

## APPETIZERS (SHURUAT)

### VEGETARIAN

ASSORTED VEGETABLE PLATTER - A delicious assortment of vegetable samosa, vegetable pakora, alu ki tikki .. **11.99**

PANEER PAKORA – diamond of homemade cottage cheese dipped in batter & deep fried..... **9.99**

VEGETABLE PAKORA - chickpea battered vegetable fritters with tangy chutneys ..... **8.99**

DAHI PURI – Popular indian street chaat made by stuffing puffed poori with potatoes, onions, chutney and Dahi (yoghurt) ..... **7.99**

ALU TIKKI CHAAT - potato cakes with peas served with yogurt, coriander, tamarind sauces & different spices ..... **6.99**

SAMOSAS CHAAT - crushed vegetable samosa served with chickpeas, yogurt, coriander and tamarind chutney ..... **6.99**

ALU PAPRI CHAAT - potato/flour chips served with potatoes, chickpeas, yogurt, coriander & tamarind sauce with spices ..... **6.99**

BHELPURI – A delicious indian mixture of puffed rice, sev, onion and chutney ..... **6.99**

VEGETABLE SAMOSAS - crisp patties filled with spiced potatoes & peas ..... **5.99**

### NON-VEGETARIAN

KING PRAWN CHATPATTA - Prawns sauteed, mixed with sweet & sour sauce ..... **12.99**

FISH TIKKA - chunks of boneless fish marinated in traditional style and baked in the tandoor ..... **12.99**

ASSORTED KEBAB PLATTER - A delicious assortment of chicken tikka, boti kebob, malai kebob served on a fresh salad ..... **12.99**

SEEKHKEBAB Lamb..... **11.99**

MEAT SAMOSAS - crisp patties filled with ground lamb and peas ..... **6.99**

TANDOORI CHICKEN - spring chicken marinated in yogurt, garlic, ginger, lemon & fresh ground spices overnight & roasted to perfection in a clay oven .....Half Chicken **11.99**

CHICKEN PAKORA - chunks of boneless chicken dipped in batter & deep fried ..... **8.99**

**Special Platter for 6 or more \$69.99**

## SOUP

LENTIL SOUP **5.99** • TOMATO SOUP **5.99** • SWEET CORN SOUP - VEG. OR CHICKEN **7.99**

MULIGATAWNY – The fragrant indian spiced with curry made from red lentils, carrots and coconut milk **6.99**

## SPECIAL CLUB CURRIES

Special curries are those which have been created by our chef or have been given a special touch of flavor from the original recipe which was made hundreds of years ago in Mughal Dynasty by the royals chefs for the Emperors.

SHRIMP TIKKA MASALA - shrimp simmered in a creamy tomato gravy with a succulent flavor of funugreek .... **23.99**

SALMON TIKKA MASALA - salmon grilled in tandoori oven: cooked in makhani sauce with red pepper, onion and pinch of fenugreek..... **19.99**

ZARDALU BOTI - chunks of boneless lamb cooked with apricots, cashew nuts & mildly spiced cream sauce, garnished with potato sticks ..... **19.99**

ROGAN JOSH - cubed leg of lamb cooked in traditional Kashmiri style sauce..... **19.99**

LAMB MUSHROOM MASALENDAR - lamb with button mushrooms sauteed in mild mix of onion, tomatoes, ginger, and cilantro. Tastes great with Naan ..... **19.99**

LAMB ACHARI - Succulent pieces of lamb cooked with onion, tomatoes and pickled sauce. A mouthwatering dish .... **19.99**

KEMMA MUTTER - minced lamb cooked with green peas and fresh ground & whole spices ..... **19.99**

LAMB TIKKA MASALA - Boneless chunks of lamb simmered in a creamy tomato gravy with a succulent flavor of funugreek ... **19.99**

MANGO CHICKEN - boneless cubes of chicken supreme batter fried & tossed with spicy mango sauce with onion, tomato, green bell pepper..... **19.99**

CHICKEN ACHARI - chicken cooked with onion, tomatoes, and pickled sauce. A mouth watering dish ..... **17.99**

CHICKEN CLUB MASALA - boneless chicken cooked in a thick gravy of onions, garlic, tomatoes and green chili, garnish with fresh coriander..... **17.99**

CHICKEN MAKHANI - (butter chicken) marinated boneless chicken thighs roasted then simmered in a luscious and spiced creamy tomato sauce ..... **17.99**

CHICKEN TIKKA MASALA - boneless chicken supremes simmered in a creamy tomato gravy with a succulent flavor of funugreek ..... **16.99**

ORGANIC TOFU TIKKA MASALA - Tofu simmered in a creamy tomato gravy with Indian spices ..... **17.99**

PANEER MAKHNI - homemade cottage cheese cubes cooked in a rich tomato & onion butter sauce..... **16.99**

MUTTER PANEER - homemade cottage cheese cubes cooked with green peas in indian spiced masalas ..... **16.99**

MALAI KOFTA - vegetable & homemade cottage cheese dumplings cooked in a creamy sauce..... **16.99**

MUSHROOM MUTTER - mushroom & peas cooked in a curry sauce ..... **14.99**

BAINGAN BHURTA - baked and mashed eggplant cooked with onions and tomatoes ..... **14.99**

ZEERA ALU - potatoes cooked with whole cumin seeds with other fresh ground spices ..... **14.99**

CHANNA MASALA - chickpeas cooked with onion, tomatoes & spices ..... **14.99**

DAL MAKHNI - black lentils cooked in a creamy sauce with onions, tomatoes & spices..... **14.99**

YELLOW DAL - boiled yellow lentils sauteed with onions, garlic and ginger ..... **14.99**

ALU GOHBI - fresh cauliflower and potatoes cooked on a slow fire with onions, ginger & tomatoes..... **14.99**

ALU MUTTER - fresh green peas cooked with potato chunks & fresh ground spices ..... **14.99**

BHINDI MASALA - okra sauteed with onions, tomatoes and spices ..... **14.99**

PAKORA KADI - vegetable fritters with curry yogurt sauce ..... **14.99**

ALU BAIGAN - A delicious recipe of eggplant and potatoes simmered in onion and tomato gravy ..... **14.99**

- All dishes prepared in 100% Canola oil only.

## PLAIN CURRIES

Plain curries are regular curries which are made with a base of onion and tomato with fresh ground and whole spices. They can be enjoyed with rice, bread or both.

SHRIMP CURRY ..... **23.99**

FISH CURRY ..... **19.99**

BEEF CURRY..... **19.99**

LAMB CURRY..... **19.99**

GOAT CURRY ..... **19.99**

CHICKEN CURRY ..... **16.99**

PANEER CURRY ..... **15.99**

TOFU CURRY ..... **15.99**

VEGETABLE CURRY ..... **15.99**

## KORMA CURRIES

“Korma” is a type of curry which is considered royal in India and therefore has the name “Nawabi” because of its richness in cream and garnishing with nuts and raisins. It is made to the milder side because of its cream content and can be enjoyed with rice, bread or both.

SHRIMP NAWABI KORMA ..... **23.99**

BEEF NAWABI KORMA..... **19.99**

LAMB NAWABI KORMA ..... **19.99**

GOAT KORMA ..... **19.99**

CHICKEN NAWABI KORMA ..... **17.99**

PANEER SHAHI KORMA ..... **16.99**

TOFU KORMA ..... **16.99**

NAVRATTAN VEGETABLE KORMA ..... **16.99**

## JHALFREZI CURRIES

“Jhalfrezi” means chili masala cooked with different fresh vegetables and various hot spices, therefore it has a slightly thick gravy so it is preferred to be enjoyed with bread, but can be eaten with rice also.

SHRIMP JHALFREZI ..... **23.99**

BEEF JHALFREZI..... **19.99**

LAMB JHALFREZI ..... **19.99**

GOAT JHALFREZI ..... **19.99**

CHICKEN JHALFREZI ..... **17.99**

PANEER JHALFREZI ..... **16.99**

TOFU JHALFREZI ..... **16.99**

VEGETABLE JHALFREZI ..... **15.99**

## INDIAN CHINESE CORNER

SHRIMP CHILI..... **23.99**

CHICKEN CHILI ..... **19.99**

PANEER CHILI ..... **16.99**

LASUNI GOBI..... **16.99**

## VINDALU CURRIES

“Vindalu” is a typical west Indian dish from Goa. The main ingredients in these type of curries are potato and a sweet and sour sauce with vinegar and a blend of hot chilies and spices, therefore it is always on the hotter side. Vindalu can be enjoyed with both rice and bread.

SHRIMP VINDALU ..... **23.99**

BEEF VINDALU..... **19.99**

LAMB VINDALU ..... **19.99**

GOAT VINDALU ..... **19.99**

CHICKEN VINDALU ..... **17.99**

PANEER VINDALLU ..... **15.99**

TOFU VINDALLU ..... **15.99**

VEGETABLE VINDALU ..... **15.99**

## SAAG CURRIES (SPINACH)

Spinach is used as a gravy in many curries, being the main green vegetable in Indian cooking. We prepare these dishes by slightly grinding the spinach and cooking it with fresh ground and whole spices and it can be enjoyed with rice, bread or both.

SHRIMP SAAG ..... **23.99**

BEEF SAAG..... **19.99**

LAMB SAAG ..... **19.99**

GOAT SAAG ..... **19.99**

CHICKEN SAAG ..... **17.99**

PANEER SAAG ..... **16.99**

TOFU SAAG ..... **16.99**

MUSHROOM SAAG ..... **16.99**

CHANA SAAG ..... **16.99**

ALU SAAG..... **16.99**

## KADAI CURRIES

“Kadai” is a type of curry which is a specialty of Pakistan, therefore has the name of various cities of Pakistan. The main ingredients are green peppers, tomatoes, onions and green chilies with thick gravy. It is preferred with bread, but can be enjoyed with rice also.

SHRIMP SULTANI (SHRIMP) ..... **23.99**

BEEF BALOOCHI..... **19.99**

LAMB LAHORI (LAMB) ..... **19.99**

GOAT GUJARANWALA (GOAT) ..... **19.99**

KUKAD KARACHI (CHICKEN) ..... **17.99**

PANEER PESHAWARI (HOMEMADE COTTAGE CHEESE) ..... **16.99**

TOFU KADAI ..... **16.99**

VEGETABLE KADAI..... **16.99**

## SODAS

COCA COLA ..... **3**

DIET COKE ..... **3**

SPRITE ..... **3**

GINGER ALE ..... **3**

MANGO LASSI ..... **5**

SALTED, SWEET ..... **5**

**Pre fixe Dinner Package Available for Party of 6 or More**

Proud member of Mather Hospital's restaurant program  
[www.matherhospital.org/justaskus](http://www.matherhospital.org/justaskus)

Consuming raw or undercooked meats, fish, shellfish or fresh eggs may increase your risk of food bourne illness, especially if you have certain medical conditions. These items are served undercooked or will be cooked to your liking.

KEBABS (TANDOORI SWAAD)

All Kebabs are served on a Sizzling Platter

TANDOORI STEAK- flank steak marinated overnight in herbs, and spices & broiled in tandoor .....	28.99	MALAI KEBAB - creamy chicken supremes in mild spices with almond sauce & roasted .....	18.99
TANDOORI MIX GRILL - a delicious combo of chicken tikka, tandoori chicken, boti kebab, malai kebab & fish tikka .....	28.99	TANDOORI CHICKEN - spring chicken marinated in yogurt, garlic, ginger, lemon & fresh ground spices overnight & roasted to perfection in a clay oven .....	18.99
TANDOORI PRAWNS - prawns marinated with carom seeds and grilled in the clay oven .....	25.99	CHOOZA KEBAB - very tender boneless pieces of dark meat chicken marinated with low fat yogurt & amazing spices to bring out the real flavor of what a kebab should be.....	18.99
FISH TIKKA - chunks of boneless fish marinated in traditional style baked in the tandoor .....	24.99	CHICKEN TIKKA - boneless chicken marinated in spices and roasted .....	18.99
LAMB BOTTI KEBAB - boneless chunks of lamb marinated in yogurt & spices, broiled in tandoor on skewers.....	19.99	TANDOORI VEGETABLE KEBAB - assorted vegetables marinated in indian herbs & cooked in clay oven.....	19.99
LAMB SEEKH KEBAB -minced lamb marinated with aromatic herbs, fresh ginger, wrapped around skewer and roasted in the clay oven .....	19.99	PANEER TIKKA - homemade cheese pieces marinated in a special sauce .....	18.99
ANARKALI BAHAR - boneless chicken marinated in yogurt & other spices, roasted in tandoor & sauteed with bell pepper, onions, tomatoes served on a sizzler platter.....	18.99		

RICE - BIRYANIS & PILAFS (BASMATI SE BANA)

Biryani is a special style of rice being cooked with a certain meat or vegetable with whole spices like cardom cinnamon, bay leaf, cloves and cumin seed and garnished with nuts & raisins. It is served with a special vegetable yogurt raita.

SHRIMP BIRYANI .....	24.99	VEGETABLE BIRYANI.....	15.99
BEEF BIYANI .....	19.99	LEMON & HERB RICE .....	5.99
LAMB BIRYANI.....	19.99	PEAS PILAF .....	4.99
GOAT BIRYANI.....	19.99	COCONUT LENTIL RICE .....	5.99
BIRYANI NAWABI .....	18.99	PLAIN RICE .....	3.99
CHICKEN BIRYANI .....	16.99		

INDIAN BREADS (NAAN, ROTI AUR PARATHE)

WHOLE WHEAT BREADS		LEAVENED BREADS	
ALU PARATHA - bread stuffed with spiced potatoes.....	4.99	BASKET of Naan with onion Kulcha and garlic Naan .....	10.99
MINT PARATHA - bread layered with fresh mint .....	4.99	PESHAWRI - bread stuffed with almonds and raisins .....	5.99
PANEER PARATHA - stuffed with spiced Indian cheese ...	4.99	CHILI CHEESE NAAN - spicy chili and mozzarella cheese ...	5.99
LACHA PARATHA - whole wheat multi-layered bread .....	3.99	PANEER KULCHA - bread stuffed with cottage cheese & spices...	4.99
ROTI - whole wheat bread in tandoor.....	2.99	ONION KULCHA - bread stuffed with spiced onions.....	4.99
POORI - whole wheat puffed bread .....	2.99	GARLIC NAAN - bread layered with garlic .....	4.99

OLIVE OIL NAAN - flat superfine flour dough kneaded with olive oil and baked in tandoor oven .....	2.99
NAAN - unleavened white bread baked in tandoor .....	2.99
BHATURA - unleavened wheat puffed bread .....	2.99

KEEMA NAAN - bread stuffed with spicy minced lamb .....	5.99
NAAN E SULTAN - Bread stuffed with minced Chicken Tikka ...	5.99

SOUTHERN INDIAN DISHES

The following are all South Indian dishes and are very different from the style of cooking in Northern India. The taste of these dishes is unforgettable and most of them are a vegetarian delight. All dishes are served with coconut chutney and yellow sambar lentil.

PLAIN DOSA - rice and lentil crepe .....	12.99	PANEER DOSA - rice & lentil crepe wrapped around spiced cottage cheese .....	18.99
MASALA DOSA - rice & lentil crepe wrapped around spiced potatoes cooked with mustard seed .....	14.99	VEGETABLE UTTAPAM - Indian style pizza topped with garden fresh vegetables.....	12.99
MYSORE MASALA DOSA - rice & lentil crepe wrapped around potatoes cooked in a very highly spiced marsala .....	15.99	KEEMA DOSA- rice & lentil crepe wrapped around spiced ground lamb and green peas .....	19.99

10 Woods Corner Road  
(Rte. 25A & Nicolls Road)  
East Setauket, NY 11733

631-751-4845



Fine Indian Cuisine

Free  
Delivery

**"The best of its kind East of Queens" .....** **Zagat's**  
*14 years in a row..... 2000 ~ 2014*  
*Best of LongIslandPress.com 2016 ~ 2017*

\* All dishes prepared in 100% Canola oil only

WELCOME TO THE HOME OF THE FINEST INDIAN CUISINE  
OFFERED TO YOU ON THIS SIDE OF THE GLOBE

"The Curry Club" inherits this rich tradition of preparing these exquisite delicacies of curries and kebabs from its experience in operating other such locations in the East as well as in the West.

The main secret, for the succulent taste of the kebabs comes from special marination overnight and roasting in a unique clay oven called the "tandoor". In this the kebabs are broiled tenderly. The same oven is used to bake naans (leavened bread) and roti (hand ground whole wheat bread) which compliment the variety of main dishes.

Going with the new trend of vegetarian clubs opening all across the nation, "The Curry Club" offers an extensive variety of vegetarian curries.

Also, our meat curries have satisfied the tastebuds of many of our patrons and we bring this traditional taste to Setauket.

And last but not least, the meal ends with the sweet taste of the very famous desserts from West Bengal which have been acclaimed throughout India. Today they have found their fame all over the Western world, leaving the patrons with a sweet taste until they come back for more.

We hope you enjoy your visit to "The Curry Club" and bring your family and friends to be a part of this wonderful and delicious tradition.



*Just ask us!*  
We will be happy to make minor adjustments  
to our dishes to make them healthier for you.

Member of Mather Hospital's restaurant program

*Your Host,*  
*Kulwant Wadhwa*



## JAIN MENU

*No Garlic & No Onions*

Paneer Shahi Korma .....	16.99
Paneer Kadai.....	16.99
Paneer Makhani .....	16.99
Matar Paneer.....	16.99
Malai Kofta.....	16.99
Tofu Korma .....	16.99
Chana Masala .....	14.99
Dal Makhani.....	14.99
Alu Matar .....	14.99
Alu Gobhi.....	14.99
Bhinidi Masala .....	14.99
Baingan Barther.....	14.99
Yellow Dal.....	14.99
Zeera Alu .....	14.99
Mushroom Matar .....	14.99
Alu Baingan .....	14.99

# THE CURRY CLUB

## VEGAN MENU

### ***Appetizers:***

Tandori Vegetable.....	19.99
Assorted Vegetable Platter.....	11.99
Vegetable Pakora .....	8.99
Bhel Puri .....	6.99
Alu Papri Chat (no yogurt) .....	6.99
Alu Tikki Chat (no yogurt) .....	6.99
Vegetable Samosas.....	5.99

### ***Entrees:***

***(Please instruct wait staff about Saag dishes)***

Alu Saag (No Cream).....	16.99	Vegetable Curry .....	15.99
Mushroom Saag (No Cream)...	16.99	Vegetable Vindalu.....	15.99
Chana Saag (No Cream).....	16.99	Alu Gobhi.....	14.99
Vegetable Jhalfrezi .....	16.99	Alu Matar .....	14.99
Lasuni Gobhi .....	16.99	Alu Baigan .....	14.99
Tofu Kadai.....	16.99	Bhindi Masala .....	14.99
Tofu Jhalfrezi .....	16.99	Mushroom Matar .....	14.99
Vegetable Kadai .....	16.99	Baingan Bhartha.....	14.99
Tofu Vindallu .....	16.99	Zeera Alu .....	14.99
Tofu Saag (No Cream) .....	16.99	Chana Masala .....	14.99
Tofu Curry .....	15.99	Dal Yellow .....	14.99

### ***Rice:***

Vegetable Biryani.....	15.99	Peas Pilaf .....	4.99
Lemon & Herb Rice .....	5.99	Plain Rice .....	3.99
Coconut Rice .....	5.99		

### ***Indian Breads: (Please instruct wait staff for no butter on breads)***

Alu Paratha.....	4.99	Roti .....	2.99
Mint Paratha .....	4.99	Poori .....	2.99
Lachha Paratha .....	3.99		

### ***Southern Indian Dishes:***

Mysore Masala Dosa.....	15.99	Plain Dosa .....	12.99
Masala Dosa.....	14.99	Vegetable Uttapam .....	12.99

### ***Accompaniments:***

Fresh Garden Green Salad .....	4.99
Mango Chutney .....	3.99
Roasted Papadum.....	3.99
Papadum .....	1.99



# THE CURRY CLUB

## Desserts

### Rasmalai 5.99

*Homemade cottage cheese cakes  
in a sweet milk sauce garnished with nuts*

### Gulab Jamun 5.99

*Homemade cottage cheese balls dipped  
in sugar syrup & rose water*

### Kheer 5.99

*Indian style homemade rice pudding  
garnished with pistachios*

### Kulfi 5.99

*Indian style ice cream made with condensed milk  
garnished with pistachios & almonds*

### Gajar Halwa 5.99

*Traditional indian dessert made with grated carrots  
flavored with milk, nuts and raisins*

### Ice Cream 4.99

*Mano, chocolate, vanilla & pistachio*

## Coffee/Tea

**Coffee, Decaf 2.99**

**Special Indian Spice Tea, Green Tea,  
Regular Tea 2.99**