

## CHICKEN DISH



**CHICKEN CURRY** \* BONELESS PIECES OF CHICKEN  
COOKED WITH DELICATE CURRY SAUCE

8,00 €



**CHICKEN MAKHANI** \* (BUTTER CHICKEN) - BONELESS TANDOORI CHICKEN  
COOKED IN CREAMY TOMATO SAUCE WITH GROUND SPICE

9,00 €



**CHICKEN BHUNA** \* SUCCULENT PIECES OF CHICKEN COOKED WITH  
ONION, GREEN PEPPER, HERBS AND SPICES

8,00 €



**MURGH SHAHI SAAG** \* BONELESS PIECES OF CHICKEN COOKED WITH  
SPINACH TOMATOES SPICES AND HERBS

8,00 €



**CHICKEN KORMA** \* BONELESS PIECES OF CHICKEN  
IN A MILD CREAMY SAUCE WITH NUTS AND RAISINS

8,00 €



**CHICKEN DO-PIAJ** \* BONELESS PIECES OF CHICKEN COOKED WITH CURRY SAUCE,  
DICED ONION, BELL PEPPER, TOMATOES, GARNISH WITH FRIED ONION & CORIANDER

8,00 €



**CHICKEN TIKKA MASALA** \* CHICKEN TIKKA COOKED WITH DICED  
ONIONS & GREEN PEPPER IN CREAMY TOMATO SAUCE, HERBS AND SPICES

10,00 €



**CHICKEN MADRAS** \* CHICKEN COOKED IN SOUTH INDIAN  
STYLE WITH FRESH COCONUT AND SPICES

8,00 €



**CHICKEN JALFREZI** \* BONELESS CHICKEN PIECES COOKED IN  
GRAVY WITH ONIONS, TOMATOES AND BELL PEPPER

8,00 €



**CHILI CHICKEN** \* CHICKEN COOKED WITH TOMATOES SAUCE,  
CHILI SAUCE, BELL PEPPER, ONION & SPICES

8,00 €



**CHICKEN METHI MALAI** \* CHICKEN COOKED WITH FENUGREEK  
, INDIAN HERBS AND SPICES IN CREAMY SAUCE

8,00 €



**CHICKEN PASANDA** \* BONELESS CHICKEN PIECES  
COOKED IN GRINDED NUTS IN CREAMY SAUCE

8,00 €



**CHICKEN VINDALOO** \* PIECES OF CHICKEN MARINATED  
OVERNIGHT AND COOKED IN AN ONION SAUCE

8,00 €



**CHICKEN ROGAN JOSH** \* PIECES OF CHICKEN COOKED IN CURRY SAUCE, CHILI POWDER, CASHW CREAM  
WITH ALL KIND OF SPICES & DRIED FENUGREEK LEAVES, YOUGHURT & CORIANDER LEAVES

8,00 €



# DAAL

**MATAR MUSHROOM** \* MUSHROOM & GREEN PEAS  
COOKED WITH INDIAN SPICES IN CURRY SAUCE



7,00 €

**DAL MAKHINI** \* CREAMED BLACK LENTILS  
DELICATELY SEASONED WITH FRESH SPICES



5,00 €

**YELLOW DAL** \* COMBINATION OF MOSOOR  
DAL & MOONGDAL COOKED WITH GINGER  
GARLIC AND FRESH SPICES



5,00 €

**DAL {LENTILS} CURRY**



5,00 €

**DAL SAAG**



5,00 €

**DAL KARAY**



5,00 €

**CHINA DAL**



5,00 €

**MOON DAL - MUSU DAL**



5,00 €





## LAMB DISH

**LAMB CURRY** \* TENDER PIECES OF LAMB COOKED IN CURRY SAUCE WITH FRESH GROUND SPICES



8,00 €

**LAMB ROGAN JOSH** \* PIECES OF LAMB IN SAUCE MADE FROM FRESH YOGHURT, TOMATOES, GINGER, GARLIC AND SPICES



8,00 €

**LAMB VINDALOO** \* PIECES OF LAMB MARINATED OVERNIGHT AND COOKED WITH POTATOES IN AN ONION SAUCE



8,00 €

**LAMB MUSHROOM** \* LAMP PIECES COOKED IN THICK CURRY SAUCE ALONG WITH SLICED MUSHROOMS



9,00 €

**LAMB MADRAS** \* TENDER PIECES OF LAMB COOKED IN SOUTH INDIAN STYLE WITH FRESH COCONUT, ROASTED GROUND SPICES AND TEMPERED WITH CURRY LEAVES



8,00 €

**LAMB SAAG** \* SUCCULENT PIECES OF LAMB COOKED ALONG WITH SPINACH AND DELICATELY SPICED



8,00 €

**LAMB FANCY NUTS CURRY (KORMA)** \* PIECES OF LAMB COOKED IN CREAM SAUCE WITH NUTS AND RAISINS



9,00 €

**LAMB MASALA** \* PIECES OF LAMB COOKED ALONG WITH ONIONS, GREEN PEPPER AND INDIAN SPICES



8,00 €

**LAMB BHUNA** \* PIECES OF LAMB COOKED WITH SLICED ONIONS, GREEN PEPPER & INDIAN SAUCE



8,00 €

**LAMB DO PIAZA** \* LAMB PIECES, DICED ONIONS, BELL PEPPER TOMATOES IN THICK SAUCE WITH INDIAN SPICES



8,00 €

**LAMB PASANDA** \* PIECES OF LAMB COOKED WITH GROUND NUTS IN CREAMY SAUCE AND INDIAN SPICES



8,00 €

**LAMB KARAY** \* GINGER, ONION, YOUGHURT & INDIAN SPICES



8,00 €





# VEGETABLES

**ALOO PALAK** \* POTATOES COOKED WITH SPINACH AND FRESH HERBS & SPICES



5,00 €

**BOMBAY ALOO** \* CUBES OF POTATOES COOKED ALONG WITH ONION AND TOMATOES



5,00 €

**MIX VEGETABLE CURRY** \* GARDEN FRESH VEGETABLE IN RICH CURRY SAUCE



5,00 €

**PALAK PANEER** \* HOMEMADE CHEESE CUBES COOKED WITH SPINACH & FRESH HERBS AND SPICES



8,00 €

**EGGPLANT BHARTHA** \* EGG PLANT CHOPPED AND BLENDED WITH HERBS & GROUND SPICES, ONION AND TOMATOES



5,00 €

**ALOO GOBI** \* CAULIFLOWER, POTATOES COOKED WITH HERBS AND SPICES



5,00 €

**CHANNA MASALA** \* CHICK PEAS DELICATELY FLAVORED WITH FRESH GROUND SPICES



5,00 €

**VEGETABLE MASALA** \* VEGETABLE COOKED IN A FRESH TOMATO SAUCE WITH INDIAN SPICES



5,00 €

**PANEER TIKKA MASALA** \* HOME MADE CHEESE COOKED IN FRESH CREAMY TOMATO SAUCE WITH DICED ONIONS AND GREEN PEPPER WITH HERBS AND SPICES



9,00 €

**LADIES FINGERS DISHES**



5,00 €

**EGG PLANT DISHES**



5,00 €





# SEAFOOD

**FISH CURRY** \* PIECES OF CATFISH COOKED IN CURRY SAUCE WITH GROUND SPICES



10,00 €

**FISH MASALA** \* CHUNK OF CATFISH COOKED IN FRESH TOMATO SAUCE WITH ONION BELL PEPPER & FRESH SPICES



10,00 €

**SHRIMP CURRY** \* PIECES OF SHRIMP COOKED IN CURRY SAUCE WITH GROUND SPICES



12,00 €

**OCTOPUS MADRAS** \* SHRIMP COOKED WITH COCONUT MEDIUM SPICES WITH ROASTED GROUND SPICE,



12,00 €

**SHRIMP VINDALOO** \* SHRIMP COOKED WITH PIQUANT SAUCE



10,00 €

**SHRIMP SHAHI KORMA** \* SHRIMP COOKED IN MILD CREAM SAUCE WITH ALMONDS CASHEW NUTS AND RAISINGS



10,00 €

**CRAB**



10,00 €





## SALADS

INDIAN SALAD



5,00 €

MIX SALAD



5,00 €

PLAIN RAITA



5,00 €

VEGETABLE RAITA



5,00 €

GREEK SALAD



5,00 €



## SOUPS

INDIAN DAAL SOUP



5,00 €

RICE SOUP



5,00 €

CHICKEN SOUP



5,00 €



WE ALSO HAVE MIXED VEGETABLE SOUP  
.FISH SOUP, BEEF SOUP, & LAMP SOUP



# HOT AND COLD DRINKS

JUICE \* APPLE, MANGO, NECTAR AND ORANGE



2,00 €

MANGO LASSI



2,00 €

PLAIN LASSI, SWEET LASSI, MIXED FRUIT LASSI, BAN  
PEPPERMINT



2,00 €

TEA



2,00 €

,WE ALSO HAVE MILK TEA, SWEET TEA  
MASALA TEA, BLACK TEA & GREEN TEA



2,00 €



2,00 €

WELCOME TO ROYAL CURRY HOUSE SITUATED  
AT THE HEART OF ATHENS FOR YOUR FAVOURITE  
.AND DELICIOUS MEAL, INDIGENOUS & FOREIGN DISHES

MANY THANKS FROM CEO JAHIR DAKUA OF ROYAL CURRY HOUSE





ROYAL CURRY HOUSE

MENU LIST

HALAL, VEGETARIAN AND NON VEGETARIAN, SEA FOOD AND SWEET

HOT & NON HOT DISHES, LEMON TASTE, AND SWEET



APPETIZERS



ONION BHAJI + SLICED ONION

DIPPED IN LIGHT SPICY BUTTER AND DEEP FRIED,

ALOO PAKORA, CHIKEN PAKORA, MIXED VEGETABLE PAKORA, SPING ROLL, SAMOSA

VEGETABLE PAKROA



5,00 €

SAMOSA



5,00 €

SPRING ROLL



5,00 €

GARALIC NAAN, BUTTER NAAN, CHEAZ NAAN, PLAIN NAAN  
ALOU PAARATHA, BUTTER PAARATHA, PLAIN PAARATHA, CHAPATI

NAAN



5,00 €

ROTI



5,00 €

PARATHA



5,00 €

NAAN



5,00 €



# BEEF

**BEEF CURRY** \* CHUNKS OF COOKED  
IN A CURRY SAUCE WIT HERBS AND SLICE



8,00 €

**BEEF KORMA** TENDER PIECES OF LAMB COOKED \*  
.IN SAUCE FRESH GROUND SPICES



8,00 €

**ROGAN JOSH** \* PIECES OF BEEF IN SAUCE MADE  
.FROM FRESH YOGURT, TOMATOES, GINGER, GARLIC AND SPICES



9,00 €

**BEEF VINDALOO** \* PIECES OF LAMB MARINATED  
.OVERNIGHT AND COOKED WITH POTATOES IN AN ONION SAUCE



8,00 €

**BEEF MASHROOM** \* LAMB PIECES COOKED  
IN THICK CURRY SAUCE ALONG WITH SLICED MUSHROOMS



9,00 €

**BEEF MADRAS** \* TENDER PIECES OF LAMB COOKED  
IN SOUTH INDIAN STYLE  
WITH FRESH COCONUT, ROASTED GROUND SPICES  
AND TEMPERED WITH CURRY LEAVES



8,00 €

Coriander





# BIRYANI

**VEGETABLE BIRYANI** \* GARDEN FRESH VEGETABLE COOKED ALONG WITH RICE, GROUND SPICES, NUTS & RAISING



8,00 €

**CHICKEN BIRYANI** \* PIECES OF CHICKEN COOKED WITH ONION, NUTS RAISINS, GROUND SPICES ALONG WITH RICE



10,00 €

**BEEF BIRYANI** \* RICE COOKED WITH TENDER PIECES OF BEEF, FLAVORED WITH HERBS, NUTS & GROUND SPICES



10,00 €

**LAMB BIRYANI** \* RICE COOKED WITH ,PIECES OF LAMB, FLAVORED WITH HERBS NUTS, & GROUND SPICES



10,00 €

**SHRIMP BIRYANI** \* RICE COOKED WITH TENDER PIECES OF SHRIMP, FLAVORED WITH HERBS, NUTS & GROUND SPICES



10,00 €

**SPECIAL NAWABI BIRYANI** \* RICE COOKED ALONG ,WITH LAMB, CHICKEN, BEEF SHRIMP, ONION EGG, VEGETABLE, NUTS, RAISINS & FRESH GROUND SPICES



10,00 €



Cumin

