

APPETIZERS

VEGETABLE PAKORA Cauliflower and potatoes wrapped in garbanzo bean batter, deep fried	3.95	TANDOORI CHICKEN WINGS Chicken wings marinated and broiled over mesquite in tandoor	6.95
VEGETABLE SAMOSA Crispy patties stuffed with spiced potatoes and green peas	4.95	CHICKEN LOLLYPOP Chicken wings marinated in a house special sauce, deep-fried	7.95
PANEER PAKORA Slices of home-made cheese wrapped in Garbanzo bean batter, deep fried	5.95	CHICKEN 65 Boneless chicken marinated in a spicy masala and deep fried	7.95
IDLY SAMBAR Steamed rice & lentil dumplings served with sambar and a variety of chutneys.	5.95	CHICKEN MANCHURIAN Batter fried marinated chicken sautéed in Manchurian sauce	8.95
MENDU WADA Donut-shaped Indian fritters made with Urad dal (lentil) batter	6.95	CHILLI PANEER Cubed Indian cottage cheese sautéed with onions and bell peppers in a spicy chilli sauce	8.95
CHILLI CHICKEN Marinated batter fried chicken sautéed with onions and bell peppers in a spicy chilli sauce	7.95	PANEER MANCHURIAN Cubed Indian cottage cheese sautéed in Manchurian sauce	8.95
VEGETABLE MANCHURIAN Batter fried cauliflower sautéed in Manchurian sauce	8.95		

HOMEMADE BREADS

NAAN/ROTI Freshly baked white/whole wheat bread	2.50	POORI (2 pieces) Whole wheat bread deep fried	4.95
GARLIC NAAN Freshly baked white wheat bread garnished with garlic	3.95	FIRE NAAN Freshly-baked white wheat bread flavored with green chili	3.95
ONION KULCHA Freshly baked white wheat bread stuffed with onions	3.95	ALOO PARATHA Freshly baked whole wheat bread stuffed with potatoes and spices	3.95
KASHMIRI NAAN Freshly baked white wheat bread stuffed with cashews, pistachios, cherries	4.95	KEEMA NAAN Freshly baked white wheat bread with delicately spiced ground lamb	4.95
PANEER NAAN Freshly baked white bread stuffed with home-made cheese, fenugreek and chat masala	4.95	CHICKEN TIKKA NAAN Freshly baked white bread stuffed with chicken tikka kebab and onions	4.95

TANDOORI SPECIALITIES

TANDOORI CHICKEN Chicken marinated in yogurt and spices, baked in tandoor	12.95	LAMB TIKKA KEBAB Lamb marinated in herbs and spices, baked in tandoor	16.95
CHICKEN TIKKA KEBAB Tender boneless chicken breast marinated in yogurt and spices, baked in tandoor	12.95	SEEKH KEBAB Ground lamb, wrapped on skewers, broiled in tandoor	16.95
RESHMI CHICKEN Tender boneless chicken breast marinated in yogurt, baked in tandoor	13.95	LAMB CHOPS Marinated in herbs and spices baked in tandoor over mesquite	20.95
TANDOORI FISH Succulent and juicy fish baked in tandoor	21.95	MIXED GRILL TANDOORI Combination of tandoori chicken, lamb tikka Kebab, seekh kebab, jumbo prawns and tandoori Fish	21.95

RICE

KASHMIRI PULAO A rich aromatic Indian Basmati rice preparation with saffron from Kashmir and cashews	12.95	VEGETABLE BIRYANI	12.95
PLAIN RICE	2.95	CHICKEN BIRYANI	14.95
		GOAT OR LAMB BIRYANI	16.95



CHICKEN SPECIALITIES

CHICKEN CURRY Boneless chunks of chicken cooked in a sauté of onion, garlic, ginger and tomatoes	13.95	CHICKEN TIKKA MASALA Chicken tikka kebab with creamy tomato sauce, exotic herbs, ground nuts and spices	14.95
CHICKEN VINDALOO Boneless chunks of chicken cooked in hot spicy sauce with potatoes and splash of vinegar	14.95	CHICKEN MAKHANI Dark meat TANDOORI CHICKEN with creamy tomato sauce, exotic herbs and spices	14.95
CHICKEN KORMA Boneless chicken cooked in mild creamy sauce with cashews, almonds and raisins	14.95	CHICKEN SAAGWALA Boneless chunks of chicken cooked in spinach and herbs with a touch of cream	14.95
KARAHI CHICKEN Tender strips of chicken lightly stir-fried with bell peppers, onions, tomatoes and ginger	14.95	CHICKEN CURRY LEAF (House Specialty) Boneless chunks of chicken cooked in a special sauce.HOT.	14.95
CHICKEN CHETTINAD A traditional Chettinad chicken curry made with 21 spices and condiments	14.95		

LAMB/GOAT SPECIALITIES

ROGAN JOSH (LAMB CURRY) Lamb cooked in a sauté of onions, garlic, ginger and tomato puree	15.95	LAMB VINDALOO Lamb cooked in hot spicy sauce with potatoes and a splash of vinegar	16.95
LAMB SAAGWALA Lamb cooked in spinach and herbs with a touch of cream	16.95	KEEMA MATTAR Ground Lamb sautéed in onions, cilantro and green peas	16.95
KARAHI LAMB Lamb lightly stir-fried with bell-peppers, onions, tomatoes and ginger	16.95	LAMB TIKKA MASALA Lamb tikka kebab with creamy tomato sauce, exotic herbs, ground nuts and spices	16.95
GOAT CURRY LEAF (House Specialty) Chunks of goat cooked in a special sauce.HOT.	16.95	GOAT CHETTINAD A traditional Chettinad goat curry made with several spices and condiments.HOT.	16.95
DAL MEAT Deliciously spiced lamb cooked in creamy lentils	16.95		

SEAFOOD SPECIALITIES

PRAWNS CURRY Prawns cooked in a sauté of onions, garlic, ginger and tomato puree	16.95	PRAWNS VINDALOO Prawns cooked in hot sauce with potatoes and a splash of vinegar	17.95
PRAWNS MASALA Prawns sautéed in creamy tomato sauce with exotic herbs, ground nuts and spices	17.95	PRAWNS KARAHI Prawns lightly stir-fried with bell-peppers, onions, ginger and tomato	17.95
PRAWNS SAAG Prawns cooked in spinach and herbs with a touch of cream	17.95	FISH VINDALOO Fish cooked in HOT sauce with potatoes and splash of vinegar	17.95
MADRAS FISH CURRY A Madras style spicy, tangy, rich fish curry made with coconut milk	17.95	FISH MASALA Fillet sautéed fish in creamy tomato sauce, ground nuts and exotic herbs	17.95

VEGETABLE SPECIALITIES

SAAG PANEER Spinach and homemade farmer's cheese sautéed in herbs and spices	12.95	MATTAR PANEER Green peas and homemade farmer's cheese sautéed in herbs and spices	12.95
GOBHI ALOO Fresh cauliflower and potatoes sautéed with chopped onions, garlic, ginger and tomatoes	12.95	CHANA MASALA Garbanzo beans sautéed with ground onions, garlic, ginger and tomato puree	11.95
BAINGAN BHARTHA Eggplant baked in Tandoor and sautéed with onions, green peas and spices	12.95	BHINDI MASALA Lightly fried OKRA sautéed with cumin seeds, onions and cilantro	12.95
MALAI KOFTA Vegetable and cheese ball cooked in mild creamy sauce with cashews, almonds and raisins	12.95	PANEER KARAHI Homemade cheese fingers lightly stir fried with chopped bell pepper, onions, ginger and tomatoes	12.95
NAVRATTAN KORMA 9 precious vegetables cooked in mild creamy sauce with cashews, almonds and raisins	12.95	PANEER MASALA Homemade farmer's cheese cooked in creamy tomato sauce, exotic herbs, ground nuts and spices	12.95
DAL MAKHANI Creamed lentils, delicately spiced and sautéed with onions, garlic, ginger and tomatoes	11.95	YELLOW DAL TADKA Yellow dal sautéed in cumin seeds, onion and tomatoes	11.95

DOSA/UTTAPAM

PAPER DOSA A super thin crispy crepe made of rice and lentil batter	12.95	MADRAS MASALA DOSA A thin crepe filled with Mysore chutney, masala, kara podi (spicy powder), onion, tomato and cilantro	12.95
MASALA DOSA Large crispy crepe filled with a savory filling of potatoes, onions and spices	11.95	CHETTINAD DOSA A thin crepe filled with Mysore chutney, masala, kara podi (spicy powder), onion, tomato and cilantro	12.95
ONION MASALA DOSA A crispy crepe with an onion topping and savory filling of potatoes, onions and spices	12.95	MYSORE MASALA DOSA A crispy Indian crepe spread with authentic Mysore chutney and filled with savory filling of potato, onion and spices	12.95
MASALA UTTAPAM A fluffy Indian pancake topped with onion, tomato, green chilli, carrot and coriander leaves	12.95	PANEER BHURJI DOSA A crispy crepe filled with shredded Indian cottage cheese	14.95
CUSTOM UTTAPAM Choice of 4 toppings - Onion / Chilli / Masala / Mushroom / Bell Pepper / Jalapeno / Peas / Carrot / Cheese / Paneer	13.95	ONION UTTAPAM Green peas and homemade farmer's cheese sautéed in onions, herbs and spices	12.95
		PANEER UTTAPAM A fluffy Indian pancake topped with chopped homemade cheese	13.95

INDO-CHINESE

VEGETABLE NOODLES Noodles tossed with an assortment of, shredded vegetables and savory sauces	11.95	VEGETABLE FRIED RICE The classical Chinese Fried rice dish tossed with assortment of diced vegetables	12.95
CHICKEN NOODLES Noodles tossed with shredded chicken and assortment of shredded vegetables and savory sauces	13.95	CHICKEN FRIED RICE The classical Chinese friend rice tossed with shredded chicken	13.95
EGG NOODLES Noodles tossed with fried egg and assortment of shredded vegetables and savory sauces	11.95	EGG FRIED RICE The classical Chinese Fried rice tossed with fried egg and assortment of diced vegetables	11.95
VEGETABLE SZECHWAN FRIED RICE Assorted vegetables stir-fried in Szechwan sauce	13.95	CHICKEN SZECHWAN Fresh bone-less chicken stir-fried in Szechwan sauce	13.95

SOUPS

DAL (Lentil) Soup	3.95	RASAM	3.95
A hearty soup made with Indian lentils		South Indian soup with tamarind base and tomato, chili and spices.	
MADRAS TOMATO SOUP	3.95	CHICKEN SOUP	4.95
Coconut milk, tomato and spices soup		A thick soup made with shredded chicken	
VEGETABLE CORN SOUP	3.95	CHICKEN CORN SOUP	4.95
A thick soup of corn kernels and vegetables		A thick soup of corn kernels and shredded chicken	



DESERTS

GULAB JAMUN	3.95	KHEER (Rice Pudding)	3.95
Milk balls dipped in sugar and honey syrup		Saffron flavored Basmati rice pudding	
MANGO CUSTARD	3.95	MANGO MALWA	3.95
A delicious combination of mango pulp and rich custard		Ice cream with mango pulp and whipped cream	
RASMALAI	3.95	KULFI	3.95
Creamed cheese patties in a thickened milk sauce		Homemade pistachio ice cream	
CARROT HALWA	3.95	BEETROOT HALVA	3.95
A rich sweet made of carrots, condensed milk and sugar garnished with cashews		Vegan Halwa made with grated beetroot, Almond milk and sugar garnished with cashews. Served Warm. Low fat.	

BEVERAGES

MASALA TEA (CHAI)	1.95	HOT OR ICED TEA	1.95
Darjeeling tea brewed with cardamoms, cloves, Cinnamon, basil leaves and milk		Orange-pekoe brewed tea served hot or chilled	
Coca Cola / Diet Cola / Dr. Pepper / Sprite / Lemonade / Ginger Ale	1.95	COFFEE	1.95
		Regular or Decaffeinated coffee, served hot	
MINERAL WATER	2.95	GINGER LEMONADE	2.95
San Pellegrino 750ml			
LASSI SALTED	2.95	LASSI SWEET	2.95
A classical Punjabi thirst quencher with blend of yogurt and salt		A classical Punjabi thirst quencher with blend of yogurt, sugar and rose water	
THUMBS UP/LIMCA	2.95	LASSI MANGO	2.95
		Homemade blended yogurt drink flavored with mango puree, sugar and spices yogurt pureed with mango pulp	

Curry Leaf
North & South Indian Cuisine

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OPEN DAILY

LUNCH 11:30 AM TO 2:30 PM

DINNER 5 PM TO 10 PM

Phone: 505.881.3663

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Albuquerque, NM 87109



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