



Curry palace

Indian Restaurant - Nacka Strand

STARTERS

1. Papadam	<i>Indian crispy bread, served with mango chutney</i>	25:-
2. Samosa	<i>Indian pastry filled with mixed vegetables, served with mint sauce</i>	30:-
3. Mixed Pakura	<i>Fried eggplant, potato & cauliflower in a chickpea batter, served with mint sauce</i>	35:-
4. Paneer Pakura	<i>Fried homemade fresh cheese in a chickpea batter, served with mint sauce</i>	45:-
5. Onion Bhajee	<i>Fried onion in a batter with special Indian spices, served with Indian sauce.</i>	30:-
6. Dal Poori	<i>Fried lentil bread, flavoured with coriander, chili, onion & Indian spices</i>	30:-
7.		

BREADS

8. Nan	<i>Indian bread, baked in clay oven</i>	25:-
9. Garlic Nan	<i>Indian garlic bread, baked in clay oven</i>	30:-
10. Masala Nan	<i>Indian bread, flavoured with spices & sesame seeds, baked in clay oven</i>	30:-
11. Paneer Nan	<i>Cheese filled bread, flavoured with coriander & spices, baked in clay oven</i>	40:-
12. Peshwari Nan	<i>Indian bread with coconut, cashew nuts & raisins, baked in clay oven</i>	35:-
13. Kima Nan	<i>Indian bread filled with minced meat & spices, baked in clay oven</i>	40:-
14. Parata	<i>Pan fried flatbread</i>	35:-

SIZLAR DISHES

15. Chicken Tikka Sizlar	<i>Grilled chicken fillet marinated in special spices, served with butter fried vegetables on a hot iron plate</i>	140:-
16. Garlic Chicken Tikka Sizlar	<i>Grilled chicken fillet marinated in special spices & garlic, served with butter fried vegetables on a hot iron plate</i>	145:-
17. Mixed Sizlar	<i>Grilled king prawns, chicken & lamb fillets marinated in special spices, served with butter fried vegetables on a hot iron plate</i>	160:-
18. King Prawn Sizlar	<i>Grilled king prawns marinated in special spices, served with butter fried vegetables on a hot iron plate</i>	195:-
19. Lamm Tikka Sizlar	<i>Grilled lamb fillet marinated in special spices, served with butter fried vegetables on a hot iron plate</i>	165:-
20. Tandoori Chicken Sizlar	<i>Grilled chicken legs marinated in special spices, served with butter fried vegetables on a hot iron plate</i>	140:-
21. Garlic Tandoori Chicken Sizlar	<i>Grilled chicken legs marinated in special spices & garlic, served with butter fried vegetables on a hot iron plate</i>	145:-
22. Shish Kebab Sizlar	<i>Grilled minced lamb rolls marinated in special spices, served with butter fried vegetables on a hot iron plate</i>	145:-
23. Mixed Thali	<i>Delightful mix of samosa, mint sauce, grilled lamb- & chicken fillets, king prawns, garlic nan bread, palaw rice and sizlar sauce</i>	185:-
24. Lax Sizlar	<i>Grilled salmon fillet marinated in special species, served with butter fried vegetables on a hot iron plate</i>	190:-

CHICKEN DISHES

25. Tandoori Chicken	<i>Yoghurt marinated chicken drumsticks grilled in clay oven, served with separate sauce (optional heat)</i>	135:-
26. Chicken Tikka Butter Masala	<i>Grilled chicken fillet cooked with cream, yoghurt, butter, honey & cashew nuts (mild)</i>	130:-
27. Chicken Basanti	<i>Grilled chicken drumsticks (boneless), cooked stew with butter fried vegetables (medium)</i>	125:-
28. Chicken Adrak	<i>North Indian chicken stew, flavoured with ginger (medium)</i>	120:-
29. Chicken Curry	<i>Chicken stew cooked in curry sauce, flavoured with fresh spices (mild)</i>	120:-
30. Chicken Sambal Masala	<i>Chicken fillet cooked with special Indian spices, sour & sweet (medium)</i>	125:-
31. Chicken Madras	<i>Tangy South Indian chicken stew (medium)</i>	120:-
32. Chicken Spenat	<i>Chicken stew cooked with spinach (optional heat)</i>	125:-
33. Chicken Dopyaza	<i>Chicken stew cooked with golden-brown onion sauce & spices (medium)</i>	125:-
34. Chicken Barta	<i>North Indian chicken stew cooked with small chicken pieces, fresh chili, onion, tomatoes, garlic & ginger (hot)</i>	120:-

35. Garlic Chili Chicken	<i>Chicken stew cooked with fresh chili, garlic & hot sauce (hot)</i>	130:-
36. Goa Chicken	<i>Chicken stew cooked with coconut and mango (medium)</i>	125:-
37. Mughlai Chicken	<i>Traditional chicken stew cooked with coconut & egg (mild)</i>	130:-
38. Chicken Rezala	<i>Grilled chicken fried in kashwari methi & azwan-spices, cooked with roasted peppers, onion, cream & tandoori sauce (mild)</i>	130:-
39. Chicken Korma	<i>Delicate and mild chicken stew cooked with cream, raisins & cashew nuts (very mild)</i>	130:-
40. Chicken Ceylon	<i>Chicken stew cooked with cream, coconut, cashew nuts & lemon leaves (mild)</i>	130:-
41. Chicken Zalfrazi	<i>Chicken fillet cooked with onion, peppers, ginger, coriander & yoghurt in curry sauce (hot)</i>	130:-
42. Curry Palace Special	<i>Grilled chicken fillet cooked with tomatoes, peppers, onion, garlic, ginger & coriander (optional heat)</i>	155:-
43. Chicken Vindaloo	<i>South Indian chicken stew in tangy curry sauce (very hot)</i>	130:-

BEEF & LAMB DISHES

(B=Beef, L=Lamb)

44. Lamb Korma	<i>Delicate and mild lamb stew cooked with cream, raisins & cashew nuts (very mild)</i>	140:-
45. Meat Curry	<i>Beef or lamb cooked in curry sauce, flavoured with fresh spices (mild)</i>	B:130:- L:135:-
46. Meat Palak	<i>Beef or lamb stew cooked with spinach in a flavoursome curry sauce (mild or medium)</i>	B:130:- L:135:-
47. Meat Ceylon	<i>Beef or lamb stew cooked with cream, coconut, cashew nuts & lemon leaves (mild)</i>	B:135:- L:140:-
48. Meat Sambal Masala	<i>Beef or lamb with special Indian spices, sour and sweet (medium)</i>	B:130:- L:135:-
49. Meat Madras	<i>Tangy South Indian beef or lamb stew (medium)</i>	B:130:- L:135:-
50. Meat Vindaloo	<i>South Indian beef or lamb stew in tangy curry sauce (very hot)</i>	B:135:- L:140:-
51. Lamb Dal	<i>Lamb stew cooked with lentils in curry sauce (mild or medium)</i>	140:-
52. Mughlai Mutton	<i>Traditional Indian lamb stew cooked with cashew nuts & egg (mild)</i>	140:-
53. Shahjani Mutton	<i>Lamb stew cooked with cashew nuts in curry sauce</i>	140:-
54. Rogan Josh	<i>Lamb stew cooked with yoghurt sauce (medium or hot)</i>	140:-
55. Methi Gosh	<i>Lamb stew cooked with roasted peppers, onion, methi-seeds & garam masala (mild or medium)</i>	140:-
56. Kashmiri	<i>North Indian beef stew cooked with a specific spice mixture (hot)</i>	135:-

PRAWN & FISH DISHES

57.	Prawn Sambal Masala	<i>Small prawns cooked with special Indian spices, tomatoes & garlic. Sour and sweet (medium)</i>	140:-
58.	King Prawn Sambal Masala	<i>Big prawns cooked with special Indian spices, tomatoes, garlic. Sour and sweet (medium)</i>	165:-
59.	Prawn Curry	<i>Small prawns cooked with tomatoes and fresh spices (mild)</i>	140:-
60.	King Prawn Masala	<i>Big prawns cooked with coconut milk, tomatoes and freshly ground spices (mild)</i>	165:-
61.	King Prawn Tandoori Masala	<i>Stew with big prawns marinated in spices & yoghurt, that have been grilled in clay oven (mild or medium)</i>	170:-
62.	Prawn Spenat	<i>Small prawns cooked with spinach in curry sauce (optional heat)</i>	145:-
63.	King Prawn Madras	<i>Tangy South Indian stew with big prawns in curry sauce (medium)</i>	165:-
64.	Prawn Madras	<i>Tangy South Indian stew with small prawns in curry sauce (medium)</i>	140:-
65.	King Prawn Zalfrazi	<i>Big prawns cooked with onion, peppers, ginger, coriander & yoghurt in curry sauce (hot)</i>	170:-
66.	Salmon Rezala	<i>Salmon cooked in cashew nut sauce, yoghurt, coconut & fresh spices (mild or medium)</i>	185:-
67.	Salmon Bhuna	<i>Salmon cooked with fried onion & fresh spices (optional heat)</i>	185:-

BALTI DISHES

68.	Chicken Tikka Balti	<i>Grilled chicken fillets with fried onion, peppers & tomatoes in Balti sauce</i>	140:-
69.	Garlic Chicken Tikka Balti	<i>Grilled chicken fillets with fried onion, garlic, peppers & tomatoes in Balti sauce</i>	145:-
70.	Chili Chicken Balti	<i>Grilled chicken fillets marinated with green chili, cooked with fried onion, peppers & tomatoes in Balti sauce</i>	140:-
71.	Mango Chicken Balti	<i>Grilled chicken fillets with fried onion, peppers, tomatoes & mango pieces in Balti sauce</i>	145:-
72.	Lamb Balti	<i>Lamb with fried onion, peppers, tomatoes & fresh spices in Balti sauce</i>	155:-
73.	Lamb Chili Pickles Balti	<i>Lamb with fried onion, peppers, tomatoes, chili pickles & fresh spices in Balti sauce</i>	160:-
74.	Sami Kebab Balti	<i>Homemade lamb meatballs with onion, peppers & tomatoes in Balti sauce</i>	145:-
75.	Biff Balti	<i>Beef with fried onion, peppers, tomatoes & fresh spices in Balti sauce</i>	140:-
76.	Biff Chili Pickles Balti	<i>Beef with fried onion, peppers, tomatoes, chili pickles & fresh spices in Balti sauce</i>	145:-
77.	King Prawn Balti	<i>Big prawns with fried onion, peppers, tomatoes & fresh spices in Balti sauce</i>	165:-

KARAI DISHES

78.	Chicken Karai	<i>Chicken stew with onion, peppers, tomatoes & much garlic</i>	140:-
79.	Biff Karai	<i>Beef stew with onion, peppers, tomatoes & much garlic</i>	140:-
80.	Lamb Karai	<i>Lamb stew with onion, peppers, tomatoes & much garlic</i>	155:-
81.	King Prawn Karai	<i>Big prawn stew with onion, peppers, tomatoes & much garlic</i>	165:-

VEGETARIAN DISHES

82.	Vegetable Stew	<i>Mixed vegetables in curry sauce (optional heat)</i>	115:-
83.	Mix Vegetable Stew	<i>Spinach, lentils & fresh vegetables in curry sauce (optional heat)</i>	120:-
84.	Palak Paneer	<i>Spinach cooked with homemade fresh cheese in curry sauce (optional heat)</i>	135:-
85.	Paneer Butter Masala	<i>Fried homemade fresh cheese cooked with cream, yoghurt, butter, honey & cashew nuts (mild)</i>	145:-
86.	Spentat Bhajee	<i>Spinach cooked with freshly ground spices (optional heat)</i>	115:-
87.	Dal Makhani	<i>Peeled chickpeas cooked with cream, garlic & ginger (optional heat)</i>	115:-
88.	Dal Spentat	<i>Chickpeas & spinach cooked in curry sauce (optional heat)</i>	120:-
89.	Aloo Matar Paneer	<i>Potatoes, peas & homemade fresh cheese cooked in curry sauce (mild)</i>	130:-
90.	Vegetable Korma	<i>Delicate and mild vegetarian stew cooked with cream, raisins & cashew nuts (very mild)</i>	125:-

BIRYANI DISHES

91.	Vegetable Biryani	<i>Mixed vegetables & cashew nuts cooked with fried rice, with separate sauce</i>	140:-
92.	Chicken Biryani	<i>Chicken cooked with fried rice, with separate sauce</i>	145:-
93.	Lamb Biryani	<i>Lamb cooked with fried rice, with separate sauce</i>	155:-
94.	Biff Biryani	<i>Beef cooked with fried rice, with separate sauce</i>	145:-
95.	King Prawn Biryani	<i>Big prawns cooked with fried rice, with separate sauce</i>	170:-
96.	Prawn Biryani	<i>Small prawns cooked with fried rice, with separate sauce</i>	155:-

SIDE DISHES

97	Raita	<i>Yoghurt sauce with vegetables mixed with special Indian spices</i>	25:-
98.	Mango Chutney	<i>Sweet and fruity mango sauce with various spices</i>	15:-
99.	Chilli Pickles		15:-

DESSERTS

Lassi	<i>Milkshake with mango & rose water</i>	35:-
Kulfi	<i>Homemade ice-cream with coconut, mango, cardamom, raisins, pistachios & cashew nuts</i>	25:-
Masala Chai	<i>Spice infused Indian tea</i>	25:-
Chai	<i>Tea</i>	15:-
Coffee		15:-



WATER & SODAS

Pepsi		15:-
Pepsi Max		15:-
Zingo		15:-
7up		15:-
Ramlösa Original	<i>Mineral water – Neutral</i>	15:-
Ramlösa Citrus	<i>Mineral water – Citrus</i>	15:-

BEER & CIDER

Light Beer	<i>33 c l. bottle</i>	15:-
Non-Alcoholic Beer	<i>33 c l. bottle</i>	35:-
Folköl (3,5 %)	<i>50 c l. bottle</i>	40:-
Pear Cider	<i>50 c l. bottle</i>	45:-
Strong Beer	<i>50 c l. bottle</i>	45:-
Cobra	<i>66 c l. bottle (Indian beer)</i>	75:-
Kingfisher	<i>66 c l. bottle (Indian beer)</i>	75:-
Bangla	<i>66 c l. bottle (Indian beer)</i>	75:-

WINE

Red	½ carafe 120:-		1 carafe 220:-		1 glass 50:-		1 bottle 250:-
White	½ carafe 120:-		1 carafe 220:-		1 glass 50:-		1 bottle 250:-
Rosé	½ carafe 120:-		1 carafe 220:-		1 glass 50:-		1 bottle 250:-

NON-ALCOHOLIC WINE

Red	1 glass 40:-		1 bottle 150:-
White	1 glass 40:-		1 bottle 150:-
Rosé	1 glass 40:-		1 bottle 150:-

LIQUOR

Whiskey	<i>Johnnie Walker Red Label (40%)</i>	20:- /c l.
Vodka	<i>Absolut Vodka (40%)</i>	20:- /c l.