

The Curry n Grill

INDIAN CUISINE

573-606-3191

Select your spice level

(0)	(1-3)	(4-5)	(6-8)	(9-10)
Zero	Mild	Medium	Spicy	Extra Spicy

APPETIZERS

- Veggie Samosa (2 pcs)** \$5.90
Fried turnover pastry stuffed with mashed potatoes, peas, and spices.
- Veggie Samosa Chaat** *A Must Try!* \$9.90
Two freshly prepared samosas topped with chickpeas, yogurt, tamarind, and mint chutney.
- Veggie Pakora** \$6.00
Fresh cut veggies, onions, potatoes, cauliflower deep fried in chickpea batter.
- Paneer Pakora** \$8.90
Homemade Indian cottage cheese, deep-fried in chickpea batter.
- Chicken Pakora** \$9.00
Boneless Chicken strips fried in chickpea batter and dry herbs.
- Onion Bhajia** \$5.00
Sliced onion fritters made with special dried herb.
- Aloo Tikki** \$5.50
Crispy potato patties are made with our blend of herbs.
- Fish Pakora** \$10.00
Fish finger fried in chickpea batter with special dried herbs.
- Gobi Manchurian** *A Must Try!* \$12.00
Lightly battered cauliflower florets glazed in a sweet and sour tangy sauce.
- Chicken Chili** \$14.00
Tender boneless pieces of chicken sauteed with sliced onions, tomatoes, green peppers, ginger, garlic, chilies, and then glazed in a special tangy sauce.
- Paneer Chili** \$13.00
Indian cottage cheese sauteed with sliced onions, tomatoes, green peppers, ginger, garlic, chilies and then glazed in a special tangy sauce.

TANDOORI CHEFF SPECIAL ENTRÉES

Served with special Basmati Rice. All below items are GF.

- Tandoori Chicken** *A Must Try!* \$16.00
Tender Chicken marinated in yogurt with special spices and grilled on skewers in our clay oven.
- Chicken Tikka** \$17.25
Boneless Chicken breast pieces marinated in yogurt with special spices and grilled on skewers in our clay oven.
- Chicken Seekh Kebab** \$17.25
Ground chicken seasoned with dry herbs, grilled in our tandoor.
- Lamb Seekh Kebab** \$18.98
Ground lamb meat seasoned with dry herbs, is grilled in our clay oven.
- Tandoori Shrimp** \$18.98
Mildly spiced shrimp marinated and seasoned with dry herbs, grilled on a skewer in the clay oven.
- Tandoori Fish** \$17.25
Fish fillets marinated with yogurt and light spices, grilled to perfection in the clay oven.
- Paneer Tikka** \$16.00
Homemade cheese cubes marinated in yogurt with special spices and grilled on skewers in our clay oven.

BREAD

Freshly Baked In Our Tandoor

- Plain Naan** \$3.00
Handmade tear-drop-shaped bread made with flour. (Butter optional).
- Garlic Naan** \$4.40
A leavened flatbread, garnished with fresh minced garlic and cilantro, prepared in the tandoor clay oven.
- Bullet (Chilli Garlic) Naan** \$4.40
A leavened flatbread, garnished with fresh minced garlic and green chili, prepared in the tandoor clay oven. (Spicy)
- Keema Naan** *A Must Try!* \$5.25
A leavened flatbread stuffed with spiced minced chicken.
- Maharaja Naan** \$5.25
Sweet Naan stuffed with cherries, coconut flakes, and nuts baked in the tandoor.
- Tandoori Roti** \$4.40
Wheat flour bread baked in a tandoor oven.
- Tandoori Parantha** \$5.00
Whole wheat flatbread stuffed with your choice of palak, aloo, gobi or paneer.
- Lachha Parantha** \$5.00
Layered whole wheat buttered bread.
- Kulcha** \$5.00
Choice of - Onion/Aloo/Gobi/Paneer/Spinach
The Kulcha is a delicious accompaniment to Indian food. It comes with your choice of onion, aloo, cauliflower, paneer, or spinach filling.

DESSERTS

- Gulab Jamun (3 pcs)** \$5.90
Homemade cheese balls deep-fried in butter and soaked in honey syrup.
- Kheer** \$5.00
Rice pudding flavored with cardamon and garnished with pistachios.
- Motichoor Ladoo** *A Must Try!* \$6.00
Motichoor Ladoo has tiny boondi made from besan (gram flour) fried in ghee and then mixed with sugar syrup.

Lunch / Dinner

512 Ellis Blvd., Unit - U
Jefferson City, MO 65101

Tue. - Sun. 11am - 2pm; 4pm - 9pm, Mon. Closed



TheCurryNGrill.com

ALL PRICES AND ITEMS ARE A REPRESENTATION AND ARE SUBJECT TO CHANGE.

NON-VEGETARIAN ENTRÉES

Served with special Basmati Rice. All below items are Gluten Free.

Flavors	Egg	Chicken	Lamb	Goat	Fish	Shrimp
Regular Curry Flavored thick brown sauce seasoned with spices, including onions, ginger, and garlic.	\$12.90	\$15.90	\$18.90	\$20.90	\$19.00	\$19.00
Tikka Masala The most popular dish, rich, creamy flavored tomato-based sauce.	\$13.50	\$16.90	\$18.90	\$20.90	\$19.00	\$19.00
Butter (Makhani) <i>A Must Try!</i> Rich spiced tomato and butter sauce along with light creamy sauce.	\$13.50	\$16.90	\$18.90	\$20.90	\$19.00	\$19.00
Rich Sauce Korma Sauce cooked in a cashew nut and almonds pastes enriched with fresh cream.	\$13.50	\$16.90	\$18.90	\$20.90	\$19.00	\$19.00
Saag Sauce cooked with spinach and mustard greens, flavored with freshly ground ginger, garlic & spices.	\$13.50	\$16.90	\$18.90	\$20.90	\$19.00	\$19.00
Achhari (Pickle Flavored) Sauce made with all the spices one would normally use in an Indian pickle.	\$13.50	\$16.90	\$18.90	\$20.90	\$19.00	\$19.00
Vindaloo Tangy and sweet, spiced sauce stewed with potato cubes and exotic herbs.	\$13.50	\$16.90	\$18.90	\$20.90	\$19.00	\$19.00
Kadai Dish cooked with blocks of bell peppers, chopped onions, and other spices.	\$13.50	\$16.90	\$18.90	\$20.90	\$19.00	\$19.00
Mango Curry Dish cooked with Mango, and special hers in a thick gravy.	\$13.50	\$16.90	\$18.90	\$20.90	\$19.00	\$19.00
Biryani An aromatic blend of special Indian Basmati Rice cooked with spices, served with a side of Raita.	\$14.00	\$15.90	\$18.90	\$20.90	\$19.00	\$19.00

VEGETARIAN ENTRÉES

Served with special Basmati Rice. All below items are Gluten Free.

Dal Tarka or Dal Saag (vegan) \$13.00 Fresh yellow lentils cooked with garlic, ginger, onions, tomato, herbs, and spices.	Dal Makhani \$14.90 Buttery black lentils are slow cooked in a traditional Punjabi pot with fresh onions, tomatoes, ginger, garlic, and our chef blend of herbs.	Matar Paneer \$14.90 Tender green peas and lightly fried Indian cottage cheese cubes cooked in a mildly spiced sauce.
Sarson Da Saag (vegan) \$15.00 Signature Punjabi dish made with spinach, mustard greens, and herbs.	Malai Kofta <i>A Must Try!</i> \$15.90 Vegetable & homemade cheese balls cooked in an onion and creamy tomato sauce with nuts and raisins.	Shahi Paneer <i>A Must Try!</i> \$16.90 This splendor of Indian cottage cheese is cooked in our chef's secret sauce with herbs & spices.
Aloo Gobbi (vegan) \$13.30 A mix of cauliflower and potatoes cooked in with garlic, ginger, onions, tomatoes, and a blend of spices.	Paneer Tikka Masala \$15.90 Homemade paneer (Indian cottage cheese) cubes cooked in a tangy tomato sauce.	Navratan Shai Korma \$16.90 Assorted vegetables with nuts cooked in creamy special sauce.
Aloo Matar (vegan) \$13.30 Potatoes and peas cooked in a light curry sauce.	Chole Bhatura <i>A Must Try!</i> \$15.90 Chickpeas cooked with homemade onion and tomato gravy. Served with two bhatura on the side.	Mushroom Matar (vegan) \$14.90 Fresh mushrooms sauteed with onions, peas, tomatoes, freshly ground herbs, and a touch of spices.
Aloo Saag (vegan) \$14.40 Potatoes, spinach, and green mustard slow-cooked with select herbs and spices.	Kadai Paneer \$15.90 Homemade cheese cubes cooked with chunks of bell peppers and onions in a tangy sauce.	Mushroom Makhani \$14.90 A royal dish made with fresh mushrooms, onions, garlic, ginger, tomatoes, cream, and spices.
Achhari Aloo (vegan) \$13.30 A spicy, tangy dish made with fried potatoes that are tempered with pickled spices.	Palak Paneer \$15.90 Indian cottage cheese cubes tossed with spinach, with a touch of garlic and ginger cooked in a mildly spiced sauce.	Vegetable Biryani \$14.90 Rice specialty cooked with veggies, dry mint, raisins, and spices, served with side of Raita.
Vegetable Vindaloo (vegan) \$14.50 Mix veggies and diced potatoes mixed with vindaloo sauce with vinegar.		

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