

GREAT FOOD GREAT SURROUNDINGS

The Curry Royal in Wimbledon offers the best dishes & flavours from traditional Indian cuisine beautifully presented to suit sophisticated, modern diners. The restaurant has chic, luxurious interiors and seductive lighting, which makes it an ideal place to enjoy a unique dining experience at very affordable prices.

Curry Royal fine cuisine is a combination of subtle tastes, flavours varies, the appreciation of sauces and the various combinations is an acquired art and can only be archived after many years of studied blending, cooking and tasting.

Curry Royal has been established since 1969 and has been selling great food for generation after generations.

Here in Curry Royal we attempt to capture all five regions. Our objective are quality, value for money and customer satisfaction assuring you the highest levels of hygiene and cooking standards.

The success of Curry Royal is no doubt due to the controlled mastery of the kitchen as much as the service at the front of the restaurant. Only the best 100% grade "A" quality, poultry, fresh vegetables, long grain Basmati rice and fresh original spices are used. Also everything is cooked daily on our premises. Our chefs recipes are authentic in taste & that is why the flavours of Curry Royal are unique from many other restaurants.



CONNOISSEUR STARTERS

1. **ROYAL ZENIK** // £4.95
Fresh succulent mussel in the shell, cooked with garlic and roasted spices.
2. **ROYAL SQUID** // £4.25
Fresh squid, marinated in herbs and spices, deep fired in a delicious lentil batter. Served with Royal mix raita.
3. **GEE ROAST MASSALA** // £3.95
A tasty South Indian pancake delicacy, made of rice and lentil flour, roasted in gee filled with spicy potatoes and onions. Served with coconut chutney
4. **ROYAL NAWABI KEBAB** // £4.25
The legendary melt in the mouth Sheek kebab. Finely minced lamb or chicken, flavoured with exquisite spices, fresh spring onion, chillies, garlic & herbs. Chargrilled in the tandoor. Served on a nan bread with Royal chutney.
5. **MACHLI BORA** // £3.95
Crisps round tuna fish patties. Flavoured with aromatic spices, curry leaf, garlic and mustard seed.
6. **SWEET CHILLIE PONEER** // £2.95
Innocence of cottage cheese, raised to devilish heights. Crisp croutons of poneer tossed in tamarind sauce, sweet chillie and spring onion.
7. **RAJ JHINGA BUTTERFLY** // £4.50
A whole king prawn, marinated in lime and spices. Covered in cornflour batter fried in butter.

STARTERS

8. **ROYAL CHAT PURI** // £3.50
Juicy chicken or lamb, served in hot and sour sauce. Served in a light shell Bengal bread.
9. **JHINGA/CHINGRY PURI** // £3.50 KING £4.50
Succulent prawns, lightly spiced in onions. Served on light shell Bengal bread.
10. **MURGH / GOSHT TIKKA** // £3.50
Tender pieces of chicken or lamb, marinated with mild spices, cooked in a clay oven.
11. **SAMOSAS** (Chicken, Lamb or Vegetable) // £2.95
Triangular shaped savory filled, with spicy minced mea, chicken or vegetables. Served with salad.
12. **ONION SPINACH BHAJIA** // £2.95
A classic deep fried onion fritter, seasoned with Royal spices and lentil flour. Served with salad
13. **ROYAL TANDOORI PLATTER** £11.95
An assortment of Tandoori kebabs, tikka and Tandoori King prawn. Served with salad and mint sauce.
14. **ROYAL VEGETARIAN PLATTER** £7.95
An assortment of vegetarian starter's. Onion Bhajia, Vegetable Samosa and massala dosia. Served with salad and mint sauce.



MAIN CONNOISSEUR DISHES

15. Black peppered roasted sea bass, Served on a bed of Lemon rice, cherry tomatoes, saffron and coconut sauce. **£10.95**
16. Succulent diced monk fish, marinated with special Royal herbs & spices. Grilled in Tandoor. Served with mustard seeds, curry leaf coconut rice **£14.95**
17. Glazed duck breast with spicy cherry tomato & mushroom sauce. Served with mustard seed, curry leaf lemon rice. **£13.95**
18. Tandoori roasted chicken on the bone. Cooked with minced lamb. Served with special fried rice. Creating a magical concoction of delight. **£10.95**

19. Spicy marinated chicken supreme, roasted in tandoor. Served in a sweet tangy mango sauce, on top of a bed of saffron Royal rice. **£10.95**
20. Kebab made with minced lamb & tender lamb diced, sesame seed in a laced brown onion gravy. Fragrance with mace, green cardamom & kewda water. Served with saffron Royal Rice. **£10.95**
21. Old delhi style tender lamb. Served with saffron Royal rice. This dish is with full bodied spices that have been roasted and crushed, bursting with aromatic flavours. **£10.95**

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CURRY ROYAL SPECIAL

22. PAPER // **£7.95**
Charcoal-toasted boneless poultry. Simmered in an unusual blend of fresh yogurt, cumin seeds, with an array of spices to bring out a distinguished taste only created at the Royal (Hot & spicy)
23. TAVA // **£7.95**
Diced tikka poultry, tossed over a glowing iron skillet. Covered in a light sauce of fresh tomatoes, green peppers, spring onions, crushed garlic, root ginger and a selection of "Northern Frontier" herbs and spices. Served in a traditional iron dish.
24. GREEN MASSALA /// **£7.95**
Diced succulent pieces of spring poultry, cooked in a variety of fresh green herbs, spices, crushed garlic, ginger, fresh chillies, lime juice and tamarind juices. (Sharp & hot)
25. MAKHANI / **£7.95**
Tandoori roasted poultry, simmered in oriental spices. Served with tomatoes, cut cucumber, coconut, almond paste and cream. (Sweet & mild)
26. KATA MASSALA // **£7.95**
Juicy succulent shredded poultry golden brown in ghee, with diced onions, sliced ginger and crushed garlic all marginated in a pre mixed special spice. Served with red chillies. Bite if you dare. (medium & dry).
27. DALJEELING /// **£7.95**
Tender poultry marinated in yoghurt. Cooked with green peppers and cauliflower. garnished with spicy onion rings. (medium)
28. KERALA /// **£7.95**
Charcoal toasted boneless poultry simmered in "Southern Frontier" herbs & spices, fresh roasted coconut, coconut cream, mustard seed and curry leaf.
29. ACHAR // **£7.95**
Charcoal toasted boneless poultry, simmered in a special achar spices, in a light sour tangy sauce. (Medium & Spicy)

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ROYAL TRADITIONAL DISHES

30. TIKKA MASSALA / **£7.25**
Charcoal toasted poultry, simmered in butter saffron. In a cream masala sauce (UK's national dish)
31. ROGON // **£7.25**
Tender charcoal grilled poultry cooked with eleven herbs and eleven spices, crushed ginger, garlic and then layered with yoghurt and tomato sauce.
32. NAWABI PASANDA / **£7.25**
An extremely mild poultry dish. Simmered in butter, fresh cream, cashewnuts and garnished with roasted almond flakes.
33. SAG WALA // **£7.25**
Poultry with fresh baby spinach creation with fresh fragrant herbs and spices.
34. DANSAK /// **£7.25**
Tender poultry cooked with special lentils, in a very thick sauce which gives a lovely tangy taste.
35. JALFREZI /// **£7.25**
Boneless poultry, sauteed with finely chopped green peppers, tomatoes, green chillies, red onions and olives to garnish.
36. DUPPIAZA // **£7.25**
A poultry curry enriched with onions, tomatoes and green peppers.
37. BALTI // **£7.25**
Fine flavours and aromas are enhanced by our special marination in herbs and spices to enrich each balti.
38. ALMOND KORMA / **£5.95**
Diced poultry cooked in a fresh cream and almond sauce.
39. MADRAS/VINDALOO **£5.95**
Hot curry made to your choice of strength.



SEAFOOD DISHES

40. MACHLI KATA MASSALA // £8.95

Juicy succulent salmon chunks. Cooked with onions, sliced ginger, crushed garlic and mustard seeds, all marinated in a pre-mixed special spices with a mouth watering effect found at the Royal. A medium spiced dish made even hotter if asked.

41. MAKHON KE MACHLI // £8.95

Tender fillets of cod delicately flavoured with cardamon then simmered in oriental spices, almond paste, butter and fresh cream. Mild to medium dish leaving a balanced taste.

42. RUPCHANDA MACHLI // £8.95

A whole Rupchanda fish marinated with special Royal herbs & spices, fried in garlic sauce then tossed in a spring onion and olives sauce,

43. TANDOORI MACHLI // £8.95

Whole rainbow trout fish marinated with special Royal herbs & spices and saffron aromated yoghurt sauce. Cooked in the clay oven.

44. SHAHI JHINGA // £12.95

King prawns contained within their shells, easily removed once cooked simmered in eleven herbs and spices including crushed ginger, garlic chopped tomatoes, green peppers spring onions and coriander. A highly recommended medium spicy dish fir for a king, not to be missed!

45. TANDOORI JHINGA SIZZLER // £12.95

King prawns marinated then lightly grilled in the clay oven. Flavoured with Royal herbs & spices in a medium sauce with onions, green peppers and tomatoes. Garnished with strips of potatoes deep fried for texture.

46. JHINGA KADHAI // £11.95

King prawn marinated then lightly grilled in the clay oven, covered in a sauce of fresh tomatoes, green peppers, coriander, crushed garlic and young root ginger.

47. JHINGA MAKHNI // £11.95

Succulent king prawns, simmered in butter, saffron and a creamy massala sauce.

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ROYAL FUSION DISHES

48. ROYAL SATAY £8.95

Diced pieces of the tenderest chicken marinated in a special sauce and grilled over charcoal fire. Served in a bed of basmati pulao rice accompanied by a green salad and a delicious sweet coconut & almond sauce. 1 skewer.

49. AYAM-SIAM £7.95

Chunks of tender chicken breast first cooked in a light curry sauce then fired in a wrapping of spiced egg omelette - the whole then being strewn over with sweet and sour basmati rice and garnished with fresh cucumber slices.

50. NASI GORENG £7.95

Rice fried with sliced onions, shredded chicken, fresh prawns and vegetables in a sweet & sour spice. Put on a spiced egg omelette and garnished with sliced spring & spanish onions.

THALI

51. ROYAL THALI £12.95

Chicken tikka, chicken tikka massala, lamb bhoona, vegetable curry, rice and nan.

52. MACHLI THALI £12.95

Trout fish, Prawn bhoona, sag dall, dahi, lemon rice & nan.

53. SUBZI THALI £9.95

Vegetable makoni, palak paneer, aloo, choley, dahi, rice & chapati

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TANDOORI

All this dishes are served with fresh salad and mint sauce

54. TANDOORI MIXED GRILL £12.95

An assortment of Tandoori kebabs, tikka & tandoori king prawn, served with nan bread, salad and mint sauce.

55. TANDOORI MURGH // WHOLE £11.95 HALF £6.95

Spring chicken marinated in a delicately spice and saffron aromated yoghurt sauce. Grilled in a clay oven.

56. MURGH / GOSHT TIKKA // £6.95

Succulent diced breast chicken or lamb marinated with Royal herbs and spices with green peppers, tomatoes and onions. Grilled in a clay oven.

57. TANDOORI DUCK // £7.50

Tender duck breast marinated in herbs and spices. Grilled in the clay oven.

58. TANDOORI JHINGA // £10.95

King prawn blanched and seasoned with Royal herbs & spices then marinated and lightly grilled in the clay oven.



VEGETABLE MAIN

59. ROYAL SABZI // £4.95

A mix of Royal vegetables, okra, baby aubergine, chicken peas, baby spinach, paneer tossed over a glowing iron skillet in a light sauce.

60. MAKHAN KI SUBZI // £4.95

Tandoori toasted vegetables & pineapple chunks simmered in almond & pistachio saffron butter paste.

61. SUBZI SIZZLER // £4.95

Royal vegetable roasted in tandoori flavoured with Royal herbs & spices, Garnished with strips of fried potatoes to give texture.

62. PAPRA KE SUBZI /// £4.95

Charcoal toasted vegetables simmered in a unusual blend of fresh yoghurt, cumin seeds with an array of spices.

SABZI (VEGETABLE)

63. TARKARI Mixed vegetable curry £3.50

64. ROYAL SPICY ALOO Hot spicy new potatoes £3.50

65. CAULIFLOWER WITH MUSTARD & FENUGREEK £3.50

66. PALAK ALOO METHI Fresh baby spinach cooked with new potatoes & fenugreek £3.50

67. BABY AUBERGINES With spicy peanut sauce £3.50

68. BHINDI AMCHOR Fresh okra cut into strips with superb blend of Royal spices & mango £3.50

69. ROYAL DALL Combination of selected lentils cooked with roasted cumin, garlic, coriander and gee. £3.50

70. SAG DALL Baby spinach and selected lentils £3.50

71. MUSHROOM BHAJJ Mushroom stir fry with sliced shallots £3.50

72. CHOLEY Whole chick peas cooked in tomato, onions & garlic massala £3.50

73. PALAK PANEER Fresh baby spinach & India cheese flavoured with nut meg & ginger £3.50

74. MATTER PANNER Indian cheese and peas in a creamy sauce £3.50

75. CHILLI JEERA PANNER Indian cheese cooked with cumin, tomatoes, onions & fresh chilli. £3.50

SALAD

A new introduction, aimed at those keen on, enjoying a healthy option without compromising on taste. Yoguhrt with, lime juice, mustard seed, curry leaf shredded cucumber, tomatoes & red onions

76. GREEN SALAD £2.95

77. RAJ SALAD £3.50

78. CHICKEN SALAD £4.95

79. PRAWN SALAD £4.95

80. ROYAL MIX RAITA £2.10



CHAWAL (RICE DISHES)

81. BIRYANI OF THE DAY £8.95

Juicy lamb, chicken or prawns and Basmati rice delicately flavoured with saffron and an interesting blend of condiments. The famous festive feast of the Muslims of Jama Masjid Delhi. All the biryani served with vegetable curry.

82. VEGETABLE BIRYANI £7.50

83. BHAT Plain white basmati rice £2.10

84. PULAO RICE £2.25

Basmati rice, flavoured with saffron, onions, tamaril & ghee

85. MUSHROOM PULAO £2.95

Basmati rice cooked together with mushrooms

86. SPECIAL FRIED RICE £2.95

Basmati rice, cooked with peas and eggs

87. LEMON RICE £2.95

Chopped onions, curry leaves & Basmati steamed rice all fried in sesame oil, flavoured with fresh lemon juice, lemon zest & mustard seeds

88. COCONUT RICE £2.95

Chopped onions, curry leaves, mustard seeds, coconut & Basmati steamed rice all fried in sesame oil

ROTI (FRESHLY BAKED BREAD)

89. NAAN £1.95

Fresh baked bread prepared from flour, eggs and cream

90. KEEMA NAAN £2.25

"Naan" with seasoned mince meat filling

91. PESHWARI NAAN £2.25

"Naan" made with fine almonds, pistachios and raisins. Slightly sweet

92. GARLIC NAAN £2.25

Stuffed with chopped garlic

93. SUBZI KULCHA £2.25

Stuffed with mix vegetables and onion

94. LACCHA PARATHA £2.25

Layered whole wheat bread

95. CHAPATI OR PURI £1.25

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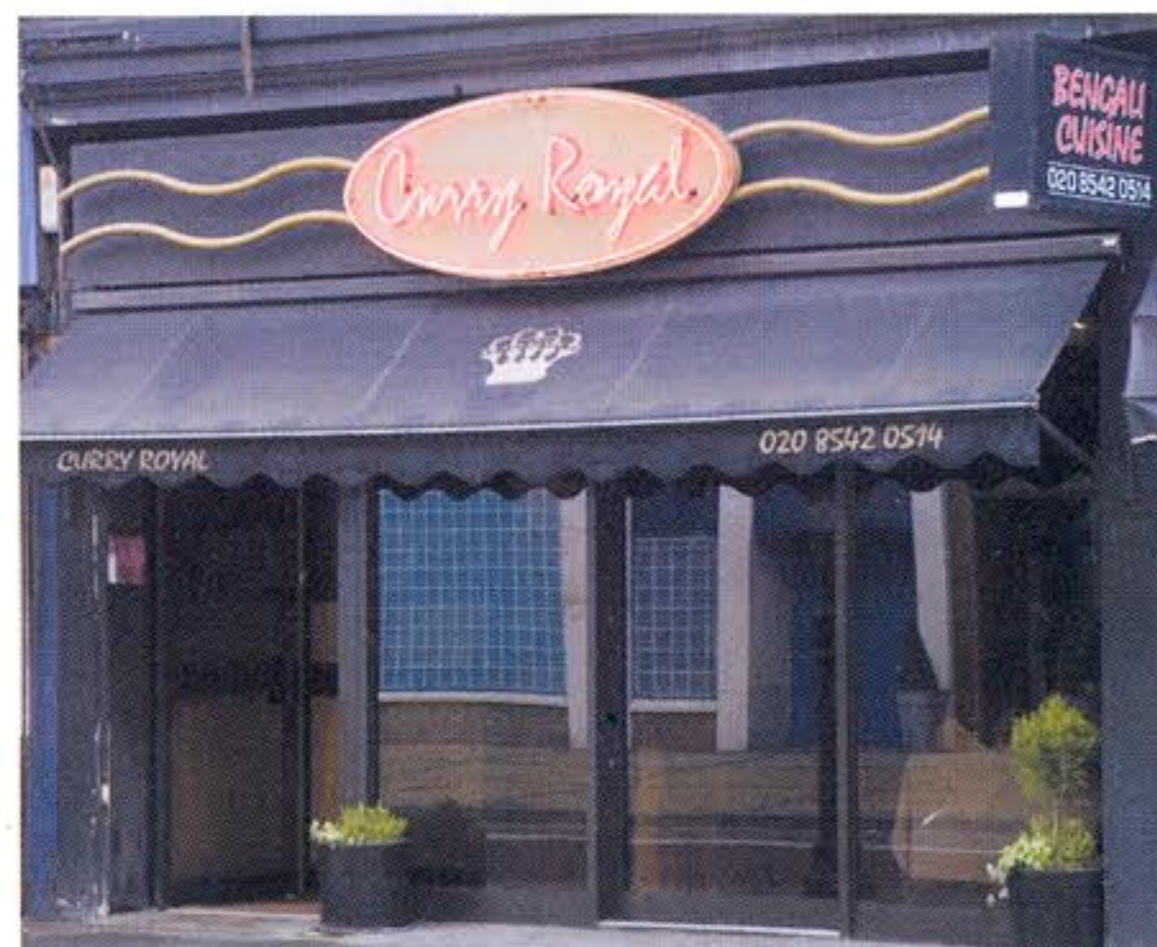
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LUNCH MENU

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| 96. SHEEK KEBAB ROLL  | £4.95 |
| Served with chutney & salad | |
| 97. CHICKEN OR LAMB TIKKA ROLL  | £4.95 |
| Served with chutney & salad | |
| 98. VEGETARIAN THALI  | £5.95 |
| 99. NON VEGETARIAN THALI  | £6.95 |
| 100. TIKKA MASSALA  | £6.95 |
| Served with rice & nan & salad | |
| 101. ROGON  | £6.95 |
| Served with rice & nan & salad | |
| 102. KORMA  | £4.95 |
| Served with rice & nan & salad | |
| 103. MADRAS  | £4.95 |
| Served with rice & nan & salad | |
| 104. VEGETABLE CURRY  | £3.50 |
| Served with a choice of rice or nan | |

If you would like a dish that is not on our menu, please ask our staff and, if possible, we will try our best to prepare it for you

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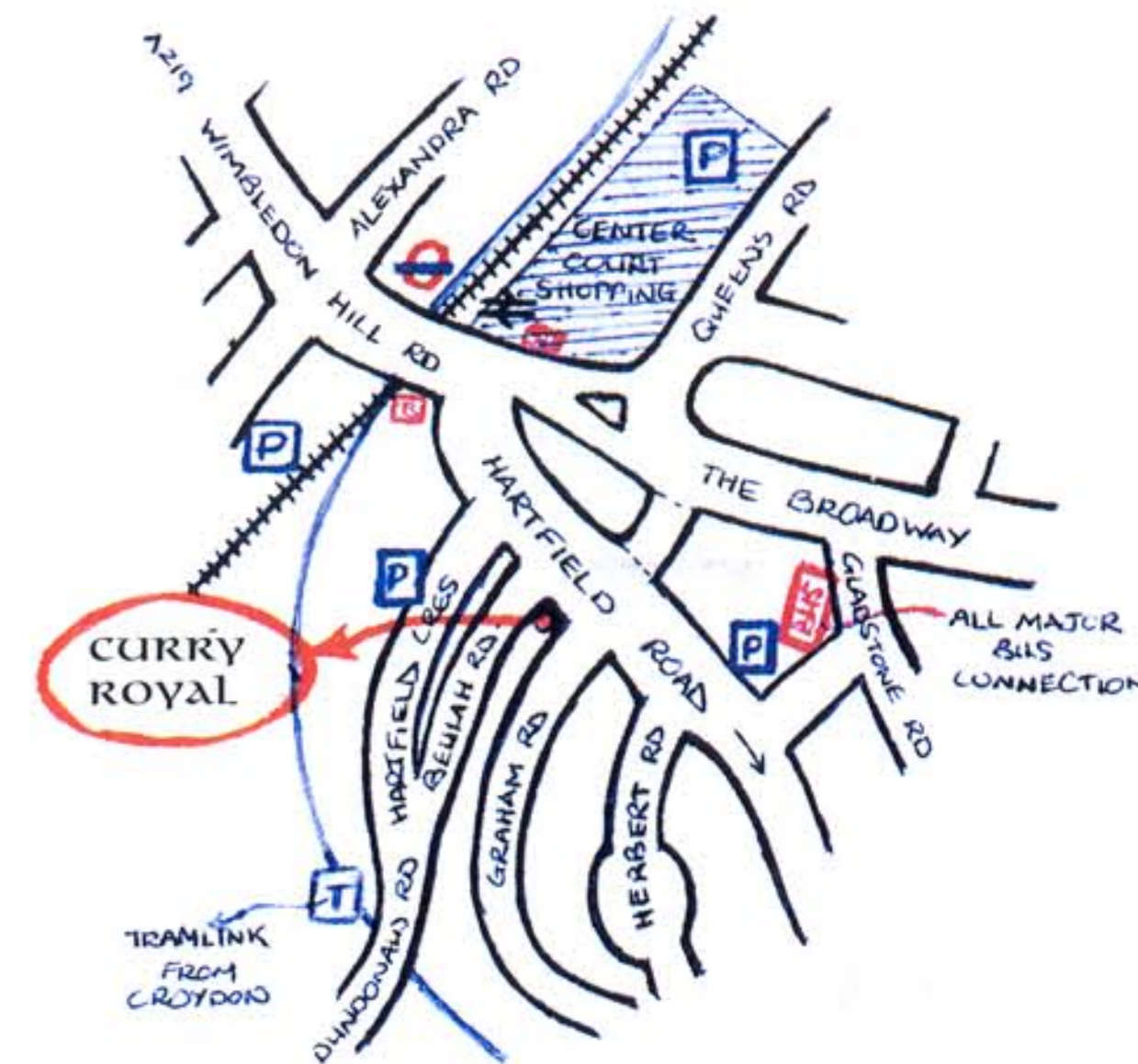
CURRY ROYAL PROVIDE A 10% DISCOUNT ON COLLECTIONS.

HOME DELIVERY SERVICE

IT'S EASY TO ORDER.....

- * ALL CURRY-ROYAL DISHES HAVE AN ORDER NUMBER.
- * PLEASE QUOTE THIS WHEN PLACING YOUR ORDER.
- * CURRY-ROYAL HAS MARKED DISHES WITH SYMBOLS FOR YOUR REFERENCE AND CONVENIENCE.
- * WE DELIVER FREE OF CHARGE TO MOST ADDRESSES WITHIN OUR THREE MILE RADIUS. A CHARGE WILL BE ADDED TO DELIVERIES OUTSIDE THIS AREA.
- * PLEASE ASK YOUR ORDER TAKER ABOUT THE THREE MILE RADIUS.
- * CURRY-ROYAL AIMS TO DELIVER WITHIN THE HOUR, THIS MAY VARY DUE TO WEATHER CONDITIONS AND THE COMPLEXITY OF DISHES, AS WE FRESHLY PREPARE ALL DISHES.
- * WE RECOMMEND THAT THE FOOD IS EATEN HOT WHEN DELIVERED.
- * OUR CONTAINERS CAN BE PLACED IN A MICROWAVE FOR RE-HEATING. ALSO FREEZABLE SEALED CONTAINERS.
- * CURRY-ROYAL ACCEPTS PAYMENTS BY CREDIT / DEBIT CARDS AND CASH.
- * MINIMUM ORDER VALUE IS £10.00

CURRY ROYAL THANK YOU FOR YOUR ORDER AND VALUED CUSTOM.



-  PARKING
-  TRAMLINK
-  BUS STOP
-  TRAIN STATION
-  UNDER GROUND
-  CURRY ROYAL

HERE AT THE CURRY ROYAL WE BELIEVE IN EXCELLENT. IF FOR ANY REASON YOU DID NOT RECEIVE OUR HIGH STANDARDS. PLEASE DO NOT HESITATE TO CONTACT US. PLEASE BEAR IN MIND THAT WE STRIVE FOR PERFECTION, BUT CAN NOT DO SO WITHOUT THE SUPPORT OF YOUR COMMENTS AND SUGGESTIONS.