



40 Route 31, Flemington, NJ 08822

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SOUPS



Tomato Soup	\$5.95	Sweet Corn Soup	\$5.95
Vegetable/Chicken hot & sour soup	\$5.95	Mulgadani Soup-Veg/Chicken <i>(served with lentils)</i>	\$5.95



TANDOORS



Specialties from our clay oven

VEGETARIAN

The Farmer's Field Tandoor Grill Special

Mix Vegetable Tandoori	\$10.95
<i>All vegetables dipped in yoghurt & Indian herbs</i>	
Paneer Tikka	\$10.95
<i>Indian Cottage cheese marinated in yoghurt, ginger garlic & herbs</i>	
Tandoori Mushroom	\$10.95
<i>Mushroom marinated in yoghurt with a twist of Indian herbs</i>	
Soya Malai Tikka	\$10.95
<i>Marinated in yoghurt and Indian spice blend</i>	
Hara Bhara Kabab	\$10.95
<i>All mixed vegetable marinated in sour cream and Indian herbs</i>	

NON-VEGETARIAN

Meat from Shadow tandoor Grill Special

Chicken Tandoori	\$12.95
<i>Chicken marinated in yoghurt & all Indian herbs</i>	
Chicken Malai Kabab	\$12.95
<i>Marinated in sour cream & all Indian herbs</i>	
Chicken Tikka	\$12.95
<i>Boneless morsels of chicken marinated in spices</i>	
Barra Kabab	\$13.95
<i>Marinated goat cooked in clay oven until charred-spicy</i>	
Fish Tikka	\$15.95
<i>Cubes of Salmon filet subtly seasoned with spices & tenderly barbecued on skewer</i>	
Shrimp Tandoori	\$15.95
<i>Shrimp marinated in yoghurt with Indian spices</i>	



APPETIZERS • VEGETARIAN



Vegetable Samosa	\$5.95	Papdi Chaat/Samosa Chaat/Pani Poori	\$7.95
<i>Potato stuffed with Indian herbs - 2 pieces</i>			
Aaloo Tiki on Tava	\$5.95	Paneer Chili	\$10.95
<i>Mashed potatoes served Indian sauce</i>		<i>Cottage cheese with all bell peppers and chili sauce blend</i>	
Vegetable Gold Coin	\$6.95	Mix Veg Sampler	\$10.95
<i>Minced vegetable sauted on top of bread</i>		<i>1 samosa, 2 pieces pakora, 2 pieces paneer pakora</i>	
Vegetable Kathi Roll	\$5.95	Lasooni Gobi	\$10.95
<i>Vegetables wrapped in tortilla bread</i>		<i>Crispy Cauliflower, tomato-garlic chili chutney</i>	
Vegetable Pakora	\$7.95	Gobi Manchurian /Veg Manchurian	\$10.95
<i>Deep fried vegetables served with Indian chutney</i>		<i>Golden cauliflower florets in a sweet and spicy sauce</i>	



APPETIZERS · NON-VEGETARIAN



Chicken Kathi Rolls	\$7.95
<i>Chicken wrapped in tortilla bread</i>	
Haryali Kabab	\$10.95
<i>Chicken marinated with ginger & garlic, mint and Indian herbs</i>	
Reshmi Kabab	\$10.95
<i>Marinated with chickpeas flour, ginger & garlic paste, yoghurt & butter</i>	
Chicken 65	\$10.95
<i>Marinated with yoghurt, mustard & curry leave & deep fried</i>	
Chicken Lollypop	\$10.95
<i>Marinated with Indian spices and deep fried</i>	
Coconut Pepper Shrimp	\$10.95
<i>Marinated with coconut & tomato ketchup</i>	

Chili Chicken	\$10.95
<i>Marinated and deep fried with bell pepper and onions and chili sauce</i>	
Tandoori Chicken Chaat	\$10.95
<i>Boneless chicken served with yoghurt and Indian spice blend</i>	
Fish Chili	\$11.95
<i>Marinated and deep fried with bell pepper and onions and chili sauce</i>	
Coconut Pepper Shrimp	\$11.95
<i>Marinated with coconut & tomato ketchup</i>	
Fish Amritsari	\$13.95
<i>Tilapia marinated with chickpeas flour and Indian herbs</i>	
Assorted Non-Veg Starter	\$15.95
<i>Boneless 3 pieces chili chicken, 2 pieces of lamb and 2 pieces of chicken</i>	



MAIN COURSE · VEGETARIAN



Served with basmati rice

Tava Bhindi Dry	\$10.95
<i>Fresh okra cooked with Indian spices</i>	
Chana Masala	\$10.95
<i>Chickpeas sauted & cooked in mild Indian herbs</i>	
Yellow Daal Tadka	\$10.95
<i>Masoor, chana, toor daal, green chili</i>	
Daal Makhni	\$10.95
<i>Black lentil, kidney beans, chickpea with sauted onions, tomatoes & ginger made in cream sauce</i>	
Meethi Malia Mutter	\$10.95
<i>Fenugreek minced in creamy sauce</i>	
Baigan Bhartha	\$10.95
<i>Eggplant roasted in the tandoor & cooked with green peas, tomatoes, onion, ginger & garlic</i>	
Paneer Tikka Masala	\$13.95
<i>Marinated paneer served in a spiced gravy</i>	

Paneer Butter Masala	\$13.95
<i>Paneer tossed in a tomato & cashew based curry</i>	
Palak Paneer	\$13.95
<i>Paneer in a thick paste made from puréed spinach</i>	
Malai Kofta	\$13.95
<i>Fresh minced vegetable balls cooked in creamy sauce with nuts & herbs</i>	
Vegetable Jalfrezi	\$13.95
<i>Stir fried vegetables sautéed on high fire with herbs & spices</i>	
Navratan Korma	\$13.95
<i>Vegetables braised with yoghurt, spices & herbs in a thick sauce</i>	
Mushroom Matar Masala	\$13.95
<i>Delicious combination of fresh white button mushrooms and green peas cooked in a flavorful onion tomato sauce garnished with cream</i>	



MAIN COURSE • NON-VEGETARIAN

Served with basmati rice



Egg Curry \$12.95

Boiled eggs cooked in a rich onion and tomato gravy with spices & herbs

Chicken Butter Masala \$14.95

Chicken Makhani

Marinated chicken added in a tomato & cashew based curry

Balti Gosht (Mutton) \$14.95

A spicy dish cooked and served in a mini wok with mutton cooked in onions, tomatoes and fresh spice gravy

Chicken Korma \$14.95

Marinated meat braised with yoghurt, spices & herbs in a thick sauce

Chicken Tikka Masala \$14.95

Chunks of roasted marinated chicken in a spiced and creamy curry

Chicken Kadahi \$14.95

Chicken, onions, tomatoes, ginger, garlic & fresh ground spices cooked in a wok

Chicken Acharri Tikka \$12.95

Chicken soaked in pickling spices (Achari) and yogurt marinade & pan seared to perfection

Mutton Rogan Josh \$16.95

Kashmiri style lamb curry made with spices, fennel seeds and dry ginger

Fish Curry \$16.95

Fish simmered in aromatic spices and herbs with coconut milk and curry

Goat Curry \$16.95

Bindaloo/Kadahi/Rogan Josh

Goat simmered in aromatic spices and herbs with coconut milk and curry

Lamb Curry \$16.95

Bindaloo/Kadahi/Rogan Josh

Lamb simmered in aromatic spices and herbs with coconut milk and curry

Fish Tikka Masala \$16.95

Simmering grilled fish in spicy masala and creamy curry

Shrimp Curry \$16.95

Shrimp is seasoned with Indian spices and cooked with onions and tomatoes



CHEF'S SIGNATURE DISH • VEGETARIAN



Paneer Pasanda \$20.95

Indian cottage cheese stuffed with dry cherry and cashew & almond & cashew creamy sauce served with basmati rice

Akbari Paneer \$20.95

Indian cottage cheese stuffed with cherry & brown sugar & tikka mala sauce with steamy basmati rice

Mix Grill Vegetable \$20.95

All veggies marinated with Indian herbs & side of butter garlic sauce, sauted in pan served with pure basmati rice

Kashmiri Aaloo Dum \$20.95

Whole baby potatoes stuffed with cherry, tomatoes, cashews and Indian herbs, & creamy butter sauce served with Kashmiri naan bread

Mixed Vegetable Meethi Malai \$20.95

All veggies made with a twist of fenugreek and creamy sauce

Mixed Vegetable Manchurian \$20.95

All minced vegetable balls deep fried and served with Manchurian sauce and basmati rice

Mixed Vegetable Shehzadi \$20.95

All whole deep-fried veggies served with creamy sauce served with blend of all nuts with side of basmati and naan bread



CHEF'S SIGNATURE DISH · NON-VEGETARIAN



Chicken Shashlik \$22.95

Chicken marinated in sour cream, pepper and Indian herbs & served with saffron rice

Chicken Hariyali Kabab \$22.95

Chicken marinated with ginger & garlic, mint and Indian herbs

Chicken Gold Coin \$22.95

Minced chicken marinated with Indian herbs & served with small round bread and basmati rice and creamy butter sauce

Lobster Tail with Potato & Rice \$22.95 (as per the market price)

Lobster marinated in ginger & garlic and cream cheese, salt & pepper- served with sautéed potatoes & vegetables & served with basmati rice

Samundari Scallop \$22.95

scallop marinated with olive oil, lemon juice, salt & pepper, served with tikka sauce and basmati rice

Mughlai Kofta Pasanda \$22.95

Chicken & mutton minced meat ball served with creamy pasanda sauce & basmati rice

Kandhari Kabab \$22.95

Chicken breast marinated with Indian cheese and stuffed potatoes & served with makhana sauce & rice

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Chicken breast marinated with Indian cheese and stuffed potatoes & served with makhana sauce & rice

Murg Mussalam \$22.95

Whole marinated baby chicken and stuffed with minced chicken and potatoes & served with butter creamy sauce & saffron rice

Murg Bhartha \$22.95

Chicken marinated with ground eggplant & Indian spices

Curry Zone Special Mix Platter \$24.95

2 pieces of shrimp. 3 pieces of chicken tikka, 3 pieces of lamb with creamy shahi sauce served with pure basmati rice

Nargish Salmon \$24.95

Salmon marinated in olive oil & ginger & garlic- served with sautéed veggies & rice

Mixed Seafood Special Platter with pasanda sauce \$24.95

2 pieces of salmon, 3 pieces of shrimp, 3 pieces of scallop, 2 pieces of whole mushroom with creamy butter sauce and served with basmati rice



BREAD STATION



Tandoori Roti \$1.50

Garlic Naan \$2.50

Plain Butter Naan \$2.50

Cheese Naan \$2.95

Onion/Paneer Kulcha \$3.95

Lachha Paratha \$3.95

Roomali Roti \$3.95

Kashmiri Naan \$3.95

Breadbasket \$10.95

A combo of 3 house favorite (Naan, Onion Kulcha & Paratha)

Tandoori Aaloo Paratha \$4.95

Tandoori Gobhi Paratha \$4.95

Keema Naan \$4.95

Chicken Kulcha \$4.95



RICE STATION



Biryani

Long grained basmati rice flavored with exotic spices, such as saffron, layered with:

Vegetables	\$9.95
Chicken/Mutton/Lamb/Shrimp/Egg	\$14.95

Jeera Rice	\$4.95
Plain steamed Basmati Rice	\$3.95
Fried Rice - Veg/Chicken/Egg	\$8.95
Vegetable Pulao	\$5.95



KIDS MENU

Served with Apple Juice/Oranje Juice

French Fries	\$4.95
Mac & Cheese	\$4.95
Cheese Pizza	\$5.95
Chicken Nugget	\$5.95
Plain Butter Dosa	\$4.95



ACCOMPANIMENTS

Fresh Garden Salad	\$6.95
Chicken/Salmon Salad	\$8.95
Raita	\$4.00



DRINKS

Indian Coffee/Masala Ginger Tea	\$1.95
Soda	\$1.95
<i>Diet Coke/Pepsi/Limca/Thumps up</i>	
Pellegrino Spring Natural Mineral Water	\$2.95
Mango Lassi	\$3.95
Sweet/salted Lassi	\$3.95
OMG (O My Ganna-Sugarcane Juice)	\$3.95

QUICK BITES

Dahi Bara	\$5.95
Paav Bhaaji	\$6.95
Idli with Sambar & Chutney	\$5.95
Medu Vada with Sambar & Chutney	\$5.95
Chole Bhature	\$8.95
Vada Paav	\$8.95
Masala Dosa with Sambar & Chutney	\$8.95
Momos	
Veg/Paneer/Chicken (Steamed/Fried)	\$9.95

DESSERT

Gajar Halwa	\$6.95
Kulfi - Pistachio/Saffron/Malai	\$6.95
Gulab Jamun	\$6.95
Falooda	\$6.95
<i>Chocolate matka, almond Kulfi, roohafza rabri</i>	
Rasmalai	\$6.95
Kheer	\$6.95
Ice Cream	\$6.95
<i>Tutti Frutti/Rose/Vanilla/Chocolate</i>	
The Drunken Shahi Tukra	\$6.95
<i>Saffron cake, cardamom rabri</i>	
Chocolate/Vanilla Moose	\$6.95
Chocolate Lava Cake	\$7.95

• BYOB • Party of 5 or more will have 18% gratuity added to the check.
 • Catering, Take-Out & Delivery available for all occasions. • Medium & Large Trays available.
 • Inquire for details and pricing.