

"Please feel free to ask for any favourites not listed and we will try our best to accommodate"



Entrée & Tandoor (Charcoal)

Samosa (Veg) 2pc 6.90
special Pastry with potatoes, peas, infused with roasted spices

Onion Bhaji (4pc) 7.90
deep fried mixture of onion, herbs & chickpea flour batter

Octopus (5 pc) 9.90
seasoned with indian spices and slow fired in tandoor

Fish Tandoori (3pc/5pc) 10.90 / 15.90
fish fillets marinated in authentic chef spices cooked over an open fire

King Prawn Tandoori (3pc/5pc) 10.90 / 15.90
King prawn infused with herbs, spices grilled in the tandoor

Honey Wings (4 pc) 8.90
chicken wings marinated in spices, cooked in tandoor and coated with honey

Chicken Tikka (3pc/6pc) 9.90/16.90
succulent pieces marinated in yogurt, spices and baked in the tandoor

Lamb Cutlet (2pc/4pc) 9.90/17.90
tender cutlets marinated in spices and grilled in the tandoor

Sheekh Kebab (4pc) 9.90
lamb mince skewers blend in special spices barbecued in the tandoor

Baa-baa Ribs (3pc/5pc) 9.90/14.90
lamb Ribs in masala spices slow fired in tandoor, grazed with honey

Mixed Entrée 12.90
1x chicken tikka, 1x lamb cutlet, 1x samosa, 1x onion bhaji

Tandoori Chicken (Half/Full) 10.90 / 16.90
chicken marinated with ginger, garlic, yogurt & cooked in clay oven

Tandoori Platter 22.90
2x chicken tikka, 2x lamb cutlet, Tandoori prawns & fish

Main

Parampara (Tradition)

Chicken 16.90 / Beef 15.90 / Lamb 16.90

Curry
traditional gravy dish cooked with variety of natural spices

Korma
a rich creamy sauce infused with almond and cashews in authentic spices

Madras
coconut cream based sauce with mustard seeds & curry leaves finish with shredded coconut

Vindaloo
hot Indian curry flavored with indian masala spices

Saag
spinach dish with spices slow cooked with fresh cream

Chicken @ 16.90

Butter Chicken
chicken baked in tandoor and cooked in a special rich indian creamy tomato base sauce

Chicken Tikka Masala
marinated in spices and yogurt, baked in the tandoor, served in a masala sauce

Chicken Jalfrezie
Chicken stirred with onions, capsicum, tomatoes and spices

Mango Chicken
cooked in a creamy mango sauce & finished with mango slice

Chilli Belly Chicken
fresh chilli with onion, tomato, peppers in kadai style

Chicken 65
deep fried chicken fillets with garlic, mustard and spices, slow cooked in pan and served with a touch of cream

Beef @ 15.90

Beef Do Piazza
masala beef dish with onion, capsicum, tomato

Bombay Beef
beef and potatoes indulged with ginger, garlic, coriander and ground spices

Kashmiri Beef
popular Kashmir dish with mushroom slow cooked with cream and yoghurt

Kofta Belly
rounded mince balls and roasted potatoes in a special chef sauce

Lamb @ 16.90

Rogan Josh
lamb shoulder curry finished with classic Kashmiri spices

Shank-wala
lamb shank pieces braised in their own juices with indian herbs and masala spices

Lamb Do Piazza
lamb cooked with onion, capsicum, tomato in an indian delicacy spicy gravy

Lamb Dansak
succulent lamb and pumpkin cooked with lentils, coriander in Chef's special gravy

Keema Belly
lamb mince meat with paneer, potatoes, green peas cooked in a special sauce

Seafood @ 17.90

Barra Macchi [Fish]
barramundi fillets with shallots, coriander, onion & tomato in a chef special sauce

Fish Tikka Masala
fish fillets baked in the tandoor then panned with coriander, cumin and masala spices

Malabari Prawns
tiger Prawn in Indian white gravy with coconut cream

Mirch Garlic Prawns
prawns in tangy gravy with fresh chilli, garlic, lemongrass, mustard seeds

Goan Fish Curry
Love from Goa slow cooked in coconut milk and spices

Vegetables @ 14.90

Vegetable Korma
vegetables in creamy yoghurt sauce with almonds, cashew nuts and mild spices

Vegetable Jalfrezi
vegetables with capsicum, shallots, cumin seeds and variety of spices

Malai Kofta
potato and cottage cheese dumplings cooked in a rich creamy nut gravy

Mushroom Saag Wala
Spinach, mushrooms, potatoes flavoured with spices and touch of fresh cream

Palak Paneer
spinach cooked with cottage cheese, spices in a thick gravy

Mitha Gobi Wala
butternut pumpkin, potatoes and cauliflower with fine blend of spices

Bombay Potato

Bombay classic roasted potatoes slow cooked with tomatoes, garlic, coriander

Dhal Tadka

mixed lentils cooked with butter, onion, garlic, tomato

Butter Paneer

for the butter chicken lovers, this is your home to veggies made with Indian cottage cheese in a rich creamy sauce

Kadai Paneer

Indian cottage cheese cooked with capsicum, tomato, onion and masala spices in kadai style

Chef's Belly special

"Ask for our monthly house specials"

Goat Curry 15.90

goat on the bone cooked with onion, tomatoes, garlic, ginger, coriander finished with chef special spices

Biryani (Chick/Beef/Lamb/Goat/Veg) 16.90

Desi blend of rice & your selection with onions, capsicum & special biryani masala

Tandoor Breads

Plain Naan	3.00
Garlic Naan	3.50
Cheese Naan	4.00
Cheese + Garlic Naan	4.50
Peshwari Naan	4.00
Keema Naan	4.00
Roti	3.00
Hot Chips	5.00
Papadum 5pc	3.00

Rice \$3.00 (S) / \$4.00 (L)

Condiments

Mango Chutney	3.00
Lime Pickle	3.00
Banana Coconut	3.00
Raita	3.00
Salad	5.00

Desserts

Coconut & Cinnamon 5.00

Rice pudding

traditional rice desert with fresh coconut, milk, cream and scent of cinnamon



Mango Kulfi 5.00

fresh cream and milk based Indian mango frozen dessert

Golab Jamun (2pc) 5.00

delicious desert dumplings from creamy milk, soaked in rose flavoured sugar syrup



Beverages

Soft Drinks (1.25L) 5.00

Coke, Diet Coke, Lemonade, Lift, Fanta

Mango Lassi 5.00

Mango crushed and blended with youghurt and milk

Banquet

Banquet (Dine-in Offer)

4 persons or more

\$35 per person for 3 course meal



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Curry Belly

Indian Restaurant B.I.O

195 Rocky Point Rd, Ramsgate

Tel: 9529 8821

Tel/Fax: 9529 8807

www.currybelly.com.au

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