

Indian food Cooked on the day every day to maintain it's original taste and aroma

STARTERS	
Chicken or Lamb Tikka Chicken or lamb marinated in yoghurt, spices & fresh herbs then cooked in tandoori oven	£4.20
Tandoori Chicken	£4.20
On the bone tandoori chicken marinated then cooked in tandoori oven Vegetable or Meat Somosa	£3.50
Triangular shaped Indian pastry snack	20.00
Sheek Kebab or Shami Kebab Minced meat pungently spiced and shaped, skewered then grilled in tandoori oven	£4.20
Reshmi Kebab Burger shaped mince kebab, wrapped with egg nest	£4.95
Mixed Kebab Sheek kebab and shami kebab	£4.95
Mixed Tikka	£4.50
Chicken tikka and lamb tikka	04.05
Mixed Starter A selection of chicken tikka, lamb tikka & sheek kebab	£4.95
Chicken Chat Chicken tikka pieces, cooked with onons, spices & chat masala	£4.20
Aloo Chat (Potato)	£3.50
Chicken Pakora Chicken pieces, marinated with light spices, herbs & batter, deep fried	£3.95
Vegetable Pakora	£3.95
Mushroom Pakora	£3.95
Chicken Roll	£4.20
Tikka Poneer	£4.95
Indian cheese (Poneer) lightly spiced & marinated then grilled in tandoori oven	
Onion Bhajee Indian onion snack, mixed with various spices & herbs, deep fried	£3.30
Prawn Puree	£4.95
Prawns cooked in sauce with medium spices, fresh herbs, served with puree bread (soft fried bread)	21100
King Prawn Puree	£5.30
Vegetable Puree	£3.50
Chicken or Meat Puree	£4.50
Chicken Butterfly	£4.50
King Prawn Butterfly	£4.95
Fish Kofta	£4.95
Tandoori Nibbles	£4.95
Prawn Cocktail	£4.95
Mushroom Kumbi	£3.20
TANDOORI MAINS	. 0

then cooked to order in our Tandoori clay oven	x neros
Chicken or Lamb Tikka	£7.50
Tandoori Half Chicken	£7.95
Tandoori King Prawn	£12.00
Tandoori Mix Grill (Served with naan bread) A selection of chicken tikka, lamb tikka, sheek kebab and tandoori ch	
Chicken Shashlik	£8.50
Mixed Tikka	£8.20
Tikka Poneer (Main)	£8.20

HOUSE SPECIALITIES	ACC 201
Chicken or Lamb Garlic Slices of chicken or lamb cooked in a light spicy sauce and fried in	£8.90
garlic to give an exotic avour. Chicken Jalfraizi Sliced aromatic spicy chicken or lamb cooked in madras sauce	£7.95
with onions, pepper, green chillies and coriander. Chicken or Lamb Tlkka Korai Tender Lamb or Chicken well spiced and cooked with green pepper	£7.95
and fresh onions. Medium hot. King Prawn Korai King prawn well spiced and cooked with green peppers and fresh	£11.95
onions. Medium hot. The stas favourite. Jaipuri Chicken or Lamb Blended with subtle touches of our jaipuri masala and cooked with	£8.95
mushrooms, onions, green peppers, cashew nuts and sweet chilli s Shatkora Chicken or Lamb Choose either chicken or lamb with a slightly bitter lime (Citrus Fru	£7.95
exotic fruit only from Bangladesh, chili and mustard oil, a real Bangdeshi delight.	gla-
Murgh Massallam Highly spiced marinated murgh which is grilled and served on a bed of spicy minced meat then garnished. Served with egg.	£8.95
Chicken or Lamb Palak Slightly hot chicken or lamb tikka, cooked with an exciting mixture spinach, green chillies and coriander.	£7.95
Chicken or Lamb Achari Slightly hot chicken or lamb tikka, cooked with an exciting mixture of spinach, green chillies and coriander.	£7.95
House Special Curry (Chicken, Meat or Prawn)	£9.50
Chicken or Lamb Jolmol (Marinated with fresh herbs, hot and spicy dishes)	£12.50
Chicken or Lamb Makhani (Contains nuts) Chicken tikka from tandoori oven cooked in spicy butter sauce	£7.95
Chicken or Lamb Peshwari	£8.50
(Mild spice and creamy – contain nuts)	
(Mild spice and creamy – contain nuts) CHEF'S RECOMENDATION	
CHEF'S RECOMENDATION Special King Prawn Delight A delightful king prawn dish cooked in ground coconut, pure hone	
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CURRY	
Medium spiced cooked in sauce	
Chicken or Lamb Curry	£6.50
Prawn Curry	£7.95
King Prawn Curry	£11.20
Chicken or Lamb Tikka Curry	£7.95
Mixed Tikka Curry	£7.95
MADRAS	
Fairly hot and spicy dish cooked in sauce	
Chicken or Lamb Madras	£6.95
Prawn Madras	£7.95
King Prawn Madras	£12.50
Chicken or Lamb Tikka Madras	£7.95

ROGAN

Mixed Tikka Madras

Medium spiced cooked in a thick sauce then garnished with fried tomatoe	
Chicken or Lamb Rogan	£6.95
Prawn Rogan	£7.95
King Prawn Rogan	£12.50
Chicken or Lamb Tikka Rogan	£7.95
Mixed Tikka Rogan	£7.95

BHUNA

Medium spiced cooked in a thick sauce with tomatoes, on	poked in a thick sauce with tomatoes, onions & fresh herbs	
Chicken or Lamb Bhuna	£6.95	
Prawn Bhuna	£7.95	
King Prawn Bhuna	£12.50	
Chicken or Lamb Tikka Bhuna	£7.95	
Mixed Tikka Bhuna	£7.95	

Medium spiced cooked in a thick sauce with onion chunks, fre		s, fresh herbs
	Chicken or Lamb Dupiaza	£6.95
	Prawn Dupiaza	£7.95
	King Prawn Dupiaza	£12.50
	Chicken or Lamb Tikka Dupiaza	£7.95
	Mixed Tikka Dupiaza	£7.95

Dryish, medium spiced curry cooked with onions, garlic and spinach	
Chicken or Lamb Sag	£6.95
Prawn Sag	£7.95
King Prawn Sag	£12.50
Chicken or Lamb Tikka Sag	£7.95
Mixed Tikka Sag	£7.95

MALAYA

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Mild and creamy cooked with Pineapple	
Chicken or Lamb Malaya	£7.50
Prawn Malaya	£8.50
King Prawn Malaya	£12.50
Chicken or Lamb Tikka Malaya	£8.50
Mixed Tikka Malaya	£8.50

£7.95

CEYLON	3.70
Fairly hot and spicy dish cooked coconut in sauce	
Chicken or Lamb Ceylon	£6.95
Prawn Ceylon	£7.95
King Prawn Ceylon	£12.50
Chicken or Lamb Tikka Ceylon	£7.95
Mixed Tikka Ceylon	£7.95
VINDALOO	
Very hot and spicy dish cooked in sauce	
Chicken or Lamb Vindaloo	£6.95
Prawn Vindaloo	£7.95
King Prawn Vindaloo	£12.50
Chicken or Lamb Tikka Vindaloo	£7.95
Mixed Tikka Vindaloo	£7.95
PHALL	
Extremely hot dish cooked in sauce	22.25
Chicken or Lamb Phall	£6.95
Prawn Phall	£7.95
King Prawn Phall	£12.50
Chicken or Lamb Tikka Phall	£7.95
Mixed Tikka Phall	£7.95
KORMA	94
Mild and creamy dish, cooked with coconut and cream	March.
Chicken or Lamb Korma	£6.95
Prawn Korma	£7.95
King Prawn Korma	£12.50
Chicken or Lamb Tikka Korma	£7.95
Mixed Tikka Korma	£7.95
PATHIA	-777777
Sweet & sour dish cooked with blend of spices. Served with Pilar	
Chicken or Lamb Pathia	£9.50
Prawn Pathia	£10.50
King Prawn Pathia	£12.95
Chicken or Lamb Tikka Pathia	£10.50
Mixed Tikka Pathia	£10.50
DANSAK	
Sweet & sour dish cooked with lentils. Served with Pilau Rice	GTO
Chicken or Lamb Dansak	£9.50
Prawn Dansak	£10.50
King Prawn Dansak	£12.95
Chicken or Lamb Tikka Dansak	£10.50
Mixed Tikka Dansak	£10.50
KASHMIR	1000
Mild and creamy dish ooked with Banana	11111
Chicken or Lamb Kashmir	£7.50
Prawn Kashmir	£8.50

£12.50

£8.50

£8.50

King Prawn Kashmir

Mixed Tikka Kashmir

Chicken or Lamb Tikka Kashmir

DIDVANII DICHEC	
Mixed Tikka Balti	£10.50
Chicken or Lamb Tikka Balti	£10.50
King Prawn Balti	£12.95
Prawn Balti	£10.50
Chicken or Lamb Balti	£9.50
spices, fresh herbs and original Balti recipe. Served with Ri	

RIKTANI DISHES

Chicken or Lamb Biryani	£8.50
Chicken or Lamb Tikka Biryani	£9.50
Prawn Biryani	£9.95
Mixed Tikka Biryani	£9.95
King Prawn Biryani	£12.95
Mixed Vegetable Biryani	£7.50
House Special Biryani	£11.50
Mushroom Biryani	£7.30

FISH DISHES

exotic avoured sauce.

Bengal Fish Curry	£10.95
Tropical Indian sh cooked in a spicy sauce with garlic, chillies & coria	ınder.
Bengal Special Shatkora Fish Curry A blend of de-boned sh, slightly bitter Bangladeshi lime chillies and mustard oil, it's a real Bangladesh delight.	£12.50
Bangal Special Fish Bhuna	£12 50

Tropical Indian Fish, Semi dry cooked with tomatoes, coriander and

VEGETABLE MAINS

Mixed Vegetable Curry	£6.30
Mixed Vegetable Madras	£6.30
Mushroom Curry	£6.30
Mixed Vegetable Korma	£6.30
Mushroom Korma	£6.30
Mixed Vegetable Malaya	£6.30
Mushroom Malaya	£6.30
Mixed Vegetable Kashmir	£6.30
Mixed Vegetable Bhuna	£6.30
Mixed Vegetable Rogan	£6.30
Aloo Chollay	£7.20
(Chickpeas, red paper, potatoes, ginger and own aromatic ground gram masala)	

Special rice	£3.40
Boiled Rice	£2.10
Pillau Rice	£2.50
Mushroom Fried Rice	£3.40
Egg Fried Rice	£3.40
Garlic Fried Rice	£3.40
Lemon Fried Rice	£3.40
Vegetable Fried Rice	£3.40
Keema Fried Rice	£3.40
Coconut Rice	£3.40
Peas Rice	£3.40

NAAN BREADS

Plain Naan	£2.50
Keema Naan (Mince Meat)	£2.95
Peshwari Naan (Coconut, almond and sultana)	£2.95
Kulcha Naan (Vegetable)	£2.95
Garlic Naan	£2.95
Chilli Naan (Fresh green chilli)	£2.95
Cheese Naan	£2.95
Dhania Naan (Coriander)	£2.95
Garlic & Cheese Naan	£2.95
Tikka Naan (Chicken Tikka)	£2.95
Paratha	£2.95
Stuffed Paratha (Vegetable)	£2.95
Egg Paratha	£3.50
Chapati	£1.95
Puree	£1.30
Tandoori Roti	£2.50
Honey Naan	£2.95
Chilli & Garlic Naan	£2.95

VEGETABLE SIDE DISHES

Mixed Vegetable Curry	£3.60
Mixed Vegetable Bhajee	£3.60
Aloo Gobi (Cauli ower and potato)	£3.60
Mushroom Bhajee	£3.60
Bombay Aloo	£3.60
Sag Bhajee (Spinach)	£3.60
Sag Dall (Spinach & lentils)	£3.60
Sag Panir (Spinach & Cheese)	£3.60
Chana Sag (Spinach & Chick peas)	£3.60
Bindi Bhajee (Okra)	£3.60
Brinjol Bhajee (Aubergine)	£3.60
Chana Mossala (Chickpeas)	£3.60
Cauli ower Bhajee	£3.60
Motor Paneer (Chickpeas and Cheese)	£3.60
Peas Paneer	£3.60
Tarka Dall	£3.60
Green Salad	£3.60
Dall Samba (Vegetable & Lentils)	£3.60
Sag Aloo	£3.60
Motor Poneer	£3.60
Vegetable Curry	£3.60

SUNDRIES

Papadom (Plain)	70p
Mosalla Papadom	80p
Onion Salad, Chutney or Pickle	60p
Red sauce or Mint Sauce	60p
Rathya (Cucumber or Onion)	£1.25
All Curry Sauces (Each)	£2.00
Chips	£2.80
DRINKS	

ENGLISH DISH

Coke Bottle (1.5 ltr)

Diet Coke Bottle (1.5 ltr)

Lemonade Bottle (1.5 ltr)

Can Coke or Diet Coke

Chicken & Chips	£8.50
Chicken or Mushroom Omelette	£10.50



At Curry Munch we endeavour to maintain the original method of Indian cooking to bring out some of the finest dishes for you to indulge in. Our secret lies in the intricate blend of the spices and herbs we use to cook our food along with the freshest

Give us a call today and order your next Indian meal from Curry Munch. We're sure you won't be disappointed

Set Meal for One £16.95

Upgrade dishes: £1.00 extra Starter: Choice of any Starter Choice of Main Dish Main: Choice of any Side Dish, Pilau Rice and Plain Naan Side:

£2 extra for Seafood, King Prawn, Prawn & Fish dishes

Set Meal for Two £29.50

Starter: Choice of any 2 Starter Choice of 2 Main Dish Choice of any 2 Side Dish, 2 Pilau Rice and Plain Naar Side: £2 extra for Seafood, King Prawn, Prawn & Fish dishes

Delivery Charges

£2.00	ME5:	£1.50
£4.00	ME7:	£2.00
£6.00	ME8:	£3.00
£1.50		
	£4.00	£2.00 ME5: £4.00 ME7: £6.00 ME8: £1.50

FRESHLY PREPARED AND COOKED ON THE DAY, EVERYDAY TO BRING OUT THE TASTE & FLAVOUR

Follow us on Social Media



Opening Hours

We are open 7 days a week including bank holidays 5:00pm to 11:00pm

Allergies & Intolerances

Some of our dishes may contain the following Allergens: Gluten, Milk, Soya, Egg, Fish, Celery, Peanut, Tree Nuts, Sesame, Mustard or other allergens . Fish dishes may contain bones. If you suffer from any food allergies, please inform a member of staff before ordering. We will try our best to accommodate your needs.

Any dish not on our menu can be prepared upon request. Management reserves the right to refuse service without giving any explanations



£3.20

£3.20

£3.20

£1.50









All major credit / debit cards accepted. Terms & conditions apply 3 Ordnance Street, Chatham, Kent ME4 6SL www.curry-munch.co.uk



Contemporary Indian Takeaway





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