



BETHESDA

CURRY **KITCHEN**

South and North Indian Kitchen

HOURS OF OPERATION

Monday – Sunday

Lunch 11:30 am – 3:00 pm • Dinner 5:00 pm – 10:00 pm

*We Serve Halal Meats • Lots of Vegan and Gluten Free Entrées.
Lunch Buffet and Catering Available.*

*"The singular flavors of Hyderabad come to life"
- The Washington Post*

FREE DELIVERY

Within 2 mile radius and \$20.00 minimum.

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WWW.BETHESDACURRYKITCHEN.COM



Namaste,

Welcome to the fascinating world of Indian cuisine. The ancient and venerable style of cooking has existed for thousands of years. Long before the current popularity in gourmet, natural and healthy cooking, the Indian sub-continent has developed an entire popular cuisine based on natural ingredients combined with intricate combinations.

The thousand year-old style of vegetarian cuisine was artfully blended by the invaders of India who brought their non-vegetarian cuisine. The Mughals, Mongols, English, Portuguese or court cuisine made huge contributions like kebabs, stews and per-perry. Nine to modern times the Chinese cuisine is also being married with Indian foods like Chicken 65. South India has a unique vegetarian cuisine with lot of fresh coconut and curry leaves.

The spice from the curries mostly derived from the classic blend of freshly ground GARAM MASALA varies largely from region to region. It is true that the curries prepared for the western hemisphere are not as fiery as they are prepared in India but here at CURRYKITCHEN we balance both the worlds.

Our chef Aal Kumar has learned cooking under the traditional cuisiniers of south central city of Hyderabad, a city well known for its high end MUGHLAI CUISINE.

APPETIZERS

- Vegetable Samosa (V)** 5
Krusty shell stuffed with spiced potato and peas, served with tamarind chutney
- Paalak Pakora (V)*** 5
spinach battered and deep fried, served with tamarind chutney
- Chaat Papri** 5
Crisp papri served with chickpeas, potato pieces and sauces
- Bhelpuri** 6
Puffed rice with yogurt and tamarind sauce.
- Paani Puri (V)** 6
Puffed up mini shells filled with potato, chick peas and spiced water
- Panneer Kathi Kabab** 8
Tallenned paneer cheese with spices rolled in roti, served with mint chutney
- Chicken Kathi Kabab** 8
Chopped chicken tikka with spices rolled in roti, served with mint chutney
- Chicken 65*** 8
Chicken bits marinated and sautéed with curry leaf and spices.
- Calamari Pakora*** 8
Calamari battered and deep fried, served with mint chutney

SOUPS

- Mullugutwanney Soup (V)*** 3
Indian traditional rotli soup
- Thukpa*** 4
Earl Indian soup with spinach, chicken and noodle

TANDOORI SPECIALTIES
(Marinated overnight with authentic spices and grilled fresh in our clay oven. Tandoor served with basmati rice, black daal and mint chutney)

- Tandoori Chicken*** 15
Half chicken marinated overnight with spices and grilled in Tandoor.
- Chicken Tikka Tandoori*** 15
Chicken chunks marinated with spices and grilled in Tandoor.
- Chicken Malai Tikka*** 17
Chicken breast marinated with cream and spices, and grilled in Tandoor.
- Chicken Zaafrani*** 17
Chicken breast marinated with saffron, spices and grilled in Tandoor.
- Boti Kabab Tandoori*** 19
Chunks of lamb marinated and grilled in Tandoor.
- Lamb Chops Tandoori*** 20
Lamb chops marinated and grilled to perfection.
- Salmon Tikka Tandoori*** 20
Fresh salmon marinated with spices and yoghurt and grilled in Tandoor.
- Shrimp Tandoori*** 23
Jumbo shrimp marinated with spices and grilled in Tandoor.
- Panner Shaslik*** 17
Panner cheese marinated with spices and grilled with vegetables

SOUTH INDIAN SPECIALTIES
(Served with coconut chutney and Sambar daal)

- Idly Vada (V)*** 12
Two steamed rice cakes and a savory lentil donut
- Masala Dosa (V)*** 12
Lentil and rice crepes served potato masala.
- Spring Vegetables Dosa (V)*** 13
Lentil crepes stuffed with potato and vegetables.
- Vegetable Oothappam (V)*** 13
Thick lentil crepes with chopped vegetables.
- Onion & Chilli Oothappam (V)*** 13
Thick lentil crepes with onion and chilli.
- Panner Khurchan Dosa*** 15
Panner sautéed with onion and chillies.
- Chicken Khurchan Dosa*** 15
Chicken sautéed with onion and chillies.

VEGETARIAN CURRIES
(All vegetarian entrees served with basmati rice)

- Avyal (V)*** 13
Fresh vegetables prepared with coconut milk and curry leaves
- Chana Masaala (V)*** 12
Chickpeas, cooked onions, tomato and spices.
- Daal Makhani*** 10
Black lentils cooked overnight with spices and kidney beans
- Yellow Daal (V)*** 11
Yellow lentils cooked with tomato and curry leaves.
- Saag/Makai/Chana/Aalu*** 12
Curried spinach with corn, chickpeas and potatoes.
- Saag Panneer*** 13
Curried spinach with panneer cheese.
- Aalu Gobhi (V)*** 13
Auliflower and potato curry.
- Panneer Makhani*** 13
Panneer cooked in a rich tomato sauce.
- Kadhali Panneer*** 13
Panneer cooked with onion, peppers and spices.
- Malai Kofta*** 14
Panner and potato dumplings prepared in a rich gravy.
- Baghare Baingan (V)*** 14
Baby eggplants in sesame and peanut gravy
- Bhindi Do Pyaaza (V)*** 13
Okra sautéed with onion and spices
- Mixed Vegetable Khorma*** 13
Fresh vegetables prepared in a rich almond sauce

THALI

(Thali is a platter with a combination of different curries, rice, bread and finished with dessert making it a complete Indian experience)

- Charminar Thali (Vegetarian)** 21
Served with Samosa, Chets veg-curry of the day, Saag Paneer, Chana Masala, Black Daal, Raita, Gulab Jamun, Basmati rice and Naan
- Golconda Thali (Non-Vegetarian)** 22
Served with Samosa, Chets chicken special of the day, lamb curry, Chana Masala, Black Daal, Raita, Gulab Jamun, Basmati rice and Naan.

CHICKEN CURRIES
(Served with basmati rice)

- Chicken Curry*** 14
Chicken cooked with onion, tomato and spices.
- Chicken Tikka Masaala*** 17
Grilled chicken curried with onion, gravy and spices
- Chicken Tikka Makhani (Butter Chicken)*** 17
Grilled chicken prepared in a rich butter, tomato gravy.
- Saag Chicken*** 16
Chicken cooked with spinach and herbs.
- Coorgi Chicken*** 17
Chicken from the west coast of India with coconut milk and spices.
- Chicken Kadhali*** 15
Chicken chunks with onions, peppers and spices.
- Dum Ka Chicken*** 17
Chicken chunks in a cashewnut paste and yogurt gravy
- Chicken Vindaloo/Bhoot Jolokia*** 16
Chicken curry with potato, malt vinegar and ghost peppers

LAMB/GOAT (Bone-In) CURRIES
(Served with basmati rice)

- Roti pe Boti** 19/20
Sautéed lamb/goat served on a griddle, baked triangle paratha. NO RICE served.
- Goat Curry*** 18
Goat cubes (bone-in) curry.
- Lamb Roganjosh*** 17
Lamb curry from the northern region of India
- Lamb Khorma Avadhi*** 18/19
Lamb goat chunks prepared with onion, yogurt and spices
- Lamb Saag*** 18/19
Curried lamb/goat with spinach and herbs.
- Lamb Kadhali*** 17/19
Lamb/goat chunks with onion, peppers and spices.
- Lamb Vindaloo/Bhoot Jolokia*** 17/19
Lamb/goat curry with potato, malt vinegar and ghost peppers

SEAFOOD CURRIES

(Fresh seafood curries served with basmati rice)

Shrimp Lababdar*	18
Shrimp cooked with onion, gravy yogurt, spices and tomato	
Shrimp Vindaloo/Bhoot Jolokia*	18
Shrimp curry with potato, malt vinegar and ghost peppers	
Goan Salmon Curry*	18
Salmon curry with curry, leaf spices and coconut milk	
Shrimp Kadhal*	18
Shrimp with onion, peppers and spices	
Aleppy Scallops*	21
Fresh grilled scallops in aleppy sauce.	

BIRYANI

(Aromatic basmati rice prepared with fresh mint, authentic spices and ginger, served with Raita.)

Vegetable Biryani (V)*	14
Chicken Biryani*	16
Lamb Biryani*	17
Shrimp Biryani*	18
Goat Biryani*	19

TANDOORI BREADS

(All breads are baked fresh in the oval clay oven Tandoor.)

Naan	2.5
Leavened bread.	
Garlic Naan	4
Leavened bread with roasted garlic and butter.	
Roti (V)	3
Unleavened whole wheat bread.	
Aaloo Paratha	4
Stuffed whole wheat bread with spiced potato.	
Laccha Paratha	4
Multi layered whole wheat bread.	
Methi Paratha	4
Multi layered whole wheat bread with Fenugreek leaves.	
Peshawri Naan	5
Stuffed naan with almonds and raisins.	
Onion Kulcha	4
Naan stuffed with onion and spices.	
Goat Paneer Kulcha	5
Naan stuffed with with goat milk paneer.	

ACCOMPANIMENTS

Pappadum (V)*	2
Thin lentil crisps.	
Basmati Rice (V)*	3
Lemon Rice	4
Brown Basmati Rice (V)*	4
Cucumber Raita*	3
Cucumber with homemade yoghurt and spices.	
Mint Chutney*	3
Mint leaves minced with green chillies in a yoghurt base.	
Mango Chutney (V)*	3
Mixed Vegetable Achaar (V)*	3
Hot pickled vegetables.	

DESSERTS

Khubani ka Meetha*	6
Imported Indian apricots simmered with sugar and served with fresh cream topping.	
Gulab Jamun	4
Condensed milk dumplings with honey sugar syrup.	
Rasmalai*	5
Milk cheese patties served with milk sauce.	
Kheer*	4
Basmati rice boiled with milk and sugar.	
Kulfi*	6
Homemade Indian ice cream with pistachio and milk served with mango puree.	
Carrot Halwa*	4
Freshly grated carrots prepared with milk and sugar.	

BEVERAGES

Lassi*	3.5
Mango, sweet or salted homemade yoghurt drink.	
Masala Chai*	3.5
Spiced tea leaves boiled with milk and sugar.	
Madras Coffee*	3.5
Arabic beans grown in South India blended with chicory.	
Soft Drinks*	2.5
Pepsi, Diet Pepsi, Lemonade or Mountain Dew.	
Water Bottle (Fiji)*	4
Sparkling Water (San Pellegrino)	4

(V) = Vegan

(*) = Gluten Free