



CALANGUTE TOWERS

Goa

AM HOTEL COLLECTION

# 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

- |  |         |   |         |
|--|---------|---|---------|
| <input type="checkbox"/> <b>PAPAD</b>  | 75 125  | <input type="checkbox"/> <b>PRAWNS PERI - PERI</b>                      | 450     |
| <i>Roasted   Masala 03 pcs</i>   |         | <i>Medium prawns stir fried in Goan masala.</i>                         |         |
| <input type="checkbox"/> <b>FRENCH FRIES</b>                                 | 175     | <input type="checkbox"/> <b>KINGFISH RAWA FRY</b>                       | 350     |
| <input type="checkbox"/> <b>HONEY CHILLY CRISPY POTATO</b>                   | 250     | <i>Goan style Kingfish coated with semolina and fried.</i>              |         |
| <i>Crispy potato tossed with honey chilly sauce</i>                          |         | <input type="checkbox"/> <b>FISH AMRITSARI</b>                          | 400     |
| <input type="checkbox"/> <b>MUSHROOM CHILLY</b>                              | 325     | <i>Well marinated fish, coated with Indian spices &amp; deep fried.</i> |         |
| <i>Coated deep fried mushroom tossed with soya chilly.</i>                   |         | <input type="checkbox"/> <b>GOLDEN FRIED PRAWNS</b>                     | 450     |
| <input type="checkbox"/> <input type="checkbox"/> <b>CHILLY   MANCHURIAN</b> | 275 325 | <i>Well marinated, batter fried medium size prawns.</i>                 |         |
| <i>Veg   Cottage Cheese(Paneer)   Chicken</i>                                | 375     | <input type="checkbox"/> <b>PRAWNS CHILLY   MANCHURIAN</b>              | 450     |
| <input type="checkbox"/> <b>GARLIC CHICKEN NUGGETS</b>                       | 375     | <i>Coated fried prawns tossed with soya and chilly sauce.</i>           |         |
| <i>Herbs marinated chicken coated with bread crumbs &amp; fried.</i>         |         | <input type="checkbox"/> <b>FISH &amp; CHIPS</b>                        | 400     |
| <input type="checkbox"/> <b>CHICKEN SCHEZWAN</b>                             | 375     | <i>Crunchy fried fish served with chips and dip sauce.</i>              |         |
| <i>Fried diced chicken cooked in schezwan sauce.</i>                         |         | <input type="checkbox"/> <b>CHOICE OF TOAST</b>                         | 200     |
| <input type="checkbox"/> <b>CHICKEN LOLLIPOP</b>                             | 275     | <i>Cheese   Cheese Chilly   Cheese Tomato</i>                           |         |
| <i>Crispy coated chicken wings served with schezwan sauce.</i>               |         | <input type="checkbox"/> <b>CHOICE OF CLUB SANDWICH</b>                 | 250 300 |
| <input type="checkbox"/> <b>PRAWNS KOLIWADA</b>                              | 450     | <i>(Veg   Chicken) ✓</i>  |         |
| <i>Medium prawns mixed with Indian spices and fried.</i>                     |         |   |         |

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** 350  
*Boneless tandoori chicken mixed with lemon juice and Chat masala.*
- ▣ **MIXED SEA FOOD SALAD WITH COCKTAIL DRESSING** 450  
*Poached and well seasoned sea food combined with lettuce and peppers.*

## KEBABS & TIKKAS

- ▣ **TIKKA LAL TANDOORI TIGER PRAWNS (03 PCS)** 900  
*Well marinated Thundery tiger prawns cooked in clay oven, served with green chutney.*
- ▣ **HAPPY FAMILY** 850  
*Assorted chicken kebab and tikka platter.*
- ▣ **AJWAINI TANDOORI POMFRET** 700  
*Medium size pomfret marinated in hanged yogurt and Indian spice cooked in char grill.*
- ▣ **Mahi Tikka** 500  
*Chunky boneless fish marinated with special herbs, caraway seed and Indian spice cooked in clay oven served with mint chutney.*

- ▣ **TANDOORI MURGH (Full | Half )** 600|350
- ▣ **KAKORI KEBAB** 600  
*A blend of fixed minced lamb, saffron flavored.*
- ▣ **KADAK SEEKH KEBAB** 600|450  
*Minced Lamb or Chicken, with Exotic Indian Spices, cooked in a Clay Oven.*
- ▣ **NAZUK KEBAB** 500  
*Chunk piece of chicken well marinated in hanged yogurt and cheese mixture, cooked in char grilled.*
- ▣ **KASTOORI KEBAB** 500  
*Juicy Chicken marinated in fenugreek flavored yogurt.*
- ▣ **MURGH TIKKA** 400  
*Morsels of chicken marinated in mustard oil yogurt with exotic spices.*
- ▣ **KURKURE KEBAB** 400  
*Crunchy fried cottage cheese rolls, stuffed with nuts, khoya and cheese.*
- ▣ **PANEER KALI MIRCH** 350  
*Cubes of paneer marinated with crust black pepper corn and yogurt mixture cooked in chargrill.*
- ▣ **DAHI KEBAB** 350  
*A soft delicate kebab of yoghurt and aromatic spices.*

## MAIN COURSE: VEG

- ▣ **PANEER LABABDAR** 300  
*Paneer cooked in rich saffron gravy.*
- ▣ **PANEER** 300  
*Palak | Matar | Makhani*
- ▣ **LAHORI PALAK** 300  
*Fresh spinach with mushroom cooked in mustard flavored Indian spice.*
- ▣ **DHINGRI MATAR CURRY** 300  
*Mushroom cooked with green peas.*
- ▣ **SHIMLA MIRCH** 300  
*Whole capsicums deseeded and stuffed with mashed potatoes, peas, paneer and spices.*

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<b>SABZI SANGAM</b>	300	<b>AWADHI MURGH</b>	450
<i>Fresh mixed green vegetables with baby corn.</i>		<i>Boneless chicken cubes simmered in rich cashew nut gravy.</i>	
<b>VEG KOLHAPURI</b>	250	<b>MURGH MAKHANWALA</b>	450
<i>Fresh mixed green vegetables cooked with spicy masala.</i>		<i>Boneless chicken cooked in tangy Makhani gravy.</i>	
<b>VEG JALFREZI</b>	250	<b>CHICKEN BUTTER MASALA</b>	450
<b>CHANA MASALA</b>	250	<i>Boneless chicken cooked with yogurt and Indian spices.</i>	
<i>Garbanzo Beans in spicy Indian Gravy.</i>		<b>MIRCHI MURGH</b>	450
<b>ALOO GOBI</b>	250	<i>Chicken cooked with green chilly and yogurt.</i>	
<i>Sabzi made of potatoes and cauliflower, mixed with herbs and spices.</i>		<b>CHICKEN LABABDAR</b>	450
<b>DAL MAKHANI</b>	250	<i>Boneless chicken cooked with rich gravy.</i>	
<i>A mild and heavy dal preparation made with a combination of rajma and urad dal.</i>		<b>KADHAI MURGH</b>	400
<b>YELLOW DAL FRY</b>	175	<i>Chicken with bones cooked in spicy Kadhai Masala.</i>	
<b>DAL TADKA</b>	200	<b>CHICKEN KOLHAPURI</b>	400
<i>Made with split yellow lentils , smooth dal is tempered with Punjabi spices and ghee.</i>		<i>Curry cut chicken cooked with fully load of Indian spices.</i>	
		<b>HOMEMADE CHICKEN CURRY</b>	400
		<i>Medium piece chicken cooked with Indian spicy masala.</i>	

## MAIN COURSE: NON VEG

<b>CHANCHAL POMFRET</b>	750
<i>Medium size pomfret well marinated and cooked in mustard oil.</i>	
<b>NIHARI GOSHT</b>	600
<i>Tender lamb with bones simmered in rich exotic spices.</i>	
<b>MUTTON ROGAN JOSH</b>	600
<i>Kashmiri delicacy tender lamb cubes cooked with Indian masala.</i>	
<b>BHUNA GOSHT</b>	600
<i>Fried mutton pieces are cooked with lots of onion and spices.</i>	
<b>AJWAINI JHINGA MASALA</b>	500
<b>FISH TOMATO</b>	450
<i>Cubes of boneless fish cooked with Indian spicy masala.</i>	

## GOAN SPECIALTY

<b>POMFRET RECHEADO</b>	750
<i>Medium size pomfret cooked with authentic goan reacheado Masala.</i>	
<b>GOAN PRAWNS CURRY WITH RICE</b>	550
<i>Medium prawns cooked in coconut based goan curry.</i>	
<b>VINDALOO (Mutton   Chicken)</b>	600 400
<i>Tender mutton/chicken pieces cooked in spicy chilly masala.</i>	
<b>XACUTTI (Mutton   Chicken)</b>	600 400
<i>Tender mutton / chicken pieces cooked in spicy strong flavored coconut based masala.</i>	

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- ▲ **GALINA CHICKEN CAFREAL** 550  
*Chicken with bone cooked in spicy authentic cafreal masala made of green chilly / mint & coriander leaf.*
- ▲ **GOAN FISH CURRY WITH RICE** 450  
*Fillet Fish cooked in Goan curry.*
- ▲ **KINGFISH MASALA FRY** 400  
*King fish steak well marinated in spicy goan masala.*
- **MIX VEG CALDIN** 300  
*Green vegetables cooked in coconut milk and green masala.*
- **MIX VEG XACUTI** 300  
*Mixed Vegetables cooked in spicy strong flavored coconut based masala.*
- **CABBAGE FOOGATH** 200  
*Shredded cabbage Tossed with mustard seeds, curry leaves and grated coconut.*

## RICE & NOODLES

- ▲ ■ **HYDERABADI DUM BIRYANI** 650|400|300  
*Mutton | Chicken | Veg*
- **KASHMIRI PULAO** 300  
*Basmati rice cooked with fruits and nuts.*
- **NAWABI PULAO** 300  
*Peas | Jeera | Sabji*
- **PULAO** 225  
*Peas | Jeera | Sabji*
- **STEAMED RICE** 125
- ▲ ■ **FRIED RICE** 250|350  
*Veg | Chicken*
- ▲ ■ **SCHEZWAN FRIED RICE** 275|350  
*Veg | Chicken*
- ▲ ■ **HAKKA NOODLES** 300|350  
*Veg | Chicken*
- ▲ ■ **SCHEZWAN HAKKA NOODLES** 275|350  
*Veg | Chicken*

## INDIAN BREADS

- **MASALA KULCHA** 125  
*Stuffed Indian bread with cottage cheese, potatoes and Indian Masala.*
- **AMRITSARI KULCHA** 150  
*Stuffed Indian bread with potato and Indian masala.*
- **GARLIC CHEESE NAAN** 150
- **PESHWARI NAAN** 120  
*Naan coated with dry fruits.*
- **KANDHARI NAAN** 90  
*Naan cooked with sesame seeds.*
- **BUTTER NAAN** 75
- **PLAIN NAAN** 60
- **MISSI ROTI** 60  
*Mixture of Indian masala & gram flour.*
- **PARATHA** 50 | 75  
*Butter | Plain | Pudina | Laccha*
- **TANDOORI ROTI** 35  
*Butter | Plain*
- **TAWA PARATHA** 40
- **TAWA CHAPATI** 30  
*Butter | Plain*

## DESSERTS

- **FRUIT SALAD WITH ICE-CREAM** 250
- **GULAB JAMUN** 150
- **FRUIT SALAD** 150
- ▲ ■ **DESSERT OF THE DAY** 200
- **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

*White Australia*

**SHIRAZ CABERNET** 3500

*Red Australia*

**FRENCH ROOTS** 3500

*Merlot Red | Sauvignon Blanc ,France*

**JACOBS CREEK** 3500

*Red | White, Australia*

**FOUR SEASONS** 2750

*Chenin Blanc White*

**FOUR SEASONS** 2750

*Cabernet Sauvignon Red*

**BIG BANYAN** 2750

*Shiraz, Merlot*

**BIG BANYAN** 2750

*Sauvignon, Chardonnay Blanc*

**BIG BANYAN** 2750

*Rosa Rossa*

**SULA CHENIN BLANC** 2750

*White*

**SULA** 3000

*Shiraz Red*

**MADEIRA** 2000

*Red | White | Rose*

### SPARKLING WINE &

### CHAMPAGNE

**SULA BRUT (BOTTLE)** 4000

### WINE BY THE GLASS

**SAN ANDRE** 300

*Port Wine*

**GROVER** 450

*Red | White*

**MADEIRA** 450

*Red | White | Rose*

### BEERS & COOLERS

**KINGFISHER REGULAR** 125|200

*330ml | 650 ml*

**KINGFISHER DRAUGHT (CAN)** 200

*330ml*

**KINGFISHER STRONG** 230

*650ml*

**TUBORG** 125

*330ml*

**BUDWEISER** 200

*330ml*

**HOEGAARDEN** 275

*330ml*

**CARLSBERG** 200

*330ml*

**HEINEKEN** 275

*330ml*

**CORONA** 275

*330ml*

**BACARDI BREEZER 330ml** 200

*Ask your server for available flavours*

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## VODKA

<b>ABSOLUTE</b>	300
<b>SMIRNOFF (REGULAR)</b>	125
<b>MAGIC MOMENT</b>	100
<b>ROMANOV</b>	100

## GIN & TEQUILA

<b>BOMBAY SAPPHIRE</b>	300
<b>BLUE RIBAND</b>	100
<b>CAMINO</b>	200

## COGNAC

<b>MARTELL</b>	450
<b>HENNESSY VS</b>	350

## RUM

<b>BACARDI(WHITE RUM)</b>	125
<b>MC DOWELL(WHITE RUM)</b>	85
<b>OLD MONK(DARK RUM)</b>	85

## BRANDY

<b>MANSION HOUSE</b>	115
<b>HONEYBEE</b>	85

## GOAN SPECIAL FENNY

<b>CASHEW</b>	80
<b>PALM</b>	80

## BLENDED SCOTCH & SINGLE MALTS

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

## SHOOTERS

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

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## LIQUERS

<b>COINTREAU</b>	400
<b>BAILEYS IRISH CREAM</b>	400
<b>MALIBU (LIQUEUR)</b>	400
<b>KAHLUA</b>	400

## APERITIFS 60ML

<b>CAMPARI</b>	300
<b>MARTINI ROSSO</b>	300
<b>MARTINI BIANCO</b>	300
<b>MARTINI DRY</b>	300

## SIGNATURE COCKTAILS

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

## CLASSIC COCKTAILS

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

<b>MARGARITA</b>	350
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*Tequila, Lime Juice, Triple Sec*

<b>LONG ISLAND ICE TEA</b>	350
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*Vodka, White Rum, Gin, Tequila, Triple Sec, Coke, Lime Juice*

<b>TEQUILA SUNRISE</b>	400
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*Tequila, Orange Juice, Dash of Grenadine*

<b>COSMOPOLITAN</b>	350
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*Vodka, Cointreau, Cranberry Juice, Lemon Juice*

<b>BLUE LAGOON</b>	350
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*Vodka, Lime Juice, Blue Curacao, Lemonade*

<b>DAIQUIRI</b>	300
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*Choice of the fresh fruit, Banana, Pineapple, watermelon and Orange*

<b>MARTINI</b>	300
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*Gin, Dry Vermouth, Angostura Bitter*

<b>GIN SLING</b>	300
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*Gin, Cherry Brandy, Sugar, Lime Juice, Soda*

<b>BLOODY MARY</b>	250
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*Vodka, Tomato Juice, Tabasco Sauce, Lime Juice, Worcestershire Sauce*

<b>PINACOLODA</b>	250
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*Pineapple Juice, White Rum, Coconut Cream*

<b>PLANTERS PUNCH</b>	250
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*White Rum, Orange Juice, Pineapple Juice, Grenadine Syrup, Dark Rum*

<b>TOM COLLINS</b>	250
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*Gin, Lime Juice, Sugar, Soda*

<b>BLACK RUSSIAN</b>	250
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*Vodka, Coffee Liqueur, Coke*

<b>CAPRIOSKA</b>	250
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*Vodka, Lime Wedges, Mint, Soda*

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## NON-ALCOHOLIC REFRESHERS

**FRUIT PUNCH** 200

*Orange Juice, Mango Juice, Pineapple Juice, Ice Cream*

**LADY IN RED** 200

*Lime Juice, Sprite, Grenadine Syrup*

**BERRY BLAST** 200

*Pineapple Juice, Orange Juice, Mango Juice, Strawberry Crush*

**DEEP BLUE SEA** 200

*Lime Juice, Sprite, Blue Curacao*

**PINK TUTU** 200

*Orange Juice, Cranberry Juice, Lemon and Lime Grenadine*

**HCT COOLER** 210

*Grapefruit Juice, Cranberry Juice, Lemon and Lime*

## BEVERAGES

**RED BULL** 230

**JUICES (PACKAGED 200ML)** 150

**DIET COKE & SERVICE** 120

**ICED TEA** 110

*Peach | Lemon*

**TONIC | BITTER LEMON** 120

**FRESH LIME SODA / WATER** 60

**SOFT DRINK & SERVICE** 50

**PACKAGED DRINKING WATER &**

**SERVICE** 50

**SODA** 50

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