

Curry n Kebob

Welcome to Curry n Kebob, Boulder's top-rated Indian restaurant. Our diverse menu features highlights from Northern India and my home country of Bangladesh. Everything is made fresh to order, and if there's something you want but don't see it on the menu, don't hesitate to ask. There's a good chance we can make it.

As the former owner of Colorado's Taj Majal restaurants and Boulder's Maharaja, I'm glad to be back in a city that truly appreciates Indian cuisine. I hope you enjoy your experience at Curry n Kebob as much as we appreciate the opportunity to serve you.

*Thanks,
Zuned*

What You Should Know

Spice: Because all of our items are made fresh to order, we can make your dish as spicy or as mild as you'd like. Please specify your preference when you order, but keep in mind that our spice scale is truer to traditional Indian tastes than most restaurants. That means "hot" is really hot!

Vegan: Most of our items can be made vegan-friendly by substituting coconut milk for cream. If you would like an item to be made vegan but do not see the vegan symbol (**V**) next to it on the menu, please ask so we can accommodate your needs.

Gluten Free: Aside from a handful of breaded items, naan, and roti, all of our items are gluten free. We do not use wheat flour to thicken our sauces. Please look for the (**GF**) symbol or ask about specific items.

MSG: All of our dishes are MSG-free.

Halal: We only use meat that carries the Halal designation.

Rice: All main dishes are served with your choice of basmati or brown rice.

Appetizers

Vegetarian Samosa - V

Spiced potatoes, onions, and lentils ground and stuffed into a lightly fried pastry shell.
Served with a variety of sweet and savory chutneys for dipping. (Two pieces)

3

Meat Samosa

Ground lamb mixed with spiced potatoes, onions, and lentils stuffed into a lightly fried pastry shell.
Served with a variety of sweet and savory chutneys for dipping. (Two pieces)

3.5

Onion Bhaji - V, *GF

*cooked in same oil as samosas

This popular street food in the Indian state of Maharashtra consists of chopped onions rolled in a batter of chickpea flour that is lightly fried until crisp.

Served with a variety of sweet and savory chutneys for dipping. (Six pieces)

3.5

Tomato Soup - V, GF

Delicate tomatoes puréed and simmered with Indian spices.

3

Dal Soup - V, GF

A traditional soup of crimson lentils stewed in turmeric and Indian spices.

3

Chicken Soup - GF

Tender chunks of chicken sautéed in a broth spiced with cumin, coriander, garlic, and ginger.

3.5

House Greens - V, GF

Iceberg lettuce salad served with a mint and tamarind dressing.

3.5

Naan & Roti

Naan: A traditional Indian flatbread baked fresh in our tandoor oven. **1.5**

Garlic Naan: Our homemade naan with chunks of garlic. **2**

Kabuli Naan: Our homemade naan with nuts, raisins and dried mixed fruit. **3**

Cheese Naan: Our homemade naan with a blend of mozzarella and cheddar cheeses. **3**

Onion Naan: Our homemade naan with chopped and spiced onions rolled into the dough. **2.5**

Keema Naan: Our homemade naan stuffed with ground lamb and spices. **3.5**

Alu Naan: Potato and carrots sautéed in spices and stuffed into our homemade naan. **3.5**

Roti (V): An unleavened South Asian flatbread similar to a whole-wheat tortilla. **1.5**



Tandoori & Kebab - GF

Your choice of meat marinated in yoghurt, garlic, ginger, and spices, then baked to order in our clay, tandoor oven.

Chicken Malai Kebab: Tender, boneless chicken breast lightly spiced and cooked to perfection. **10**

Lamb Tikka Kebab: Chunks of New Zealand's best leg of lamb. **11**

Sheek Kebab: Lamb meat ground with spices. **10**

Fish Tandoori: Mahi-mahi baked to order. **12**

Shrimp Tandoori: Marinated gulf shrimp. **14**

Tandoori Chicken: Moist leg meat spiced and cooked on the bone in our tandoor oven. **9**

Korma - GF

A mild curry dish made popular by Indian curry houses in the UK, it is cooked with nuts, raisins, cream, and delicate spices in a thick sauce.

Chicken: Moist thigh meat (substitute white meat for \$1). **9**

Lamb: High-quality New Zealand leg of lamb. **10**

Fish: Mahi-mahi. **10**

Shrimp: Gulf shrimp. **12**

Beef: Tender chunks of beef. **10**

Saag - GF

A dish commonly found in the Punjab region, it contains chopped spinach, garlic, and cream sautéed with curry-style meats. Try it with some of our homemade naan.

Chicken: Moist thigh meat (substitute white meat for \$1). **9**

Lamb: High-quality New Zealand leg of lamb. **10**

Fish: Mahi-mahi. **10**

Shrimp: Gulf shrimp. **12**

Beef: Tender chunks of beef. **10**

Vindaloo - GF

A spicy dish of potatoes and traditional curries that is popular in the Goa region of India. Let us know how hot you want it!

Chicken: Moist thigh meat (substitute white meat for \$1). **9**

Lamb: High-quality New Zealand leg of lamb. **10**

Fish: Mahi-mahi. **10**

Shrimp: Gulf shrimp. **12**

Beef: Tender chunks of beef. **10**

Masala - GF

A traditional favorite, masala combines tandoori cooking with a rich curry sauce made from fresh tomatoes, cream, and a spice blend that includes coriander, cumin, garlic, ginger, turmeric, and a generous amount of fenugreek. We use additional fenugreek to make our masala sauce more aromatic than most, and it could also be the reason our masala is famous for putting women into labor!

Chicken: Moist thigh meat (substitute white meat for \$1). **9**

Lamb: High-quality New Zealand leg of lamb. **10**

Fish: Mahi-mahi. **10**

Shrimp: Gulf shrimp. **12**

Beef: Tender chunks of beef. **10**

Special Dishes

Ceylone (GF): A Sri Lankan favorite, Ceylone is a curry sauce made from coconut, curry powders, and spices. With the added coconut milk, it makes a great alternative to Korma.

Chicken **10**, Lamb **11**, Fish **11**, Shrimp **13**, or Beef **11**

Kashmiri (GF): Tender meat simmered in our korma sauce with the addition of mixed fruit.

Chicken **10**, Lamb **11**, Fish **11**, Shrimp **13**, or Beef **11**

Malaya (GF): Our famous korma sauce simmered with slivers of pineapple.

Chicken **10**, Lamb **11**, Fish **11**, Shrimp **13**, or Beef **11**

Makhni (GF): Your choice of meat cooked in the tandoor oven then simmered in a tomato cream sauce.

Chicken **10**, Lamb **11**, Fish **11**, Shrimp **13**, or Beef **11**

Baingan (GF): A northern Indian dish of roasted eggplant that is puréed and simmered in traditional spices with your choice of meat.

Chicken **10**, Lamb **11**, Fish **11**, Shrimp **13**, or Beef **11**

Curry (GF): A coconut curry dish made with a delicate blend of curry powders.

Chicken **10**, Lamb **11**, Fish **11**, Shrimp **13**, or Beef **11**

Biryani & Vegetarian Biryani (V, GF): Similar to Spanish paella in style, this basmati rice dish popular at Bangladeshi weddings blends vegetables, nuts, raisins, and your choice of meat cooked in a creamy sauce. Make it vegetarian by removing the meat, and make it vegan by substituting coconut milk for cream.

Chicken **10**, Lamb **12**, Fish **11**, Shrimp **13**, Beef **11**, or Vegetarian/Vegan **8**

Beverages

American Sodas: Bottle or fountain. **1.5**

Salt Lassi: Punjab smoothie with savory spices. **2**

Sweet Lassi: Sugar and rosewater smoothie. **2**

Mango Lassi: Refreshing mango pulp smoothie. **2.5**

Chai Tea: House-made chai tea served hot or iced. **2**

Condiments & Sides

Papadum (V, GF): Crisp, Indian crackers (3 pc). **2**

Mango Chutney (V, GF): Sweet mango (8 oz). **2.5**

Tamarind Chutney (V, GF): Sweet & tangy (8 oz). **2**

Mint & Coriander Chutney (V, GF): Green (8 oz). **2.5**

Yoghurt: Refreshing yoghurt (8 oz). **2.5**

Riatha: Yoghurt blended with cucumber (8 oz). **2.5**

Vegetarian & Vegan

Navaratan Korma (Vegetable Korma) - GF

Translated as “nine gems”, Navaratan Korma has nine different vegetables sautéed into this south Indian favorite containing nuts, raisins, cream, and delicate spices.

7.95

Mixed Vegetable Ceylone - V, GF

Our Navaratan Korma made for vegans by substituting coconut milk for cream.

7.95

Aloo Gobi - V, GF

Potatoes and cauliflower cooked with fresh tomatoes, onions, and traditional Indian spices.

7.95

Saag Paneer - V, GF

Chopped spinach sautéed with paneer cheese until creamy. Make it vegan by omitting the paneer.

7.95

Bharta Makhni - V, GF

Roasted eggplant that is puréed and cooked with garlic, ginger, cumin, coriander, and cream. Make it vegan by substituting coconut milk.

7.95

Aloo Baingan - V, GF

A northern Indian dish of chopped potatoes and eggplant simmered in traditional spices.

7.95

Chana Masala - V, GF

Garbanzo beans cooked in our famous masala sauce. Make it vegan by substituting coconut milk for cream.

7.95

Dal Makhni - GF

Lentils cooked masala style with tomatoes and cream.

7.95

Tarka Dal - V, GF

Dal Makhni cooked curry style for vegans using coconut milk instead of cream.

7.95

Mutter Paneer - V, GF

Green peas and paneer cheese cooked in a masala-style sauce. Make it vegan by substituting coconut milk for cream and omitting the cheese.

7.95

Aloo Mutter - V, GF

Potatoes and green peas cooked in a masala-style sauce. Make it vegan by substituting coconut milk for cream.

7.95

Malia Kofta - V, GF

Mixed vegetable dumplings cooked in masala sauce. Make it vegan by substituting coconut milk for cream.

7.95

Bendi Bhaji - V, GF

Sliced and sautéed okra cooked with onions and spices.

7.95

Mushroom Mutter - V, GF

White button mushrooms and green peas cooked in masala sauce. Make it vegan by substituting coconut milk for cream.

7.95