



Currykraft

INDIAN KITCHEN

Indulge in an exquisite culinary journey at our Indian restaurant, where traditional flavors meet gourmet innovation. Immerse your senses in a symphony of spices, vibrant colors, and aromatic textures, curated to elevate the rich tapestry of Indian cuisine to unparalleled heights.



Soups



Hyderabadi Style Paye Ka Shorba 525

A full-bodied extract of smoked lamb trotters
And spring vegetables garnished with bundle of
Fresh vegetables

Kesar Aur Kali Mirch Ka Badami Shorba 525

A velvety rich almond soup flavoured with black
Peppercorn & saffron infusion

Tomato Dhaniya Ka Shorba (Vegan) 445

Lightly spiced soup of tomatoes flavored with
Fresh coriander and peppercorn

Khumb Nimbu Ka Rassa 495

Sweetness of cream mixed with tanginess of
Lemon juice added to the crunchy fried
Mushroom and vegetable



Salad & Raita

Green Salad

400

Fresh field green lettuce, cucumber, tomato, Carrot & onion

Himalayan Herbs Mix Kachumber

500

Cucumber, green capsicum, onion, tomato
Roasted peanuts mix special masala

Tandoori Chicken Chaat

700

Lightly spiced soup of tomatoes flavored with
Fresh coriander and peppercorn

Raita (Aap Ki Pasand)

300

(Mix | Onion | Potato | Boondi | Pineapple | Fruit)





Veg appetizers

Chakhana Platter 400

Popcorn With Sesame Glazed Pistachios 400

Papdi Chaat 425

Mirch Aur Malai Ki Seekh 795

Paneer and cream kebab coating of green and red chilli pasté

Bharwan Khumb Kali Mirch 795

Fresh button mushrooms stuffed and marinated with a peppery yoghurt masala

Zaffrani Paneer Tikka 795

Cottage cheese, chilli with special lahori masala

Khumb Ki Galouti 850

A speciality from lucknow of flavourful 'melt in the mouth' mushroom mince patties cooked on griddle pan and served with ulte tawe ka paratha

Veg Gilafi Seekh Kebab 795

Mix chops vegetable preparation with a coating of tomato onion And bell pepper



Dahi Ke Kebab

850

Fried hung yoghurt patty flavoured with cardamom, onion, cashew Nuts and green chillies

Beetroot Ka Cutlet

795

Deep fried beetroot patty, marinated with indian spices served With paratha

Til Wala Aloo Nazakat

795

Crispy fried potato shells, filled with paneer and potato mixture

Tandoor Ke Phool

850

Broccoli and cauliflower with cream, cardamom, and coriander stem; smoke Cooked in the tandoor

Mushroom Ghee Roast

850

Mushroom cooked with desi ghee and chilli mix mangalorean spices

Tandoori Phladari Shashlik

850

Savoury cauliflower, potatoes, paneer and bell paper pineapple marinated In mustard and white pepper, grilled in tandoor

Hara Bhara Kebab

795

Spinach and corn patty with a mild flavour filled with nuts and shallow fry

Andhra Chilli Fry

850

Paneer/mushroom cooked in andhra style green spices



Mushroom/Paneer Butter Pepper Garlic 850

Coated fried mushroom/paneer cooked with butter and pepper Garlic fry

Paneer 65 850

Cottage cheese, flour, spices herb and curry leaves



Non-veg appetizers

Murgh Malai Tikka 900

Chicken cubes flavored with cream, cardamom, and coriander Stem; smoke cooked in the tandoor

Murgh Ki Kalmi 900

Chicken drumsticks marinated with exotic spice and cooked in the clay pot oven

Chettinad Lollipop 850

Deep fried chettinad spices chicken wings tossed with tomato and Curry leaves



Gilafi Chicken Seekh Kebab

850

Minced chicken preparation with a coating of tomato onion, and bell pepper

Goan Chicken Cafreal

850

Overnight marinated chicken cubes exotic goan spiced

Suntala Ka Tandoori Chicken Tikka

850

Orange juice marinated chicken cube, hung Yogurt and house spiced mix

Tandoor Chicken

850

Classic tandoori chicken, the king of kebabs



Goan Spiced Chicken Strips

850

Chicken supreme marinated in house special goan spice

Gosht Seekh Kebab

1050

Skewered lamb mince spiked with garlic, Coriander and spices, grilled in clay oven



Roti Pe Boti

900

Pork boti kebab topped on baby tandoori bread

Raan-E-Sikandari (Order One Day Prior)

2795

Heavily spiced with the flavours of ginger, cumin And garlic served with garlic naan or saffron pulao

Veg mains



Dal Tadka

650

Yellow lentils cooked with fresh green herbs, cumin and garlic

Dal Bukhara Makhani Style

750

Slow cooked black lentils, white butter, ginger, garlic, tomato and cream

Tomato Pappu/Saag Pappu

650

Tomato pappu being arhar dal cooked with chop Onion, tomato, garlic and curry leaves

Hing Dhaniya Ke Aloo

600

Potato tossed with coriander, asafoetida & cumin seed

Dum Aloo Kashmiri

700

Baby potatoes cooked in traditional kashmiri style

Gobhi Aloo Methiwale

650

Fried gobhi, aloo cooked in onion tomato masala

Nadru Yakhni

700

Delicacy from kashmir, rich in aroma and
Loaded with spices

Paneer Tikka Makhani

950

Cubes of panner tikka cooked in a rich creamy
Tomato butter gravy

Kadai Paneer

950

Cottage cheese, bell pepper and tomato juliennes
Crushed coriander seeds cooked in rich tomato gravy

Paneer Butter Masala

1000

Char grilled cottage cheese, cooked in onion
Tomato gravy and butter

Khumb Matar Malai

950

Creamy mushroom curry with cardamom,
cashew nut and green peas

Mushroom Do Pyaza

950

Mushroom cooked with lightly caramelized
onion, tomato and ground spices

Veg Pulao

525

Aromatic rice dish cooked with mixed
vegetables, basmati rice, and mild spices

Veg Biryani

525

A traditional hyderabadi biryani
cooked with an assortment of
vegetables, served with burani raita



Non-veg mains



Murgh Kali Mirch Dahiwalah 1050

Boneless chicken pieces cooked in peppery yoghurt
Cashew nut gravy

Murgh Tikka Lababdar 1050

Chicken tikka cooked in thick lababdar gravy

Murgh Tikka Makhani 1050

Chicken tikka simmered in smooth, creamy
Tomato gravy, flavoured with dried fenugreek and
Enriched with butter

Delhi Style Murgh Korma 1050

Chicken cubes cooked in a smooth and rich brown
Onion and cashew gravy

Butter Chicken 1050

Chicken simmered in tomato gravy with kasoori
Methi, finished with butter & cream

Kadhai Chicken 1050

Chicken, bell pepper and tomato juliennes crushed
Coriander seeds cooked in rich tomato gravy

Chicken Xacuti

1050

Chicken, poppy seed paste, toasted grated
Coconut, and dried red chilli

Dal Gosht

1200

Split bengal gram and boneless lamb cooked
Together and tempered with asafoetida

Dogri Khatta Meet

1200

A kashmiri delicacy

Hari Mirchi Ka Bhuna Gosht

1200

A treat for spicy food lovers

Andhra Mutton Curry

1200

Spicy delicious gravy of lamb meat cooked
With onion, tomato & poppy seed paste

Chingri Malai Curry

1200

Bengali style prawns simmered in a coconut milk curry

Fish Moilee

1200

Sole fish tempered with turmeric, coconut oil,
curry leaves, mustard seeds & lemon

Hyderbadi Chicken Biryani

690

A traditional hyderabadi biryani cooked with
Marinated chicken, served with burani raita

Egg Biryani

580

Fragrant basmati rice cooked with aromatic biryani
Spices, herbs, and boiled eggs



Desserts

Motichoor Gulgappa With Basundi Shot 450

Pan Cannoli 450

Kulfi 450

Cheese Cake Laddoo Shot 450

Pulao Rice (Jeera | Peas | Mix Vegetable) 375

Kashmiri Pulao 375

Delicious variant of rice pulao made with nuts, saffron and some fresh fruits

Lemon Rice 425

Flavours of lemon juice, curry leaves, turmeric, whole chillies and mustard seeds

Chapati (Plain | Butter) 95 | 125

Flavours of lemon juice, curry leaves, turmeric, whole chillies and mustard seeds



Breads & Rice

Tandoori Roti (Plain | Butter) 95 | 115

Indian breads cooked inside of tandoor

Lachha Paratha 195

(Green Chilli | Red Chilly | Mint)

Indian breads cooked inside of tandoor

Stuffed Kulcha (Potato | Onion | Cheese) 245 | 275 | 350

Bread made with choice of masala filling And baked in tandoor

Naan 245 | 350

(Plain | Butter | Garlic | Hari-mirch) (Cheese)

Traditionally made with refined flour And baked in tandoor

Roti Basket (With Cheese) 600 | 700

Handpicked selection of assorted indian Breads to enjoy your meal

Plain Rice 325

Fluffy white long grain basmati rice
