

Signature Grilled Kabobs Entrees

Our signature wood fire grilled kabobs are made using fresh meat marinated for at least 24 hours. Each entree is served with homemade mint yogurt, tamarind chutney and your choice of warm plain Naan bread or Basmati Rice.

Substitute plain Naan bread with any specialty Naan bread for \$1.25

Chapli Kabobs (2 pes) 12.95
Tender beef patties seasoned with authentic Peshawari spices, pomegranate seeds, cumin and herbs then cooked to perfection

Masala Goat Chops (4pes) 17.95
Tender mouthwatering goat chops richly marinated in authentic garam masala spices. A must try!



Masala Goat Chops

Chicken Malai Boti 11.95
Fork tender chunks of boneless chicken breast marinated with a creamy paste of herbs and special mild bbq masala spice

Shahi Tikka Boti 11.95
Tender and juicy chunks of boneless meat marinated with special mild garam masala spice, lemon juice and garlicy yogurt
Chicken: 10.95 Beef: 11.95

Chicken Tikka 11.95
Tender bone-in chicken marinated in homemade mild spices and herbs then char-grilled to perfection
Leg Quarter: 6.95 Breast: 8.95



Chicken Tikka Boti

Chicken Haryali Boti 11.95
Tender chunks of boneless chicken breast marinated with fresh cilantro/mint, yogurt and special pepper masala spices

Tandoori Chicken 13.95
Juicy and Tender pieces of bone-in chicken marinated in yogurt, lemon juice & Chef's mild mouthwatering tandoori spices

Beef Bihari Kabobs 11.95
Tender beef fillet marinated w/ fried onions, spices, yogurt, papaya then threaded through a skewer and char-grilled to perfection

Grilled Tandoori Tilapia 14.95
Wild-caught tilapia marinated overnight with fish masala spice, lemon juice & herbs, then grilled to perfection

Chicken Reshmi Kabobs 10.95
Two skewers of ground chicken marinated with fresh cilantro, cumin, and mild masala spices

Beef Seekh Kabobs 11.95
Two skewers of ground beef infused with cilantro, onions, garam masala spices then grilled to perfection

Lamb Shank (Peshawari) 17.95
Delight of Northwest Pakistan; Fork Tender oven roasted lamb shank simmered for at least 24 hours in special garam masala and saffron spice

Gosht Khor Platter



Gosht Khor Platter (Foods 2+) 29.95
Generous portions of sizzling Chicken Reshmi Kabob, Beef Seekh Kabob, Chicken Tikka Boti, Malai and Haryali Boti served with house salad

Chicken Lovers Platter 16.95
Delicious and mouthwatering combination of Chicken Reshmi Kabob & Chicken Tikka Boti served with house salad

Beef Kabobs Platter 18.95
Hearty combination of Beef Seekh Kabob & Beef Tikka Boti served with house salad

Kid's Menu

Children age 13 or under

Chicken Tenders (3pe) 6.95
Served with fries and ketchup

Chicken Nuggets (6pe) 6.95
Served with fries and ketchup

Junior Burger 8.95
Homemade beef patty topped with lettuce, tomatoes and house sauce. Served with waffle fries

Grilled Chicken Burger 8.95
Grilled chicken patty topped with lettuce, tomatoes and garlic sauce. Served with waffle fries



Hand Crafted Wraps

Wrapped in Naan bread with lettuce, tomato, onions, mint & tamarind sauces. Substitute Naan with Tawa Paratha bread for \$1.50. Add Waffle Fries or House Salad for \$3.50

Shahi Tikka Boti Wrap
Tender and juicy chunks of boneless meat marinated with special mild garam masala spice
Chicken: 8.95 Beef: 9.95

Beef Bihari Wrap 10.95
Tender meat fillet marinated with fried onions, spices, yogurt, papaya and special masala spice then grilled to perfection

Beef Seekh Kabob Wrap 9.95
Skewer of ground meat infused w/ cilantro, onions, garam masala spices then grilled to perfection

Chicken Reshmi Kabob Wrap 8.95
Skewer of ground chicken marinated with fresh cilantro, cumin, yogurt and mild masala spices

Chicken Malai Boti Wrap 9.95
Fork tender chunks of boneless chicken breast marinated with cream, herbs and tandoori spice
Chicken Malai Boti Wrap



Crispy Chickpea Wrap 9.95
Handcrafted vegetarian patties of garbanzo beans, lentils, herbs and indian spices

Chicken Mayo Wrap 8.95
Chunks of boneless chicken seasoned in creamy yogurt and spices topped with our signature garlicy mayo sauce

Juicy Burgers & Specialty Bread

Served with Waffle Fries and house sauces
Crispy Chickpea Burger 11.95
Handcrafted vegetarian patty of garbanzo beans, lentils and herbs topped w/ coleslaw, tomatoes and garlicy sauce

Karachi Burger 11.95
A half pound of juicy homemade beef masala patty topped with lettuce, tomatoes, onions, American cheese and our house sauce

Chapli Kabob Burger 11.95
Ground beef patty seasoned with authentic Peshawari spices, pomegranate seeds, cumin and herbs topped with lettuce, tomatoes, and red onions

Aloo Tikki Burger 9.95
Golden brown crispy patty of mashed potatoes, garlic, fresh cilantro, garam masala topped with lettuce and tomatoes

Naan: Flat white bread baked in clay oven

Plain Naan 1.75

Butter Naan 1.95

Garlic Naan 2.25

Cilantro Naan 2.25

Tawa Paratha 2.75

Multi-layered, flaky whole wheat bread cooked on iron skillet

Taftan 2.75

Flat bread made with milk, yogurt and eggs baked in a clay oven

Shermal 2.75

Mildly sweet naan made out of flour baked in a tandoor oven

Delectable

Signature Ice Cream 4.95
Available flavors are Mango, Pistachio, Tutti Frutti and Pan

Ghulab Jamun 4.95
Dry milk balls sautéed in an aromatic rose syrup.
Add ice cream 1.99

Tiramisu 5.75
Flavored ladyfingers dipped in coffee, layered with cocoa and mascarpone cheese

Shahi Kuffi Plate 4.25
A must try all-time favorite Indian ice cream made of condensed milk. Available flavors are Malai, Mango, and Pistachio

Ras Malai 5.95
Spongy, light cheese balls dipped in creamy milk sauce topped with crushed pistachios

Gajar Ka Halwa 6.95
Grated carrots pudding served warm. Garnished with pistachios and almonds

Rice Pudding 4.75
Combination of whole milk, sweetened rice & cinnamon sprinkled w/ nuts. Served warm

Masala Mithai Chaat 5.75
A hearty combination of grated carrot pudding, Ghulab Jamun, assorted nuts, garnished with dried milk cheese. Served warm with a scoop of vanilla ice cream

Tamarind | Raita Chutney (3.5 oz) 1.00
Hot Sauce | Salad Dressing (3.5 oz) 1.00

American Cheese 1.25 | Waffle fries 4.25
Homemade House Salad 3.95

*** All meat served are 100% Halal (Kosher) Certified ***
Caution: Curry Masala's delicious food items may contain traces of dairy, eggs, nuts or meat that is raw or cooked to order. There is a risk associated with consuming meats/poultry, seafood, dairy, nuts or eggs served raw or under cooked. If you have a chronic illness of the liver, stomach, blood, allergies or have immune disorders, you are at a greater risk of serious illness consuming raw or under cooked food items. If unsure of your risk, consult a physician.

Vegetarian Vegan GF Gluten Free Nuts Spicy

Curry Masala

Halal INDO-PAK CUISINE

Where Every Bite is a Delight

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Est. 2019

Locally Owned & Family Operated

610 Rayford Rd

Spring, TX 7786

(281) 362-5997

www.currymasalatx.com



Appetizers

Made from scratch in our kitchen daily with only fresh authentic ingredients.

- Avesomosas (2 pcs)** 4.50
Fried, flaky and crisp pastry stuffed with savory potatoes, green peas and herbs. Served with mint chutney. A must try!
- Traditional Pakoras**
A monsoon of delight from Northern India made of gram flour batter and authentic herbs fried to perfect crispness. Select an option(s):
Onion or Potato: 7.95
Spinach or Eggplant: 8.95
Pakora Sampler (Choose ANY Two): 8.95
- Aloo Tikki (2 pcs)** 7.50
Two crispy mashed potato croquettes made with aromatic herbs and garam masala spice. Served with fresh house salad and mint chutney
- Cauliflower (Cobi) 6S** 9.95
Fried Cauliflower Florets sauteed in our homemade sweet & tangy sauce and curry leaves garnished with green onions
- Chickpea Croquettes (4 pcs)** 9.95
Four vegetarian patties crafted from chick peas, lentils, herbs, and Indian spices served with house salad and mint chutney
- Meat Avesomosas (4 pcs)** 5.75
Crispy flaky golden brown pastries stuffed with your choice of chicken or beef, and authentic mild spices served with mint chutney
- Chicken 6S** 9.95
Fried chunks of boneless chicken breast meat sauteed in chef's selected spices, garlic, herbs and our homemade sweet and tangy sauce
- Chicken 6S**
Fried chunks of boneless chicken breast meat sauteed in chef's selected spices, garlic, herbs and our homemade sweet and tangy sauce
- Fish 'n' Fries (Lahori Fish)** 11.95
Tender pieces of Tilapia marinated with garlic, herbs, and lahori masala then dipped in gram flour batter and fried to perfection. Served with waffle fries
- Chicken Lollipops (3 pcs)** 10.95
Chicken drumsticks marinated in our rich house blend of garam masala, aromatic herbs, deep fried and served with fresh house sweet 'n' tangy sauce
- Chicken Pakoras** 9.95
Juicy and tender chunks of boneless chicken breast coated in gram flour batter & Indian herbs, fried to perfection, served with mint and tamarind chutney
- Spring Rolls (4 pcs)** 4.25
Mixed vegetables wrapped in rolls of rice paper then deep fried to perfection served with house tamarind sauce



Avesomosas



Chicken 6S

Every Hour Snacks

A journey to the food streets of India and Pakistan

- Bhel Puri** 6.95
Savory snack made of puffed rice garnished with crispy sev, red onions, cilantro, date sauce, homemade mint and tamarind chutneys
- Mix Papri Chaat** 6.95
Garbanzo beans, lentil dumpling, seasoned yogurt, potatoes, onions, cilantro, date sauce, mint and tamarind chutneys and special crisp dough wafers topped with curry masala special spice mix
- Mixed Papri Chaat**
- Samosa Chaat** 7.25
A hearty combination of vegetable Samosa served on a bed of famous Mix Papri Chat
- Dahi (Meethi) Puri (8 pcs)** 7.95
Round, puffy and crispy shells stuffed with garbanzo beans, red onions, sweet yogurt, date sauce, mint and tamarind chutneys garnished with special spice mix
- Dahi Bara** 6.95
Generous sized lentil dumpling dipped in sweet yogurt, date sauce and tamarind chutney topped w/curry masala spice mix
- Pani Puri (8 pcs)** 7.95
Round, puffy and crispy semolina pouches stuffed with garbanzo beans, served with mildly spicy and tangy lemon tamarind water



Soup, Salads & Pasta

Our signature salads are made from fresh produce cut daily tossed in our house dressing(s)
Add any cup of traditional soup \$3

- Curry Masala Soup** 5.25
Healthy, tangy soup made of tomato puree, lentils, chickpeas, vermicelli and authentic herbs garnished with fresh cilantro
- Daal Soup (Lentil)** 4.25
Anatolian red lentils cooked with roasted onions, celery and aromatic Indian spices
- Maharaja Pasta** 11.95
Penne Pasta with creamy homemade cilantro mint sauce, sun dried tomatoes, cheese and herbs
Grilled Chicken | Shrimp | Salmon: 5.95
- Tandoori Chicken Salad** 10.95
Crisp Romaine lettuce, tomatoes and cucumbers tossed in our creamy house dressing topped with grilled boneless chunks of our famous Tandoori chicken
Substitute chicken with shrimp: 5.95
- Aflatoon Salad** 8.95
Romaine lettuce, green cabbage, walnuts, sliced apples, cranberries tossed in our signature tangy vinaigrette dressing garnished with cheese crumbles
Add Masala Shrimp: 6.95

Vegetarian Curry Entrees

Each entree is served with your choice of warm plain Naan bread or Basmati Rice.
Substitute plain Naan bread with any specialty Naan bread for \$1.25.
Add chunks of 'Paneer' Cheese: \$3.95



Mixed Vegetable Masala

- Mixed Vegetable Masala** 12.95
Colorful and healthy medley of eggplant, potatoes, carrots, peas & cauliflower cooked in a chef's special tomato curry sauce
- Paneer Hara Masala** 12.95
Indian Cottage cheese cubes prepared in a creamy sauce of cilantro, mint, ginger, garlic, tomato and fresh herbs. Also known as famous "Green Paneer Curry"
- Bhindi Masala (Okra)** 13.95
Fresh 'Okra' cooked in onion and tomato sauce w/ garlic and chef's secret masala herbs
- Paneer Tikka Masala** 13.95
Chunks of Indian cottage cheese simmered in a tangy, sweet, lightly spiced tomato cream sauce
- Saag/Palak Paneer** 13.95
Fresh spinach and chunks of cottage cheese simmered in creamy tomato-onion sauce, aromatic mild spices and herbs
- Malai Kofta Curry** 13.95
Potato and cheese fritters simmered in an aromatic creamy tomato cashew-based curry
- Daal Tarka** 12.95
Red lentils cooked in masala sauce with authentic herbs garnished with a tarka of onions, tomatoes and cumin
- Spinach 'n' Potato Curry** 12.95
Also known as 'Aloo Palak'. Fresh spinach and potato cubes sauteed in a homemade tomato curry infused with fresh herbs and aromatic spices
- Aloo Cobi Masala** 12.95
Diced potatoes and cauliflower florets curry made with fresh tomatoes, onions and herbs garnished with fresh cilantro
- Mutter Paneer Curry** 13.95
Chunks of fresh Indian cheese cooked with sweet peas in a traditional rich and flavorful masala gravy
- Gobi Manchurian** 12.95
Crispy Cauliflower florets tossed in sweet and tangy manchurian sauce
- Eggplant 'n' Potato Curry** 15.95
Also called "Baigan Aloo". Fire-roasted eggplant simmered with diced potatoes and cooked in a rich gravy of fresh herbs, curry leaves and garam masala spices
- Navrattan Korma** 12.95
An Indian delicacy made with seasonal mixed vegetables simmered in a smooth creamy and slightly sweet tomato sauce
- Aloo Channa Masala** 12.95
A blend of creamy butter soft chickpeas and stewed potato cubes simmered in garam masala-based onion and tomato gravy
- Daal Makhani** 12.95
Black lentils and red kidney beans cooked in a creamy and garlicky tomato onion sauce, butter and authentic Indian herbs
- Garbanzo 'Chole' Curry** 12.95
Punjabi Chole or Garbanzo curry is a buttery soft garbanzo bean curry cooked with mouthwatering homemade chole masala sauce enriched with selective herbs
- Paneer Karahi** 13.95
Heavenly tomato based curry infused with chef's special blend of spices and herbs cooked with fresh Indian cottage cheese
- Vegetarian Thali** 16.95
Generous portions of your choice of entrees. See descriptions above. Pick Any 3 Options:
•Mixed Vegetables Masala
•Daal Makhani
•Spinach 'n' Potato Curry
•Paneer Hala Masala
•Garbanzo 'Chole' Curry
•Daal Tarka
•Mutter Paneer Curry

Meat Lovers' Curry

Each entree is served with your choice of warm plain Naan bread or Basmati Rice.
Substitute plain Naan bread with any specialty Naan bread for \$1.25

- Delhi Nihari** 13.95
A stew of roasted lean beef shank simmered in garam masala slow cooked over six hours till meat is fork tender
- Karachi Haleem Bowl** 12.95
A hearty combination of lean beef, barley, wheat and several lentils, slow cooked in chef's selected spice masala mix to form a paste-like consistency, blending the flavors of spices, meat, barley and wheat
- Meat Balls Curry (Koflay)** 14.95
Seasoned ground beef dumplings cooked in tomato-onions based curry masala sauce flavored with aromatic herbs and spices
- Butter Chicken** 13.95
Boneless seasoned chicken simmered in creamy and aromatic curry of tomatoes, onions, ginger, garlic and homemade herb masala mix
Butter Shrimp: 15.95
- Shahi Karahi** 13.95
Heavenly tomato based curry infused with chef's special blend of spices & herbs cooked with your choice of meat in a traditional wok
Boneless Chicken: 13.95
Goat | Shrimp: 15.95
- Delhi Korma Curry**
Juicy and tender meat cooked in delicate zesty homemade aromatic sauce of sautéed onions, tomato and Korma masala spice
Boneless Chicken: 13.95
Goat | Shrimp: 15.95
- Hara Dhara Masala (Green Curry)** 13.95
Tender pieces of your choice of meat cooked in a creamy tangy sauce made of cilantro, mint, garlic, tomato and garam masala
Boneless Chicken: 13.95
Goat | Shrimp: 15.95
- Vindaloo Masala** 13.95
Tender juicy meat cooked in a special Goan, Vasai style tangy Vindaloo sauce with a blend of aromatic herbs and potatoes
Boneless Chicken: 14.95
Goat | Shrimp: 15.95
- Mughlai Masala Curry**
It's a Curry Masala's special Curry!
Boneless Chicken: 14.95
Goat | Shrimp: 15.95
- Beef Steak Curry (Pasandy)** 16.95
Pot roast tender beef fillets (Pasandy) is a popular dish derived from a meal served in the court of the Mughal Emperors
- Goan Seafood Curry** 15.95
A rich flavorful coconut based creamy gravy enhanced with curry leaves and chef's secret spices from goan region of India. Choice of wild-caught shrimp or Tilapia
- Qeema Aloo Mutton** 14.95
Ground beef simmered in tomato, onion, ginger/ garlic sauce, qeema masala, herbs, stewed potatoes and snow peas
- 'Yummy in my Tummy' Curry** 14.95
A rich gravy of tomatoes, onions, curry leaves and herbs cooked in coconut oil and tamarind sauce. A Must Try!
Boneless Chicken: 13.95
Goat | Shrimp: 15.95



Chicken Tikka Masala

Chicken Tikka Masala 14.95
Succulent pieces of boneless chicken marinated in our special blend of tandoori spices then cooked in sweet, creamy and tangy garlicky tomato sauce
Shrimp Tikka Masala: 15.95

Chilli Chicken 11.95
Chunks of boneless chicken tossed in our special sweet, spicy, slightly sour chilli sauce and fresh bell peppers garnished with green onions
Chilli Shrimp : 15.95

Rogan Gosht 13.95
A hearty combination of aromatic rich spices and herbs cooked in creamy tomato-based sauce and packs a serious flavor punch
Boneless Chicken: 13.95
Goat | Shrimp: 15.95

Murgh Cholay Masala 13.95
Boneless chicken breast chunks cooked with buttery soft garbanzo beans masala gravy and herbs garnished with fresh cilantro

Achari Masala (Hyderabadi)
Juicy and tender cubes of meat cooked in a chef's special tangy smoky pickled flavored sauce with onions, tomatoes and herbs
Boneless Chicken: 13.95
Goat | Shrimp: 15.95

Palak Gosht 13.95
Nutrient packed spinach puree cooked with your choice of meat in fresh tomatoes, onions, ginger, garlic and aromatic Indian herbs
Boneless Chicken: 13.95
Goat: 14.95

Chicken Manchurian 13.95
Bonesless succulent chicken chunks simmered with bell peppers and onion in our famous Manchurian sauce
Shrimp Manchurian: 15.95

Biryani

A Hyderabad dish containing tender, marinated meat or vegetables flavored with exotic spices cooked with Basmati Rice. All Biryani dishes are served with mint yogurt sauce

- Chicken Biryani** 12.95
- Goat Biryani** 14.95
- Paneer Biryani** 15.95
- Fish Biryani** 14.95
- Shrimp Biryani** 14.95
- Vegetable Biryani** 12.95



Chicken Biryani

Mutton Rice (Plain rice with snow peas) 6.95

Plain Basmati Rice 2.75