

curry & pie

SMALL PLATES

Sweet Potato Samosas 6

Curried sweet potato inside a flaky, buttery crust. Served with garlic mint chutney.

Traditional Samosas 6

Classic spiced potatoes and green peas inside a flaky crust. Served with a selection of house-made chutneys.

Tandoori Tamales 6

2 tamales stuffed with shredded tandoori chicken. Served with a smokey chili sauce.

French Fry Chaat 8

Spiced fries topped with chutneys, tart yogurt and crispy chickpeas.

Chicken Momos 6 | 10

Classic dumplings steamed or pan-seared. Served with our secret momo sauce.

Lettuce Wrap 6

Crisp lettuce wrap stuffed with marinated chicken or shrimp and fresh herbs and greens.

Veggie Pakoras 6

Chopped vegetables crispy fried in chickpea flour batter. **V**

Tandoori Chicken Wings 8

Crispy wings in our spicy rub. Served with a cumin yogurt dipping sauce.

SALAD

Crispy 11

Crispy bitter melon, roasted squash and red onions on a bed of mesclun.

Crunchy 10

Crunchy chickpeas, feta, mint and tomatoes surrounded by mesclun.

Salmon Salad 17

Grilled tandoori salmon and roasted veggies on a bed of mesclun.

SOUP

Daal Soup 6

Just yellow lentils, salt and pepper. **V**

Momo Soup 6

Clear soup with three chicken momos dropped inside.

CURRIES

Chicken Makhni 15

AKA butter chicken. Creamy tomato curry and cashew paste with boneless chicken.

Chicken Tikka Masala 15

House Favorite. Creamy tomato curry with chunks of boneless chicken.

Chicken Korma 16

Creamy yellow curry made from cashew and almond paste with boneless chicken.

Karahi Chicken 15

Stir-fry style curry with chopped peppers, onions and tomato with boneless chicken.

Lamb Vindaloo 16

A hot tomato-vinegar curry with potatoes and chunks of boneless lamb.

Lamb Chettinad 16

Boneless lamb in creamy coconut curry with poppy seeds and chettinad masala.

Lamb Rogan Josh 16

Boneless lamb cooked in a tomato curry with fresh spices and yogurt.

Lamb Saag 16

Our signature spinach dish with boneless lamb.

Shrimp Masala 16

Plump shrimp cooked in a tomato masala sauce.

Daal Makhni 12

Slow-cooked black lentils in a tomato ginger sauce.

Matar Paneer 13

Green peas and chunks of fresh paneer in a creamy tomato sauce.

Saag Paneer 13

Fresh creamed spinach with chunks of paneer.

Veg-Korma 14

Plenty of mixed veggies in our classic korma sauce.

Aloo Gobi 13

Cauliflower and potato sauteed with mustard seeds and garlic. **V**

Malai Kofta 13

Potato, veggie and paneer patties cooked in a creamy tomato sauce.

Paneer Makhni 13

Fresh paneer in our classic makhni sauce.

*For any curry, sub side-salad for rice.

Our vision? To bring you great tasting food, and to ignore all conventions. At Curry & Pie we created a menu designed to mix and match, from fusion pizzas to traditional curries. Try an old favorite, or find a new one. If you need a place to start, ask your server for their favorites!

PIZZA

Freshly baked pizza with south asian flair.

Chicken Tikka Pizza

Tandoori chicken tikka with red onions and green peppers.

Personal 10 Medium 12 Large 14

Veggie Pizza

Fresh and tasty. A heap of veggies topped with garlic and olive oil.

Personal 10 Medium 12 Large 14

Margherita Pizza

Our twist on a classic. Tomatoes and mozzarella topped with our basil, garlic and cilantro oil blend.

Personal 10 Medium 12 Large 14

Mushroom Pizza

Mushrooms with red onions and garlic.

Personal 10 Medium 12 Large 14

CP Special Pizza

The works. Loaded with veggies, chicken tikka, salted ham, pineapple.

Personal 11 Medium 13 Large 15

Mango Chicken Pizza

Chicken tikka and chunks of mango sprinkled with cilantro.

Personal 10 Medium 12 Large 14

The Curry Pie

Seriously fusion. Choose a curry: saag paneer, chicken tikka masala or lamb vindaloo.

Personal 9 Medium 11 Large 13

Cheese

No frills. Just dough, sauce and cheese.

Personal 8 Medium 10 Large 12

DRINKS

Mango Lassi 5

Traditional yogurt drink.

Mango Ginger Fizz 3

Sharp, sweet and fizzy. **V**

Nimbu Pani 3

House favorite. Fresh lemon juice and ginger simple syrup. **V**

Sweet Lime 3

Fresh lime juice and basil simple syrup.

Bhakti Chai 4

Classic chai with a little kick.

Gatorade Orange 2.50

Lemon lime

Soda by the Can 2

Coke, Diet Coke, Sprite **V**

TANDOOR

Tandoori Chicken 15

Bone-in chicken breast and leg marinated in yogurt and freshly ground spices.

Chicken Tikka 15

Grilled boneless chicken marinated with onions and peppers.

Chicken Angarey 15

Grilled boneless chicken marinated in cilantro, ginger and lemon.

Tandoori Shrimp 17

Jumbo shrimp marinated in freshly ground spices and yogurt.

Tandoori Salmon 18

Fresh salmon grilled with our special tandoori masala rub.

Tandoori Lamb Chops 20

Two hefty lamb chops spiced and grilled.

*For any tandoor dish, sub side-salad for rice

BREADS

Naan 2.50

Fluffy bread basted with butter.

Roti 2.50

Flatbread made with whole wheat flour. **V**

Onion Kulcha 3

Our classic naan stuffed with onions.

Garlic Naan 3

Our classic naan topped with garlic.

Stuff Naan 3.5

Our classic naan stuffed with goodies. Choose chicken tikka or sweet kidney bean paste.

Aloo Paratha 3

Whole wheat flatbread stuffed with spiced potatoes and cooked with butter.

SIDES

Mint Cilantro Raita 3

Classic yogurt and cucumber sauce.

Achar 3

Mixed pickles. **V**

Mango Chutney 2

Sweet and savory mango chutney. **V**

V = Vegan.

All of our spice blends, masalas and chutneys are blended inhouse. We consciously use only the freshest ingredients and leave out the bad stuff. Feel free to ask us for any ingredients information. Please let your server know of any dietary restrictions.