tandoor se/indian charcoal oven

The Indian Tandoor is one of the healthiest forms of cooking in the world. The very idea of eating a dish cooked in its juices and that too when it is marinated in a complex yet wonderful combination of Indian spices and ingredients is just too tempting to pass up.

Malai Chicken Tikka
To die for-Tender Chicken supreme with hints of raisins and honey, a dash of black pepper and cardamom.

Chicken Tikka
Taste of the Northern Frontier- Chicken marinated with Roasted Cumin and yoghurt

Murgh Peshawari
Traditional Tandoori Chicken- a must have for the true Curry Culture experience

Machhi Dil Se
Chef's special- Aromas from the fresh Dil leaves, tender fish cubes; what more can we say?

Samarkandi Prawns
With a recipe that is so secret that is passed only by word of mouth-Tiger prawns stuffed with crab meat and cooked to perfection in the Tandoor

Adraki Panje
Smoky yet amazingly tender-Lamb chops , marinated overnight in Indian spices

Seekh Kebab
Melt in the mouth – skewered Lamb Sheesh kebobs

Tandoori Platter
For those who cant have enough- chicken, fish, prawn and lamb kebabs, all on one platter

Vegetarian

Malai Broccoli
Chef's special- Flowerets of Brocolli, fresh cream, white pepper- a classic combination

Bharwan Aatish Khumbh
Heavenly-Melt in the mouth mushrooms, marinated with cheese and stuffed with nuts

Paneer Tikka
As traditional as it gets- Cottage Cheese in a classic tandoori marinade

Vegetable Tandoori Platter
For those who cant have enough- Mushrooms, cottage cheese, Broccoli all on 1 platter

kadi se/curries

As passionate lovers of Indian Curries, we may not be able to recommend the best curry from our menu. The complex yet masterful combination of spices in each of our curries makes every curry a work of art. So go ahead and order your favourite.

Butter Chicken
Dilli ishtyle/Mumbai ishtyle Heavenly- Tender Chicken, Tomato, Cream, Fenugreekkudos to the original inventor of this dish

Murgh Tikka Masala
The all time Favourite- Chicken tikka, onions, bell peppers in a classic Indian blend of spices

Chicken Jalfrezi
Spicy-A melange of Vegetables, cooked with tender chicken slices and coriander leaves

Murgh Korma
A curry as delicate as it can be-Tender Chicken in a delicate cashew and rose flavoured curry

Malabar Fish Curry
Taste of the tropical south- Boneless fish curry prepared with coconut milk and a variety of spices

Goan Fish Curry
Tangy and spicy- this one is done with Tamarind

Prawn Malabar Masala
Just the way we like it-Prawns, cooked with tomatoes, black pepper, Indian spices and a dash of coconut oil



kadi se/curries

Bhuna Gosht
Cooked over a slow, lazy fire-Tender lamb, basted with caramelised onions and Indian spices- a dish made for Breads

Lamb Korma
Soft as a baby's bum-Lamb in a delicate cashew and rose flavoured curry

Saag Gosht
A curry made for breads-Lamb , stewed in a spinach curry with a green chilli kick

Keema Mattar
Now we are talking hard core curry- Lamb mince, fresh green peas flavoured with cardamom , you will come back for more

Vindaloo Curry 
Lamb/Chicken/Prawn
We can go on and on about a vindaloo curry. The marriage of Portuguese and Indian cooking comes alive in this famous Goan dish. Our Chef does does a spice level of 1-10, choose yours

Vegetable Curries
Ask any Vegetarian and they will tell you that Indian cuisine has the widest variety of vegetarian dishes and we at the Curry Culture, second that. As passionate curry lovers, we believe that cooking a vegetarian Indian curry is a true art.

Palak Paneer
We will go out on a limb and say that spinach is the King of Indian vegetables-Cottage Cheese and Spinach is as classic as it gets.

Kumbh, Makai aur Palak
Try our variation with spinach, corn and mushrooms in an eclectic mix.

Paneer Makhanwala
Dilli ishtyle/Mumbai ishtyle
Heavenly- Tender Cottage Cheese, Tomato, Cream, Fenugreek- kudos to the original inventor of this dish

Kadhai Sabzi 
Feel the different textures and flavours of fresh vegetables in this classic dish

Dahi Baingan
A traditional delicacy- eggplant and green peas, finished with yoghurt

kadi se/curries

Hyderabadi Baingan
Dont like eggplant- try this combination of eggplant, fresh coconut and peanuts and you are convert for life.

Bhindi Do Pyaaza
Home Style Okra- cooked with onions, ginger and garlic

Navrattan Korma
A delicate combination vegetables in a cream based curry.

Harepyaaz ka Aloo Jeera
Just the way we like it-Home style Jacket Potatoes- cooked withcumin, green onions and tossed lemon

Aloo Gobhi
Simplicity is the key to this ever popular dish and don't let anyone tell you different- potatoes and cauliflowers tossed with tomatoes

Dal Makhani
We love our dals and this one is a truly lazy affair- simmered overnite on the tandoor, the smoky flavour, the texture, the colour – black lentils as they should be

Dal Tadka
The tempering is the key- onions, tomatoes, sun dried red chilli's, hing , garlic, ginger – the list goes on.

Channa Peshawari
An original recipe- we make this chick pea dish with a lot of love and care



rice

Truly, the Indian Basmati rice is one of the best varietals in the world. We, at The Curry Culture, love to cook this rice.

Plain Rice
Basmati Rice, fragrant and deilicious, cooked to perfection

Saffron Rice
Add saffron to Basmati rice and the combination is heavenly

Kashmiri Pulao
Pilaf – Done Kashmiri style, with dry fruits, milk and aromatics

Purdah Biryani
Chicken/Lamb/Vegetarian
The King of rice dishes- cooking a biryani is like doing a Rembrandt, a work of art.

breads

As curry lovers, we strongly recommend to use your hands while eating Indian breads. Traditionally, Indians do not use too much cutlery and we believe it adds to the experience.

Tandoori Roti

Naan
Plain/Butter/Garlic

Kashmiri Naan

Cheese Naan

Keema Naan

Lachccha Parantha

Pudina Parantha

Aloo Paranatha