

BRICK LANE CURRY HOUSE

APPETIZERS

- Onion Bhaji**   9
Onion fritters chickpea flour British favorite
- Vegetable Pakoras**   9
Mixed vegetables chickpea flour fritters
- Paneer Pakoras** 10
Cottage cheese chickpea flour fritters
- Fish Pakoras** 11
Tilapia fish chickpea flour fritters
- Imli Baigan** 11
Fine eggplant chips topped with yogurt, tamarind and cheddar cheese
- Goat Cheese Vada** 10
Goat cheese dumplings with a hint of cumin and served with a sweet chilly sauce
- Dahi Batata Poori** 10
Mini puffed bread with potatoes topped with yogurt, mint and tamarind
- Aloo Chaat/ Samosa Chaat** 10
Potatoes or Samosas topped with yogurt, tamarind and mint sauce
- Aloo Samosa** 10
Crispy pastry stuffed with spiced potatoes and peas
- Keema Samosa** 11
Crispy pastry stuffed with minced lamb
- London Samosa** 11
British style minced chicken filo pastry samosa
- Lassuni Gobi**  11
Crispy cauliflower florets tossed in a tomato and garlic sauce
- Lasuni Chicken** 11
Crispy chicken tossed in a tomato and garlic sauce
- Chicken 65** 11
Crispy chicken south Indian style
- Prawn Balchao** 16
Goan style prawns in tangy sauce

FISH AND CHIPS

- Served with tartar sauce and choice of mushy peas or Heinz baked beans
- Cod** 14
- Flounder** 12
- Pollack** 10
- British chips (steak fries)** 5|9
- Fried Twix** 9
- Fried Snicker Bar** 9

CURRIES

(All curries served with pulao rice)

- Chicken 22 | Lamb 23 | Goat 24 | Fish 24 | Eggs 18
Shrimp 27 | Paneer 20 | Tofu 19 | Vegetable 19
- Tikka Masala**   10
A nutty tomato cream sauce flavoured with fenugreek leaves
- Korma**   11
Creamy & nutty, cashew nut based gravy with a touch of saffron
- Lababdar**   11
A mild curry made with dry fruits and nuts with a hint of fenugreek leaves
- Moilee**  10
Extremely mild coconut based South Indian curry
- Saag**  10
Spinach cooked with onions and flavored with fenugreek
- Dhansak** 10
Lentil based curry a Parsi delicacy
- Jalfrezi** 11
Tomato curry with stir fried onions and bell peppers
- Goan**  11
A delightful concoction of coconut, green chilies, dry mango and kokum
- Nilgiri**  11
South Indian style mint, cilantro and coconut curry
- Bhuna** 11
Spiced curry, where the meat is cooked in its own juices resulting in a thick and flavourful sauce
- Madras**  11
South Indian tomato coconut curry, boldly spiced and finished with coconut milk
- Vindaloo** 11
A Goan curry with a British influence (potatoes) made up of a fiery combination of ground spices and condiments

Phaal

An excruciatingly hot curry, more sweat and pain than flavor, for our customers who do take on this challenge, we require you to state a verbal disclaimer not holding us liable for any physical or emotional damage after eating it. If you do finish your serving, a bottle of beer/lassi is on us, as is a certificate of completion and your picture in the (P) hall of fame

 - VEGAN OPTION AVAILABLE  - GLUTEN FREE  - NUTS  - DAIRY

" Consuming raw or uncooked meats, poultry, shellfish or egg may increase your risk of foodborne illness "

*18% gratuity added to tables of 5 & above

BRICK LANE CURRY HOUSE

FROM THE TANDOOR

Order as an entrée with naan/rice and a small curry sauce (+6)

Mixed Vegetables 18
Infused with herbs & lime juice

Paneer Tikka/ Tofu Tikka  20
Marinated with spices and cooked on skewers

Chicken Tikka 20
White meat chicken classic red orange marinade cooked to perfection in clay oven

Malai Tikka 20
White meat chicken lightly marinated with cream cheese and Indian spices, extremely mild

Haryali Tikka 20
White meat chicken marinated with mint and cilantro and cooked in clay oven

Tandoori Chicken 20
Bone on chicken marinated with Indian spices and yogurt cooked in tandoor

Seekh Kebab 20
Minced chicken flavored with fresh herbs and spices and cooked on a skewer in the tandoor

Methi Salmon 27
Salmon tikka flavored with dry fenugreek, ginger & garlic

Tandoori Prawns 29
Jumbo prawns lightly flavored and cooked to perfection in the tandoor

Imli ke Champe 30
Lamb chops infused with tamarind and cooked to your choice

Meat Sizzler (Mixed Grill) 31
Trio of chicken tikkas, tandoori chicken, lamb chops & seekh kebab

SIDES

Phaal Curry Sauce 7

Raita 6

Tomato Chutney 6

Mango Chutney 6

Mint Chutney 6


Tamarind Chutney 6

Papad 4

Pulao Rice(extra) 4

VEGETARIAN

Chana Masala  18
Chickpeas with tomatoes, onions & spices

Peeli Daal  18
Yellow lentils flavoured with garlic and herbs

Daal Makhni  19
Black lentils slow cooked over an earthen oven

Aloo Gobi  18
Potatoes & cauliflower florets cooked home style

Matar Paneer   20
Cottage cheese & peas in a creamy & nutty tomato and onion sauce


Malai Kofta   20
Vegetable & cheese dumplings in a nutty tomato sauce


Bombay Aloo  18
Home style curried potatoes

Mushroom Bhaji  18
Sliced mushrooms and peas, a British favorite

RICE AND BREADS

Biryani
Chicken 22 | Lamb 23 | Goat 24 | Fish 24 | Eggs 18
Shrimp 25 | Vegetable 19
Basmati rice cooked in layers with your choice of protein, herbs and spices.

Naan  6
A choice of plain, sesame, onion, ginger, garlic, rosemary, basil, mushroom & truffle oil (+2), jalapeno & cheese naan (+2), nutella (+2)

Kulcha  7
A choice of onion, paneer, cheddar cheese, potato, peshwari(nuts), chicken tikka (+2), lamb keema (+2), stuffed bread

Tandoori Roti/ Chapati 6
Whole wheat flatbread cooked in tandoor or on a tawa

Paratha 6
Stuffed whole wheat bread cooked on a griddle with a choice of onion, garlic, potato (+1), cheddar cheese (+1), chicken tikka (+2), lamb keema (+3), nutella (+2)

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