

VEGETARIAN DISH

MALAI KOFTA 18.90 (V)
Signature curry king dish,
A Must Try
Mild spiced homemade potato and
cheese dumplings cooked in tomato
and cashew nut based sauce finished
with cream and hint of fenugreek leaves

VEGETABLE KORMA(GF) 18.90
Home made potatoes and vegetables
presented in a creamy cashew nut and
sultana sauce

MUSHROOM JHALFREZI (GF) 18.90
Mushroom cooked in thick onion based
sauce with sautee onion, capsicum
finished with cream , fresh coriander

KARAHI PANEER(GF) 18.90
Ricotta cheese in onion and tomato
based curry with sautee onion ,capsicum
finished with fresh coriander

PANNER TIKKA MASALA 18.90
Cottage cheese cooked with capsicum &
spiced onion in tomato based gravy

PALAK PANEER (GF) 18.90
Ricotta cheese in rich spiced english
spinach sauce with touch of cream

BUTTER PANEER(GF) 18.90
Signature Curry King Dish, **Must Try**
Ricotta cheese simmered in mild creamy
tomato sauce finished with fenugreek leaves.

CHOLAY MASALA (GF)(V) 17.90
Chick peas cooked in onion and tomato
Based sauce finished with fresh coriander
And touch of cream

DAL MAKHNI (GF) 17.90
Black lentils simmered in creamy tomato
and onion sauce finished with cream

DAL TADKA (GF)(V) 17.90
Yellow lentil cooked in indian spices
and herbs

MIXED VEGITABLE (V)(GF) 17.90
Mix seasonal vegetables cooked with
blend of spice and onions finished with
fresh coriander

ALOO GOBHI (GF) 17.90
Potato and cauliflower cooked
with tomatoand onion sauce

ALOO PALAK (V) 21.90
Aloo in rich spiced english spinach
sauce with touch of cream

RICE AND BIRYANI (GF)

BASMATI RICE PLAIN 4.50
SAFFRON RICE 5.50
Basmati rice cooked with
saffron and spice
VEGETABLE BIRYANI
(WITH RAITA) 16.50
Basmati rice cooked with seasonal
vegetabels and spices

CHICKEN BIRYANI (WITH RAITA)
18.50
Basmati rice cooked in traditional spices
with chicken
LAMB /BEEF BIRYANI
(WITH RAITA) 18.50
Basmati rice cooked in traditional spices
with lamb / beef

GOAT BIRYANI (WITH RAITA)
22.50
Basmati Rice Cooked In Traditional
Spices With

BREADS

ROTI 4.50
Whole meal bread cooked in tandoor
PLAIN NAAN 4.50
Leavened bread cooked in tandoor
(without butter)
BUTTER NAAN 4.90

Plain flour, naturally leavened ,cooked
in tandoor
GARLIC NAAN 5.50
North indian style bread cooked in
Tandoor with garlic
CHILLI GARLIC NAAN 6.00
North indian style bread cooked in
tandoor with chilli garlic
ALOO KULCHA 6.00
Bread stuffed with mashed potatoes
and spices cooked in tandoor
ONION KULCHA 6.00
Naan stuffed with onions and spices

PANEER KULCHA 6.00
Bread stuffed with cheese and
spices cooked in tandoor
PESHAWARI NAAN 6.00
Naan stuffed with dried fruits and
coconut cooked in tandoor
KEEMA NAAN 6.00
Bread stuffed with spicy minced lamb
CHEESE NAAN 6.00
Naan stuffed with cheddar cheese
cooked in tandoor

(GF: Gluten Free, V: Vegan)



PARATHA 5.50
Flaky whole meal bread cooked in
tandoor
MINT PARATHA 6.00
Flaky whole meal bread with
mint cooked in tandoor
AJWAIN PARATHA 6.50
Flaky whole meal bread stuffed
with ajwain cooked in tandoor
ALOO PARATHA 6.00
Flaky whole meal stuffed with
mashed potatoes and spices cooked
in tandoor
CHILLI PARATHA 6.00
Flaky whole meal stuffed with chilli
and spices cooked in tandoor
PLAIN YOGHURT (GF) 4.95

RAITA (GF) 5.50
Chopped cucumber and herbs
mildly spiced in natural
yoghurt

SALAD 6.50
Onion , tomato, cucumber
MANGO/MIXED/LIME PICKLE 3.50
SWEET MANGO CHUTNEY 3.50
MINT CHUTNEY 4.00

DESSERTS
PISTA KULFI 5.00
Ice cream made with pistachio nuts
and saffron in a traditional way
MANGO KULFI 5.50
Ice cream made with pistachio nuts
and mango in a traditional way
GULAB JAMUN 4pcs 6.50
Sweet dumplings made of flour
and milk served in sweet syrup

(GF: Gluten Free)



CURRY KING
INDIAN RESTAURANT

TAKEWAY
MENU

“Every bite, a journey of flavours”

OPENING HOURS

Monday to Friday - 4.30 pm to 9.30 pm
Saturday & Sunday - lunch 11.30am to 2.30 pm
& dinner 4.30 pm to 9.30 pm

Delivery available-Meeting room
please call to book Catering for all kind of functions

Contact No 08 6361 1488
E mail currykingbayswater@gmail.com
Address 395 guildford road bayswater 6053

ENTREES

PAPADUMS \$6.00

VEG SAMOSA 3pcs 9.50

Triangular shaped pastry filled
With potatoes and spices with
Mint sauce , tamrind sauce and salad

MEAT SAMOSA 3pcs 9.90

Triangular shaped pastry filled
With lamb and spices with mint
Sauce, tamarind sauce and salad

ONION BHAJI 11.90

Sliced onions coated with gram
Flour and spices fried to golden
Brown accompanied with salad and
Mint sauce ,tamarind sauce

CHEESE KURKURIES 4 pcs 14.90

Made in creamy cheese , finely
Chopped onion, capsicum,
Indian spices and herbs served
With mint, tamarind sauce, salad

TANDOORI CHICKEN TIKKA 16.90

Chicken thigh marinated overnight in
Yoghurt and ground spices served
With mint sauce,tamarind sauce and
Salad

CHICKEN MALAI 16.90

Chicken breast marrinated in cheesy
Cream sauce and cooked in
Traditional tandoori oven served with
Mint tamarind sauce and salad

TANDOORI CHICKEN 16.90

Tandoori chicken with bone
Marinated in yoghurt and spices ,
Cooked in tandoori oven served with
Mint and tamarind sauce and salad

CHICKEN 65 \$16.90

Chicken marinated with our special
Butter and deep fried

CHICKEN TANGDI KEBAB | 16.90

Succulent chicken drumsticks,
Double-marinated with a blend of
Aromatic indian spices, expertly grilled.
In the tandoor for a smoky finish

SEEKH KABAB 6PCS 15.90

Lamb mince blended with herbs and
Spices cooked in tandoor oven
Served with mint and tamarind sauce
And salad.

MASALA PANEER 15.90

Lightly Battered Cottage Cheese
Cooked With Onion , Capsicum and
Tomato Sauce

TANDOORI PANEER TIKKA (SIZZLER) \$16.90

Marinated Cottage Cheese , Skewered
& Cooked with Tandoori Chef Special
Species & Cooked in traditional
Tandoori Oven

AMRITSARI FISH 17.90

Fish fillet marinated in indian style
Batter & deep fried served with mint,
Tamarind sauce, salad



PRAWN PAKORA 20.90

King prawns marinated in indian
Spices & deep fried served with mint ,
Tamarind sauce and salad

MASALA PRAWN 6pcs 20.90

King prawns satay in onion sauce
And special spices

HARA BHARA KABAB 4pcs 14.90

Crispy Fried patties made from a blend
of minced vegetables

TANDOORI MASHROOM

\$17.90

Mushroom cottage cheese, skewered &
Cooked with special species & cooked
In tandoori oven

VEG MANCHURIAN \$21.90

Fried mix veg ball cooked
In chopped onion, capsicum with
Indo-chinese sauce

PLATTER

**CURRY KING NON VEG
PLATTER 2 PERSONS 29.90**

Meat samosa, chicken tikka,
Seekh kebab, tangli kebab served
With mint,tamarind chutney and
Salad

**CURRY KING VEG SELECTION
PLATER 25.90**

Veg samosa, cheese kurkuri ,
Onion bhaji served , hara bara
Kebab with mint,tamrind sauce and
Salad

SEA FOOD PLATTER 30.90

Tandoori prawn, amrtsari fish,
Fish pakora and calamari served with
Mint,tamarind chutney and salad

MAIN COURSE

{ CHICKEN DISHES }

BUTTER CHICKEN (GF) 22.50

Signature curry king dish, must try
Tender chicken thighs
Simmered in mild creamy tomato
Sauce finished with fenugreek leaves.

CHICKEN MASALA(GF) 22.50

Boneless chicken cooked with onion,
Tomato and ground spices finished with
Fresh coriander.

CHICKEN TIKKA MASALA(GF)22.50

Boneless chicken cooked with capsicum
And spiced onion, in a tomato tasted
Based gravy.

SAAG CHICKEN(GF)22.50

Boneles chicken cooked in a rich,
Spiced english spinach sauce.

CHICKEN VINDALOO(GF)22.50

A goan delicacy for the fans of hot
Food with fiery hot chefs special sauce.

CHICKEN MUMTAZ(GF)22.50

Boneless chicken cooked in onion sauce
With a hint of cream and mint

(GF: Gluten Free)

CHICKEN KORMA(GF)22.50

Boneless chicken cooked in
Cashew nuts paste finished with
Touch of cream and fenugreek leaves

CHICKEN JHALFREZI (GF) 23.50

Tender boneless chicken
Cooked with sautee onion and
Capsicum finished with fresh
Coriander and cream

CHICKEN TIKKA MAIN (GF) 23.90

Chicken thigh marinated overnight
In yoghurt , indian spices served with
Mint sauce, tamrind, chutney ,salad

CHICKEN MALAI MAIN 23.90

Chicken breast marrinated in cheesy
Cream sauce and cooked in traditional
Tandoori oven served with mint,
Tamarind sauce

TANDOORI CHICKEN MAIN 23.90

Tandoori chicken with bone marinated
In yoghurt and spices , cooked in
Tandoori oven served with mint and
Tamarind sauce and salad

CURRY KING CHEF SPECIAL

LAMB CHOPS (GF) 26.90

Succulent lamb chops , marinated
In indian spices , cooked in oven and,
served with salad



LAMB SHANK (GF) 24.90

Slow cooked lamb shank in
Dark rich spiced gravy

LAMB DISHES

LAMB KARAHI (GF) 22.50

Diced tender lamb cooked with
Aromatic traditional spices and thick
Sauce with fine touch of sautee onion
And capsicum

LAMB KORMA (GF) 22.50

Lamb cubes cooked in creamy cashew
Based sauce finished with touch of
Cream

SAAG GHOSHT(GF) 22.50

Tender lamb cooked with rich english
Spinach sauce and a dash of cream

LAMB MALABARI (GF) 22.50

Lamb cooked with coconut milk,
Mustard , Coriander and Cumin seeds.

LAMB VINDALOO(GF) 22.50

A goan speciality ,lamb cooked in
Very hot chefs special sauce

LAMB ROGAN JOSH (GF) 22.50

Traditional lamb curry cooked
With onion , tomato and selected spices
Finished with fresh coriander.

GOAT DISHES

GOAT CURRY(GF) 24.90

Baby goat preparation with
A blend of garam masala and exotic
Indian herbs

BEEF DISHES

BEEF KARAHI (GF) 22.50

Tender diced fillet of beef cooked
With aromatic traditional spices
And thick sauce with fine touch of
Sautee onion ,capsicum.

BEEF KORMA (GF) 22.50

Beef cubes cooked in a creamy
Cashew based sauce finished with
Touch of cream

BEEF VIDALOO(GF) 22.50

A goan speciality , beef cooked in
Very hot chefs special sauce

(GF: Gluten Free)

SAAG BEEF(GF) 22.50

Tender beef cooked with rich english
Spinach sauce and dash of cream

BEEF MALABARI(GF) 22.50

Beef cooked with coconut milk ,
Mustard,cumin and coriander seeds

SEAFOOD DISHES

FISH GOAN CURRY(GF) 23.90

Tender fish fillets simmered in
Thick onion sauce blended with
Mustard seeds, coconut and sun
Dried red chillies



FISH VINDALOO(GF) 23.90

A very hot curry from goa with
chefs own blend of spice

FISH MASALA (GF) 23.90

Fish cooked in indian spices
and masala sauce

PRAWN GOAN CURRY(GF) 24.90

Shelled tiger prawns cooked in
onion based sauce with mustard seeds,
coconut and sun dried red chillies

BUTTER PRAWNS (GF) 24.90

Shelled prawns cooked in rich creamy
tomato sauce finished with fenugreek
leaves

PRAWN JHALFREZI (GF) 24.90

Tiger prawns cooked with sautee onion
and capsicum in thick onion sauce
finished with fresh coriander

PRAWN MASALA (GF) 24.90

Prawn cooked in a medium sauce with
tomatoes and fresh coriander