

From the garden

Vegetarian selection

MAINS PORTION: 7.50

SIDE PORTION: 5.50

Dal Makhani

creamy black lentil, simmered over night with tomatoes and spices

Tadka dal

tempered yellow lentil

Bombay Aloo

baby potatoes tossed in blend of spices

Aloo gobhi

diced potatoes and cauliflower masala

Aloo Matar

potatoes and peas curry

Aloo Palak

potatoes and spinach curry

Palak Paneer

Indian cheese in spinach sauce

Palak Makai

spinach and sweetcorn curry

Matar Paneer

Indian cheese and green peas curry

Bhindi Masala

fried okra with semi dry onion and tomato masala

Paneer Makhani (N)

Indian cheese cooked in creamy tomato sauce

Quorn Tikka Masala (N)

quorn chunks cooked in our special tikka masala sauce

Garlic Mushroom

button mushrooms tossed in garlic and light spices

Mix Vegetable

melange of fresh garden vegetables tossed in onion-tomato masala and spices

MEALS

Silver for one

1 poppadum, 1 chutney, 1 veg. samosa, 1 curry from "time-less classics" (prawns for extra 1.50), 1 plain rice/ pilau rice/ plain naan and 1 Bombay potato

12.95

Gold for two

2 poppadums, chutney tray, 2 any choice of samosa, 2 curries from "timeless classics" (prawns for extra 1.50), 1 plain rice/ pilau rice, 1 naan, 1 Bombay aloo, 1 side dal and a bottle of cold drink

24.95

Biryani

suggested traditional accompaniments-house special biryani sauce or cucumber raita

Lamb Biryani (N) 9.50

basmati rice layered with slow cooked aromatic tender lamb and fresh herbs and spices

Chicken Biryani (N) 9.50

basmati rice layered with slow cooked aromatic tender chicken and fresh herbs and spices

Vegetable Biryani (N) 8.95

basmati rice layered with garden fresh vegetables, herbs and spices

Rice

Steamed Rice	1.95
Pilau	2.25
Lemon Pilau	2.50
Mushroom Pilau	2.50
Delhi Egg Fried Rice	2.50
Chana Pilau	2.50
Brown Onion Pilau	2.50
Jeera Pilau	2.50

Breads

Tandoori Roti	1.50
Chapatti	1.25
Butter Chapatti	1.50
Luchha Paratha	1.75
Naan	1.50
Butter Naan	1.75
Garlic Naan	1.95
Chilli, Garlic, Coriander Naan	2.25
Keema Naan	2.25
Peshawari Naan	2.25
Amritsari Kulcha	2.25
Chur-Chur Naan	2.25

For Little Ones

All kids dishes served with a choice of Rice, baby naan or chips, poppadum and mango chutney 5.50

Chooza khaas makhani/chicken korma/vegetable makhani/vegetable korma

Essentials

Poppadum	0.50
Special Poppadum Sack	0.95
Mint, Coriander and Green Chillies Chutney	0.50
Mango Chutney	0.50
Tamarind Chutney	0.50
Kachumber Salad	0.75
Green Salad	0.75
Chutney Tray	1.95
Mixed Pickle	0.50
Plain Raita	1.50
Cucumber Raita	1.75
Boondi Raita	1.75
Chips	1.50
Masala Chips	1.95
Sweet Potato Chips	1.95
Masala Sweet Potato Chips	2.25
Cheesy Chips	2.50
Curry Sauce	2.50

Desserts

Cheese Cake	2.50
American, Jamaican chocolate, strawberry, mango & passionfruit and tangy lemon	
Selection of ice-cream vanilla and chocolate	2.50

Drinks

Can	0.95
coke, diet coke, pepsi, tango, dr pepper, 7 up, sprite, fanta, rubicon guava, rubicon mango, rubicon passion fruit, rubicon lychee, rubicon tropical, rio tropical	
Coke Bottle	2.50
Diet Coke Bottle	2.50
Water Bottle	0.80
Fruit Shoot	0.80



CURRIED AWAY

More | than | urban

OPENING TIMINGS

MON - SAT 4:30 PM - 11:00 PM

SUN 4:00 PM - 10:00 PM

☎ 0115 941 3000

195 CARLTON ROAD, NOTTINGHAM, NG3 2FX



Menu

Please inform us before you place your order for any food allergies, food intolerance or suggestions you may have.
Allergens: (N) Nuts, Celery, Cereals containing Gluten, Crustaceans, Eggs, Fish, Lupin, Milk, Molluscs, Mustard, Peanuts, Sesame Seeds and Soya.

APPETISERS

Vegetarian

Onion Bhaji 3.50
roundlet fritters of sliced onions, in seasoned gram flour batter

Vegetable Samosa 3.50
fresh mixed vegetables with light spices, wrapped in pastry and deep fried

Chana Poori 3.95
tender chickpeas cooked in aromatic spices and served on the bed of fried pastry

Mix Sabz Pakora 3.50
selected vegetables, lightly coated with seasoned gram flour batter and fried to perfection

Bhaji Chaat 3.95
our signature onion bhaji, drizzled with yoghurt dressing and house special chutneys

Achari Paneer Tikka 3.95
Indian cheese, marinated in yoghurt, pickled masala and cooked in tandoor

Chana Chaat 3.95
chef's special chaat made of chickpeas, potatoes, yoghurt and house chutneys

Samosa Chaat 3.95
vegetable and potato filled fried pastry, accompanied with chickpeas, yoghurt and home-made chutneys

Chilli Paneer 3.95
Indo-Chinese fusion made with cheese tossed with onions, peppers, Chinese sauces and selected Indian spices

Medley of Veg. Starter 5.50
selection of onion bhaji, samosa and paneer tikka

Meatatarian

Meat Samosa 3.95
seasoned lamb mince wrapped in pastry and deep fried

Seekh Kebab 4.95
minced lamb, carefully seasoned with spices, cooked on skewers in tandoor... Yummy!..

Angithi Ke Choop (Lamb Chops) 5.95
tender lamb chops marinated overnight and slowly cooked in clay oven

Murg Tikka 4.95
fillet of chicken, infused in a marinade of yogurt, spices and "passion", cooked in clay oven

Murg Tikka Pakora 4.95
chef's special fritters of very well-seasoned chicken tikka

Angithi Ke Pankh (Chicken Wings) 4.50
tender chicken wings marinated in our house special green hot & tangy marinade and cooked on chargrill

Tandoori Murg 5.50
half chicken on bone marinated in hot and aromatic spices and cooked in clay oven

Chicken Tikka Caesar Salad 3.95
traditional Caesar salad with tender and spicy chicken tikka

Amritsari Masala Fish 4.95
a Punjabi delicacy, fillet of fish in a light batter of gram flour, dry spices, fried to perfection

Prawn Poori 4.95
prawns cooked in a delicious masala sauce resting on the bed of fried pastry

Salmon Tikka 7.50
tender chunks of fish, marinated in spices and cooked in tandoor

Grill Medley 9.50
a selection of chicken tikka, seekh kebab, lamb bati and tandoori chicken and onion bhaji

MAIN COURSE

Curried - Away Timeless Classics

These dishes can all be prepared in various styles. Please note that all of our dishes are freshly prepared to order. Do not hesitate to request your own creation. Our chefs will cook it with pleasure.

Your discretion is advised for the spice level

PLEASE SELECT FROM

Chicken- £7.95	Chicken Tikka £8.50	Lamb £8.95	Cod Fish £8.95
King Prawns-£10.95	Quorn £7.50	Paneer £7.50	Mix Vegetable £7.50

Now select your style and sauce

Korma

slow cooked delicacy of mild, creamy aromatic, silky sauce from Mughal era in India

Karahi

a stir-fried curry from Lahore, made with garlic, tomato, onions, sweet pepper, chillies & selected spices

Madras

a fairly hot, Anglo-Indian curry originated from southern India during British Raj

Tikka Masala (N)

Britain's favourite medium spiced curry with tomatoes, carefully selected herbs and spices, finished with cream

Bahi

one of the favourites, garlic flavoured made with onions, tomatoes, fresh and dry spices

Jalfrezi

an Anglo-Indian dish from Bengal, made with bell peppers, chillies, onions, tomatoes, flavoured with coriander and lime

Bhuna (Sukha masala)

a medium hot, aromatic semi dry curry, garnished with onion, Indian herbs and spices

Vindaloo

a Portuguese influenced sweet but very hot curry from Goa, with onions, wine vinegar, garam masala and red chillies

Roghansh

a Kashmiri classic stew type curry made with onions, tomatoes and garam masala...yummy!

Paalak Masala

an aromatic emulsion of spinach and carefully selected spices



RED IRON CORNER

From Tandoor & Grill

comes with a choice of naan or chips or sweet potato chips, also 2 chutneys and salad

HUNGRY? STARVING?

LAMB CHOPS	7.95	9.95
SEEKH KEBAB	6.95	8.95
CHICKEN WINGS	6.50	8.50
CHICKEN TIKKA	6.50	8.50
TANDOORI CHICKEN ON BONE	6.95	8.95
SALMON TIKKA	8.50	10.50



Curried - Away specialities

Garlic Chilli Paneer 7.95
chef's own creation of fresh paneer cooked in intense flavours of ginger, garlic, chillies and spices

Kashmiri Gushtaba 8.95
a Kashmiri delicacy made of lamb mince dumplings stewed in yoghurt and aromatic sauce

Paneer Bhurji Masala 7.95
a traditional road side speciality in India made with crumbled paneer, tiny cut peppers, onions, flavoured with turmeric, ginger, garlic and garam masala

Jungle laal Maas 8.95
this fiery Rajasthani curry is made with chillies, garlic, onions, cloves and beetroot... traditionally cooked at the end of the day hunt in Rajasthan

"Delhi-6" Egg Curry 6.95
a flavoursome speciality favourite from old Delhi, made with boiled eggs and aromatic masala sauce

Railway Lamb Curry 8.95
authentic Anglo-Indian favourite from days of British Raj... Lamb slowly in pot cooked with potatoes, garam masala and black pepper

Murg Handi Masala 8.95
chunks of chicken cooked in a very vibrant sauce of fresh and dry spices... a grandmother's recipe

Coconut Lamb Curry 9.50
tender lamb tossed with whole spices, fresh coconut, curry leaves and crushed black pepper... a must try!

Highway Murg 8.95
tender chicken simmered in vibrant and aromatic sauce cooked in a pot... a road side favourite in India

Keema Mutter Masala 8.95
Minced lamb with peas, cooked in garlic, ginger and green chillies to a semi dry consistency

Chooza Khaas Makhani (N) 8.95
tender chargrilled chicken in a creamy fenugreek flavoured tomato sauce

Goan Fish Curry 8.95
cod cooked in fresh spices, coconut cream, curry leaves, served in creamy sauce

Garlic Chilli Chicken 8.95
chef's own creation of tender chicken cooked in intense flavours of ginger, garlic, chillies and spices

King Prawn Curry 9.95
a house special fiery curry with king prawns, chillies, onion-tomato masala, mustard and hand-picked spices