

© Curries

A Subtle Touch of
Authenticity



There are subtle nuances in every dish & every delicacy that manages to capture the attention of the eater and that is what makes some food unforgettable while others remain merely generic and unauthentic. At Curries, we aim for that subtle touch of authenticity in every morsel that is prepared in our kitchens. From using the freshest herbs and meats to impeccably prepared spices, each item in our chef's kitchen has its own purpose to serve. Trust the deft hands of our chef to mix and match the treasures hidden in our pantry for an experience that may very well be called hypnotic. For more than a decade, we have managed to tug at the heartstrings of food enthusiasts in Ahmedabad and if the number of footsteps that enter through our doors are anything to go by, then we have succeeded in our ultimate purpose - to offer a culinary experience that borrows from modern advances in culinary science while staying true to the mesmerizing complexity and diversity of traditional Indian cuisine.



MOCKTAILS

ZOMBIE Triple sec, lime juice, orange juice, pineapple juice.	130
TROPICAL BREEZE Orange juice, pineapple juice, peach crush.	130
ANARKALI Grape juice, guava juice, orange juice, crushed fruit cocktail.	130
GRAY HOUND Grape juice, lime juice, peach syrup.	130
PINK LADY Orange juice, fresh cream, grenadine syrup.	130
GUAVA ORANGE PUNCH Guava juice, orange juice, lime juice, tabasco sauce, ginger ale.	130
PEACH MARTINI Peach crush, lime juice, and simple syrup.	130
MOJITO Freshly crushed mint leaves infused with fresh lime slices, mojito syrup and topped with sprite.	150

COLD BEVERAGES

MINERAL WATER Inclusive of MRP & service	40
AERATED WATER Coke, thumsup, limca / inclusive of MRP & service	50
FRESH LEMON SODA / WATER	50
MASALA CHAAS	50
LASSI	65

KIDZ ZONE

FARM HOUSE PIZZA Onion, capsicum, mushroom & fresh tomato on thin crust base.	180
GRILLED SANDWICH Tomato, cucumber & grated cheese, served with french fries.	150
NACHOS Served with salsa and cheese sauce.	180
FRENCH FRIES With grated cheese on top.	150

SOUPS

POTAGE ST. GERMAIN Fresh Green Peas Based soup with Cream.	130
ROASTED BELL PEPPER Grilled capsicum & bell peppers with olive oil, pureed with herbs & served with a touch of fresh cream.	130
ASIAN GREEN Soup contains tofu and bok-choy.	140
LEMON GRASS & BURNT GARLIC Thai broth consists of red curry and coconut milk flavored with Lemon grass.	140
CORN TOMATO CHEESE Tomato base soup with fresh corn kernels and grated cheese.	140
SWEET CORN VEGETABLE All time favourite.	130
TOM YUM SOUP Thai clear broth flavoured with mushroom, lemon grass, ginger & lime.	130
TALUMIEN Popular Chinese Soup, comprising of noodles and vegetables, flavoured with soya sauce.	130
 MANCHOW Hot and spicy soup with mix vegetables, mushroom, tofu and garnished with fried noodles.	130
VEGETABLE SUPREME Cheesy vegetable soup with touch of paprika.	140
CHEESE AND PAPRIKA Cheesy vegetable soup with touch of paprika.	140
MEXICAN TORTILLA Tangy and spicy beans based soup served with crispy tortilla	130
CREAM OF TOMATO All time favourite soup.	130

FOR NON VEGETARIAN SOUP ADD ₹50/-

SALAD'S, CURD PREPARATION & PAPAD

SALADS

WALDORF	170
Dice of apple, chopped walnut and celery mixed with honey, lemon, cream and mayonnaise.	
CAESARS	160
Crunchy lettuce and exotic vegetable marinated with classic Italian mayonnaise and parmesans cheese dressing topped with fried croutons.	
RUSSIAN	170
All time favourite, need no explanation.	
GREEK	160
Diced bell pepper, tomato, cucumber, lettuce and onion mixed with pesto dressing, topped with soft cheese.	
GARDEN FRESH GREEN SALAD	150

CURD PREPARATIONS

MIX VEGETABLE	120
BOONDI / PINEAPPLE	130
CURD	100

PAPAD

ROASTED	20
FRIED	25
MASALA	30

APPETIZERS (GLOBAL CUISINE - VEG.)

JALAPENO CHEESE POPPERS	250
Crumbed potato cubes & cheese balls, fried to perfection, served with R&G Salsa puree & sour cream.	
CORN FRITTERS	230
Deep fried yellow corn patties, served with sour cream and salsa puree.	
BRUSCHETTA	230
French bread slices topped with diced tomato & capsicum baked to perfection, served with salsa puree & sour cream.	
TACOS	230
Mini tortilla shells filled with kidney beans topped with sour cream, salsa & fresh grated cheese.	
 VEGETABLE MANCHURIAN DRY	230
Vegetable balls with oriental spices, deep fried and tossed in soya base sauce.	
 PANEER CHILLI DRY	230
Marinated paneer cubes, deep fried & sautéed with diced onion, capsicum & green chilies in soya base sauce.	
CRISPY VEGETABLE / CAULIFLOWER	230
Vegetable / cauliflower tempura, tossed in spicy Sichuan sauce.	
MOMO	240
Street food of Nepal border, served steamed or fried with tomato chutney.	
VEGETABLE SPRING ROLLS	230
Sautéed vegetable juliennes with oriental spices wrapped in home made phyllo, deep fried & served with hot garlic sauce.	
ORIENTAL COTTAGE CHEESE SHASHLIK	250
Paneer pieces marinated with Thai green paste, palak paste & lemon juice, pan grilled.	
AMERICAN CORN FINGERS	240
Crushed corn, potatoes & paneer mixed together with oregano, herbs & chilli flakes Served with tartar sauce.	

APPETIZERS (GLOBAL CUISINE - NON VEG.)

 CHILLI CHICKEN DRY	360
Pieces of chicken marinated with oriental spices, diced onion and capsicum, sautéed in soya base sauce.	
DRUMS OF HEAVEN	370
Crispy fried chicken wings tossed in spicy Sichuan sauce.	
 FISH CHILLI DRY	460
Pieces of fish marinated with oriental spices and batter fried sautéed with diced onion and capsicum in Soya base sauce.	
GOLDEN FRIED PRAWNS	625
Crispy batter fried cocktail prawns served with hot garlic sauce.	
FISH - N - CHIPS	460
Crumb fried fish finger, served with cream of tartar.	
THAI CHICKEN SATAY	370
Dice cut chicken marinated in peanut butter pen grilled served with salad.	

APPETIZERS (INDIAN - VEG.)

AWADHI STUFFED POTATO	250
Marinated potato - stuffed with dry fruits, mava and cottage cheese, tandoori grilled.	
AFGHANI SOYA KEBAB	250
Chopped soya chunks with brown onion, cheese and cashew nuts wrapped in kismis sheets, served with kachumber salad and chutney.	
PANEER SHAHI TIKKA	270
Cashew nut and palak paste marinated with paneer pieces served with kachumber salad chutney.	
PANEER TIKKA ANGARE (DRY)	260
Paneer marinated in tandoori special red masala, served with kachumber salad.	
LAHORI PANEER TIKKA	270
Pieces of paneer marinated with mint paste and hung curd, grilled in tandoor.	
MULYAM PANEER TIKKA	270
Paneer pieces marinated with chef's special spices and herbs, served with mint chutney.	
PATIALA PANEER KE TIKKE	280
Paneer pieces stuffed with kaju, cheese and mavo finished with hung curd, garlic flavour.	
PANEER TIKKA KALIMARI	260
Marinated paneer pieces grilled with crushed whole black pepper.	
TIRANGA PANEER TIKKA	280
Pieces of paneer in three different marinade, tandoor grilled.	
HARA BHARA KEBAB	230
All time favourite, need no explanation.	
HARA CHEESE KEBAB	250
House specialty, with Chef's secret masala, served with pudina chutney.	
TANDOORI GOBI	230
Cauliflower marinated with selected Indian spices, grilled to perfection, served with mint chutney.	
CURRIES KEBAB PLATTER	470
Combination of four mouthwatering kebabs, serving four pieces each - Paneer malai tikka, hara bhara kabab, tandoori aloo & subzi moti seekh served with kachumber salad & mint chutney.	

APPETIZERS (INDIAN - NON VEG.)

TANDOORI CHICKEN (FULL) 470


Baby chicken marinated with chillies, curd and Indian spices, grilled to perfection.

TANDOORI CHICKEN (HALF) 270

Baby chicken marinated with chillies, curd and Indian spices, grilled to perfection.

MURGH TANGRI KEBAB 385

4 pieces of chicken leg marinated with curd, cheese, fresh cream and Indian spices, cooked to perfection.

 TANDOORI LOLLIPOP 360

Marinated chicken wings, grilled in tandoor served with kachumber salad and mint chutney.

MURGH KALI MARI 370

Pieces of chicken marinated with yoghurt, crushed black pepper, lemon juice, coriander, enriched with cheese and grilled.

SURKH MURGH TIKKA 370

Cubes of chicken breast, marinated in yoghurt and home spices, roasted in tandoor.

MURGH TIKKA ANGARE 360

Charcoal grilled spicy chicken pieces - house specialty.

MURGH MAKHMALI KEBAB 370

Chicken breast stuffed with minced chicken, marinated in traditional North Indian spices & herbs.

MUTTON SEEKH KEBAB 440

Skewered Minced mutton with spices and herbs, grilled in tandoor.

MUTTON SHAMMI KEBAB 485


Minced mutton pattie with selected Indian spices and grilled on a tawa - egg coating optional.

 LASOONI FISH TIKKA 490

Boneless Fish chunks, marinated with yoghurt, garlic and spices, tandoor grilled.

FISH AMRITSARI TIKKA 490

Fish marinated in tandoor masala with cheese and cooked in tandoor.

 TAWA FRIED FISH 490

Spicily coated fish fillet, tawa fried.

SAMUNDRI RATAN 650

Tempting tandoori prawns - 6 pieces.

TARAH TARAH KE KEBAB 780

Combination of four mouth-watering kebabs, serving four pieces each, murgh malai tikka, lasooni fish tikka, mutton seekh kabab, tandoori lollypop and half tandoori chicken - served with tandoori lacha onion and mint chutney.

SIZZLERS

VEGETARIAN

VEGETABLE A LA KIEV 410

Vegetable steak topped with barbecue sauce, served with sautéed vegetable, macaroni in tomato sauce, and french fries.

ORIENTAL VEGGIE DELIGHT 410

Served with hakka noodles, paneer chilli, manchurian and fried rice.

COTTAGE CHEESE SHASHLIK 410

Pan grilled paneer pieces, topped with barbecue sauce, served on a bed of buttered rice and sautéed veg.

NON VEGETARIAN

EUROPEAN GRILLS 475

Grilled chicken steak, prawns and fish along with sautéed vegetables and spaghetti bolognese, served with onion relish.

ORIENTAL 470

Pan fried noodles, fish, conji crispy chicken and sautéed chicken dim sum served with egg fried rice.

CHICKEN SHASHLIK 470

Marinated chicken pieces, bell peppers, capsicum and onion, in a skewer and grilled to perfection and served with buttered pepper rice.

GRILLED FISH 490

Marinated fish fillets, grilled to perfection, served with parsley potatoes, sautéed vegetable and lemon sauce.

CHEF'S SPECIALITIES


STARTERS

MURGH KARELA KEBAB 490
Stuffed chicken breasts, marinated with spinach, lot of Indian spices and chillies, grilled in tandoor.

SHIKARI MURGH 470
Skewered chicken breasts, marinated with chef's special masala, and grilled in tandoor.


MAIN COURSE (VEG.)


MEXICAN HOT POT 390
Vegetarian combo dish consists of Mexican rice, chili paneer, mushroom and potato topped with cheese sauce and served with tortilla chips.

 **PANEER KOLIWADA** 360
Finger cut paneer, red and yellow capsicum in spicy tomato gravy, garnished with browned garlic.

MAIN COURSE (NON VEG.)


MEXICAN HOT POT 475
Famous Mexican combo dish consists of Mexican rice, chicken chilli, mushroom and potato topped with cheese sauce and served with tortilla chips.

 **MURGH MEWARI CURRY** 750
Rajasthani provincial preparation, whole chicken cooked in its own juice with exotic Indian spices.

 **RARHA CHICKEN** 460
Cubes cut chicken and chicken kheema mixed, cooked in bhuna style gravy.

CURRIES MURGH MASALA 480
Chicken cooked with two gravies - tomato & brown, garnished with browned onions and coriander leaves.

MURGH METHI GARLIC MASALA 440
Chicken tikka cooked in methi garlic gravy garnished with roasted garlic, cream and fried methi.

 **CHICKEN SHIKKARI RAJPUTANA** 525
Delicious Rajasthani cuisine with authentic flavour, mutton infused with whole garam masala, cooked in thin brown gravy.

MAIN COURSE (WORLD CUISINE - VEG.)

LAYERED LASAGNA 330
Mix vegetable, cheese and spinach layered on home made lasagna sheet topped with béchamel sauce and parmesan cheese and baked to perfection, accompanied with crispy bread slice.

MEXICAN TRIO 350
Sautéed vegetable, baked beans, spaghetti baked with spicy tomato concuss, accompanied with crispy bread slices.

BAKED ENCHILADAS 290
Corn Tortilla roll filled with beans, cottage cheese, corn, bell pepper and vegetables cooked with Mexican spices and tomato puree, baked with cheddar cheese sauce, served with garlic bread slice.

BAKED MACARONI / SPAGHETTI 250
All time favourite, need no explanation.

PASTA WITH CHOICE OF SAUCE 325
Fusilli or penne with arabiatta / alfredo / pesto or tuscan sauce accompanied with garlic bread

 **MEXICAN RICE WITH SALSA CURRY** 320
Chopped bell pepper, capsicum, onion and corn cooked in tangy tomato sauce, served with flavoured rice.

COTTAGE CHEESE SAN MARGO 310
Finger cut paneer pieces, with creamy sauce, served on a bed of butter garlic rice.

 **CHINESE SPICY POTATOES** 240
Potato wedges in honey chili sauce.

STIR FRIED SESAME VEGETABLES 250
Fresh seasonal vegetables sautéed with sesame seeds to perfection.

GREEN VEGETABLES WITH MUSHROOM 275
A combination of fresh vegetables and mushroom in Thai green curry sauce.

AMERICAN CHOP SUEY 260
Julienne cut vegetables in oriental spices, sautéed in sweet and sour sauce, served with crispy noodles.

THAI CURRY 290
Medium spiced Thai curry paste blended with tofu, string beans, red peppers, basil leaves and coconut milk cooked together, served with steamed rice.

CHOW MIEN 250
Special homemade noodles, wok fried with seasonal vegetables and beans sprout.

VEGETABLE FRIED RICE / SICHUAN FRIED RICE 250/260

MAIN COURSE (WORLD CUISINE - NON VEG.)

CHICKEN LASAGNA	390
Chicken cubes, vegetable, cheese, spinach layered between homemade pasta sheet topped with béchamel sauce and parmesan cheese, baked and served with slices of garlic bread.	
GRILLED CHICKEN	380
Marinated and grilled breast of chicken, served with grilled tomato, herbed baby potato and served along with spaghetti Bolognese.	
CHICKEN PARMIGIANA	380
Crumb fried chicken breast topped with Neapolitan sauce, herbs and cheese served with french fries.	
CHICKEN STEAK	390
Juicy minced chicken patties, grilled and served with Española sauce accompanied with grilled tomato, herbed potato, sautéed vegetable and extra barbecue sauce.	
CHICKEN ENCHILADAS	360
Corn tortilla roll filled with shredded chicken, beans, corn and bell peppers cooked in tomato sauce flavoured with Mexican spices, baked with cheddar cheese sauce.	
CHICKEN SAN MARGO	330
Finger cut sautéed chicken with creamy sauce, served on top of garlic butter rice.	
 CHICKEN MEXICANA	325
Cube of chicken cooked with spicy hot sauce & brown sauce, served with Mexican Rice.	
ASIAN CHICKEN	325
Chinese preparation, chicken with lemon-ginger sauce, served with steamed rice.	
 HONG KONG CHICKEN	325
Cube cut chicken pieces cooked with spicy garlic sauce - far eastern style.	
SWEET AND SOUR CHICKEN	325
Chicken pieces cooked in sweet garlic sauce.	
CHICKEN FRIED RICE	260
PRAWNS FRIED RICE	320
EGG FRIED RICE	230
MIX FRIED RICE	310
Combination of chicken, prawns & egg tossed in steamed rice & Chinese seasonings.	

MAIN COURSE (INDIAN)

VEGETARIAN

PANEER PESHAWARI	350
Pieces of paneer cooked with cashew-onion gravy, ground spices and fresh cream.	
PANEER NIZAMI	350
Paneer preparation from the royal kitchen of Hyderabad, contains nuts, mint and curd.	
 PANEER ANGARE MASALA	350
Marinated and pan grilled cottage cheese cooked in tomato gravy, served on a sizzling plate.	
PANEER ROGAN-JOSH	350
Paneer pieces cooked with Kashmiri garam masala and spices.	
PANEER SHIA-MIRCH	350
Stuffed chilies cooked with combination of red and brown gravy.	
BALTI PANEER	340
Very popular dish, batter fried cottage cheese with bell pepper finished with two type of gravies.	
RARHA PANEER	350
A semi gravy preparation of paneer and capsicum pieces	
 TAWA PANEER	340
KADAI PANEER	340
PANEER TIKKA MASALA / BUTTER MASALA	330
All time favourite.	
 VEGETABLE ANGARE MASALA	290
Seasonal vegetable with onion and bell pepper in tomato gravy served in sizzling plate.	
SUBZI PATIYALA	290
Mix vegetable, babycorn, mushroom and paneer cooked with tomato gravy.	
VEGETABLE TAWA KHURCHAN	290
Mughlai preparation - vegetables, bell peppers, tomato and lemon juice with flavour of ginger garlic paste.	
VEGETABLE JALFREZI	280
Finger cut vegetables, in rich tomato gravy.	

MAIN COURSE (INDIAN - VEG.)

SUBZI METHI GARLIC MASALA	280
SUBZI AAP KI PASAND Vegetable makhnwala, dopiaza, kolhapuri.	275
KHANDARI KOFTA Minced vegetable kofta in butter masala gravy.	290
MALAI KOFTA Soft cottage cheese dumplings, cooked in white cashew nut gravy.	300
METHI MUTTER MALAI Green peas and khoya, cooked together in a velvety gravy, flavoured with dry methi.	335
BHINDI AAP KI PASAND Crispy ladies finger cooked in your choice of gravy.	270
ALOO GOBI MASALA Need no explanation.	260
YELLOW DAL (FRY OR TADKA) Toor dal as per your choice.	180
DAL MAKHANI Combination of whole black dal and rajmah, cooked to perfection and garnished with cream.	240
<u>NON- VEGETARIAN</u>	
MURGH SHIA MIRCH Stuffed Chicken breast with combination of red and brown gravy.	440
MURGH CHAAP MASALA Breast of chicken cooked with spicy onion gravy.	410
 MURGH ANGARE MASALA Marinated chicken pieces, onion and bell pepper in tomato gravy, served on a sizzling plate.	415
BUTTER CHICKEN Popular North Indian dish, charcoal grilled half chicken cooked in a smooth buttery and creamy tomato base gravy.	415
CHICKEN TIKKA TAWA MASALA 6 Pieces of chicken tikka, cooked to perfection in onion and tomato gravy.	415

 CHICKEN BE MISAL Cubes of chicken, marinated with fresh herbs and slow cooked in spicy onion gravy.	415
BALTI CHICKEN Pieces of tandoori chicken and capsicum, with combination of two gravies, served in a balti.	410
CHICKEN WITH CHOICE OF GRAVY Kadai, khurchan, makhani, do-piaza.	400
BHUNA GOSHT Pan fried mutton cooked in its own juice with ground spices.	425
MUTTON ROGAN JOSH Famous Kashmiri dish, mutton chops cooked with the aroma of cinnamon, cardamom, bayleaf coriander and garam masala infused in ratanjot oil.	425
 GOSHT TAWA MASALA A must try dish - mutton pieces cooked with rich masaledar brown tawa gravy.	425
 RARHA GOSHT Roasted mutton cubes cooked in rich brown semi gravy with whole red chilli, and yoghurt.	425
GOANESE FISH CURRY Konkan regional dish - fish fillet marinated in lemon and spicy gravy.	525
FISH TIKKA TAWA MASALA Fish fillet cooked with chef's special whole garam masala.	525
KOLKATA FISH CURRY Bengali style fish curry with potato.	490
PRAWNS CURRY Coastal area preparation, in coconut milk.	625
EGGS LABABDAR Boiled eggs in spicy lababdar gravy.	195
EGG CURRY Boiled eggs in home style spicy curry.	190

INDIAN BREADS

TANDOORI ROTI Plain / Butter	45
NAAN / PARATHA / KULCHA Plain / Butter	70
STUFFED KULCHA	110
STUFFED NAAN	110
PUDINA PARATHA	90
GARLIC NAAN / HARIYALI NAAN	85
CHEESE NAAN	120
MASALA CHEESE NAAN	120
BULLET NAAN Cheese, onion, garlic & Sichuan sauce.	130
KABULI NAAN Dry fruit & mavo	130
ROOMALI	95

RICE SELECTION

VEGETARIAN

STEAMED RICE Plain Rice	160
JEERA PULAO Roasted cumin and fresh Indian herbs tossed with steamed rice.	180
PEAS PULAO Basmati rice cooked with green peas.	190
LUCKNOWI DUM BIRYANI Our specialty.	270
HARI TARKARI BIRYANI Vegetable biryani - local favorite.	270
KHICHDI WITH CURD Palak / Masala / Plain	230

NON- VEGETARIAN

HYDERABADI DUM BIRYANI Mutton or chicken - traditional preparation from the palace kitchen of Hyderabad.	360
LUCKNOWI DUM BIRYANI An Awadhi style preparation.	360
PRAWNS BIRYANI	395
EGG BIRYANI Traditional preparation.	310

DESSERTS & SWEETS

PINEAPPLE MELBA Pineapple tidbits topped with vanilla ice cream and strawberry sauce, garnished with almond flakes.	150
CHEF'S SPECIAL From our chef's own recipes.	160
SIZZLING CHOCOLATE BROWNIE Hot American walnut brownie topped with vanilla ice cream, nuts and chocolate sauce.	160
JALEBI Famous Indian dessert, five pieces.	125
GULAB JAMUN Two pieces, home made delicacy, served hot.	80
<u>ICE CREAM</u>	
REGULAR Vanilla, chocolate, strawberry.	80
SPECIALTIES Swiss cake, American nuts, seasonal.	95

S. G. HIGHWAY

1st Floor, Rudra Path, Nr. Rajpath Club, S. G. Highway, Bodakdev, Ahmedabad-380 015.

CALL: +91 99137 88444

IIM

105, Shivalik Plaza, Opp. AMA IIM to Panjarapole Road, Behind Sajanand College,

Panjara Pol, Ambawadi, Ahmedabad | **CALL: +91 99137 22444**

TIMINGS

Lunch: 12 Noon to 3 PM, Dinner: 7 PM to 11 PM.

GST as applicable.

All sweets are prepared in deshi ghee.

Jain food available

Free home delivery within 5 Kms. for a minimum order of ₹500/-

We also offer outdoor catering services for all kinds of events.
Outdoor Catering **Contact: +91 99137 66444, +91 99137 11444**