

# Curry Heights

151 Remsen St Between Clinton Street & Court Street 11201-4338 · +17182609000 · Updated: Jan 14, 2026

[View online menu](#)



## APPETIZERS 18

<b>Papadom</b>	<b>\$3.00</b>
Crispy Bean Wafers	
<b>Samosas (2 Pcs)</b>	<b>\$6.00</b>
Crispy Turnovers filled with (Choices). Seasoned Potato, Lentil & Green Peas. Seasoned Minced Lamb and Green Peas	
<b>Aloo Tikki w/ Chana</b>	<b>\$7.00</b>
Deep Fried Seasoned Potato Patties served over Curried Chickpeas with Special mild spices, fresh coriander and Chutneys	
<b>Broccoli Malai</b>	<b>\$9.00</b>
Broccoli Florets and Onions in Creamy Almond and herbs sauce	
<b>Chicken Lollipop (5 Pcs)</b>	<b>\$10.00</b>
A Fun and crispy Chicken Wing Appetizer Served with house Dip Sauce	
<b>Gobi Manchurian</b>	<b>\$9.00</b>
Indo-Asian fusion of battered, fried cauliflower florets in a spicy, sticky sauce	
<b>Fish Fingers</b>	<b>\$10.00</b>
Crispy, golden Fish fingers Marinated dipped coated with Tempura Flour and deep fried. Served with a Dip Sauce	
<b>Saag Pakora (2 Pcs)</b>	<b>\$6.00</b>
Delicious Seasoned Spinach Patties. Stuffed with Cheese	
<b>Banana Pakora (4 Pcs)</b>	<b>\$6.00</b>
Soft & Spongy Sweet Fritters Stuffed with Ripe Bananas	
<b>Onion Bhajia (6 Pcs)</b>	<b>\$6.00</b>
Sliced Onions and Lentils Fritters. A Hot seller	
<b>Vegetable Pakoras</b>	<b>\$7.00</b>
Mixed Vegetables dipped in Gram Flour & Seasoning Blend and fried to perfection	
<b>Chilli Chicken (Appetizer)</b>	<b>\$10.00</b>
Sweet and Spicy Chicken Strips made in indo-Chinese Style with Peppers. Served Medium to Hot. Can be made Mild	
<b>Kachori Chaat</b>	<b>\$7.00</b>
Flattened Pastry Stuffed with Different Lentils & Topped with Chickpeas, Crisps, Potato, Yogurt, Tamarind & Mint Sauce	
<b>Chana Pooi</b>	<b>\$7.00</b>
Chickpeas Masala & a Puffy Whole Wheat Bread	

<b>Shrimp Masala (Medium Spiced)</b>	<b>\$10.00</b>
Medium Spiced Shrimps sauteed in Fresh Tomato and Onions and Tangy	
<b>Grilled Salmon (Appetizer)</b>	<b>\$12.00</b>
Marinated in Chef's Choice Tandoori Masala, broiled in our Clay Oven	
<b>Assorted Veggie Platter</b>	<b>\$10.00</b>
Combination Platter of Pakoras, Spinach Fritters and Other Vegetarian appetizers from our Menu	
<b>Tandoori Mixed Platter</b>	<b>\$10.00</b>
Assorted Barbecue Sampler from our Tandoori Menu	

## SOUPS & SALADS 5

<b>House Salad</b>	<b>\$5.00</b>
Lettuce, Tomato,Cucumber,Carrot Served with House Dressing	
<b>Mulligatawny (Soup)</b>	<b>\$7.00</b>
Lightly Spiced, Tomato and Lentil Soup	
<b>Mixed Vegetable &amp; Mushroom Soup</b>	<b>\$7.00</b>
Mixed vegetables and sliced mushrooms in lentil and tomato puree.	
<b>Daal Sabzi Soup</b>	<b>\$7.00</b>
Lightly Spiced, Yellow Lentil and Mixed Vegetable Soup	
<b>Chicken Corn &amp; Egg Soup</b>	<b>\$8.00</b>
Can be made without Egg. Please Ask	

## BREADS (FRESH BAKED) 8

<b>Naan</b>	<b>\$4.00</b>
Traditional Soft Baked Indian Bread	
<b>Garlic Naan</b>	<b>\$5.00</b>
Soft Baked Bread topped with Crushed Garlic	
<b>Onion Khulcha</b>	<b>\$5.00</b>
Soft Baked Bread Stuffed with seasoned Onions	
<b>Paneer Naan (Cottage Cheese)</b>	<b>\$5.00</b>
<b>Tikka Naan</b>	<b>\$5.00</b>
Soft Baked Bread Stuffed with Chicken Tikka, Onions and Cilantro	
<b>Keema Naan</b>	<b>\$5.00</b>
Soft Baked Bread Stuffed with Seasoned Minced Lamb	
<b>Peshwari Naan</b>	<b>\$5.00</b>
Soft Baked Bread Stuffed with Coconut Raisins & Nuts	

**Spinach Naan****\$5.00**

Soft Baked Bread Stuffed with Seasoned Spinach and Onions

**WHOLE WHEAT BREADS** 3**Whole-Wheat Roti****\$5.00**

A soft Indian Hand Made Bread baked on Tawa

**Paratha****\$5.00**

A multi-layered crispy Buttered Bread

**Poori (2 Pcs)****\$5.00**

A Fluffy Bread

**CONDIMENTS / PICKLES** 3**Cucumber Raita****AVAILABLE OPTIONS**

Homemade Yogurt, with shredded Cucumber, Carrots and Herbs

Sm: \$5.00

Lrg: \$7.00

**Mango or Lemon Pickle****\$5.00****Mango Chutney****\$5.00**

Sweet and Sour Mango Jelly

**FRESH VEGETABLE ENTREES** 16**Mixed Vegetable Curry****\$15.00**

Fresh Mixed Vegetables Cooked in house Specialty Curry Sauce

**Vegetable Tikka Masala****\$15.00**

Fresh Mixed Vegetables Cooked in Tomato, Cream and Almond Sauce

**Saag Paneer****\$15.00**

Cottage Cheese and Spinach deliciously Cooked in Garlic &amp; herbs

**Baigan Bharta****\$15.00**

Baked Eggplant simmered with Green Peas &amp; Spices

**Aloo Motor Gobi****\$15.00**

A Popular dish made with Cauliflower Florets, Potato &amp; Green Peas

**Bindi Masala / Bindi Bhaji (Okra)****\$15.00**

Lightly Stir-Fried Cut Okras deliciously simmered with Tomatoes and Onions

**Chana Masala****\$15.00**

Chickpeas Curry in Tangy Tomato and Onion Sauce

**Vegetable Dhanshak****\$15.00**

Mixed Vegetable, Split Peas and Spinach

<b>Chana / Aloo / Mushroom Saag</b>	<b>\$15.00</b>
Choice of Chickpeas, Potato or Mushroom Cooked with Spinach	
<b>Vegetable Jalfrezi / Vindaloo</b>	<b>\$15.00</b>
Mixed Vegetables in Tangy Jalfrezi or in Hot Vindaloo Sauce	
<b>Malai Kofta (Vegetable Balls)</b>	<b>\$15.00</b>
Mixed Vegetable Balls in mild thick Almond and Cream Sauce	
<b>Paneer Bhurji (Shredded Cheese)</b>	<b>\$15.00</b>
Fresh Paneer (Cottage Cheese) is cubed and added to the saucy Tomato, Onions and Cilantro mixture	
<b>Mottor Paneer</b>	<b>\$15.00</b>
Fresh Green Peas cooked with Cubed Cottage Cheese in Cream sauce	
<b>Vegetable Korma / Navrattan Korma</b>	<b>\$15.00</b>
The Finest Blend of Nine Vegetable, cooked in Rich creamy almond based Sauce	
<b>Daal Makhani</b>	<b>\$15.00</b>
Mixed Lentils and Beans cooked in light butter with Ginger, Fresh Onions, Garlic and spices	
<b>Yellow Tarka Daal</b>	<b>\$15.00</b>
Yellow Lentils accented with Onions, Fresh Garlic and Spices	

## CURRY SPECIALTIES 15

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<b>Curry</b>	<b>\$16.00</b>
Your Choice of Meat Cooked in house Blended Lightly Spiced Curry Sauce	
<b>Tikka Masala (Chicken or Lamb)</b>	<b>\$17.00</b>
Cubes of Chicken or Lamb first Broiled in our Clay Oven then Cooked in Mild Creamy Almond and Tomato Based Cream Sauce	
<b>Butter Chicken (Chicken Makhani)</b>	<b>\$17.00</b>
Cubes of Chicken first Broiled in our Clay Oven then Cooked in sweet Almond and Tomato Based Cream and Butter Sauce	
<b>Korma / Dildar</b>	<b>\$16.00</b>
Meat Cooked in rich roasted almond, Cashew Raisin and Cream Sauce. Dildar is Cooked with Pineapple	
<b>Mirchi</b>	<b>\$16.00</b>
Your Choice of Meat Cooked with Roasted Red Chillies ginger garlic paste with salt and black pepper	
<b>Chilli Chicken / Chicken 65</b>	<b>\$16.00</b>
Sweet and Spicy Chicken Strips made in indo-Chinese Style with Peppers. Chicken 65 is made with Deep-Fried Chicken Chunks	
<b>Vindaloo (Hot) or Jalfrezi (Tangy)</b>	<b>\$16.00</b>
Meat Cooked with Potato in Thickened Roasted Red Chilli Sauce. Jalfrezi is cooked in Tangy Sauce with Diced Peppers and Onions	
<b>Saag Curry</b>	<b>\$16.00</b>
Meat Cooked w/ Fresh Spinach & Herbs in Mild Sauce	
<b>Bhuna</b>	<b>\$16.00</b>
Stir-Fried Meat Cooked in Thick Garlic, Ginger and Herbs Sauce	

<b>Karahi</b>	<b>\$16.00</b>
Meat Cooked w/ Fresh Ginger, Fresh Coriander, Tomato, Onions & Diced Green Peppers	
<b>Achari Gosht (Pickled)</b>	<b>\$16.00</b>
Meat Cooked in Pickled Based heavily Spiced Tangy Sauce	
<b>Daal Gosht</b>	<b>\$16.00</b>
Meat Cooked with Yellow and Split Lentils	
<b>Madras</b>	<b>\$16.00</b>
Meat Cooked with Fresh Tomatoes, Garlic and Curry Leaf	
<b>Rogan Josh</b>	<b>\$16.00</b>
Meat Cooked in butter at intense heat with Tomatoes and Roasted Red Chillies	
<b>DhanShak (Yellow Split Pea and Spinach)</b>	<b>\$16.00</b>
A Parsee Dish, Mild sweet and Sour Cooked with Split Lentil and Light Spinach	

## **BIRYANIS (RICE DISHES)** 7

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<b>Chicken or Vegetable Biryani</b>	<b>\$16.00</b>
Aromatic Indian Pilaf basmati rice Steam-cooked with either Vegetables or Boneless cubes of Chicken & fresh herbs	
<b>Lamb, Beef, Keema or Goat Biryani</b>	<b>\$17.00</b>
Choice of Meat & Aromatic Indian Pilaf basmati rice cooked with with fresh herbs & seasonings	
<b>Chicken Tikka Biryani</b>	<b>\$17.00</b>
Broiled chicken cubes from tandoor and aromatic indian pilaf Basmati Rice cooked with fresh herbs and seasonings	
<b>Seafood Biryani</b>	<b>\$18.00</b>
Choices: Shrimp, Crab, Mixed Seafood Basmati rice cooked with with fresh ground spices and toasted almonds	
<b>Chicken Tandoori Pulau</b>	<b>\$16.00</b>
A Piece of Chicken Tandoori Served over Lightly Stir Fried Rice in Light Ghee	
<b>Veg Pilaf Rice</b>	<b>\$14.00</b>
Basmati Rice Stir-Fried with Fresh Mix Vegetables	
<b>Fried Rice - Chicken / Veg. / Shrimp</b>	<b>\$14.00</b>

## **SEAFOOD ENTREES** 7

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<b>Shrimp Curry</b>	<b>\$18.00</b>
Cooked in array of house blended lightly spice curry Sauce	
<b>Fresh Crab Meat Curry</b>	<b>\$18.00</b>
Cooked in array of house blended lightly spice Sauce	
<b>Shrimp Madras</b>	<b>\$18.00</b>
Medium Hot fresh Tomato & Curry Leaf Sauce	

<b>Fish Masala</b>	<b>\$18.00</b>
Grilled Cubes of Salmon cooked in thick herbs & Spices with Onions, Garlic and Ginger	
<b>Shrimp / Crab / Mixed Seafood Korma</b>	<b>\$18.00</b>
Your Choice of Seafood cooked in thick Almond & Cream Sauce	
<b>Shrimp Saag or w/ Vegetables</b>	<b>\$18.00</b>
Shrimp cooked with one of our fresh vegetables, mushrooms, spinach, or cauliflower in a thick spicy flavored sauce	
<b>Shrimp Vindaloo or Jalfrezi</b>	<b>\$18.00</b>
Cooked in our Chef's masterfully blended Hot Vindaloo Sauce or with Stir Fried Sliced Veggies in Tangy Masala	

## TANDOORI BARBECUES 13

<b>Tandoori Chicken</b>	<b>\$17.00</b>
Spring chicken marinated in special yogurt marinade with freshly ground spices then BBQ'd to perfection	
<b>Chicken Tikka</b>	<b>\$17.00</b>
Boneless Cubes of Chicken marinated with yogurt, herbs & Spices then grilled to perfection	
<b>Chicken Malai Kabab</b>	<b>\$17.00</b>
Cubes of Chicken Breast marinated with mild creamy blend then BBQ'd to perfection	
<b>Kati Chicken</b>	<b>\$17.00</b>
Barbecued Chicken cooked with Pureed Spinach in mild Creamy Sauce (Can be cooked without Cream)	
<b>Shrimp &amp; Salmon Malai Tandoori</b>	<b>\$20.00</b>
Barbecued Shrimp and Salmon in almond and cream Sauce	
<b>Lamb Seekh Kabab [Medium]</b>	<b>\$17.00</b>
Seasoned minced lamb wrapped around skewers and tandoored to perfection	
<b>Lamb Chops</b>	<b>\$27.00</b>
Tender Lamb Chops Spiced, marinated overnight and Barbecued to Perfection	
<b>Lamb Boti Kabab</b>	<b>\$18.00</b>
Chunks of Lamb marinated in tangy spice blend then BBQ'd to perfection	
<b>Whole Fish Tandoori</b>	<b>\$20.00</b>
Redsnapper grilled with onions, peppers and house blended Masala	
<b>Grilled Salmon Tikka</b>	<b>\$20.00</b>
Marinated Salmon cubes BBQ'd with mild herbs	
<b>Shrimp Tandoori</b>	<b>\$18.00</b>
Jumbo shrimp delicately spiced and marinated in yogurt and grilled in the oven	
<b>Shrimp Tandoori Masala</b>	<b>\$19.00</b>
Grilled Shrimps in Creamy Tomato & Almond Sauce	
<b>Tandoori Mix Grill</b>	<b>\$19.00</b>
A combination platter consisting of chicken Tandoori, chicken tikka, lamb Tikka, Paneer Tikka, Salmon Tikka and Tandoori shrimp	

**BEVERAGES & DESSERTS 11**

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<b>Soda(s)</b>	<b>\$2.00</b>
<b>Snapple</b>	<b>\$3.00</b>
<b>Mango Lassi</b>	<b>\$5.00</b>
<b>Sweet / Salt Lassi</b>	<b>\$5.00</b>
<b>Juices</b>	<b>\$3.00</b>
<b>Lime-O-Nade</b>	<b>\$5.00</b>
<b>Firni / Rice Pudding</b>	<b>\$6.00</b>
<b>Gulab Jamun</b>	<b>\$6.00</b>
<b>Mango / Pistachio Ice Cream</b>	<b>\$6.00</b>
<b>Rasmalai</b>	<b>\$6.00</b>
<small>w/ Pistachio and almond Puree</small>	
<b>Malai Kulfi</b>	<b>\$6.00</b>

**EAT-IN / TAKE-OUT / DELIVERY 11**

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<b>#1. One Veg. Entree Over Rice &amp; Naan</b>	<b>\$10.00</b>
<b>#2. Two Veg. Entrees w/ Rice &amp; Naan</b>	<b>\$12.00</b>
<b>#3. 1/4 Tandoori Chicken Over Rice &amp; Naan</b>	<b>\$10.00</b>
<b>#4. Any One Meat Entree Over Rice &amp; Naan</b>	<b>\$12.00</b>
<b>#5. Chicken Tandoori w/ Any One Veg. Rice &amp; Naan</b>	<b>\$13.00</b>
<b>#6. Any Two Meat Entree w/ Rice &amp; Naan</b>	<b>\$14.00</b>
<b>#7. One Meat Entree &amp; One Veg. Entree w/ Rice &amp; Naan</b>	<b>\$13.00</b>
<b>#8. Any Three Veg Items w/ Rice &amp; Naan</b>	<b>\$14.00</b>
<b>#9. Two Veg. &amp; One Meat Entree w/Rice &amp; Naan</b>	<b>\$15.00</b>
<b>#10. Two Meat &amp; One Veg. Enterr w/Rice &amp; Naan</b>	<b>\$16.00</b>
<b>#11. Any Three Meat Items w/ Rice &amp; Naan</b>	<b>\$17.00</b>

**VEGETARIAN CHOICES 8**

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**Aloo Mottor Gobi****Saag Panir**

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**Chana Masala**

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**Bindi Masala**

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**Baigan Bharte**

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**Cabbage & Veg Bhaji**

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**Tarka Deal**

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**Daal Makhani**

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## **NON-VEGETARIAN CHOICES** 7

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**Chicken Tikka Masala**

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**Chicken Curry**

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**Chicken Vindaloo**

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**Chicken Tandoori**

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**Basa Goan Curry**

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**Goat Curry**

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**Chicken Tikka**

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## **ENTREE** 35

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**Naan**

Traditional Soft Baked Indian Bread

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**Mixed Vegetable Curry**

Fresh Mixed Vegetables Cooked in house Specialty Curry Sauce

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**Vegetable Tikka Masala**

Fresh Mixed Vegetables Cooked in Tomato, Cream and Almond Sauce

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**Saag Paneer**

Cottage Cheese and Spinach deliciously Cooked in Garlic & herbs

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**Baigan Bharta**

Baked Eggplant simmered with Green Peas & Spices

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**Aloo Motor Gobi**

A Popular dish made with Cauliflower Florets, Potato & Green Peas

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**Bindi Masala / Bindi Bhaji (Okra)**

Lightly Stir-Fried Cut Okras deliciously simmered with Tomatoes and Onions

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**Chana Masala**

Chickpeas Curry in Tangy Tomato and Onion Sauce

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## **Vegetable Dhanshak**

Mixed Vegetable, Split Peas and Spinach

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## **Chana / Aloo / Mushroom Saag**

Choice of Chickpeas, Potato or Mushroom Cooked with Spinach

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## **Vegetable Jalfrezi / Vindaloo**

Mixed Vegetables in Tangy Jalfrezi or in Hot Vindaloo Sauce

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## **Malai Kofta (Vegetable Balls)**

Mixed Vegetable Balls in mild thick Almond and Cream Sauce

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## **Vegetable Korma / Navrattan Korma**

The Finest Blend of Nine Vegetable, cooked in Rich creamy almond based Sauce

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## **Daal Makhani**

Mixed Lentils and Beans cooked in light butter with Ginger, Fresh Onions, Garlic and spices

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## **Yellow Tarka Daal**

Yellow Lentils accented with Onions, Fresh Garlic and Spices

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## **Curry**

Your Choice of Meat Cooked in house Blended Lightly Spiced Curry Sauce

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## **Tikka Masala (Chicken or Lamb)**

Cubes of Chicken or Lamb first Broiled in our Clay Oven then Cooked in Mild Creamy Almond and Tomato Based Cream Sauce

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## **Butter Chicken (Chicken Makhani)**

Cubes of Chicken first Broiled in our Clay Oven then Cooked in sweet Almond and Tomato Based Cream and Butter Sauce

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## **Korma / Dildar**

Meat Cooked in rich roasted almond, Cashew Raisin and Cream Sauce. Dildar is Cooked with Pineapple

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## **Vindaloo (Hot) or Jalfrezi (Tangy)**

Meat Cooked with Potato in Thickened Roasted Red Chilli Sauce. Jalfrezi is cooked in Tangy Sauce with Diced Peppers and Onions

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## **Saag Curry**

Meat Cooked w/ Fresh Spinach & Herbs in Mild Sauce

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## **Bhuna**

Stir-Fried Meat Cooked in Thick Garlic, Ginger and Herbs Sauce

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## **Karahi**

Meat Cooked w/ Fresh Ginger, Fresh Coriander, Tomato, Onions & Diced Green Peppers

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## **Daal Gosht**

Meat Cooked with Yellow and Split Lentils

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## **Madras**

Meat Cooked with Fresh Tomatoes, Garlic and Curry Leaf

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## **Rogan Josh**

Meat Cooked in butter at intense heat with Tomatoes and Roasted Red Chillies

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## **DhanShak (Yellow Split Pea and Spinach)**

A Parsee Dish, Mild sweet and Sour Cooked with Split Lentil and Light Spinach

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## **Chicken or Vegetable Biryani**

Aromatic Indian Pilaf basmati rice Steam-cooked with either Vegetables or Boneless cubes of Chicken & fresh herbs

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## **Lamb, Beef, Keema or Goat Biryani**

Choice of Meat & Aromatic Indian Pilaf basmati rice cooked with with fresh herbs & seasonings

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## **Veg Pilaf Rice**

Basmati Rice Stir-Fried with Fresh Mix Vegetables

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## **Fresh Crab Meat Curry**

Cooked in array of house blended lightly spice Sauce

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## **Tandoori Chicken**

Spring chicken marinated in special yogurt marinade with freshly ground spices then BBQ' d to perfection

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## **Chicken Tikka**

Boneless Cubes of Chicken marinated with yogurt, herbs & Spices then grilled to perfection

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## **Chicken Malai Kabab**

Cubes of Chicken Breast marinated with mild creamy blend then BBQ' d to perfection

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## **Kati Chicken**

Barbecued Chicken cooked with Pureed Spinach in mild Creamy Sauce (Can be cooked without Cream)

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