

## TRADITIONAL MENU

All the dishes below can be prepared with

VEGETABLES £8.50 CHICKEN £8.95 CHICKEN TIKKA £9.95  
LAMB £9.95 LAMB TIKKA £10.95 TIGER PRAWN £10.95  
KING PRAWN £13.50

### KORMA (mild)

Mild dish of cream and coconut.

### CURRY

Cooked in a traditional home style with ground spice.

### MADRAS

A well-spiced thorough-bred dish, fairly hot to taste.

### VINDALOO

A very hot dish with potatoes.

### BHUNA

A drier than usual curry, packed with flavour.

### DOPIAZA

A medium flavoured dish, cooked with whole spices and garnished with fried onions.

### ROHGAN JOSH

Medium dish with green herbs in a rich sauce of cherry tomatoes.

### PATHIA

Hot, sweet and sour with a thick tomato and onion sauce.

## VEGETARIAN OPTIONS

### BOMBAY ALOO £4.50

A famous Bombay dish of baby potatoes tossed with aromatic spices.

### SAG ALOO £4.50

Spinach with braised onions and baby potatoes.

### KERALA MIX VEG: (DRY) £4.50

Seasonal mixed fresh vegetables prepared with dry Keralan style.

### DAL-TARKA £4.50

Lentils with fried garlic tarka.

### GARLIC MUSHROOM £4.50

Fresh button mushrooms sautéed with garlic and hint of mix powder.

### SORSE BAIGAN £4.50

Aubergines cooked with mustard, curry leaves and other spices.

### RAJMA CHOLE £4.50

Chick peas and red kidney beans in a rich creamy sauce.

### DHINGRI PALAK £4.50

Sliced button mushrooms cooked with spinach.

### SAG PANEER £4.95

Fresh spinach and Indian cottage cheese tempered with garlic and aromatic spices.

ALL VEGETARIAN DISHES ABOVE CAN BE SERVED  
AS A MAIN COURSE FOR £4 EXTRA

## HOME MADE BREADS

### PLAIN NAAN £2.95

### PESHWARI NAAN £3.75

Coconut, raisin & cream filling

### GARLIC NAAN £3.75

### KEEMA NAAN £3.95

Mince meat filling.

### CHILLI NAAN £3.75

### CHICKEN TIKKA CHEESE NAAN £4.95

### CHEESE NAAN £3.95

### PARATHA £3.95

### CHAPATI £2.50

## RICE

### STEAMED BASMATI RICE £2.95

### PULAO RICE £3.25

### CURRY PALACE SPECIAL RICE £3.95

Mushroom, green peas, onion & Peppers.

### MUSHROOM RICE £3.75

### GARLIC RICE £3.75

### COCONUT RICE £3.75

### JERRA RICE £3.75

### LEMON RICE WITH CASHEW NUT £3.95

### EGG RICE £3.95

## SUNDRIES

### MINT SAUCE /MANGO CHUTNEY/ ONION SALAD/PICKLE POT 0.75

### FRIES £3.75

### RAITA £3.50

Cool whipped yoghurt with cucumber, onion, tomatoes and fresh coriander.

### GREEN SALAD £3.50

Onion rings, sliced tomato, cucumber, salad leaved served with salad dressing.

### CAN SOFT DRINK £1.50

### LARGE BOTTLE SOFT DRINK £4.50



## DINE IN BANQUET SPECIAL SUNDAY AND WEDNESDAY

ANY STARTER  
ANY MAIN COURSE  
ANY RICE OR NAN

Seafood items  
plus an additional  
£3.95 per dish

**£15.95** <sup>pp</sup>

ADD A VEGETABLE SIDE DISH FOR AN EXTRA £2

### FREE HOME DELIVERY

Minimum order for Alton - £20  
(3 mile radius)  
Outside Alton - £30

currypalacealton@gmail.com  
www.currypalacealton.co.uk

78E High Street, Alton GU34 1EN

We cater for Parties, Corporate functions,  
Outdoor catering or any other occasions.  
Please ask a member of staff for details.

### FOOD ALLERGIES AND INTOLERANCES

- If you have a food allergy or intolerance please inform our staff before placing your order
- Our fish may contain soft bones.
- Discounts do not apply to Home Delivery
- In the event of very busy times or bad weather we have right to refuse delivery
- Due to busy kitchen, there is a small chance of cross contamination



*Curry Palace*  
Finest Indian Dining

### OPENING TIMES

MONDAY - SATURDAY

12PM - 2PM & 5:00PM - 11PM

Please note we are closed Friday lunchtime

SUNDAY

12PM - 2PM & 5PM - 10PM

**01420 82233**

**01420 87511**

Whatsapp  
pre-orders  
until 5pm

**0785 227 1818**

## 10% DISCOUNT

ON COLLECTED ORDERS  
WHEN YOU PAY CASH

FREE BOTTLE  
OF WINE,  
BEER OR  
SOFT DRINK

on collected  
orders over  
£50 when  
you pay  
cash

## APPETISERS

<b>POPPADOM</b> (Plain or Spicy) (v)	<b>£0.80</b>
<b>ONION BHAJI</b>	<b>£4.50</b>
Slice onion incorporated and mixed with herbs & gram flour, deep-fried until golden brown.	
<b>VEGETABLE (v) / MEAT SAMOSA</b>	<b>£4.50</b>
Puff pastry with savoury fillings: spiced potatoes, onion, green peas, carrot and coriander. Served with tomato chutney and green sauce.	
<b>CHICKEN TIKKA/ LAMB TIKKA</b>	<b>CKN £5.25 LB £5.50</b>
Slice pieces of breast chicken or lamb marinated over night with yogurt & various tandoori spices, skewered and grilled in the clay oven.	
<b>CHICKEN MALAI KEBAB</b>	<b>£5.50</b>
Marinated supreme chicken coated with mozzarella cheese, garlic, ginger. Cooked in the tandoor.	
<b>TAWA MASALA LAMB CHOPS</b>	<b>£6.50</b>
Spice crusted baby Lamb chops marinated overnight then slowly tawa grilled.	
<b>CHICKEN/TIGER PRAWN/VEGETABLE CHAT PURI</b>	
(v) <b>Vegetable : £5.50    Chicken : £5.95    Tiger Prawn : £6.95</b>	
Prepared with Chef special mixed spice, curry leaves, touch of lemon juice & bell peppers, served with puri.	
<b>MYSORE SALMON</b>	<b>£6.50</b>
Home smoked salmon, marinated with chef special spice, skewered and grilled in a clay oven.	
<b>SOFT SHELL CRAB</b>	<b>£6.50</b>
Crab marinated with fresh lemon juice, garlic and Cajun, deep fried in oriental butter until crispy served with coconut and spicy roasted tomato chutney.	
<b>LIME CHILLI PAN FRIED ATLANTIC SCALLOPS</b>	<b>£6.50</b>
Preserved over night scallops with fresh garlic, lime, Cajun, chilli and olive oil. Pan fried until golden colour and served with spicy roast tomato chutney.	
<b>SLAT AND PEPPER CALAMARI</b>	<b>£6.50</b>
Deep fried breaded calamari served with tartar sauce	
<b>HARIYALI TIKKI (v)</b>	<b>£4.95</b>
Potato cakes fill with cheddar cheese, spinach and chef special spice and deep fried until golden	
<b>PANEER CHILLI</b>	<b>£5.50</b>
Indian cottage cheese cooked with onion ginger, garlic, capsicum spring onion and green chilli. Stir-fried with chef signature spicy sauce.	
<b>MIXED PLATTER</b>	<b>£6.50</b>
Collection of Tawa lamb chop, chicken malai kewab, & Hariyali Tikki starters specially selected by our chef.	

## TASTE OF TANDOOR

<b>CHICKEN/PANEER (v) /LAMB SHASLICK</b>	<b>CKN / PA 9.95 LB £10.95</b>
A choice of bite-sized pieces of chicken, lamb or Paneer marinated with Chef special spices, roasted with onion, tomatoes and green peppers.	
<b>TANDOORI CHICKEN (Half)</b>	<b>£8.50</b>
Half a spring chicken delicately spiced, marinated and slowly cooked in the tandoor, giving it that distinctive char-grilled flavour.	
<b>CHICKEN OR LAMB TIKKA</b>	<b>CKN £8.95 LB £9.95</b>
A choice of bite-sized pieces of chicken or lamb marinated with yoghurt & Tandoori lightly spiced. Grilled in a charcoal clay oven.	
<b>TAWA MASALA LAMB CHOPS</b>	<b>£12.95</b>
Spice crusted baby Lamb chops marinated overnight then slowly tawa grilled.	
<b>TANDOORI KING PRAWN SHASLIK</b>	<b>£13.95</b>
King prawns marinated in chef's own special marinade and grilled in the tandoor.	
<b>MIXED TANDOORI GRILL</b>	<b>£13.95</b>
A medley of lamb tikka, chicken tikka, King Prawn, Lamb chop, and tandoori chicken.	
<b>TANDOORI SEA BASS</b>	<b>£13.95</b>
Whole sea bass marinates with chef special spices and flavoured with mustard and dill then slow cooked in clay oven.	

## SIGNATURE COLLECTION

<b>CURRY PALACE CHICKEN SPECIAL (Mild)</b>	<b>£9.95</b>
Marinated julienne chicken sautéed with garlic, butter, fresh sliced mushroom & splash of honey. With tomatoes & cashew nut gravy.	
<b>SUKHA CHICKEN</b>	<b>£10.95</b>
Chicken on the bone cooked in chef's special dry sauce	
<b>CHICKEN 65</b>	<b>Manager's Choice £11.95</b>
A very famous dish from south Indian created 1965. Marinated pieces of chicken deep fried. Then tempered with ginger, curry leaves & mustard.	
<b>GURKHA'S REVENGE</b>	<b>CKN £11.50 LB £12.50</b>
Tender pieces of grilled lamb or chicken cooked in garlic and naga chilli sauce. Hot, spicy and full of flavour finished with bullet chillies.	
<b>KERALA LAMB SHANK</b>	<b>£14.50</b>
A superb cut of lamb given the traditional Keralan Home Style spice based with onion, tomato, coriander, ginger. Not be missed.	
<b>SEAFOOD MIX OF JAIPUR (DINE IN ONLY)</b>	<b>£14.95</b>
A Royal dish of Jaipur, mixture of seafood containing baby lobster, scallops, seabass, Calamari seared with lemon, garlic, coconut milk, and curry leaves then tempered with mustard seeds and red chillies.	

## CHICKEN OR LAMB MALABAR CURRY

CKN £10.95 LB £11.50  
Chicken or lamb sautéed with curry leaves, ginger, mustard seeds. Coconut, tamarind juice & fresh chillies added to create a blend to sweet, sour & hot taste.

## SHAHI CHICKEN LABABDAR (Old Delhi style) (Mild)

£11.50  
Tender chicken soaked in spicy creamy yogurt sauce. Cooked in tandoor. After that cooked in tomato, cashew nut gravy with a touch of rose water & organic ruby chard.

## GARLIC CHILLI Chef Recommended

CKN £11.50 LB 12.00  
A rich hot curry dry finish sautéed with garlic, lemon juice, and touch of Cajun powder.

## LAL GOSHT (HYDRABAD STYLE)

£12.50  
Lamb marinated overnight with yoghurt and fragrance of fresh mint. Cooked with green chillies, curry leaves, then fried onion and garam masala added.

## GOA GOAN FISH CURRY

£13.50  
Sea bass fillet cooked in a home-made paste of roasted coconut, dhania, cumin, red chillies and vinegar. Packed with flavour with coconut milk, green chilies, ginger & tomatoes.

## SHABNAM CHINGRI

£14.95  
An authentic dish from Kerala with shelled fresh water baby lobster prepared with saffron, Keralian spices and coconut milk. Tempered with mustard seeds, shredded ginger and curry leaves. Completed with vegetable.

## SHASLIK CHILLI MASALA Alton's Favourite

CKN £10.95 LB 11.95  
All time Alton favourite dish back with a twist with choice of Chicken or Lamb.

## RARA GOSHT NAWABI

£10.95  
Lamb and miced lamb braised in onion, tomatoes, herbs and native spice, flavoured with cinnamon

## DUM BIRYANI

<b>CHICKEN / CHICKEN TIKKA</b>	<b>£11.50 / 11.95</b>
<b>VEGETABLE</b>	<b>£10.95</b>
<b>LAMB / LAMB TIKKA</b>	<b>11.95 / £12.50</b>
<b>TIGER PRAWN:</b>	<b>£13.95</b>
<b>KING PRAWN:</b>	<b>£14.95</b>

An authentic rice dish cooked separately and flavoured with ghee and spices like star anise, cinnamon, cardamom, and cloves. (Chicken/Lamb/King prawn/Vegetable) is cooked separately with onions, ginger, garlic, fresh coriander leaves, when the gravy thickens, the rice and the (Chicken/Lamb/King prawn/Vegetable) are layered topped with caramelized onion, fresh mint leaves, with ghee and saffron water. Served with Vegetable curry.

## HOUSE SPECIALS

All the dishes below can be prepared with  
**VEGETABLES £8.50    CHICKEN £9.95    CHICKEN TIKKA £10.50**  
**LAMB £10.95    LAMB TIKKA £11.50    TIGER PRAWN £11.50**  
**KING PRAWN £13.95**

## TIKKA MASALA (mild)

Britain's most popular dish with a twist. A choice of chicken or lamb tikka in a creamy sauce of fresh tomatoes, butter and cashew nut gravy.

## MAKHANWALA (mild)

Marinated chicken or lamb cooked in tandoor, simmered in butter, cashew nut and rich tomato sauce presented with kastoori methi and cream with a hint of spices.

## DHANSAK

A parsee dish, consisting lentils, lemon juice, touch of methi leaves hot sweet sour flavour.

## SAGWALA (mild)

Delicious creamy mild curry cooked with green spinach and cashew nut and creamy gravy.

## PASANDA (mild)

Tender pieces of lamb or chicken with red wine and a hint of spices utilizing fried onions.

## BALTI

A popular dish, cooked with tomatoes, onions and coriander, fairly spicy.

## JALFREZI

A rich hot curry with onions, ginger, capsicums, tomatoes and fresh green chillies.

## KARAHI

A truly authentic dish. One of the most popular dishes of the Asian sub-continent. Cooked with garlic, ginger, onions, tomatoes, with tempering of crushed coriander seeds and spicy red chillies.

## NILGIRI

Tender pieces of Chicken or Lamb cooked with ginger, garlic, mint and coriander paste.

## METHI

Cooked with fenugreek leaves and Chef secret recipe.

## BHARTA

Most popular Alton Curry Invented by Late Mr Subhan cooked with coconut, cream, lime juice, butter, tomato.

## SAG BHUNA

Spinach based curry cooked with garlic and onions