

The Kabab
Curry n House
Fine Indian Cuisine

Lunch

Lunch Specials

Vegan 9
Chicken 10
Goat/Lamb 13
Seafood 15

Select from chef's choice of the day

Soup or Salad
Entrée
Rice
Naan

Kabab Specials

Vegan 11
Chicken 13
Lamb/Seafood 15
Mixed Sizzler 15

CK Specials

Gobi Lasuni 7
Chilly Chicken 7
Fried Rice or Hakka Noodles

Veg 7

Chicken 9
Shrimp 12

Drinks Specials

Bottled water 2
Soda 2.25
Ice Tea 2
Tea / Coffee 2
Mango lassi 3
Beer of the day 2
House wine 5

Dessert Specials

Cake Slice 3
Gajjar Halwa 3
Gulab Jamun 3
Ice Cream Scoop 3
Mango Pudding 3
Rice Pudding 3

Address

19905 W. Catbow Avenue, Suite 109
Cornelius, NC
Phone : 704-555-5154

Timings

Lunch Tues-Sun : 11:30 AM – 2:30 PM
Dinner Sun, Tue – Thurs : 5:30 PM – 10:00 PM
Fri, Sat : 5:30PM – 11PM

Monday - closed

18% gratuity included for parties of 6 or more.

Please let us know about any food allergies and special requests on spice level.
All Entrees are served with Rice.

Kababs

- Lamb Chops Masalendar 18**
Lamb chops marinated in nutmeg, cinnamon and aromatic Indian herbs
- Lamb Seek Kabab 18**
Minced lamb blended with cilantro, onion, fresh spices and grilled on skewers
- Lamb Burras Kabab 18**
Chunks of lamb marinated overnight with chef's hand-picked spices
- Fish Tikka Aiyala 18**
Salmon fish marinated in yogurt blended with ginger, garlic and aiyala (carom seeds)
- Fish Malai Halibut 18**
Halibut flavored with mace and cardamom in creamy coconut ginger sauce
- Curry n Kabab Mix Grill 20**
An mixed platter of tandoori delicacies from our kabab menu

Chicken Entrees

- Chicken Curry 14**
Curried chicken smeared in a fresh ginger, onion and tomato sauce
- Chicken Jalfrezi 13**
Chopped chicken stir fried with onions, tomatoes, bell pepper and tangy masala sauce cooked in kadai (Indian wok)
- Chicken Chettinad 14**
Curry chicken preparation with crushed black pepper, cayenne sauce and curry leaves (a spicy specialty)
- Chicken Tikka Masala 14**
Cubes of chicken breast marinated in tamarind yogurt sauce baked in a clay oven and curried in a creamy tomato masala sauce
- Chicken Shahi Korma 14**
Cubes of baked chicken cooked in creamy sauce made with almonds, saffron, cashew and lightly spiced
- Chicken Saagwala 15**
Curried chicken cooked with fresh chopped spinach and lightly spiced
- Chicken Andhra Curry (Spicy) 14**
Tender boneless chicken seasoned in blended yogurt, spices, curry leaves, chilies, peppercorns and cooked with tomatoes and onion

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Soup & Salad

- Tomato Soup 5**
Fresh chopped tomatoes topped with a dollop of cream
- Spinach Soup 5**
Cream of Spinach
- Corn Sweet Soup 5**
Cream of sweet corn seasoned to perfection
- Mulligatawny Soup 5**
Spiced chicken soup with a touch of lentils and herbs
- Curry and Kabab Spring Salad 5**
Spring mix salad with cucumber, tomato, onion, radish and olives
- Cucumber Salad 5**
Rich creamy cucumber salad seasoned with dill weed and olives
- Chicken Salad 5**
Rich creamy chicken, cucumber, lettuce, tomato, onion and olives

Appetizer

- Vegetable Samosa 5**
Crispy triangular pie stuffed with seasoned potatoes, peas and herbs. Served with homemade tamarind and mint chutney
- Gobi Lasuni 7**
Chunks of cauliflower dipped in corn flour batter, rich ginger-garlic paste and other spices, sautéed and seasoned
- Gobi Sixty Five 7**
Cauliflower marinated in corn flour, cooked with light soy sauce, white vinegar, ginger-garlic paste, sautéed with
- Mixed Vegetable Pakora 6**
Onion and mixed vegetable fritters served with homemade tamarind and mint chutney
- Spinach Pakora 6**
Fresh spinach fritter served with homemade tamarind and mint chutney
- Panear Tikka 8**
Homemade cottage cheese cubes marinated in aromatic yogurt sauce, spices and grilled with house vegetables.
- Chilli Paneer 8**
Cubed cottage cheese marinated with light soy sauce, white vinegar, ginger-garlic paste, sautéed with jalapenos and chilli in a spicy sauce
- Chicken Sixty Five 8**
Boneless chicken marinated with light soy sauce, white vinegar, ginger-garlic paste, sautéed with jalapenos, green peppers and chilli sauce
- Chilli Chicken 8**
Boneless chicken marinated with light soy sauce, white vinegar, ginger-garlic paste, sautéed with jalapenos, green peppers and chilli sauce
- Grilled Shrimp 10**
Shrimps seasoned with garlic and chef's special seafood herb and spices, sautéed on tawa (Indian grill) with curry spices
- Chilli Shrimp 10**
Shrimp flavored with soy sauce, vinegar, ginger-garlic paste, sautéed with jalapenos, green peppers and chilli sauce
- Chilli Fish 10**
Fish flavored with soy sauce vinegar, ginger-garlic paste, sautéed with jalapenos, green peppers and chilli sauce
- Appolo Fish 10**
Boneless fish pieces dipped in a batter of corn flour, lemon, egg and aromatic spices, marinated and pan fried
- Kabab Platter 12**
Chef's assortment of tandoori Kababs - Lamb, chicken tikka, shrimp malar kabab, fish tikka and chicken seek kabab

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Lamb Entrees

- Lamb Tikka Masala 18**
Chunks of lamb marinated in tempered yogurt sauce baked in a clay oven and curried in a creamy tomato masala sauce
- Lamb Kalmirch 18**
Cubes of lamb marinated in fresh ground robust black pepper, ginger, garlic sauce and cooked with fresh herbs
- Lamb Kadal 18**
Lamb cubes cooked in a Kadal (Indian wok) with fresh herbs, tomatoes and spices
- Lamb Saag 18**
Seasoned lamb cooked with fresh spinach and chef's special herbal spices
- Methi Gosht 18**
Cubes of bone-in mutton delicately cooked with aromatic spices, curried with methi (Fenugreek leaves), fresh coriander and various subtle spices
- Lamb Rogan Josh 18**
Lean chunks of lamb cooked in stone ground aromatic herbs
- Lamb Vindaloo 18**
Lamb prepared with chilies, hot spices, vinegar and potatoes (a spicy specialty)
- Lamb Pasanda 18**
Lamb mildly marinated in cashmere spices, prepared with yogurt and aromatic seasoning in saffron and almond sauce
- Mutton Curry 18**
Delicious bone-in goat curry cooked in an aromatic sauce and garnished with fresh green chilies
- Mutton Chethnad 18**
Delicious bone-in goat curry cooked in aromatic spices, coconut sauce and onion-tomato sauce

Seafood Entrees

- Shrimp Bagare 20**
Jumbo shrimp marinated overnight in olive oil, garlic and chef's special seafood herb spices, grilled and sautéed on tawa (flat indian and griddle) with curry spices
- Lobster Masala 22**
Lobster cooked with shiitake mushroom, chopped onions, garlic and white wine
- Shrimp Bhuna 20**
Jumbo shrimp sautéed in a spice mix and cooked on a low fire in an authentic style and dry roasted spices, onions, capicum and tomatoes

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Veg Entrees

- Paneer Tikka Masala 14**
Cubes of homemade cottage cheese sautéed and curried in cream based masala sauce
- Palak Paneer 14**
Baby Spinach with cubes of homemade cottage cheese sautéed in a creamy sauce
- Malai Kofta 14**
Cheese and vegetable dumpling simmered in a cream and almond sauce
- Baghare Baigan 12**
Baby eggplant with roasted spices simmered in peanut coconut sauce
- Aloo Gobi Peas 12**
Potatoes, cauliflower and green peas cooked in a tomato and onion base sauce
- Chana Masala 12**
Garbanzo beans sautéed with flavored spices in a Kadal (Indian wok)
- Bhindi Masala 12**
Okra sautéed and cooked with tomato, onion and spices
- Vegetable Jalfarezi 12**
Assorted garden vegetables sautéed with onions and peppers
- Vegetable Navratan Korma 12**
Blend of fresh garden vegetables, nuts and raisins with a touch of aromatic cream sauce

Chinese Style

- Vegetable Hakka Noodles 10**
Hakka style noodles with vegetables
- Chicken Hakka Noodles 12**
Hakka style noodles with chicken
- Shrimp Hakka Noodles 14**
Hakka style noodles with Shrimp
- Vegetable Spring Roll 4**
Chinese-style spring roll with shiitake mushrooms and soy sauce
- Vegetable Fried Rice 9**
Rice fried with vegetables cooked in soy sauce
- Egg Fried Rice 9**
Rice fried with egg cooked in soy sauce
- Chicken Fried Rice 12**
Rice fried with chicken cooked in soy sauce
- Shrimp Fried Rice 14**
Rice fried with shrimp cooked in soy sauce

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Rice & Biryani

Jeera Rice 5	Basmati rice cooked with cumin seeds
Vegetable Biryani 11	Basmati rice sautéed with mix vegetable, ginger, garlic, onion, yogurt. Steamed and cooked with aromatic spices
Chicken Biryani 12	Basmati rice sautéed with chicken, ginger, garlic, onion, yogurt. Steamed and cooked with aromatic spices
Mutton Biryani 14	Basmati rice sautéed with bone-in mutton, ginger, garlic, onion, yogurt. Steamed and cooked with aromatic spices
Fish Biryani 16	Basmati rice sautéed with fish, ginger, garlic, onion, yogurt. Steamed and cooked with aromatic spices
Jalfrazi Pulao 7	Basmati rice simmered with flavored spices and slow cooked with saffron
Egg Biryani 11	Basmati rice sautéed with egg, ginger, garlic, onion, yogurt. Steamed and cooked with aromatic spices
Lamb Biryani 14	Basmati rice sautéed with lamb, ginger, garlic, onion, yogurt. Steamed and cooked with aromatic spices
Shrimp Biryani 16	Basmati rice sautéed with shrimp, ginger, garlic, onion, yogurt. Steamed and cooked with aromatic spices

Indian Breads

Naan 2	Traditional leavened tandoor (Indian oven) baked flat bread
Garlic Naan 3	Naan stuffed with minced garlic and cilantro
Rosemary Naan 4	White flour bread stuffed with fresh rosemary herb and brushed with olive oil
Peshwari Naan 5	Naan stuffed with chopped baked chicken tikka
Onion Kulcha 4	A delicious all flour bread stuffed with finely chopped onions and spices
Makhni Parantha 4	Multilayered whole wheat bread baked in tandoor oven and seasoned with butter
Aloo Parantha 4	Whole wheat bread stuffed with tamped potatoes, green peas and spices
Roll 2	An unleavened whole wheat bread baked in tandoor (Indian oven)
Cheese Naan 3	Naan stuffed with homemade cheese, cilantro and spices
Kandhari Naan 4	Naan stuffed with raisins, nuts and cherry
Keema Naan 5	Naan stuffed with minced lamb, herbs and spices
Paneer Kulcha 5	All flour bread seasoned with cottage cheese, raisins and green herbs
Pudina Parantha 4	Whole wheat bread stuffed with freshly chopped mint leaves and spices

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Sides & Drinks

French Fries 3	Thinly cut slices of fried potatoes
Chicken Strips 3	A style of batter-fried chicken without skin or bones
Salad 3	Slices of tomato, cucumber and onion
Acqua Panna 5	
Pellegrino 3	
Coke with Ice Cream 4	
Masala Papad 2	Lentil chips garnished with onion, tomatoes and cilantro
Kheera Raita 3	Yogurt with shredded cucumber and spices
Achar 2	Mix vegetable pickled with Indian herbs and spices
Soda 2	Coke, Diet Coke, Dr. Pepper, Orange, Sprite, Ginger Ale
Mango Lassi 4	
Ice Tea / Coffee / Tea 2	

Desserts & After Dinner Offering

Chocolate Chess Cake 7	Chocolate sponge cake in a checkerboard pattern
Mango Delight Cake 7	A truly refreshing cake with fresh mango
Tiramisu 7	Coffee dipped lady finger with Marsala and cocoa
Gulab Jamun with Ice Cream 6	Warm sweet dumplings with ice-cream
Jamaican Coffee 8	Meyer's Rum and Tia Maria and orange zested cream
Nutty Irishman Coffee 8	Irish Cream and Frangelico
Truffletini 8	A true MASTERPIECE of Raspberry liqueur, dark crème de cacao and cream
Spanish Coffee 8	Dark Bacardi Rum and Crème de Cacao
Apple Crumble 7	Caramelized apple with a touch of cinnamon
Strawberry Cheese Cake 7	New York style cheese cake with smooth strawberry coulis
Citrus Crème Brulee 7	Rich custard and contrasting orange and lemon round
Gajar Ka Halwa 5	Shredded carrot and milk cooked to perfection
Almond/Mocha Coffee 8	Tia Maria and Amaretto and orange zested cream
Irish Coffee 8	The real version with Jameson and Kahula cream
Nuts & Berries 8	Marini with Raspberry and Hazelnut liqueurs and cream

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