

Curry Leaf

Kitchen + Bar



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LUNCH & DINNER MENU

Calangute Towers' Curry Leaf dining room, kitchen and bar brings to you chef's essential style, with a unique flavour pairing to create a truly authentic dining experience. We invite you to share Indian, pan Asian and Goan cuisines at the table, with fresh, seasonal ingredients and contemporary flavours. Curry Leaf welcomes its patrons into a warm, celebratory gathering space that captures the spirit and energy of Calangute Towers and Goa.

Bon Appetit!

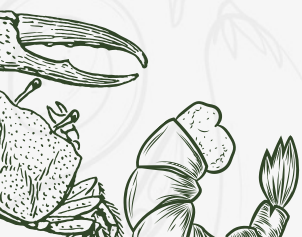
- Curry Leaf Team

APPETISERS

- | | | | |
|---|---------|---|---------|
|  PAPAD | 75 125 |  PRAWNS PERI - PERI | 400 |
| Roasted Masala 03 pcs | | Medium prawns stir fried in Goan masala. | |
|  FRENCH FRIES | 150 |  KINGFISH RAWA FRY | 325 |
|  HONEY CHILLY CRISPY POTATO | 250 | Goan style Kingfish coated with semolina and fried. | |
| Crispy potato tossed with honey chilly sauce | |  FISH AMRITSARI | 350 |
|  MUSHROOM CHILLY | 300 | Well marinated fish, coated with Indian spices & deep fried. | |
| Coated deep fried mushroom tossed with soya chilly. | |  GOLDEN FRIED PRAWNS | 400 |
|   CHILLY MANCHURIAN | 250 300 | Well marinated, batter fried medium size prawns. | |
| Veg Cottage Cheese(Paneer) Chicken | 350 |  PRAWNS CHILLY MANCHURIAN | 400 |
|  GARLIC CHICKEN NUGGETS | 350 | Coated fried prawns tossed with soya and chilly sauce. | |
| Herbs marinated chicken coated with bread crumbs & fried. | |  FISH & CHIPS | 350 |
|  CHICKEN SCHEZWAN | 300 | Crunchy fried fish served with chips and dip sauce. | |
| Fried diced chicken cooked in scheszwan sauce. | |  CHOICE OF TOAST | 200 |
|  CHICKEN LOLLIPOP | 225 | Cheese Cheese Chilly Cheese Tomato | |
| Crispy coated chicken wings served with scheszwan sauce. | |  CHOICE OF CLUB SANDWICH | 250 300 |
|  PRAWNS KOLIWADA | 400 | (Veg Chicken)  | |
| Medium prawns mixed with Indian spices and fried. | | | |

Please let us know if you're allergic to any ingredients. We levy a discretionary 5% service charge. Prices are in Indian rupees and are exclusive of applicable government taxes.

 Vegetarian  Non-vegetarian  Healthy  Spicy





SOUPS

- **PALAK LEHSOONI SHORBA** 150
- **TAMATAR DHANIYA SHORBA** 150
Indian spicy soup
- ▲ **MURG PALAK SHORBA** 200
- ▲ **CHOICE OF SOUP VEG | NON VEG** 150|200
Hot & Sour | Manchow | Sweet Corn | Noodles

SALADS

- **FRESH GARDEN GREEN STICKS** 175
- **KACHUMBER SALAD** 200
Cubes of vegetables mixed with chopped green chillies and lemon juice.
- **TOSSED GREEN SALAD** 200
Diced vegetables with olives mixed with mustard dressing.
- **ALOO | CHANA CHAT** 250
- ▲ **CHATPATA TANDOORI CHICKEN SALAD** 300
Boneless tandoori chicken mixed with lemon juice and Chat masala.
- ▲ **MIXED SEA FOOD SALAD WITH COCKTAIL DRESSING** 350
Poached and well seasoned sea food combined with lettuce and peppers.

KEBABS & TIKKAS

- ▲ **TIKKA LAL TANDOORI TIGER PRAWNS (03 PCS)** 850
Well marinated Thundery tiger prawns cooked in clay oven, served with green chutney.
- ▲ **HAPPY FAMILY** 750
Assorted chicken kebab and tikka platter.
- ▲ **AJWAINI TANDOORI POMFRET** 650
Medium size pomfret marinated in hanged yogurt and Indian spice cooked in char grill.
- ▲ **Mahi Tikka** 450
Chunky boneless fish marinated with special herbs, caraway seed and Indian spice cooked in clay oven served with mint chutney.

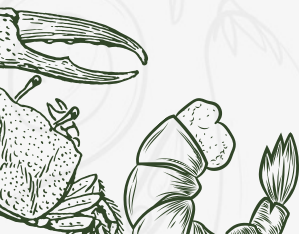
- ▲ **TANDOORI MURGH (Full | Half)** 550|350
- ▲ **KAKORI KEBAB** 500
A blend of fixed minced lamb, saffron flavored.
- ▲ **KADAK SEEKH KEBAB** 500|400
Minced Lamb or Chicken, with Exotic Indian Spices, cooked in a Clay Oven.
- ▲ **NAZUK KEBAB** 450
Chunk piece of chicken well marinated in hanged yogurt and cheese mixture, cooked in char grilled.
- ▲ **KASTOORI KEBAB** 450
Juicy Chicken marinated in fenugreek flavored yogurt.
- ▲ **MURGH TIKKA** 400
Morsels of chicken marinated in mustard oil yogurt with exotic spices.
- **KURKURE KEBAB** 350
Crunchy fried cottage cheese rolls, stuffed with nuts, khoya and cheese.
- **PANEER KALI MIRCH** 300
Cubes of paneer marinated with crust black pepper corn and yogurt mixture cooked in chargrill.
- **DAHI KEBAB** 300
A soft delicate kebab of yoghurt and aromatic spices.

MAIN COURSE: VEG

- **PANEER LABABDAR** 250
Paneer cooked in rich saffron gravy.
- **PANEER** 250
Palak | Matar | Makhani
- **LAHORI PALAK** 250
Fresh spinach with mushroom cooked in mustard flavored Indian spice.
- **DHINGRI MATAR CURRY** 250
Mushroom cooked with green peas.
- **SHIMLA MIRCH** 250
Whole capsicums deseeded and stuffed with mashed potatoes, peas, paneer and spices.

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▣ SABZI SANGAM	200
<i>Fresh mixed green vegetables with baby corn.</i>	
▣ VEG KOLHAPURI	200
<i>Fresh mixed green vegetables cooked with spicy masala.</i>	
▣ VEG JALFREZI	200
▣ CHANA MASALA	200
<i>Garbanzo Beans in spicy Indian Gravy.</i>	
▣ ALOO GOBI	200
<i>Sabzi made of potatoes and cauliflower, mixed with herbs and spices.</i>	
▣ DAL MAKHANI	200
<i>A mild and heavy dal preparation made with a combination of rajma and urad dal.</i>	
▣ YELLOW DAL FRY	150
▣ DAL TADKA	150
<i>Made with split yellow lentils , smooth dal is tempered with Punjabi spices and ghee.</i>	

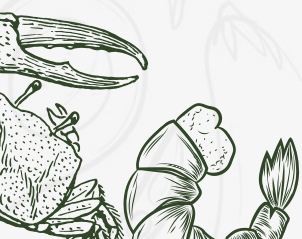
MAIN COURSE: NON VEG

▣ CHANCHAL POMFRET	700
<i>Medium size pomfret well marinated and cooked in mustard oil.</i>	
▣ NIHARI GOSHT	500
<i>Tender lamb with bones simmered in rich exotic spices.</i>	
▣ MUTTON ROGAN JOSH	500
<i>Kashmiri delicacy tender lamb cubes cooked with Indian masala.</i>	
▣ BHUNA GOSHT	500
<i>Fried mutton pieces are cooked with lots of onion and spices.</i>	
▣ AJWAINI JHINGA MASALA	450
▣ FISH TOMATO	400
<i>Cubes of boneless fish cooked with Indian spicy masala.</i>	

▣ AWADHI MURGH	400
<i>Boneless chicken cubes simmered in rich cashew nut gravy.</i>	
▣ MURGH MAKHANWALA	400
<i>Boneless chicken cooked in tangy Makhani gravy.</i>	
▣ CHICKEN BUTTER MASALA	400
<i>Boneless chicken cooked with yogurt and Indian spices.</i>	
▣ MIRCHI MURGH	400
<i>Chicken cooked with green chilly and yogurt.</i>	
▣ CHICKEN LABABDAR	400
<i>Boneless chicken cooked with rich gravy.</i>	
▣ KADHAI MURGH	350
<i>Chicken with bones cooked in spicy Kadhai Masala.</i>	
▣ CHICKEN KOLHAPURI	350
<i>Curry cut chicken cooked with fully load of Indian spices.</i>	
▣ HOMEMADE CHICKEN CURRY	350
<i>Medium piece chicken cooked with Indian spicy masala.</i>	

GOAN SPECIALTY

▣ POMFRET RECHEADO	700
<i>Medium size pomfret cooked with authentic goan reacheado Masala.</i>	
▣ GOAN PRAWNS CURRY WITH RICE	500
<i>Medium prawns cooked in coconut based goan curry.</i>	
▣ VINDALOO (Mutton Chicken)	500 350
<i>Tender mutton/chicken pieces cooked in spicy chilly masala.</i>	
▣ XACUTTI (Mutton Chicken)	500 350
<i>Tender mutton / chicken pieces cooked in spicy strong flavored coconut based masala.</i>	



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▲ **GALINA CHICKEN CAFREAL** 500

Chicken with bone cooked in spicy authentic cafreál masala made of green chilly / mint & coriander leaf.

▲ **GOAN FISH CURRY WITH RICE** 400

Fillet Fish cooked in Goan curry.

▲ **KINGFISH MASALA FRY** 350

King fish steak well marinated in spicy goan masala.

■ **MIX VEG CALDIN** 250

Green vegetables cooked in coconut milk and green masala.

■ **MIX VEG XACUTI** 250

Mixed Vegetables cooked in spicy strong flavored coconut based masala.

■ **CABBAGE FOOGATH** 175

Shredded cabbage Tossed with mustard seeds, curry leaves and grated coconut.

RICE & NOODLES

■▲ **HYDERABADI DUM BIRYANI** 500|350|250

Mutton | Chicken | Veg

■ **KASHMIRI PULAO** 250

Basmati rice cooked with fruits and nuts.

■ **NAWABI PULAO** 250

Peas | Jeera | Sabji

■ **PULAO** 200

Peas | Jeera | Sabji

■ **STEAMED RICE** 125

■▲ **FRIED RICE** 200|300

Veg | Chicken

■▲ **SCHEZWAN FRIED RICE** 250|300

Veg | Chicken

■▲ **HAKKA NOODLES** 250|300

Veg | Chicken

■▲ **SCHEZWAN HAKKA NOODLES** 250|300

Veg | Chicken

INDIAN BREADS

■ **MASALA KULCHA** 110

Stuffed Indian bread with cottage cheese, potatoes and Indian Masala.

■ **AMRITSARI KULCHA** 100

Stuffed Indian bread with potato and Indian masala.

■ **GARLIC CHEESE NAAN** 100

■ **PESHWARI NAAN** 90

Naan coated with dry fruits.

■ **KANDHARI NAAN** 75

Naan cooked with sesame seeds.

■ **BUTTER NAAN** 50

■ **PLAIN NAAN** 45

■ **MISSI ROTI** 50

Mixture of Indian masala & gram flour.

■ **PARATHA** 50

Pudina | Laccha | Butter | Plain

■ **TANDOORI ROTI** 35

Butter | Plain

■ **TAWA PARATHA** 40

■ **TAWA CHAPATI** 30

Butter | Plain

DESSERTS

■ **FRUIT SALAD WITH ICE-CREAM** 200

■ **GULAB JAMUN** 150

■ **FRUIT SALAD** 150

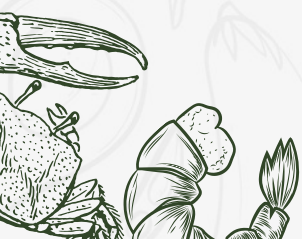
■▲ **DESSERT OF THE DAY** 175

■ **CHOICE OF ICE-CREAM** 125

Butter Scotch, Chocolate, Mango, Vanilla & Strawberry

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BAR MENU

WINE BY BOTTLE

HARDY'S CHARDONNAY SEMILLON	3500
<i>White Australia</i>	
SHIRAZ CABERNET	3500
<i>Red Australia</i>	
FRENCH ROOTS	3500
<i>Merlot Red Sauvignon Blanc ,France</i>	
JACOBS CREEK	3500
<i>Red White, Australia</i>	
FOUR SEASONS	2750
<i>Chenin Blanc White</i>	
FOUR SEASONS	2750
<i>Cabernet Sauvignon Red</i>	
BIG BANYAN	2750
<i>Shiraz, Merlot</i>	
BIG BANYAN	2750
<i>Sauvignon, Chardonnay Blanc</i>	
BIG BANYAN	2750
<i>Rosa Rossa</i>	
SULA CHENIN BLANC	2750
<i>White</i>	
SULA	3000
<i>Shiraz Red</i>	
MADEIRA	2000
<i>Red White Rose</i>	

SPARKLING WINE & CHAMPAGNE

SULA BRUT (BOTTLE)	4000
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WINE BY THE GLASS

SAN ANDRE	300
<i>Port Wine</i>	
GROVER	450
<i>Red White</i>	
MADEIRA	450
<i>Red White Rose</i>	

BEERS & COOLERS

KINGFISHER REGULAR	125 200
<i>330ml 650 ml</i>	
KINGFISHER DRAUGHT (CAN)	200
<i>330ml</i>	
KINGFISHER STRONG	230
<i>650ml</i>	
TUBORG	125
<i>330ml</i>	
BUDWEISER	200
<i>330ml</i>	
HOEGAARDEN	275
<i>330ml</i>	
CARLSBERG	200
<i>330ml</i>	
HEINEKEN	275
<i>330ml</i>	
CORONA	275
<i>330ml</i>	
BACARDI BREEZER 330ml	200
<i>Ask your server for available flavours</i>	

Standard pour for wine is 150 ml, 45 ml for aperitifs and 30ml for all spirits.

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CALANGUTE TOWERS

Goa

AM HOTEL KOLLEKTION

VODKA

ABSOLUTE	300
SMIRNOFF (REGULAR)	125
MAGIC MOMENT	100
ROMANOV	100

GIN & TEQUILA

BOMBAY SAPPHIRE	300
BLUE RIBAND	100
CAMINO	200

COGNAC

MARTELL	450
HENNESSY VS	350

RUM

BACARDI(WHITE RUM)	125
MC DOWELL(WHITE RUM)	85
OLD MONK(DARK RUM)	85

BRANDY

MANSION HOUSE	115
HONEYBEE	85

GOAN SPECIAL FENNY

CASHEW	80
PALM	80

BLENDED SCOTCH & SINGLE MALTS

THE GLENLIVET 12YO	500
GLENMORANGIE	500
DALMORE 12YO	500
JOHNNIE WALKER BLACK LABEL	450
CHIVAS REGAL 12YO	450
JOHNNIE WALKER RED LABEL	350
BLACK DOG	275
VAT 69	250
100 PIPERS	250
TEACHERS HIGHLAND CREAM	250
BLACK & WHITE	250
ROYAL CHALLENGE	200
BLENDER'S PRIDE	200
SIGNATURE	200
ANTIQUITY (BLUE)	200
PETER SCOT	200
ROYAL STAG	125

SHOOTERS

KAMIKAZE	400
<i>Vodka, Triple Sec, Lime juice, Dash of Tabasco</i>	
APOCALYPSE	400
<i>Tequila, Irish Cream, Dry Vermouth</i>	
BRAVE BULL	400
<i>Kahlua, Tequila</i>	
B52	400
<i>Kahlua, Bailey's Irish Cream, Cointreau</i>	

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AM HOTEL KOLLECTION

LIQUERS

COINTREAU	400
BAILEYS IRISH CREAM	400
MALIBU (LIQUEUR)	400
KAHLUA	400

APERITIFS 60ML

CAMPARI	300
MARTINI ROSSO	300
MARTINI BIANCO	300
MARTINI DRY	300

SIGNATURE COCKTAILS

A STAR IS BORN	350
<i>Vodka, Blue Curacao, Pineapple Juice, Coconut Cream, Malibu</i>	
SILENT NITE	350
<i>Malibu, Pineapple Juice, Blue Curacao, Cream de cacao, Whipped cream</i>	
GOA MUDSLIDE MARTINI	350
<i>Vodka, Irish Cream, Whipped cream</i>	
BEND ME OVER	350
<i>Strawberry Crush, Vodka, Rum</i>	
WITCH IS HOT	300
<i>Vodka, Lime Juice, Grenadine, Rum</i>	
FLAMING RUSSIAN	300
<i>Vodka, Rum & Fire</i>	

CLASSIC COCKTAILS

MOJITO	250
<i>White Rum, Lime/Wedges, Mint, Soda, Brown Sugar</i>	
SEX ON THE BEACH	250
<i>Vodka, Peach Schnapps, Orange Juice, Grenadine Syrup</i>	

MARGARITA	350
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Tequila, Lime Juice, Triple Sec

LONG ISLAND ICE TEA	350
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Vodka, White Rum, Gin, Tequila, Triple Sec, Coke, Lime Juice

TEQUILA SUNRISE	400
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Tequila, Orange Juice, Dash of Grenadine

COSMOPOLITAN	350
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Vodka, Cointreau, Cranberry Juice, Lemon Juice

BLUE LAGOON	350
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Vodka, Lime Juice, Blue Curacao, Lemonade

DAIQUIRI	300
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Choice of the fresh fruit, Banana, Pineapple, watermelon and Orange

MARTINI	300
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Gin, Dry Vermouth, Angostura Bitter

GIN SLING	300
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Gin, Cherry Brandy, Sugar, Lime Juice, Soda

BLOODY MARY	250
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Vodka, Tomato Juice, Tabasco Sauce, Lime Juice, Worcestershire Sauce

PINACOLODA	250
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Pineapple Juice, White Rum, Coconut Cream

PLANTERS PUNCH	250
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White Rum, Orange Juice, Pineapple Juice, Grenadine Syrup, Dark Rum

TOM COLLINS	250
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Gin, Lime Juice, Sugar, Soda

BLACK RUSSIAN	250
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Vodka, Coffee Liqueur, Coke

CAPRIOSKA	250
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Vodka, Lime Wedges, Mint, Soda

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Goa

AM HOTEL KOLLECTION

NON-ALCOHOLIC REFRESHERS

FRUIT PUNCH 180

Orange Juice, Mango Juice, Pineapple Juice, Ice Cream

LADY IN RED 180

Lime Juice, Sprite, Grenadine Syrup

BERRY BLAST 180

Pineapple Juice, Orange Juice, Mango Juice, Strawberry Crush

DEEP BLUE SEA 180

Lime Juice, Sprite, Blue Curacao

PINK TUTU 180

Orange Juice, Cranberry Juice, Lemon and Lime Grenadine

HCT COOLER 180

Grapefruit Juice, Cranberry Juice, Lemon and Lime

BEVERAGES

RED BULL 200

JUICES (PACKAGED 200ML) 125

DIET COKE & SERVICE 100

ICED TEA 100

Peach | Lemon

TONIC | BITTER LEMON 120

FRESH LIME SODA / WATER 50

SOFT DRINK & SERVICE 50

PACKAGED DRINKING WATER & SERVICE 50

SODA 50

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