

# 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!

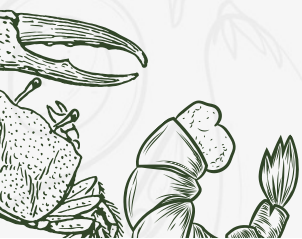
- Curry Leaf Team

### APPETISERS

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

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■ 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.*

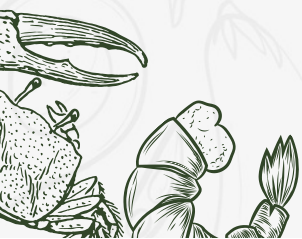
- ▲ **TANDOORI MURGH (Full | Half )** 550|350
- ▲ **KAKORI KEBAB** 500  
*A blend of fixed minced lamb, saffron flavored.*
- ▲ **KADAK SEEKH KEBAB** 500|400  
*Minced Lamb or Chicken, with Exotic Indian Spices, cooked in a Clay Oven.*
- ▲ **NAZUK KEBAB** 450  
*Chunk piece of chicken well marinated in 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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▣ <b>SABZI SANGAM</b>	200
<i>Fresh mixed green vegetables with baby corn.</i>	
▣ <b>VEG KOLHAPURI</b>	200
<i>Fresh mixed green vegetables cooked with spicy masala.</i>	
▣ <b>VEG JALFREZI</b>	200
▣ <b>CHANA MASALA</b>	200
<i>Garbanzo Beans in spicy Indian Gravy.</i>	
▣ <b>ALOO GOBI</b>	200
<i>Sabzi made of potatoes and cauliflower, mixed with herbs and spices.</i>	
▣ <b>DAL MAKHANI</b>	200
<i>A mild and heavy dal preparation made with a combination of rajma and urad dal.</i>	
▣ <b>YELLOW DAL FRY</b>	150
▣ <b>DAL TADKA</b>	150
<i>Made with split yellow lentils , smooth dal is tempered with Punjabi spices and ghee.</i>	

## MAIN COURSE: NON VEG

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

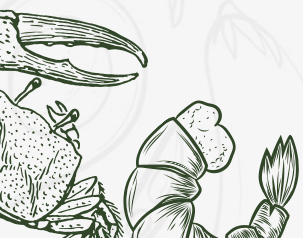
▣ <b>AWADHI MURGH</b>	400
<i>Boneless chicken cubes simmered in rich cashew nut gravy.</i>	
▣ <b>MURGH MAKHANWALA</b>	400
<i>Boneless chicken cooked in tangy Makhani gravy.</i>	
▣ <b>CHICKEN BUTTER MASALA</b>	400
<i>Boneless chicken cooked with yogurt and Indian spices.</i>	
▣ <b>MIRCHI MURGH</b>	400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

## GOAN SPECIALTY

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

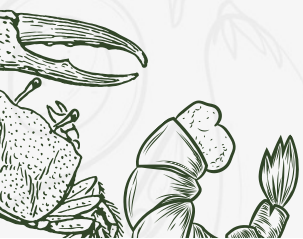
■▲ **DESSERT OF THE DAY** 175

■ **CHOICE OF ICE-CREAM** 125

Butter Scotch, Chocolate, Mango, Vanilla & Strawberry

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## BAR MENU

### WINE BY BOTTLE

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

### SPARKLING WINE & CHAMPAGNE

<b>SULA BRUT (BOTTLE)</b>	4000
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### WINE BY THE GLASS

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

### BEERS & COOLERS

<b>KINGFISHER REGULAR</b>	125 200
<i>330ml   650 ml</i>	
<b>KINGFISHER DRAUGHT (CAN)</b>	200
<i>330ml</i>	
<b>KINGFISHER STRONG</b>	230
<i>650ml</i>	
<b>TUBORG</b>	125
<i>330ml</i>	
<b>BUDWEISER</b>	200
<i>330ml</i>	
<b>HOEGAARDEN</b>	275
<i>330ml</i>	
<b>CARLSBERG</b>	200
<i>330ml</i>	
<b>HEINEKEN</b>	275
<i>330ml</i>	
<b>CORONA</b>	275
<i>330ml</i>	
<b>BACARDI BREEZER 330ml</b>	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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CALANGUTE TOWERS

Goa

AM HOTEL KOLLECTION

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

## CLASSIC COCKTAILS

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

<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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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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