



DEAL 1: TUESDAY - THURSDAY
\$44 TAKE AWAY \$50 DINE IN
2 CURRIES WITH 1 RICE , 1 NAAN ,
1 RAITA + 600ML DRINK
Terms & Conditions Apply* Valid until Aug 2024

DEAL 2: BUY ANY DOSA AND GET
50% OFF ON SECOND ONE.
Terms & Conditions Apply* Valid until Aug 2024





The Art of Indian Curry.
Curry Thieves offers delicious Dining, takeaway and catering services.

Curry Thieves is cornerstone in the Perth community and has been recognised for its outstanding cuisine, excellent service and friendly staff.

Our restaurant is known for its modern interpretation of classic dishes and its insistence on only using high quality fresh ingredients.

Specialised in
Party Catering - Street food, Variety of Dosa's, Idly and Chaat.
Home Style Curries with genuine taste of India.



VEGETARIAN \$16 /
PANEER \$17

CHILLI PANEER / MUSHROOM (medium)
Sliced chilly, capsicum, onions cooked with ricotta cheese or mushroom and spices
GOBI Chilli - (Medium)
cauliflower florets with sliced chillies, capsicum, onions cooked in red hot chillies
GOBI MANCHURIAN - (Medium)
cauliflower florets cooked in Indo-Chinese style
ALOO BAINGAN - (mild)
Potatoes and eggplant cooked in masala sauce
KORMA MIXED VEG / PANEER - (sweet)
Nutty & Cream Sauce
MAKHANI MIXED VEG / PANEER - (sweet)
Nutty & Creamy Sauce
SAAG MIXED VEG / PANEER - (mild)
MIXED VEG / PANEER / POTATOES / MUSHROOM Cooked with spinach.
JALFRAZE MIXED VEG /PANEER - (mild to medium)
Stir fry onion, tomato, capsicum and herb sauce
VINDALOO MIXED VEG / ALOO - (med to hot)
With chilli, vinegar, cumin, tomato sauce
MADRAS - MIXED VEG - (mild to medium)
Curried coconut base sauce
MALAI KOFTA - contains gluten (sweet)
Cottage cheese, potatoes & dry nuts dumplings in a cream sauce
PANEER OR ALOO MUTTER - (mild)
Cottage Cheese or potatoes & peas cooked with tomato, onion & herb sauce
BOMBAY ALOO - (mild to medium)
Bombay style potato curry with hint of tempered cumin seeds
DAAL TADKA / WITH VEGETABLES 13.00 / \$15.00
Mixed yellow lentils cooked with fresh onion, tomatoes cummin and mustards
CHOLE MASALA - (mild)
Chick peas cooked with traditional sauce and spices
PANEER TIKKA MASALA (mild to medium) New
Cottage cheese cooked with onion, capsicum, herbs



CHICKEN \$20.99
LAMB \$22.99
BEEF \$21.99

BY PUBLIC DEMAND
BUTTER CHICKEN - (sweet)
Best Seller- Chef's Special
MANGO CHICKEN (SWEET TO MILD) New
Chicken cooked mango, delight spices
CAFFREAL (medium to hot) Goan delight
Famous goan delight cooked in traditional spices & fresh coriander
XACUTI - (Hot) Goan delight
Chicken, Lamb or Beef Goan delight cooked in traditional Goan spices Lamb
CHILLI CHICKEN (medium to hot)
Chicken marinated in herbs and spices & cooked in indo Chinese Style
PEPPER FRY - (medium to hot)
Chicken, Lamb or Beef Marinated meat Tempered with mustard seeds
CHEF'S SPECIAL KADAI - (medium to hot)
Chicken, Lamb or Beef Cooked with blended crushed coriander, black pepper, cumin and fennel seeds
KORMA - (sweet)
Chicken, Lamb or Beef. Nutty & Creamy sauce
SAAG - (mild)
Chicken, Lamb or Beef Cooked with spinach
JALFRAZEE - (mild to medium)
Chicken, Lamb or Beef. Stir fry onion, tomato, capsicum & herb sauce
CHICKEN TIKKA MASALA (mild to medium)
Boneless chicken thighs meat, cooked with onion and capsicum in special sauce
MASALA - (mild to medium)
Chicken, Lamb or Beef. Cooked with combination of tomato, onion & herbs
GOAT CURRY - (CHEF'S SPECIAL) \$22.99
Baby goat on the bone cooked in chef's secret ingredients
VINDALOO - (medium to hot)
Chicken, Lamb or Beef With chilli, vinegar, cumin, tomato sauce
MADRAS - (mild)
Chicken, Lamb or Beef Curried coconut base sauce
BOMBAY CURRY - (mild)
Chicken, Lamb or Beef Choice of meat cooked with potatoes & herbs
LAMB ROGAN JOSH - (medium to hot)

ENTREE



VEG SAMOSA (2 PER SERVE) \$9.00
Savoury pastry, stuffed with potatoes, peas & mild spices

Meat Samosa (2 Per Serve) \$10.00
Savoury pastry, stuffed with lamb mince

VEG SPRING ROLLS (4 PER SERVE) \$7.00

ONION BHAJI (4 PER SERVE) \$9.00
Chick pea battered crispy onion slices

CHICKEN TIKKA (4 PER SERVE) \$14.00
Boneless pieces of chicken marinated in yogurt & spices, cooked in clay oven

MIX PLATTER \$16.00
2 pcs each of Samosa, Spring Rolls, Onion Bhaji, Chicken Tikka

TANDOORI CHICKEN Half \$14.00 - Full \$25.00
Whole chicken cooked in tandoori oven

CHICKEN 65 (medium to hot) Entree \$15.00 - Main \$19.00
Boneless thigh pieces marinated with herbs & spices with fresh curry leaves

SEAFOOD \$23.99



GOAN FISH CURRY (medium to hot)
Goan delicacy

FISH VINDALOO (medium to hot)
With chilli, vinegar, cumin, tomato sauce

PRAWN GOAN CURRY (mild)
Goan delicacy

BUTTER PRAWNS (sweet)
Cooked in nutty & creamy

PRAWN MASALA (medium to hot)
Cooked with a combination of tomato, onion & herbs

PRAWN VINDALOO (medium to hot)
With chilli, vinegar, cumin, tomato sauce

PRAWN KORMA (sweet)
Nutty & creamy sauce

PRAWN KADAI - (CHEF'S SPECIAL) (medium to hot)
prawns cooked with blended crushed coriander, pepper, cumin and fennel seeds

CHILLI PRAWNS New
Sliced chilly, capsicum, onions cooked with Prawns and spices



BIRYANI


GOAT BIRYANI (Chef's special) \$19.50
Goat on the bone, cooked with rice

PRAWN BIRYANI \$20.50

CHICKEN, LAMB OR BEEF BIRYANI \$19.00

VEGETABLE BIRYANI \$17.00

RICE



VEGETABLE PULAO \$7.00

KASHMIRI RICE \$7.00

SAFFRON RICE \$4.50

STEAMED RICE \$4.00

BREADS

NAAN (Made from plain flour)	\$4.50
TANDOORI ROTI made from wholemeal flour	\$4.50
GARLIC NAAN	\$5.00
CHILLI NAAN	\$5.00
GARLIC & CHILLI NAAN	\$5.50
BUTTER NAAN	\$5.50
TANDOORI PARATHA Layered wholemeal bread	\$5.50
CHEESE NAAN	\$6.50
CHEESE & GARLIC NAAN	\$7.00
CHEESE & SPINACH NAAN	\$7.00
CHEESE & TAMOTO SPECIAL NAAN Mixture cheese with dried tomato combined with herbs	\$7.00
ALOO NAAN Stuffed with mildly spiced potatoes & peas	\$6.50
PESHWARI NAAN Stuffed with mixed fruits, cashews and almonds	\$6.50
DYNAMITE NAAN Naan Stuffed with Hot Red Chilly and Cheese	\$6.50
THIEVES SPECIAL NAAN Naan bread stuffed with cheese and chef's secret chicken recipe	\$7.50

ACCOMPANIMENTS

CHIPS	\$4.00
RAITA Cumin flavoured yogurt with chopped cucumber	\$4.00
KACHUMBER - SALAD Traditional Indian Salad consisting of chopped onion, cucumber, tomatoes & coriander, tossed in mildly spiced lime dressing	\$4.00
Mango Chutney (sweet)	\$2.25
Pickle (Hot)	\$2.25
Pappadums (4 per serve)	\$2.50

DESSERTS

MANGO KULFI Traditional Indian Mango ice-cream	\$4.00
GULAB JAMUN (3 PIECES) Traditional dumplings in rose flavoured sugar syrup	\$4.00

BEVERAGES

LASSI Mango/rose/plain - Sweet yogurt drink	\$5.00
SOFT DRINKS (PEPSI PRODUCTS)	

SOUTH INDIAN LUNCH SPECIAL

Served from 11am to 2pm

DOSA / IDLI South Indian Savoury rice and lentil crepes served with coconut chutney and sambar (flavourful lentil dipping soup made from vegetables and spices). This healthy lunch option to relish any time of the day hails from the land of South India. Our restaurant chef prepares this sumptuous lunch with his experience of more than 15 years to our customers

MASALA DOSA / WITH CHEESE Dosa served with potato bhaji, sambar and chutney	\$13.00 / 14.50
CHICKEN DOSA / WITH CHEESE Dosa stuffed with chicken and served with sambar and chutney.	\$16.00 / 17.50
PLAIN DOSA Dosa served with sambar and chutney	\$11.00
CHEESE DOSA Dosa cooked with cheese and served with sambar and chutney	\$13.00
CHEESE & CHILLI DOSA Dosa cooked with cheese chilli and served with sambar and chutney	\$14.00
EGG DOSA Dosa cooked with egg, served with sambar and chutney	\$13.00
PERI-PERI DOSA Dosa stuffed with Peri Peri spices served with sambar and chutney	\$13.00
PERI-PERI CHICKEN DOSA / WITH CHEESE Dosa stuffed with chicken, Peri Peri spices and served with sambar and chutney.	\$16.00 / 17.00
ONION UTTAPAM thick pan cake made with fermented lentil rice batter, topped with onions and served with sambar and chutney	\$13.00
IDLI (4 PIECES) healthy steam cooked savoury rice-lentil batter, fluffy cake, served with sambar and chutney	\$10.00

INDIAN STREET CHAT SPECIAL

SAMOSA CHAAT Samosa is broken into pieces and savoured with onion, shew, tamarind and mint chutney	\$10.00
SEV PURI Puffed puris loaded with chickpeas, onions, shew and taste enhanced with tamarind and mint chutney	\$10.00
PANI PURI Puffed crispy balls served with sweet and tangy mint flavoured water	\$10.00
DAHI PURI puffed puri shell is cracked, stuffed with Shew, potato, chilli spice and dressed with sweet beaten yogurt, tamarind and mint sauce	\$10.00

LUNCH SPECIAL

CHICKEN TIKKA WITH SALAD Boneless thigh pieces served with salad	\$13.50
VALUE MEAL LUNCH BOX Choice of 1 Meat curry & 1 Veg curry from freshly cooked with rice and papadam	\$13.00



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