2.99
- 7. Naan**- Traditional Indian white bread. 2.49
- 8. Onion Naan**- White bread stuffed with onion and cilantro then baked 2.99
- 9. Paratha**- Flat bread made with whole-wheat flour & enriched with butter 2.99

MEAT SPECIALTIES

Choice of Chicken, Beef or Lamb. All entrees come with basmati rice. All priced are based on chicken, so your choice of beef extra \$1, lamb extra\$2.

- 1. Chicken or Beef Curry**—Tender cubes of meat cooked with a special blend of spices in a mild curry sauce. 10.24
- 2. Chicken, Beef or Lamb Dansak**- In a medium sauce with lentils, onions and Garlic 9.99
- 3. Chicken, Beef or Lamb Dopyaza**- In a medium sauce with bell peppers and onions. 9.99
- 4. Chicken, Beef or Lamb Green Masala**- With tomatoes and onions in a hot spinach Sauc 9.99
- 5. Chicken, Beef or Lamb Korma**- Sauteed in a creamy garlic and onion sauce With cashews and raisins 10.24
- 6. Chicken, Beef or Lamb Masala**- Tomato, onion, bell pepper, egg, and potato sautéed in our special curry sauce 10.29
- 7. Chicken, Beef or Lamb Mushroom**- Sauteed with mushrooms in a creamy tomato sauce 9.99
- 8. Chicken, Beef or Lamb Palak**- Cooked with spinach and mild spices ... 9.99
- 9. Chicken, Beef or Lamb Sabzi**- Mixed with garden vegetables in a tomato and curry sauce. 10.24
- 10. Chicken, Beef or Lamb Vindaloo**- Sauteed with potatoes and tomatoes in a Hot and sour sauce 9.99
- 11. Lamb Curry**- Tender cubes of meat cooked with a special blend of spices in a mild curry sauce 11.99
- 12. Goat Curry**- Goat meat coked with a special blend of spices in a mild curry sauce 10.99