

## Bhoona

(Nice and spicy but not hot.)

Tomato, green peppers and lots of onions. Flavoured with fenugreek leaves. Spicy and thick sauce.

<b>Chicken Bhoona</b> . . . . .	<b>12.99</b>
<b>Beef Bhoona</b> . . . . .	<b>12.99</b>
<b>Lamb Bhoona</b> . . . . .	<b>14.99</b>
<b>Shrimp Bhoona</b> . . . . .	<b>15.99</b>
<b>Fish Bhoona</b> . . . . .	<b>14.99</b>
<b>Chicken Jalfrazie</b> . . . . .	<b>14.99</b>
<b>Fish Jalfrazie</b> . . . . .	<b>14.99</b>

## Sag

(Nice and spicy but not hot.)

"Sag" is the Indian name for spinach and is very popular in the East. Moderately spiced and flavoured with fenugreek leaves. Thin sauce.

<b>Lamb Sag</b> . . . . .	<b>14.99</b>
<b>Shrimp Sag</b> . . . . .	<b>14.99</b>
<b>Sag Chicken</b> . . . . .	<b>12.99</b>
<b>Sag Gosht</b> . . . . .	<b>14.99</b>

## Vegetables

<b>Eggplant Bhaji</b> . . . . .	<b>10.99</b>
<b>Mattar Paneer</b> . . . . .	<b>12.99</b>
<b>Chana Masalla</b> . . . . .	<b>11.99</b>
<b>Aloo Ghobi</b> . . . . .	<b>10.99</b>
<i>Potato and cauliflower with tomato and onions and flavoured with fenugreek leaves. Moderately spiced. Dry</i>	
<b>Mixed Vegetable Curry</b> . . . . .	<b>10.99</b>
<i>Potato, carrot, bean, pea, cabbage. Moderately spiced. Thick sauce</i>	
<b>Mushroom Bhaji</b> . . . . .	<b>10.99</b>
<i>Sliced mushrooms cooked with tomato and onions. Mild and dry</i>	
<b>Cauliflower</b> . . . . .	<b>10.99</b>
<i>Cooked with tomato and onions and flavoured with fenugreek leaves. Moderately spiced. Dry</i>	
<b>Aloo Peas</b> . . . . .	<b>10.99</b>
<i>Potato and peas cooked with onions, and little cream. Dry. Very mild, with a sweet "undertone."</i>	
<b>Sag Aloo</b> . . . . .	<b>10.99</b>
<i>A dry curry of potato and fresh spinach flavoured with fenugreek leaves. Mild.</i>	
<b>Tarka Dhal</b> . . . . .	<b>10.99</b>
<i>Spicy puree of lentils garnished with fried onions and sautéed garlic.</i>	
<b>Dum Aloo</b> . . . . .	<b>9.99</b>
<i>A popular Indian dish, potatoes are cooked under pressure (dum) in their own juices mixed with spices resulting in a deliciously thick gravy.</i>	
<b>Palak Paneer</b> . . . . .	<b>12.99</b>
<i>Indian cottage cheese.</i>	
<b>Chana Curry</b> . . . . .	<b>11.99</b>
<i>Cooked with tomato, pimento and onion</i>	

## Biryany

A very flavoursome special northern dish for special occasions (weddings, festivals, etc.). Basmati rice fried with meats or vegetables over simmering heat, where by the flavour of the spicy meat or vegetable permeates the rice. Flavoured with rose-water and garnished with fried onions, raisins. Mild, dry.

<b>Chicken Biryany</b> . . . . .	<b>14.99</b>
<b>Beef Biryany</b> . . . . .	<b>14.99</b>
<b>Lamb Biryany</b> . . . . .	<b>14.99</b>
<b>Shrimp Biryany</b> . . . . .	<b>16.99</b>
<b>Vegetable Biryany</b> . . . . .	<b>12.99</b>
<b>Mushroom Biryany</b> . . . . .	<b>12.99</b>
<b>Paneer Biryany</b> . . . . .	<b>12.99</b>

## Rice Dishes

<b>Boiled Rice</b> . . . . .	<b>3.99</b>
<i>Best quality Patna rice. "Non-sticky." No spices.</i>	
<b>Palao Rice</b> . . . . .	<b>3.99</b>
<i>The most aromatic of rices that comes from Punjab, India. Best quality Basmati rice, fried in clarified butter with mild spices and herbs. Flavoured with rose-water. Garnished with fried onions. Very mild and dry.</i>	
<b>Peas Palao</b> . . . . .	<b>9.99</b>
<i>Best quality Basmati rice fried with peas, onions and other spices and herbs. Garnished with fried onions. Very mild and dry with a sweet "undertone."</i>	

## Indian Breads

<b>Paratha</b> . . . . .	<b>4.99</b>
<i>Unleavened dough of whole wheat flour rolled out into a thick flat disc and then fried in clarified butter. Crispy and flaky.</i>	
<b>Chapati</b> . . . . .	<b>2.99</b>
<i>Made from unleavened dough of whole wheat flour. Like a very thin pancake, baked on a griddle. Soft.</i>	
<b>Nan</b> . . . . .	<b>2.99</b>
<i>Dough made from pre-sifted self-raising flour mixed with egg, etc. and then baked in the Tandoor. Like a small pizza. Fluffy, soft.</i>	
<b>Garlic Nan</b> . . . . .	<b>3.99</b>

## Sundries

<b>Yoghurt</b> . . . . .	<b>2.99</b>
<i>"Home-made" plain and natural with no additives or preservatives. Made in Indian style, with active bacterial culture. Said to be an "antidote" to most spices.</i>	
<b>Cucumber Rheta</b> . . . . .	<b>3.99</b>
<i>Yoghurt mixed with grated cucumber and garnished with spices.</i>	

## Pickles

<b>Onion Salad</b> . . . . .	<b>2.99</b>
<i>With tomato, cucumber and red chilies</i>	
<b>Mango Chutney</b> . . . . .	<b>2.25</b>
<i>Sweet and Sour</i>	
<b>Lime Pickle</b> . . . . .	<b>2.25</b>
<i>Sour, very hot</i>	
<b>Mango Pickle</b> . . . . .	<b>2.25</b>
<i>Sour, very hot</i>	

## Indian Desserts

<b>Gulab Jamun</b> . . . . .	<b>4.99</b>
<i>An Indian delicacy. Fried milk balls in cardamom flavoured syrup</i>	
<b>Borfi</b> . . . . .	<b>5.99</b>
<i>A semi-hard fudge made of coconut. Indian cream cheese, butter, etc. and flavoured with cinnamon, cardamom and pistachio</i>	
<b>Mangoes</b> . . . . .	<b>5.99</b>
<i>Sweet Alphonso quality sliced mangoes in syrup</i>	
<b>Mangoes and Ice cream</b> . . . . .	<b>5.99</b>
<i>Alphonso sliced mangoes with vanilla ice cream</i>	
<b>Leechi</b> . . . . .	<b>3.99</b>
<i>A tropical succulent white fruit in syrup</i>	
<b>Ice Cream - Vanilla</b> . . . . .	<b>3.99</b>
<b>Special Dessert of the Day - Ask about availability</b> . . . . .	<b>5.99</b>

## Beverages

<b>Coffee</b> . . . . .	<b>1.50</b>
<b>Tea</b> . . . . .	<b>1.50</b>
<b>Iced Tea</b> . . . . .	<b>2.99</b>
<b>Spice Tea</b> . . . . .	<b>2.99</b>
<i>A typical Indian tea brewed with aromatic herbs</i>	
<b>Lassi</b> . . . . .	<b>3.99</b>
<i>A cold and sweet yoghurt-mango drink flavoured with rose-water, etc.</i>	
<b>Mango Juice</b> . . . . .	<b>2.99</b>
<b>Orange Juice</b> . . . . .	<b>1.99</b>
<b>Soft Drinks</b> . . . . .	<b>1.99</b>



Takeout, Delivery and Catering are Available.  
H.S.T. not included.  
This menu is printed on recycled paper.  
(Our gift certificates are available in any denomination)

DAILY LUNCH  
SPECIALS FROM  
**\$4.99**



# Curry Village

*Finest Indian Cuisine*

For a Unique Taste Experience  
Mild, Medium or Hot

[curryvillage.net](http://curryvillage.net)

306 George St. North. Peterborough

K9J 3H2

**(705) 742-1432**

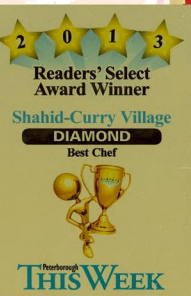
Welcome to Curry Village, an experience of Indian Cuisine which holds a proud place in the list of distinguished cuisines of the world. Indian food reflects the enormous geo-ethno-cultural diversity of the land as it does the influences of many ancient rulers—particularly of the Moghul. This menu has been carefully selected to meet a two-pronged objective: To represent the above diversity and to include the most flavoursome and tasty dishes.

Although the rise of spices (recorded on Sanskrit Writings 3,000 years ago) is the common denominator of the Indian dishes and their distinguishing factors when compared with other world cuisines, it is the specific combinations and relative proportions of these which give each dish its distinctive flavour and "undertone"... The dishes in this menu, though spicy, are not hot unless otherwise mentioned and, contrary to popular belief—some are rather sweet.

Almost all the ingredients are fresh and foods are actually cooked upon receipt of the orders. The latter explains why it takes a while to serve the meals. We use no wine, MSG or other food additives or preservatives. The colours are inherent to the spices themselves. Only some dishes are cooked in "ghee" (clarified butter) while the majority are cooked in vegetable oil.

The following is a list of the herbs, spices and garnishes used: ginger, garlic, turmeric, cumin, black cumin, coriander, cayenne, onion, cardamom, cinnamon, fenugreek, black pepper, mustard seed, clove, bay leaf, coconut, rose-water, etc. We trust therefore, that your experience will be a unique one!

- Curry Village - New York Times  
Recommended by: "Curry is the flavour in Kingston, Ontario, Ontario's most British of cities."  
- The Globe and Mail  
- Where to Eat in Canada  
- Toronto Life  
- Peterborough Examiner  
- Eat Smart! - Ontario's Healthy Restaurant Program



**Peanut / Gluten Free**

**FOR ONE**

**A**

- Onion Bhaji
- Bhoona Chicken
- Mixed Vegetable Curry
- Palao Rice
- Pappadum
- Sweet
- 29.99**



**B**

- Samosa
- Bhoona Gosht
- Mixed Vegetable Curry
- Palao Rice
- Pappadum
- Sweet
- 29.99**



**C**

- For Vegetarians**
- Onion Bhaji
- Mixed Vegetable Curry
- Tarka Dhal
- Palao Rice
- Pappadum
- Sweet
- 29.99**



- CHEF'S SPECIAL FOR ONE**
- Mulligatawny Soup
- Samosa
- Large Shrimp Bhoona or Butter Chicken
- Mixed Vegetable Curry
- Peas Palao
- Nan Bread
- Pappadum
- Pickles & Chutney
- Sweet
- Tea or Coffee
- 39.99**

- LOW CALORIE**
- Bangaladeshi Dinner**
- For Two**
- Pappadum
- Fish Curry
- Sag Bhaji
- Tarka Dhal
- Boiled Rice
- Pickles
- Mango or Leechi
- 49.99**

**FOR TWO**

**AA**

- Sheek Kebabs
- Onion Bhaji
- Bhoona Chicken
- Beef Curry
- Mixed Vegetable Curry
- Palao Rice
- Pappadum
- Sweet
- 52.99**

**BB**

- Samosa
- Sheek Kebabs
- Lamb Curry
- Bhoona Shrimp
- Mixed Vegetable Curry
- Palao Rice
- Pappadum
- Sweet
- 55.99**

**CC**

- For Vegetarians**
- Onion Bhaji
- Samosa
- Mixed Vegetable Curry
- Mushroom Bhaji
- Vegetable Biryani
- Tarka Dhal
- Pappadum
- Sweet
- 52.99**

- CHEF'S SPECIAL FOR TWO**
- Mulligatawny Soup
- Mixed Starter
- Large Shrimp Bhoona
- Butter Chicken
- Lamb Dupiaza
- Vegetable Biryani
- Nan Bread
- Pappadum
- Pickles & Chutney
- Sweet
- Tea or Coffee
- 79.99**

**Soups**

- Dhal Soup** . . . . . 3.99  
*Lentils and spices*
- Mulligatawny Soup.** . . . . . 3.99  
*The name comes from Milagutannir (Tamil) meaning "pepper-water." A traditional Anglo-Indian spicy soup with lentils, chicken base, vegetables and lime juice*

**Appetizers**

- Vegetable Egg Roll** . . . . . 4.99
- Beef Egg Roll** . . . . . 4.99
- Green Salad** . . . . . 4.99
- Chicken Tikka Salad** . . . . . 8.99
- Chicken Kebab** . . . . . 8.99  
*White meat with salad*
- Shrimp Pakora** . . . . . 10.99  
*Prawn fritters made with chickpea powder and spices the indian way.*
- Cauliflower Pakora** . . . . . 4.99
- Sheek Kebab.** . . . . . 5.99  
*Indian "sausage." Ground beef marinated with herbs and spices and barbecued in the Tandoor*
- Onion Bhaji** . . . . . 4.99  
*Spicy and salty onion fritters. Batter made with gram flour (chick-peas) and lentils.*
- Vegetable Samosa** . . . . . 4.99  
*Deep-fried pastries stuffed with spicy vegetables.*
- Pappadum** . . . . . 1.00  
*Indian answer to a giant potato chip. A thin deep-fried, crispy wafer made from ground lentils.*

**From our Amazing Tandoor**

A Tandoor is a clay oven fired by hardwood charcoal. It opens at the top and meat is lowered into the oven on skewers whilst the Nan breads are baked stuck to the inner side of its walls. The enclosed heat slowly and simultaneously bakes, roasts, grills and smokes food, making the Tandoori meat well-done yet juicy and soft with a "smokey" flavour. The other secret that makes the Tandoor meat so delicious is the special herb and spice yoghurt marinade in which the meat or seafood is marinated for more than twenty-four hours. We are one of the few restaurants in Canada who may boast of their own authentic, imported Tandoor.

*All Tandoor dishes come with rice .*

- Chicken Tandoor** . . . . . 16.99  
*One-half of a chicken with bones*
- Chicken Tandoor Sizzling.** (No rice and salad). . . . . 16.99
- Shrimp Tandoor.** . . . . . 19.99  
*King-size shrimps*
- Chicken Tikka** . . . . . 16.99  
*One-half of a chicken, deboned and diced*
- Fish Tandoori** . . . . . 16.99

**Curry Dishes**

Although "curry" is frequently and incorrectly used in the West to describe Indian food in general, this word is the anglicized version of the Tamil word "Kari"—meaning sauce or a combination of seasonings, cooked with vegetables or meat to make a stew-type dish.

**Plain Curries (Nice and spicy but not hot.)**

- The most common dish of the everyday menu of Indian households. Moderately spiced and served in its own thin sauce.*
- Chicken Curry..** . . . . . 11.99  
*Cooked with tomato, pimento and onion (Chicken we only use white meat)*
- Apple Chicken Curry..** . . . . . 13.99
- Beef Curry..** . . . . . 11.99  
*Chunks of lean, tender beef, cooked with tomato, pimento and onions.*
- Lamb Curry** . . . . . 12.99  
*Cubes of lamb with tomato, pimento and onions.*
- Shrimp Curry** . . . . . 14.99  
*Fresh shrimp, delicately spiced.*
- Fish Curry** . . . . . 12.99

**Special Curries**

- Shrimp Phatia.** . . . . . 15.99  
*A very hot, sweet and sour curry with green peppers, tomato, fresh lemon juice, sugar and onion. Cooked after the Persian style. Spicy*
- Mango Butter Chicken.** . . . . . 15.99
- Butter Chicken** . . . . . 14.99  
*Diced, deboned, succulent, "smokey" chicken roasted in the Tandoor and cooked with cream, yoghurt, coconut, sugar, raisins and clarified butter. Garnished with fried onions. Very mild, sweet, most flavourful and highly recommended.*
- Kashmiri Chicken Curry** . . . . . 12.99  
*Deboned chicken cooked after the Kashmiri style with coconut. Very mild.*
- Lamb Dupiaza.** . . . . . 14.99  
*For onion lovers! Similar to Bhoona. Garnished with diced onions, sautéed in clarified butter.*
- Methi Gosht** . . . . . 13.99  
*A beef curry lavishly flavoured with fenugreek leaves.*
- Korai Gosht** . . . . . 14.99  
*A popular Mughlai dish made with Beef stewed in tomatoes and spices served with a sprinkle of lemon and coriander.*
- Ragan Josh (Beef)** . . . . . 14.99  
*For tomato lovers. Similar to Bhoona, sautéed in clarified butter, garnished with lots of tomatoes.*
- Chicken Tikka Masalla** . . . . . 14.99
- Egg Masalla** . . . . . 12.99  
*An absolute delight for egg lovers! Boiled eggs cooked with tomatoes, onions and spices to make a delicious mouth watering masalla dish.*

**Korma**

- A northern delicacy. The most popular dish to entertain guests with. Cooked with lots of yoghurt, cream, sugar, coconut, rose-water and garnished with fried onions. Very mild.*
- Chicken Korma** . . . . . 12.99
- Apple Chicken Korma** . . . . . 12.99
- Lamb Korma** . . . . . 14.99
- Paneer Korma** . . . . . 12.99  
*Made with Indian milk cheese*
- Vegetable Korma** . . . . . 10.99  
*Made with Mixed vegetables*
- Aloo Ghoobi Korma** . . . . . 10.99  
*Made with Potato and Cauliflower*
- Shrimp Korma.** . . . . . 14.99
- Beef Korma** . . . . . 12.99

**Madras**

- Very hot. A popular southern dish. Cooked with fresh lemon juice, yoghurt and extra red chilies. Thick sauce. Spicy.*
- Beef Madras** . . . . . 12.99
- Lamb Madras** . . . . . 14.99
- Chicken Madras.** . . . . . 12.99
- Fish Madras** . . . . . 12.99
- Shrimp Madras** . . . . . 15.99

**Vindaloo**

- Very, very hot and spicy. Cooked with potato, fresh lemon juice, yoghurt and of course, extra red chilies!*
- Chicken Vindaloo.** . . . . . 13.99
- Beef Vindaloo** . . . . . 13.99
- Lamb Vindaloo** . . . . . 14.99
- Fish Vindaloo** . . . . . 14.99
- Shrimp Vindaloo** . . . . . 14.99

**Dhansak**

- A very spicy, sweet-sour-hot curry with a "hot undertone." Cooked with lentils, yoghurt, fresh lemon juice and sugar and after the Persian style. Flavoured with fenugreek leaves. Very thick sauce.*
- Chicken Dhansak** . . . . . 14.99
- Beef Dhansak** . . . . . 14.99
- Lamb Dhansak** . . . . . 14.99
- Shrimp Dhansak** . . . . . 15.99
- Vegetable Dhansak** . . . . . 12.99

DAILY LUNCH SPECIALS AVAILABLE FROM \$6.99