

Phall Dishes

	Extremely Hot	
Chicken or Lamb Phall	4.50	Prawn Phall 5.10
Chicken or Lamb Tikka Phall D	5.50	King Prawn Phall 6.95
Vegetable Phall	4.10	

Dupiaza Dishes

Medium Spiced, cooked with onion

Chicken or Lamb Dupiaza	4.50
Prawn Dupiaza	4.80
King Prawn Dupiaza	7.10
Chicken or Lamb Tikka Dupiaza D	5.50
Vegetable Dupiaza	3.75

Rogan Dishes

Topped with Spicy tomatoes and cashew nuts, medium spiced

Chicken or Lamb Rogan N	4.50
Prawn Rogan N	4.80
King Prawn Rogan N	6.80
Chicken or Lamb Tikka Rogan N D	5.50
Vegetable Rogan N	3.65

Malaya Dishes

Cooked with pineapple, mild spiced

Chicken or Lamb Malaya	4.55
Prawn Malaya	4.85
King Prawn Malaya	7.10
Chicken or Lamb Tikka Malaya D	5.50
Vegetable Malaya	4.10

Sag Dishes

Medium Spiced, cooked with spinach

Chicken or Lamb Sag	4.60
Chicken or Lamb Tikka Sag D	5.50
Prawn Sag	5.10
King Prawn Sag	7.10

Thali Dishes

Vegetable Thali D	10.60
Onion Bhaji, Vegetable Bhaji, Tarka Dall, Bindi Bhaji, Sag Bhaji, Pilao Rice and Nan Bread	
Non Vegetable Thali D	11.55
Tandoori Chicken, Sheek Kebab, Lamb Bhuna, Pilao Rice, Vegetable Curry and Nan Bread	

No Discounts

Set Meal for One Starter

Papadom and Chutney, Chicken Tikka Main Course Chicken Bhuna, Vegetable Curry Pilau Rice	£9.50
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Set Meal for One Starter

Papadom and Chutney, Onion Bhaji Main Course Chicken Madras, Bombay Aloo Pilau Rice	£9.25
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Set Meal for Two Starter

Papadom and Chutney, Chicken Tikka, Seek Kebab Main Course Chicken Tikka Masala, Lamb Bhuna, Aloo Gobi, Nan 2 Pilau Rice	£19.95
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Vegetable Side Dishes

Mixed Vegetable (Curry or Dry)	2.50
Bombay Aloo	2.50
Mushroom Bhaji	2.50
Bhindi Bhaji (okra)	2.50
Brinjal Bhaji (aubergine)	2.50
Cauliflower Bhaji	2.50
Sag Bhaji (spinach)	2.50
Chana Masala (chick peas)	2.50
Motor Panir (peas, cheese)	2.60
Sag Aloo (potato, spinach)	2.50
Aloo Gobi (cauliflower, potato)	2.50
Aloo Chana (potato, chick peas)	2.50
Tarka Dall	2.50
Dall Samba	2.50
Vegetable Bakara	2.50
Sag Panir D	2.60
Onion Bhaji	2.20

Sundry Dishes

Pilao Rice D	1.90	Garlic Nan D	1.90
Plain Rice	1.80	Chapati	0.90
Special Rice D	2.50	Paratha D	1.40
Mushroom Pilao D	2.50	Stuffed Paratha D	1.50
Egg FRied Rice	2.50	Puree	0.95
Keema Pilao D	2.50	Plain Papadom	0.50
Plain Nan D	1.70	Spiced Papadom	0.55
Kozma Nan D	1.90	Mixed Raitana D	1.15
Peshwan Nan D	1.90	Chutney and Pickles	0.70
Rulcha Nan D	1.90	Vegetable Nan D	1.90
Chillie Nan D H	1.90	Tandoori Rati	1.40

Spicy Kebab Rolls (No Discounts)

Served with green salad in Nan bread

Chicken Tikka Rolls D	3.30
Lamb Tikka Rolls D	3.30
Sheek Kebab Rolls	3.30

English Dishes

Served with chips, peas & tomato

Chicken and Chips	4.50
Chicken Omelette and Chips	4.50
Mushroom Omelette and Chips	4.50
Plain Omelette and Chips	4.50

Salads

Chicken Salad	4.50
Prawn Salad	4.95
Chips	1.25
Bottle Drinks	1.90
Can Drinks	0.75

A VARIETY OF SOFT DRINKS ARE AVAILABLE IN CANS PLEASE ASK.

Our chef will be delighted to prepare any Indian dishes to your request.

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cheques can only be accepted with a valid bankers card.

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Starters

Mixed Special Grill <i>D</i>	3.60
Aloo Chat	2.50
Chicken Chat	2.70
Chicken Tikka Chat <i>D</i>	2.90
Chicken Choyla	2.90
Garlic Mushroom	2.85
Onion Bhaji	2.20
Somosa (Meat or Veg)	2.20
Chicken Tikka <i>D</i>	2.70
Lamb Tikka <i>D</i>	2.70
Tandoori Chicken <i>D</i>	2.60
Sheek Kebab	2.60
Shami Kebab	2.60
Tandoori King Prawn <i>D</i>	4.45
Prawn Cocktail	1.90
Prawn Puree	2.90
King Prawn Puree	3.70
King Prawn Butterfly	3.70
Soup (Lentil or Mulligatawny)	1.20
Reshmi Kebab	2.70

Tandoori Dishes

Tandoori is an original Indian dish cooked in a clay oven above charcoal. Tandoori dishes are marinated in special herbs and spices.
All Tandoori dishes are accompanied with green salad.

Whole Tandoori Chicken <i>D</i>	8.35
Half Tandoori Chicken <i>D</i>	4.45
Chicken Tikka <i>D</i>	3.60
Lamb Tikka <i>D</i>	5.60
Chicken Shashlick <i>D</i>	6.35
Lamb Hasina <i>D</i>	6.35
Tandoori King Prawn <i>D</i>	8.35
Tandoori Mixed Grill (served with nan bread) <i>D</i>	8.45
King Prawn Shashlick <i>D</i>	9.25

Tandoori Special Masala

Prepared and marinated in delicately spiced yogurt for 24 hours to tenderise then cooked in the Tandoori and added to a very special masala sauce, mild to medium.

Tandoori Chicken Masala (on the bone) <i>N D</i>	5.95
Chicken Tikka Masala <i>N D</i>	6.10
Lamb Tikka Masala <i>N D</i>	6.10
Tandoori King Prawn Masala <i>N D</i>	8.85
Tandoori Vegetable Masala <i>N D</i>	4.10

Biriani Dishes

Birianies are cooked with basmati rice and served with mixed vegetable curry

Mixed Special Biriani <i>N</i>	7.50
Chicken or Lamb Biriani <i>N</i>	6.10
Prawn Biriani <i>N</i>	6.35
King Prawn Biriani <i>N</i>	7.90
Chicken or Lamb Tikka Biriani <i>N</i>	7.10
Vegetable Biriani <i>N</i>	5.45
Mushroom Biriani <i>N</i>	5.45
Persian Chicken or Lamb Biriani <i>N</i>	6.90

House Specialities

The following dishes are cooked in a specially blended creamy sauce with special herbs and spices

Makhani Chicken <i>N D</i>	6.10
Butter Chicken <i>N D</i>	6.10
Chicken or Lamb Passanda <i>N D</i>	6.10
King Prawn Delight <i>N D</i>	8.90
Moglai Chicken (mild creamy sauce) <i>N D</i>	5.35
Vegetable Passanda <i>N D</i>	4.10

The following dishes are fairly hot, cooked with onion, tomato, green pepper and fresh chillies

Chicken Tikka Moricha <i>H</i>	6.20
Garlic Chicken Chilli Masala <i>H</i>	6.20
Chicken Jalfrezi <i>H</i>	5.65
Chicken Tikka Jalfrezi <i>H</i>	6.20
Tandoori King Prawn Jalfrezi <i>H</i>	8.90
Chicken Tikka Bakara <i>H</i>	6.20
Chicken or Lamb Tikka Chilli Masala <i>H</i>	6.20
Vegetable Jalfrezi <i>H</i>	4.10
King Prawn Jalfrezi <i>H</i>	7.50
Prawn Jalfrezi <i>H</i>	5.85

Chef's Recommendations

The following dishes are medium spiced, garnished with herbs and spices, cooked in thick sauce

Mourgi Masala <i>D</i>	6.35
Chicken Tikka Chat Masala <i>D</i>	6.20
Chicken Tikka Mushroom <i>D</i>	6.20
Chicken or Lamb Tikka Bhuna <i>D</i>	5.50
Chicken Tikka Mathi <i>D</i>	6.20
Garlic Chicken Tikka <i>D</i>	6.20
Chicken Tikka Rezala <i>D</i>	6.20
Tandoori Mixed Curry <i>D</i>	6.20
Chicken Khushbu <i>D</i>	6.20
Bengal Chicken Masala <i>D</i>	6.20
Curry Express Special <i>D</i>	6.35
Bombay Chicken (egg, tomato, potatoes)	5.35
Chicken Tikka Nega (spicy and hot) <i>D H</i>	6.20
Chicken Mathi	4.60
King Prawn Nega <i>H</i>	7.75
Achari Tikka Lamb or chicken, medium spiced <i>D</i>	6.20
Rajothi Tandoori Chicken/Lamb chargrilled in tandoori oven, cooked with fried garlic, green chillies and fresh coriander with lentils <i>D</i>	6.20

Balti Dishes

Traditional style cooking originates from the K2 region. Travellers would carry a balli pan with them and cook everything fresh over an open fire. This tradition is still carried out today and if you ever try to climb K2 this is how your guides will prepare your food. Balli dishes are cooked in a pan with main ingredients stir fried before exotic spices are added. In a thick sauce, slightly tangy taste. All served with nan or pilau rice, cooked medium or hot at your request

Balti Chicken	6.50
Balti Lamb	6.50
Balti Prawn	7.10
Balti King Prawn	9.20
Balto Vegetable	5.50
Chicken Tikka Balti <i>D</i>	7.50
Chicken or Lamb Tikka Garlic Balti <i>D</i>	7.75
Balti Tropical Tender pieces of chicken tikka and prawn, cooked in a medium thick sauce with vegetables. <i>D</i>	8.20

N = NUTS D = DAIRY H = HOT

Korai Dishes

Specially served in a hot iron korai, these medium special dishes are cooked with onion, tomato and green peppers.

Korai Chicken	5.20	Vegetable Korai	4.10
Korai Lamb	5.20	Prawn Korai	5.60
Korai Chicken or Lamb Tikka <i>D</i>	6.10	Tandoori King Prawn Korai <i>D</i>	8.85
King Prawn Korai	8.20		

Shahi Kurma Dishes

Most suitable for beginners, a delicate preparation of ground almonds, coconut, cream & spices producing a very mild but rich creamy texture.

Chicken or Lamb Kurma <i>N</i>	4.50	Prawn Kurma <i>N</i>	4.70
King Prawn Kurma <i>N</i>	6.90	Chicken Tikka Kurma <i>N D</i>	5.50
Vegetable Kurma <i>N</i>	3.70		

Curry Dishes

These dishes are medium consistency, produced from a wide range of oriental spices giving a rich flavour

Chicken or Lamb Curry	4.20	Prawn Curry	4.50
King Prawn Curry	6.80	Chicken or Lamb Tikka Curry <i>D</i>	5.10
Keema Curry	4.25	Vegetable Curry	3.60

Madras Dishes

A south Indian version of curry dishes, having a greater proportion of pureed tomato and spices which lend a fiery taste to its richness, fairly hot.

Chicken or Lamb Madras	4.25	Prawn Madras	4.65
Chicken or Lamb Tikka Madras <i>D</i>	5.25	King Prawn Madras	6.85
Keema Madras	4.50	Vegetable Madras	3.70

Vindaloo Dishes

These dishes are similar to Madras but involve greater use of hot spices, these are very hot curries.

Chicken or Lamb Vindaloo <i>H</i>	4.35	Chicken or Lamb Tikka Vindaloo <i>H D</i>	5.35
Prawn Vindaloo <i>H</i>	4.75	King Prawn Vindaloo <i>H</i>	6.90
Vegetable Vindaloo <i>H</i>	4.70		

Dansak Dishes

A beautiful combination of various spices and lentils as its main ingredients producing a hot, sweet and sour taste.

These dishes are served with pilau rice

Chicken or Lamb Dansak	6.10	Prawn Dansak	6.35
King Prawn Dansak	8.10	Tikka Dansak chicken or lamb <i>D</i>	7.10
Vegetable Dansak	5.45		

Patia Dishes

Hot sweet and sour served fairly dry with pilau rice

Chicken or Lamb Patia	5.95	Chicken or Lamb Tikka Patia	7.10
Prawn Patia	6.20	King Prawn Patia	7.90
Vegetable Patia	5.45		

Bhuna Dishes

Cooked with selected spices, medium hot, served fairly dry

Chicken or Lamb Bhuna	4.50	Prawn Bhuna	4.80
King Prawn Bhuna	7.00	Keema Bhuna	4.90
Vegetable Bhuna	3.75	Tikka Bhuna chicken or lamb	5.50

Massala Dishes

Fairly hot spicy sauce

Chicken or Lamb Massala	4.70	Prawn Massala	5.10
King Prawn Massala	6.95	Vegetable Massala	4.10

Ceylon Dishes

Cooked with coconut flower and hot sauce

Chicken or Lamb Ceylon	4.50	Prawn Ceylon	5.10
Chicken or Lamb Tikka Ceylon <i>D</i>	5.50	King Prawn Ceylon	6.95
Vegetable Ceylon	4.10		

ALL CHICKEN IS BREAST OFF THE BONE