

## CHAT (Served Dinner Time)

<b>Papri Chaat</b>	<b>\$5.99</b>
<i>Home made chips, lentil dumplings, garbanzo beans, potatoes, yogurt, tamarind &amp; spices.</i>	
<b>Aloo Tikki Chaat</b>	<b>\$5.99</b>
<i>Potato patties spiced with green chili and onions, served with cholay &amp; chutney.</i>	
<b>Samosa Chaat</b>	<b>\$5.99</b>
<i>Chopped samosas with cholay and topped with yogurt, mint &amp; tamarind chutney, onions, cilantro.</i>	



1679 NW 86th St  
Clive, IA 50325

**Phone: 515-223-2202**

**Lunch**

11:00 am - 2:00 pm

**Dinner**

5:00 pm - 9:00 pm

(Fri & Sat) Dinner: 5:00 pm - 9:30 pm

**MONDAY CLOSED**

## DRINKS & SIDES

<b>Bottled Water</b>	<b>\$0.79</b>
<b>Soft Drinks</b>	<b>\$1.49</b>
<b>Thumbs Up</b>	<b>\$1.99</b>
<b>Sweet or Salt Lassi</b>	<b>\$1.99</b>
<b>Mango Lassi</b>	<b>\$2.99</b>
<b>Rose Lassi</b>	<b>\$2.99</b>
<b>Raitha</b>	<b>\$0.49</b>
<b>Mint/Tamarind Chutney</b>	<b>\$1.99</b>
<b>Plain Rice</b>	<b>\$1.49</b>

**Lunch Orders Served With a Portion of  
Appetizer & Salad**

## APPETIZERS—Non Vegetarian

<b>Chicken Pakora</b>	<b>\$5.99</b>
<i>Grilled chicken with Indian spices fried in chick peas batter</i>	
<b>Chicken Manchuria</b>	<b>\$6.99</b>
<i>Chicken stir fried with Spices &amp; Manchurian sauce</i>	
<b>Hyderabadi Chicken 65</b>	<b>\$6.99</b>
<i>Chicken stir fried with a blend of Indian spices &amp; yogurt</i>	
<b>Chicken Tikka</b>	<b>\$6.99</b>
<i>Marinated Chicken with distinct spices grilled on a skewer.</i>	

<b>Chili Chicken</b>	<b>\$7.99</b>
<i>Boneless Chicken savoured with pepper, chillies, spices and herbs.</i>	

## APPETIZERS - Vegetarian

<b>Samosa</b>	<b>\$2.99</b>
<i>Potatoes &amp; Peas wrapped in a flour shell &amp; fried</i>	
<b>Aloo Tikki</b>	<b>\$3.99</b>
<i>Potatoes &amp; vegetable mixed with Indian spice-dumplings</i>	
<b>Veg Pakora</b>	<b>\$4.99</b>
<i>Sliced onion fried in chick peas and rice flour batter</i>	
<b>Gobi Manchurian</b>	<b>\$6.99</b>
<i>Cauliflower stir fried with Spices &amp; Manchurian-sauce</i>	
<b>Gobi 65</b>	<b>\$6.99</b>
<i>Cauliflower stir fried with a blend of Indian spices</i>	
<b>Hyderabadi Paneer 65</b>	<b>\$6.99</b>
<i>Fresh Paneer stir fried with a blend of Indian spices.</i>	
<b>Chili Paneer</b>	<b>\$7.99</b>
<i>Fresh Paneer savoured with pepper, chillies, Onions, spices and herbs..</i>	

## BIRYANI & RICE

**Biryani** is a set of rice based foods made with spices, basmati rice and Chicken, Meat, Vegetables or Eggs. The meat is marinated in a thick paste of spices and wholemilk yogurt.

Thereafter it is slow cooked in a Handi (special Indian pot) where the rice and meat are layered. The rice that is used in biryani is a Long Grain variety of basmati that is picked from select farms of india.

<b>Veg Biryani</b>	<b>\$8.99</b>
<b>Egg Biryani</b>	<b>\$8.99</b>
<b>Chicken Biryani</b>	<b>\$9.99</b>
<b>Lamb / Goat Biryani</b>	<b>\$10.99</b>
<b>Chef's Special Chicken Biryani</b>	<b>\$11.99</b>
<b>Kurry Xpress COMBO Biryani</b>	<b>\$12.99</b>
<b>Plain Rice</b>	<b>\$1.49</b>

\*\*All Biryanis are served with Raitha \*\*

[www.kurryxpress.com](http://www.kurryxpress.com)

## KURRIES

### :: VEGETARIAN ::

<b>Dal Tadka</b>	<b>\$6.99</b>
<i>Yellow lentils simmered with chopped onions, tomatoes flavored with garlic and cumin</i>	
<b>Dal Makhani</b>	<b>\$6.99</b>
<i>Lentils cooked with a blend of Indian spices along with butter and cream</i>	
<b>Chana Masala</b>	<b>\$6.99</b>
<i>Chick Peas cooked in onion and tomato gravy</i>	
<b>Aloo Gobi</b>	<b>\$6.99</b>
<i>Potatoes cooked with cauliflower in tomato and onion gravy.</i>	
<b>Navratan Korma</b>	<b>\$7.99</b>
<i>Mixed Vegetables cooked in a kurry sauce and topped with cream.</i>	
<b>Paneer Saag</b>	<b>\$8.99</b>
<i>Paneer Cooked with Spinach, Herbs and Spices</i>	
<b>Malai Kofta</b>	<b>\$8.99</b>
<i>Minced vegetable dumplings simmered in rich kurry sauce.</i>	
<b>Panneer Tikka Masala</b>	<b>\$8.99</b>
<i>Paneer, Onions, Tomatoes, Bell pepper threaded on skewers and cooked with rich creamy sauce</i>	
<b>Paneer Makhani</b>	<b>\$8.99</b>
<i>Home made Panner cooked in butter and cream along with Onion and tomato gravy</i>	
<b>Mutter Paneer</b>	<b>\$8.99</b>
<i>Home made Panner cooked in butter and cream along with Onion and tomato gravy</i>	
<b>Panneer Pepper Fry</b>	<b>\$9.99</b>
<i>Fresh paneer cooked with raw onions and stir fried with a blend of Indian spices.</i>	

### ::CHICKEN::

<b>Chicken Kurry</b>	<b>\$8.99</b>
<i>Chicken cooked to perfection with Indian Herbs</i>	
<b>Chicken Korma</b>	<b>\$8.99</b>
<i>Chicken cooked with spices rich kurry sauce</i>	

## KURRIES

<b>Chicken Vindaloo</b>	<b>\$8.99</b>
<i>Chicken and Fried potatoes cooked in spicy gravy flavored with cumin and coriander</i>	
<b>Chicken Tikka Masala</b>	<b>\$8.99</b>
<i>Boneless Chicken cooked with cream, fresh tomato sauce, onions and other Indian spices.</i>	
<b>Chicken Methi</b>	<b>\$8.99</b>
<i>Chicken cooked with spices &amp; fenugreek leaves</i>	
<b>Chicken Chettinad</b>	<b>\$9.99</b>
<i>South Indian style chicken with distinct spices such as fennel seeds, coriander and poppy seeds.</i>	
<b>Butter Chicken</b>	<b>\$9.99</b>
<i>Boneless Chicken cooked with butter along with onion and tomato base.</i>	
<b>Chicken Saag</b>	<b>\$9.99</b>
<i>Chicken cooked with Spinach, Fresh herbs and other Indian spices</i>	
<b>Chicken Pepper fry</b>	<b>\$9.99</b>
<i>Chicken stir fried with raw onion, ground pepper, curry leaves and other Indian spices.</i>	
<b>Chef's Special Chicken</b>	<b>\$9.99</b>
<i>South Indian style chicken cooked with distinct spices from chefs kitty.</i>	

### ::LAMB / GOAT::

<b>Hyderabadi Lamb Kurry</b>	<b>\$9.99</b>
<i>Tender lamb cooked to perfection with Indian Herbs</i>	
<b>Lamb Korma</b>	<b>\$9.99</b>
<i>Lamb Pieces &amp; spices cooked in kurry sauce</i>	
<b>Lamb Vindaloo</b>	<b>\$10.99</b>
<i>Tender lamb and Fried potatoes cooked in spicy gravy flavored with cumin and coriander</i>	

## KURRIES

<b>Lamb Chettinad</b>	<b>\$10.99</b>
<i>Lamb cooked with distinct spices such as fennel seeds, coriander and poppy seeds</i>	
<b>Lamb Saag</b>	<b>\$10.99</b>
<i>Lamb pieces cooked with Spinach, Fresh herbs and other Indian spices</i>	
<b>Mutton Methi</b>	<b>\$10.99</b>
<i>Lamb cooked along with spices &amp; fenugreek leaves</i>	
<b>Mutton Sukka</b>	<b>\$10.99</b>
<i>Tender lamb pieces stir fried with raw onion, ground pepper, curry leaves and other spices</i>	

## ROTI & NAAN

<b>Tandoori Naan</b>	<b>\$1.99</b>
<b>Butter Naan</b>	<b>\$2.49</b>
<b>Garlic Naan</b>	<b>\$2.49</b>
<b>Tandoori Roti</b>	<b>\$2.49</b>

## DESERTS

<b>Gulab Jamun</b>	<b>\$2.99</b>
<i>Milk &amp; Cottage cheese deep fried and dipped in sugar syrup</i>	
<b>Ras Malai</b>	<b>\$3.99</b>
<i>Ricatta cheese cooked and served with saffron, cream &amp; milk.</i>	

All Entries Served With a Portion of Rice

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