

BOMBAY BIRYANI

GF DF NF

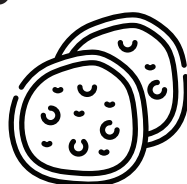
Basmati rice cooked with Bombay spices, caramelised onion, fresh mint, tamarind, rose water, served 650ml in size w side raita

VEGETABLES	20
CHICKEN	22
LAMB	25
BEEF	23
GOAT BONE IN	23



RICE

PLAIN RICE	4.5
long grain aged plain Basmati rice	
SAFFRON RICE	5.5
Turmeric & mint flavoured basmati rice	
COCONUT RICE	6.5
Grated Coconut, Mustard, curry leaves	
ZEERA RICE	6.5
Cumin masala Fried rice	
MASALA PULAO	7.5
Tamarind, Cumin, Mint and caramelised onions	
MATTAR PULAO	9
Masala pulao w green peas & coriander	
KASHMIRI PULAO	9
Nuts & dry fruits w coconut & sultana, sweet rice	
CAULIFLOWER PULAO	14
Riced cauliflower w cumin masala	



NAAN BREAD

GLUTEN FREE NAAN	7
Low Carbs Garlic & Mixed Herb Naan free from gluten	
PLAIN NAAN	5
Crisp-outside, soft-inside hand-stretched naan, perfect for soaking curry	
PLAIN ROTI	5
Soft homestyle roti, everyday perfection	
GARLIC NAAN	5.5
Flat bread top w herbed garlic & butter brushed	
BUTTER NAAN	6
Hand layered Buttery soft naan	
LACHA PARANTHA	6.5
Delightfully crispy hand-layered ghee paratha	
CHEESE GARLIC NAAN	7
Soft gooey cheesy naan baked fresh, garlic brushed	
KEEMA NAAN	7
Lamb mince, green peas, spice	
RICOTTA SPINACH NAAN	7
Cottage cheese, spinach, spices	
PESHWARI NAAN	7
Dry Fruit, coconut, Shakar	
POTATO KULCHA	7
Potato masala, ginger, coriander	
ONION KULCHA	7
Onion, carom seed, spice	

Allergen Alert: Let us know your allergies. Some dishes include nuts, dairy, gluten, or spices that may trigger sensitivities.

KIDS MEAL UNDER 12YR ONLY

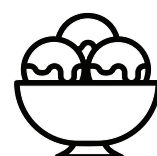
CHICKEN NUGGETS / CHIPS / DRINK	17
BUTTER CHIC / RICE / DRINK	18
VEG JALFREZI / CH NAAN / DRINK	20

SIDES / SALAD



PAPPADUM W DIP GF DF NF	6
Thin & Crispy Lentil flour roasted crackers w mango relish	
RAITA DF NF	5
Cultured curd w cucumber, smoked cumin & cracked black pepper	
CHUTNEY CHAAR SAATHI GF NF	15
Mango Relish, Chili pickle, Pappadum, Onion salad, Mint Raita	
MASALA ONION SALAD GF DF NF	7
Sliced onion, green chili, lemon masala dressing	
PUNJABI SALAD GF DF NF	10
Diced cucumber, tomato, masala onion, dressing	
CHATPATA CHANNA SALAD GF DF	13
Chickpeas, Potato, Punjabi Salad, tamarind, spice, masala peanuts	
CHICKPEA POWER BOWL GF DF NF	16
Masala Chickpeas, spice, garden greens, crispy Sev, dressing	
POTATO & ROCKET SALAD GF DF	16
Pan tossed Spicy Potato, Rocket, Salad Greens, pine nuts, dressing	

DESSERT



MANGO KULFI GF	6
Homemade mango, pistachio ice cream	
GULAB JAMUN NF	7
Cheese dumpling in rose & cardamom syrup w ice cream	
GAJRELLA	9
Warm carrot halwa with ghee, cardamom & nuts	
CHOCOLATE BISCOFF NAAN	12
Cocoa, Biscoff, Coconut, nuts, vanilla ice cream	

BEVERAGES

WHIPPED MANGO LASSI	7
CUMIN LASSI	7
NIMBU SHIKANJI	7
JAL JEERA LEMONADE	7
LEMON LIME BITTERS	7
COCONUT WATER	6
MASALA CHAI	6
LEMON GREEN TEA	6
COKE, COKE ZERO, FANTA, LIFT, LEMONADE, SPARKLING WATER, SODA, ORANGE JUICE, PINEAPPLE JUICE, CRANBERRY	5



Curry ME Hurry

INDIAN FAST FOOD



OUR MISSION

Curry Me Hurry was born from a simple belief: Great Indian food should be fresh, honest, soulful and ready when you are. Inspired by the comforting flavours of the Indian subcontinent, we combine age-old spice traditions with modern cooking to revive dishes that truly feel like home.

Our signature spice blends are crafted in-house, celebrating the regions, aromas and memories that shaped our culinary journey. Every curry, every snack, every bite is made with care - using wholesome ingredients, bold flavours and a whole lot of heart.

For us, food isn't just served, it's shared, celebrated and cooked with love. That's our promise and the spirit behind everything we do at **Curry Me Hurry**, says our Owner and Head Chef, **Rajinder Singh**.

TAPAS

VEG SAMOSA 1PC DF NF	5
Homemade pyramids of stuffed Potatoes, Amchur Masala, Peas w tamarind dip	
ONION BHAJEE 5 PCS GF DF NF	5
Crispy mixed onion fritters w fennel, fenugreek, spices, served golden w chutney	
SPRING ROLLS 2 PCS DF NF	5
Mixed vegetables wrapped in crisp pastry, seasoned in mild spices, served w sweet chili	
LAMB SAMOSA 1 PC NF	5.5
Old Delhi Style Crispy shell stuffed w spicy lamb mince, & green peas w mint raita	
BREAD PAKORA 4PCS DF NF	7.5
Punjab favourite, potato masala filled bread, battered & Golden fried, served w relish	
VADA PAV 1PC DF NF	8
Mumbai-style crispy & spicy potato Bonda pressed into pillowy bun, spiked w fiery chutneys	
DABELI 1PC	9
Butter bun w mashed potato, peanuts, crispy noodles & sweet, spicy, tangy chutneys - Gujarati burger	
PANEER NUGGETS 6 PCS GF NF	9.5
Velvety yet crispy cottage cheese, battered in chickpea, mint, mango & spices, served w ketchup	
SKINNY FRIES GF DF NF	9.5
Add CHIC TIKKA CHEESE	7
Golden, crunchy, skinny Potato fries, rosemary masala & aioli.	
MIXED TAPAS NF	16
2 samosa, 2 Paneer nuggets, 2 bread pakora, 2 onion Bhajee, dip	



STREET FOOD

PAPAD CONES 4pcs GF NF	12
Crispy baked Papad packed w Pico Salad, Spinach, Paneer, Masala, Sev, Relish	
SAMOSA CHAAT NF	13
Samosa, Curried Chickpeas, onion, Trio chutneys, curd, Spice & Sev - pure street vibes	
PAPDI CHAAT NF	13
Crisp Papdi wafers w chickpeas, potato, chutneys, Spice, onions, sultana, Fresh coriander, Sev	
TIKKI CHOLE GF NF	14
Amritsari Potato Patties w Chickpeas, Curd, Chutneys, Onion, beets, Spice, Sev	
DAHI BHALLA NF	15
Creamy curd-soaked lentil puffs, w trio chutneys, Pomegranate powder, Beetroots, Spice, crunch	
GOLGAPPA 10pcs DF NF	15
Hollow Puris popped, stuffed, dipped in Spicy Tamarind water & Smile.	
SEV POORI 8pcs NF	15
Crispy pooris loaded w Pico Salad, Potato Masala, Trio Chutneys, curd, lots of Sev	
PAV BHAJI NF	17
Aromatic mashed veggies, buttery soft buns, Cottage cheese, spinach, onion, Lemon	
KEEMA PAV NF	18
Spicy lamb mince, Peas, buttery buns, herbs, Onion, tomato, saucy, messy street fuel	



GF
GLUTEN FREE

DF
DAIRY FREE

NF
NUT FREE

PUNJABI DHABA Available Between 12pm-5pm

CHOLE BHATOORE DF NF	19
Crunchy fried bread, Special Channa masala, raw onions, lemon, Tamarind, Pickle—Pure foodie love	
DHABA KULCHE CHOLE NF	18
Buttered kulche, Bauji Beans curry, Pickle, chutney onions, Lemon - Bold Dhaba Bites	
AMRITSARI KULCHA NF	18
Potato Kulchas layered w Masala, butter & herbs, served w Bauji Beans Curry - Straight from Amritsar	
AMRITSARI PANEER KULCHA NF	19.5
Amritsari paneer kulcha layered w spiced cottage cheese, butter & herbs — served w Bauji Beans curry	
KEEMA KULCHA NF	18
Flaky kulcha Stuffed, Spiced lamb mince, butter & herbs w Bauji Special Beans Curry - Gift from Persia	
PESHWARI KULCHA	18
Golden kulcha layered w coconut, dry fruit & raisins w mild Bauji beans Curry- buttery sweet bites inspired by streets of Pakistan	

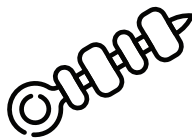


INDO CHINESE

CHICKEN 65 DF NF	19
Crispy fried chicken tossed in South Indian spices, curry leaves & chilli — fiery, juicy street kick	
CHILI PANEER GF NF	19
Crispy paneer Wok infused, Peppers, Spring, Onion, Trio Sauces - Folded in Desi Tadka	
CHICKEN CHILI DF NF	19
Wok Stir-Fried chicken, Bell Peppers, Onion, Garlic, Trio sauce — Smoky, Spicy, Saucy	
FRIED RICE GF DF NF	19
Street-style fried rice, Wok tossed w veggies, soy & spice, Lemon — Bold, Fast & Zesty	
VEG MANCHURIAN DF NF	20
Crispy veggie balls Simmered in trio sauce w carrots & cabbage — Tangy, Gingery Garlicky	
CHOWMEIN NOODLES PANEER NF	20
Wok-smoked noodles of crisp veggies w garlic soy, in-house red & green sauce - garlicky, tangy, messy street goodness	
HAKKA NOODLES PANEER NF	20
OR CHICKEN DF NF	20
Schezwan noodles, Crisp veggies, red sauce w herbs, spicy Sichuan pepper, Lemon - Desi Chinese Swag	

TANDOORI OVEN

Served w salad & dip	
BONELESS TANDOORI CHIC	5 pcs 15
Roasted chicken tenderloin marinated in hung curd, raw mango, Red Tandoori Spice - king of kebabs	8 pcs 21
MURG MALAI BOTI GF	5 pcs 15
Chicken tenderloin marinated in whipped curd, cashew & cheese — white tandoori spices, flame-kissed, creamy & juicy	8 pcs 21
PANEER TIKKA SHASHLIK GF NF	6 pcs 15
Oven Roast Cottage cheese, peppers, onion & tomato skewers overnight dipped in Fenugreek masala curd - Punjabi zayka	8 pcs 18
MALAI SOY CHAAP	8 pcs 15
Oven Roast soy chaap in rich malai yoghurt blend - buttery, spiced & melt-in-mouth goodness	10 pcs 18



NAAN ROLLS

YOUR CURRY, YOUR WAY	13
Freshly baked Soft flaky naan rolled w your favourite classic Veg or Meat curry, Bauji beans, onion & mozzarella - a fresh, flavour-packed grab-and-go meal made hot to order	

CURRY BOWL (THALI)

A COMPLETE MEAL	19
Your Choice of any Classic veg or Meat curry w Channa masala, Paneer, rice, salad & naan — a hearty, flavour-packed Indian street-style bowl meal	



CLASSIC VEGETABLE CURRIES

	REG. 500ML	LARGE 650ML
BOMBAY ALOO GF DF NF	17	22
Potatoes, Tomato, Turmeric, Cumin seeds, Ginger, Garlic & Spices. Dry dish		
VEG. JALFREZI GF DF NF	17	22
Stir fry vegetables, lots of Tomato, Turmeric spices & fresh herbs		
DAL MAKHANI GF NF	18	23
A harmonious combination of mixed Black lentils slow cooked in our special spices finished w cream, fresh herbs & dollop of butter		
DAL TADKA GF DF NF	16	21
Slow cooked mixed yellow lentils w Onion, Tomato, Garlic, spices & fresh herbs “Tadka” will surprise your taste buds		
CHANNA MASALA GF DF NF	16	21
Bauji style white chickpeas curry w masala gravy, amchur, lemon, tomato, fresh herbs		

GOURMET VEGETABLE CURRIES spiced to order

	REG. 500ML	LARGE 650ML
ALOO GOBHI GF DF NF	21	26
Cauliflower & Potato tempered in tomato, onion, garlic, ginger & home ground spices. Dry dish		
PANEER MAKHNI GF NF	22	27
Paneer Cubes in our classic butter sauce		
MATTAR PANEER GF NF	22	27
Green peas & paneer in tomato-ginger fenugreek gravy, cumin masala finished w roasted lotus seeds & Anar dana		
MUSHROOM MASALA GF NF	24	29
Mushrooms simmered in tomato-onion masala w dry Goji berries, lime, Stone flower, Kasuri-methi, coriander stems & ginger		
MALAI KOFTA	24	29
Cottage cheese & Potato dumplings cooked w Sultana, Cashew nut, Ground fennel, Onion, tomato based creamy gravy		
METHI MATTAR GF NF	24	29
Green peas & Mashed paneer in fenugreek-milk gravy, ginger warmth, finished w spice, hand-torn Methi fry & ghee		
PANEER PASANDA GF	25	29
Hand-seared paneer in lush almond-melon tomato gravy, Pasanda spice, finished w whispering saffron & rose water		
LALA'S PANEER KHURCHAN GF NF	25	30
Paneer chunks tossed w onions, capsicum & tomato reduction, lightly charred, folded & finished w chilli oil aroma		



CLASSIC MEAT CURRIES REG. 500ML LARGE 650ML

BUTTER CHICKEN GF NF	20	25
Roasted chic tikka in rich and creamy sauce, plum tomatoes, cinnamon, star aniseed, black cardamom, fenugreek, palm sugar		
Swap w Chicken Breast	3	4
DHABA CHICKEN GF DF NF	20	25
Rustic chicken curry w onion-tomato base, Tej Patta, Hing, garlic & spices fresh herbs — soulful Dhaba-style perfection		
GRANDMA'S GOAT GF DF NF	20	25
Grandma's recipe of goat on bones, slow cooked in whole spices, onion, fresh herbs — highly recommended by chef Rajinder Singh		
SLOW POT BEEF GF DF NF	21	26
Beef marinade in papaya w pepper, Turmeric, ginger, Slow Cooked in onion, tomato, cardamom & spices — ancient North-Eastern tribal recipe revived		
LAMB ROGAN GF DF NF	23	28
Lamb specialty of Kashmiri Spices, Kashmiri Chilly, Tomato, Onion, Roasted fenugreek, Ginger, fresh coriander		



GOURMET MEAT CURRIES

1. Pick your favourite curry		
2. Choose spice level MILD , MED , HOT 🔥, XTRA HOT 🔥🔥		
3. Decide the size	REG. 500ML	LARGE 650ML
4. Enjoy the Protein		
CHICKEN	22	27
PANEER	21	26
BEEF or GOAT BONE IN	23	28
LAMB	25	30
PRAWN	25	30

KORMA GF DF	
Cashew nut, Almond meal, yellow onion, Tomato, Green cardamom, fennel, Cream, Turmeric, Palm sugar	
TIKKA MASALA GF NF	
Lightly spiced thick creamy orange sauce, capsicum, onion, fenugreek leaves, Ginger, Lemon juice and spices	
BIRMINGHAM BALTI GF DF NF	
Birmingham-style wok-tossed, Silky tomato, onion, capsicum, cloves, Kasuri methi & aromatic Balti spice blend	
JAL FREZI GF DF NF	
Stir-fried bell peppers, crunchy onions, potatoes, lots of tomatoes & green chillies in tangy-gingery jalfrezi masala, spring-onion lemon finish	
VINDALOO GF DF NF	
Traditional Goan Tangy and Spicy, Garlic, Jaggery, Paprika, Vinegar, Black pepper, Potato mix gravy & spices	
KARAHI GF DF NF	
Stir Fry bell peppers, Diced onion, Julian Ginger, shallots, Dry chilly, Mint and coarse spices with Tadka masala	
SAAGWALA GF NF	
Baby Spinach, Dark kale, Mustard oil, Garlic, Ginger, Green chillies, Hing, Fenugreek leaves, Spices. A Gift from Punjab	
MADRAS GF DF NF	
South Indian Special, infused w crackled Methi, Fennel & Mustard seed, shredded coconut, Coconut Milk, curry leaves & Coriander mixed spices	
CHETINAAD GF DF NF	
Coconut-poppy-fennel paste simmered with tomato, star anise, stone flower, dried chillies, black pepper	
MALABAR GF DF NF	
Creamy coconut-tomato curry enriched w tamarind, black pepper, ginger & curry leaves, gentle coastal spices	