Traditional Dishes

Curry 🌶🌶
Cooked in a medium sauce.

Madras 🌶🌶🌶
An Indian classic, fairly hot.

Vindaloo 🌶🌶🌶🌶
Hot with potatoes.

Saag 🌶🌶
Cooked with spinach.

Bhoona 🌶🌶
A medium dish in a thick sauce.

Dupiaza 🌶
Cooked with fried onions.

Jalfrezi 🌶🌶🌶
Cooked with green chillies and herbs.

Rogan Josh 🌶🌶
Cooked with freshly fried tomatoes.

Kurma 🌶
Mild, sweet and creamy dish with almonds.

Malaya 🌶
Cooked with pineapple.

Achari 🌶🌶🌶
Cooked with hot and tangy pickle.

Chicken	£11.95	King Prawn	£19.95
Lamb	£12.95	Vegetable V	£9.95
Chicken or Lamb Tikka	£13.95	Paneer V	£9.95
Prawn	£11.95		

Special CURRY DISHES

Special curry dishes are all ***served with pilau rice***.

Massala 🌶
The nation's favourite!
Rich tandoori massala sauce.

Passanda 🌶
Massala base with coconut and almonds.

Dansak 🌶🌶
Cooked with lentils, sweet and spicy.

Pathia 🌶🌶🌶
Hot, sweet and sour.

Korai 🌶🌶
Cooked with diced onions and peppers

Chicken	£15.95	King Prawn	£22.95
Lamb	£15.95	Vegetable V	£12.95
Chicken or Lamb Tikka	£16.95	Paneer V	£13.95
Prawn	£13.95		

Side Dishes

Wholesome fresh vegetables pan fried in traditional Indian spices for earthy vibrant flavours. V

1. **Monsoon Mango Chickpeas** NEW £5.95
   Hearty black chickpeas lightly spiced with herbs, sweet tangy spiced flavours.
2. **Rogonee Sabzi** £5.95
   Finest mixed vegetables cooked bhoona style with peppers, tomatoes & fresh green chillies.
3. **Brinjal Bhajee** *(aubergine)* £5.95
4. **Mushroom Bhajee** £5.95
5. **Cauliflower Bhajee** £5.95
6. **Saag Paneer** *(spinach & melted cheese)* £5.95
7. **Motor Paneer** *(peas & melted cheese)* £5.95
8. **Saag Aloo** *(spinach & potatoes)* £5.95
9. **Saag Aloo Paneer** £5.95
   (spinach, potatoes & melted cheese)
10. **Bombay Potatoes** £5.9
11. **Bindi Bhajee** *(okra)* £5.95
12. **Mixed Vegetable Bhajee** £5.95
13. **Tarka Dhaal** £5.95
    (lentils with herbs & spices)
14. **Chana Massala** *(chickpeas)* £5.95
15. **Aloo Gobi** *(potatoes & cauliflower)* £5.95
16. **Fries** £3.50
17. **Massala Fries** £3.95

Rice

Some rice dishes may contain nuts, please ask for details.

1. **Curry Garden Special Rice** V £4.95
   (fried with spinach and carrot)
2. **Boiled Rice** V £3.50
3. **Pilau Rice** V £4.50
4. **Special Fried Rice** £4.95
   (fried with eggs and peas)
5. **Mushroom Rice** V £4.95
6. **Garlic Rice** V £4.95
7. **Keema Rice** £4.95
   (fried with minced meat)
8. **Onion Fried Rice** V £4.95
9. **Egg Rice** £4.95
10. **Coconut Rice** V £4.95
11. **Pineapple Rice** V £4.95
12. **Kashmiri Rice** V £4.95
    (fried with mixed nuts and raisins, with a hint of rose water)

Sundries

Some breads may contain nuts, please ask for details. All breads contain gluten.

1. **Naan** V £3.95
2. **Keema Naan** £4.95
   (minced meat)
3. **Peshwari Naan** V £4.95
   (sultanas & nuts)
4. **Garlic Naan** V £4.95
5. **Cheese Naan** V £4.95
6. **Cheese and Garlic Naan** V £4.95
7. **Chilli Naan** V £4.95
8. **Stuffed Paratha** V £4.95
   (with vegetables)
9. **Plain Paratha** V £4.95
10. **Chappati** V £1.95

Vegan Menu

Our vegan menu offers a world of flavours, using only the finest and freshest products. Exotically combining local produce with delicate herbs and spices, our talented chefs produce delicious authentic dishes from recipes over 50 years old. All created with coconut and rapeseed oils, packed not only with mouthwatering ingredients but also our dishes have a huge variety of health benefits.

Appetiser

Lassun Mushroom Puri	£7.95
Garlic Mushrooms	£6.95
Vegetable Samosas	£7.95

Mains

Rogonee Sabzi 🌶🌶🌶 £11.95
Finest vegetables cooked Bhoona style with garlic, ginger, tomatoes and peppers.

Chana Saag 🌶🌶 £11.95
Delicately fried with exotic herbs and spices which beautifully combines chickpeas and spinach.

Saag and Mushroom Balti 🌶🌶 £11.95
Freshly cooked with tomatoes, onions and peppers, garnished with fresh coriander.

Mixed Vegetable Dansaak 🌶🌶🌶 £11.95
Prepared with lentils, hot sweet and sour.

Brinjal Bhajee 🌶 £11.95
An Aubergine dish fused delicately with onion, cumin and fenugreek.

Coconut Vegetable Curry 🌶🌶🌶 £11.95
South Indian style, cooked with coconut milk, curry leaves and green chillies.

Vegetable Aamwala 🌶 £11.95
Cooked with mango slices in an exotic sweet sauce.

Curry Garden Biryani 🌶 £11.95
Basmati rice stir fried with Finely chopped carrots and spinach, served with vegetable curry.

Sundries

Basmati Steamed Rice	£3.50
Pilau Rice	£4.50
Pineapple Rice	£4.95
Coconut Rice	£4.95
Mushroom Rice	£4.95
Mixed Veg Rice	£4.95
Jeera Rice	£4.95
Tandoori Roti	£3.95

Our professional chefs will be delighted to prepare and customise any dish of your choice not shown on the menu.

All dishes are prepared individually to order to the highest standards using the freshest ingredients and spices. During our busy periods you may have to wait a little longer, so please bare with us and don't think you have been forgotten. If you have any special requirements please do not hesitate to inform a member of staff.

All major credit cards accepted. Minimum transaction is £10.00. All prices include VAT. Minimum charge for dine in meals is £9.00 per person. If you are not satisfied with any of the dishes please inform our members of staff and we will happily replace the dish with another of your choice.

Gift Vouchers Available
(Please enquire)

www.thecurrygardenrestaurant.co.uk

Est. 1982

CURRY GARDEN

Menu

Our Ethos



Our mission is to provide a warm and sophisticated atmosphere, where you can relax, unwind, and let the vibrant tastes and aromas transport you to the heart of India.

Ershad Ali
Restaurant Director

Our History

Established in the early 1980s, Curry Garden began as a small, family-run venture with a vision to bring the authentic flavours of India to Weston-super-Mare. With its dedication to traditional recipes, quality ingredients, and warm hospitality, Curry Garden grew into a cornerstone of the community. Over the decades, it has maintained its reputation for excellence, evolving with modern tastes while staying true to its roots, and proudly serving Weston-super-Mare for over 40 years.

Savour the finest Indian dishes, where time-honoured traditions meet authentic flavours to create an unforgettable dining experience. Every dish is crafted with care, using the freshest ingredients and centuries-old recipes, ensuring every bite tells a story of India's rich culinary heritage.



FOOD ALLERGIES & INTOLERANCES

Please speak to our staff about the ingredients in your meal, when making your order. Thank you.

MENU KEY GUIDE

🌶	Mild	🌶🌶🌶	Hot
🌶🌶	Medium	🌶🌶🌶🌶	Very Hot
(G)	Contains Gluten	V	Vegetarian

Appetisers

1. **Papadom** V — £0.95
2. **Chutney & Pickles** V *(per person)* — £0.95
   A selection of lime, mango, onion salad and mint sauce.
3. **Onion Bhajee** V (G) — £7.95
4. **Samosa** *(meat or veg)* V (G) — £7.95
5. **Garlic Mushrooms** V — £5.95
6. **Chilli Paneer Flame** 🌶🌶🌶 — £7.95
   Indian cheese flame fried with onions, fresh pepper, green chilli and coriander smothered with sweet and sour sauce.
7. **Chicken or Lamb Tikka** — £8.95
8. **Mixed Kebab** — £9.95
   Chicken, lamb and sheekh kebab lightly spiced and grilled in the tandoori clay oven.
9. **Sheekh Kebab** — £7.95
10. **Chicken Pakora** (G) — £8.95
11. **Tandoori Lamb Chops** — £9.95
12. **Chicken Chat Puri** (G) 🌶🌶 — £8.95
    Pieces of chicken cooked in a hot and sour sauce served on a fried puree bread.
13. **Pani Puri Shots** (G) 🌶🌶 NEW — £7.95
    Crispy puris with a flavourful potato and chickpea filling and refreshing zesty tamarind infusion.
14. **Malabar Fire Squid** 🌶🌶🌶🌶 NEW — £10.95
    Squid fried with fresh chilies, garlic and sweet Naga Pickle.
15. **Prawn Puri** (G) — £7.95
16. **King Prawn Puri** (G) — £10.95
17. **Desi Sea Scallops** — £10.95
    Pan seared scallops in a lime, coriander and chilli dressing.
18. **Fish Tikka** — £8.95
    Marinated fish grilled in the tandoori clay oven.

From the Clay Oven

Smokey, charred dishes marinated and cooked in the clay fire oven.
Served with apple and cinnamon mint yoghurt dressing.

1. **Tandoori Chicken** — £15.95
   Spring chicken on the bone marinated in yoghurt with herbs and selected spices, then grilled in the clay oven.
2. **Tandoori Lamb Chops** — £16.95
   Lamb chops marinated in yoghurt with herbs and selected spices, then grilled in the clay oven.
3. **Tandoori King Prawn** — £19.95
   Fresh juicy king prawns marinated in yoghurt with herbs and selected spices, then grilled in the clay oven.
4. **Tandoori Mixed Grill** — £23.95
   Platter of lamb, chicken and sheekh kebab grilled in the clay oven, served with naan bread.
5. **Chicken or Lamb Tikka** — £14.95
   Boneless chicken or lamb marinated in yoghurt with herbs and selected spices, then grilled in the clay oven.
6. **Garlic Chicken or Lamb Tikka** — £15.95
7. **Paneer Tikka** V — £12.95
   Homemade Indian cottage cheese cooked in the tandoori clay oven.
8. **Chicken or Lamb Shashlick** — £16.95
   Lightly spiced, grilled in the clay oven with onions, peppers and tomatoes.
9. **Tandoori Fish Tikka** — £14.95
   Basa fish fillet, delicately marinated and grilled in the Tandoori oven.

Flavours of The Indian Ocean

1. **King Prawn Rangoon** 🌶🌶🌶 — £19.95
   Mouth watering king prawns cooked in their shells with a blend of green chillies, herbs and spices.
2. **King Prawn Molly** 🌶🌶🌶 — £19.95
   Cooked with mustard seeds, green chilli and coconut milk.
3. **Machly-e-Bahar** 🌶🌶 — £19.95
   Succulent seabass fish cooked in a rich tandoori sauce.
4. **Salmon Jhul** 🌶🌶 — £19.95
   Salmon fillet cooked with an Indian medium sauce.
5. **Kerala Fish Curry** 🌶🌶 — £19.95
   Fish cooked in a thick sauce with coconut milk, curry leaves, fresh herbs and spices.
6. **Fish Tikka Massala** 🌶🌶 — £19.95
   Prepared in a rich tandoori sauce, served with Pilau rice

Signature DISHES

1. **Sherekhan Special** 🌶🌶🌶 NEW — £15.95
   Chargrilled chicken or lamb infused with vibrant lime, coriander and sweet chilli dressing.
2. **Chicken Aamwala** 🌶 — £15.95
   Cooked with mango slices in an exotic sauce.
3. **Lucknow** 🌶 — £15.95
   Chicken or Lamb prepared in an aromatic cashew nut sauce.
4. **Citrus** 🌶🌶 — £15.95
   Chicken or Lamb. Enriched with a Bangladeshi shatkora pickle and curry leaves, in a thick and medium tangy sauce.
5. **Kubhani Apricot Shank** 🌶🌶 — £25.95
   Succulent lamb shank blended deliciously with an apricot Indian sauce.
6. **Chennai Special Grill** 🌶🌶 — £25.95
   Platter of Chicken, lamb, sheekh kebab, lamb chops, King Prawn and onion bhajee served with garlic madras sauce.
7. **Gunpowder** 🌶🌶🌶🌶 — £15.95
   Succulent chicken or lamb in a fiery gunpowder masala with smoky, sweet and tangy notes, stir fried with chunky peppers, onions and curry leaves.
8. **Butter Chicken** 🌶🌶 — £15.95
   Cooked with butter, fresh herbs and spices.
9. **Chicken Hasina Special** 🌶 — £15.95
   A beautiful combination of mushrooms, peppers and onions cooked in a mild to medium sauce.
10. **Chicken Tikka Cinbay** 🌶🌶 — £15.95
    Chicken tikka cooked in a bhoona sauce, with aromatic cinnamons and bay leaves.
11. **Mongolian Paneer** V 🌶🌶 NEW — £15.95
    Tender paneer simmered in a velvety spiced sauce with okra, lentils and roasted garlic.
12. **Mumbai Mix Balti** 🌶🌶🌶 — £15.95
    Tandoori Mix meat with fresh peppers, onions and tomatoes with a hint of Naga.
13. **Garlic Chicken Tikka Madras** 🌶🌶🌶 — £15.95
    Cooked with curry leaves and fresh whole cloves of garlic.
14. **Railway 47** 🌶🌶🌶 NEW — £15.95
    A trio of chargrilled chicken tikka, lamb tikka and king prawn in a bold jalfrezi style sauce with peppers, tomatoes, ginger, fresh green chillies and coriander.
15. **Chicken Nawabi** 🌶 — £15.95
    Marinated chicken cooked in a fresh homemade yoghurt, cream and mint.
16. **Akbari** 🌶🌶 — £15.95
    Cooked with a combination of chicken or lamb with mince meat, herbs and spices.
17. **Nagashwari** 🌶🌶🌶🌶 — £15.95
    Chicken or Lamb. Enriched with Naga flavoured pickle, herbs and spices.
18. **Keema of New Delhi** 🌶🌶 — £15.95
    Minced lamb with motor peas cooked with fenugreek, coriander in a thick curry sauce.
19. **Makhon Malai** 🌶🌶 — £15.95
    Chicken or Lamb Tikka. A popular dish cooked exquisitely with cheese and herbs.
20. **Chicken Tikka Chilli Massala** 🌶🌶🌶 — £15.95
    Cooked with fresh chilli and coriander in a spicy tandoori massala sauce.
21. **Coconut Chicken Curry** 🌶🌶🌶 — £15.95
    Famous South Indian cuisine cooked with coconut milk, curry leaves and green chilli.
22. **Special Handi** 🌶🌶 — £15.95
    Chicken or Lamb. A staff speciality cooked with exotic spices in a thick medium to hot sauce.
23. **Garhwali Lamb** 🌶🌶 — £15.95
    Lamb cooked with ginger, garlic, fried onions and pepper in a thick medium to hot sauce.
24. **Shahi Jal** 🌶🌶🌶 — £15.95
    Chicken or lamb tikka cooked Punjabi style with a unique homemade cashew nut creamy sauce.

Balti Dishes

Brought from the traditional roots of India, all dishes are freshly cooked with tomatoes, onions, herbs and spices, then garnished with fresh coriander.

1. **Chicken or Lamb Balti** 🌶🌶 — £13.95
2. **Chicken or Lamb Tikka Balti** 🌶🌶 — £14.95
3. **Paneer Tikka Balti** V 🌶🌶 — £12.95
4. **Mix Vegetable Balti** V 🌶🌶 — £12.95
5. **Prawn Balti** 🌶🌶 — £13.95
6. **King Prawn Balti** 🌶🌶 — £19.95

Biryani Dishes

Basmati rice stir fried with nuts and almonds.
Served with a side dish of vegetable curry, garnished with egg and tomato.

1. **Hydrabadi Biryani** 🌶🌶 NEW — £19.95
   Tandoori mix of prawns, chicken and lamb tikka,
2. **Chicken or Lamb Tikka Biryani** 🌶🌶 — £15.95
3. **Prawn Biryani** 🌶🌶 — £14.95
4. **King Prawn Biryani** 🌶🌶 — £19.95
5. **Mixed Vegetable Biryani** V 🌶🌶 — £13.95
6. **Mushroom Biryani** V 🌶🌶 — £12.95