

## Starters

### Appi - Zone

**Masala Fries** \$6.99  
Potato strips dipped in mildly spiced batter & fried.

**Daddu's Samosa** (2Pcs.) \$5.99  
Pastry dough filled with mildly spiced potatoes and peas fried to golden perfection.

**Chicken Keema Samosa** \$7.99  
Pastry dough filled with mildly spiced chicken keema fried to golden perfection.

**Samosa Chaat** \$11.99  
Served in a gravy of chickpeas and garnished with yogurt, chutneys and onions.

**Aloo Tikki Chaat** \$11.99  
Potato patty served in a gravy of chickpeas and garnished with yogurt, chutneys and onions.

**Vegetable Pakora** (Paneer +\$1) \$10.99  
Fresh vegetable or chillies or paneer fritters, battered and fried.

**Dahi Papdi Chaat** \$11.99  
Crispy wheat flour tortillas topped with potatoes, lentils, chickpeas, yogurt, chilli, tamarind chutney and fine gram flour fritters.

**Bhel Puri** \$10.99  
Puffed rice crisps, potatoes, onions, tomatoes tossed with chilli, tamarind chutney and fine gram flour fritters.

**Dahi Puri** \$10.99  
Wheat puffs filled with lentils, potatoes and topped with yogurt, chilli, tamarind chutney and fine gram flour fritters.

**Pani Puri** \$9.99  
Wheat puffs filled w/chick peas, potatoes, tamarind chutney & served w/mint flavored spiced water.

**Gobi 65** \$13.99  
Battered fried florets of cauliflower tossed with tempered spices and aromatics.

**Chicken 65** \$14.99  
Battered and fried boneless Chicken tossed with tempered spices and aromatics.



### Tandoor Khazana (no gravy)

**Achari Vegetable** \$14.99  
Fresh vegetables sauted in onion, ginger garlic paste along with tomatoes and spiced up with achari masala powder.

**Paneer Tikka** (Chicken +\$2) \$14.99  
Homemade cheese or boneless pieces of chicken marinated in red yogurt sauce and cooked in a tandoor.

**Chicken Angare** \$16.99  
Chef's special recipe of chicken prepared in a spicy tomato and yogurt sauce with a smoky aroma.

**Chicken Seekh Kebab** \$17.99  
Chicken Kebabs marinated in lemon juice, garlic, and spices and roasted in a tandoor.

**Chicken Malai Tikka** \$16.99  
Boneless chicken pieces marinated in spices and cream and then cooked in a tandoor.

**Tandoori Chicken** \$16.99  
Chicken marinated in onion, garlic and lemon juice then grilled over fire.

**Fish or Shrimp Tandoori** \$23.99  
Fish or Shrimp marinated in spices and cream and then cooked in a tandoor.

**Pomfret Fish** \$ 24.99  
Marinated in tandoori masala then cooked in tandoor

**Lamb Chop** \$25.99  
Marinated lamb chops in aromatic herbs and spices and then cooked in a tandoor.

### Quick Meals

**Pav Bhaji** \$13.99  
Thick gravy of mashed potatoes, tomatoes, onions, green peppers, garlic and spices, served with pav (soft bread roll).

**Egg or Paneer Bhurji w/ Pav** \$13.99  
Chef's special recipe of scrambled eggs made with onions, red peppers, spicy green pepper and spices.

**Chole Bhature/Puri** \$14.99  
Chick peas cooked in gravy of onions, tomatoes, spices and ginger garlic served with two deep fried flour rounds.

**Kathi Roll - Paneer** (Chicken +\$2) \$11.99  
Wrap with a filling of marinated and pan-fried paneer or chicken, veggies and green chutney

## North Indian

### Veg Entrée (served with rice)

**Paneer Kadai** \$16.99  
Semi dry kurry made with homemade cheese, onions, peppers and spices.

**Paneer Lababdar** \$16.99  
Chef's special spicy kurry made with homemade cheese, onions, tomatoes, cashews and spices.

**Paneer Makhani** \$16.99  
Homemade cheese cubes cooked in a creamy butter sauce with fresh tomatoes, onions, green peppers and spices.

**Shaam Savera** \$16.99  
Spinach & cottage cheese koftas (rounds) cooked w/Indian spices in a tomato based creamy sauce.

**Malai Kofta** \$16.99  
Homemade cottage cheese and vegetable koftas (rounds), simmered in a rich kurry sauce.

**Bhindi Masala** \$15.99  
Stir fry chopped okra tossed with onion, tomatoes and spices until cooked.

**Aloo Gobi** \$15.99  
Potatoes and cauliflower florets tossed with ginger, herbs and spices and then cooked over slow fire.

**Baigan Bharta** \$15.99  
Roasted and minced eggplant finished in a pan with spices, tomatoes, onions and herbs.

### Non-Veg Entrée (served with rice)

**Egg/Chicken Kurry** \$17.99  
Pan fried & then simmered in a spicy onion, tomato, ginger & garlic based gravy.

**Goat Kurry** \$20.99  
Chef's special recipe of Goat (with bone) slow cooked in authentic Indian kurry until tender.

**Fish Kurry** \$20.99  
Chunks of fish slow cooked in authentic Indian kurry until tender.

**Chicken Tikka Masala** \$17.99  
Grilled and tender chunks of chicken cooked in a creamy spiced tomato based kurry.

**Shrimp Tikka Masala** \$20.99  
Grilled shrimp cooked in a creamy spiced tomato based kurry.

**Saag Paneer/Saag Chole** \$16.99  
Blend of leafy green vegetables cooked in spiced kurry and cottage cheese or chickpeas.

**Methi Malai Mutter** \$16.99  
A combination of seasoned methi (fenugreek) and garden peas in a rich creamy gravy.

**Veg Jalfrezi** \$15.99  
Fresh garden vegetables marinated in fresh ginger and garlic and cooked with natural herbs.

**Veg Kolhapuri** \$15.99  
Mixed vegetables cooked in thick and spicy coconut based gravy.

**Navratan Korma** \$16.99  
A melange of vegetables and dry fruits cooked in a mild flavorful sauce.

**Amritsari Chana** \$15.99  
Authentic punjabi style chickpeas seasoned with aromatic spices, tomatoes, onions, garlic, ginger and herbs.

**Dal Tadka (Yellow)** \$15.99  
Cooked yellow lentils tempered with ghee, tomatoes, herbs and fried spices.

**Dal Makhani** \$15.99  
Black lentil slow cooked and tempered with creamy sauce made with butter.

**Lamb Masala** \$20.99  
Grilled and tender pieces of lamb cooked in a creamy spiced tomato based kurry.

**Chicken Kadai** \$17.99  
Chicken pieces with bone cooked in a spicy kurry of onions and tomatoes till tender.

**Goat Kadai** \$20.99  
Pieces of goat (with bone) cooked in kadai with peppers, onions, fresh herbs and spices.

**Chicken Vindaloo** \$17.99  
Succulent pieces of chicken cooked with chillies and vinegar in a spicy tangy kurry.

**Lamb Vindaloo** \$20.99  
Chef's special recipe of lamb pieces cooked with chillies and vinegar in a spicy tangy kurry.

**Chicken Korma** \$17.99  
Pieces of fish cooked in kadai with peppers, onions, fresh herbs and spices.

**Lamb Korma** \$ 20.99  
Chunks of Lamb braised with yogurt, cream and spices until tender.

**Butter Chicken** \$17.99  
Chunks of chicken cooked in a buttery tomato kurry

**Chicken Saag** \$17.99  
Chicken pieces cooked with blend of leafy greens in a spiced kurry

**Lamb Saag** \$20.99  
Lamb pieces cooked with blend of leafy green vegetables in a spiced kurry until tender.

**Methi Chicken** \$17.99  
Chef's special recipe of chicken pieces slow cooked with assorted spices and fresh methi (fenugreek) leaves.

### Indo Chinese Soups

**Veg Sweet Corn** (Chicken +\$2) \$6.99  
Soup traditionally made with corn kernel and cream of corn.

**Veg Hot & Sour** (Chicken +\$2) \$6.99  
Soup loaded with vegetables and flavored with vinegar and white pepper.

**Spicy Lemon Coriander** \$6.99  
(Chicken +\$2)  
Clear soup made w/lemon, cilantro & mild spices.

**Veg Manchow** (Chicken +\$2) \$6.99  
Finely chopped vegetables simmered in broth & seasoned w/chillies, ginger, garlic, mint & cilantro.

### Appetizers

**Veg Spring Roll** \$9.99  
Golden fried wraps with savory filling of vegetables.

**Veg Dumplings** (Chicken +\$2) \$9.99  
Steamed handmade momos filled with vegetables or chicken.

**Chilli Paneer** \$15.99  
Cottage cheese cubes stir fried with peppers, onions and spicy chilli sauces.

**Gobi Manchurian** \$15.99  
Battered fried cauliflower florets sauteed in manchurian sauce.

**Veg Manchurian** \$15.99  
Battered and fried vegetable rounds sauteed in manchurian sauce.

**Chilli Chicken** \$17.99  
Pieces of chicken cooked with chillies, onions, peppers and garlic in soy sauce.

**Chicken Manchurian** \$17.99  
Battered and fried chicken pieces served in manchurian sauce

**Chicken Pepper Fry** \$17.99  
Battered and fried file of Cod tossed in Sweet and sour sauce

### Entrée

(served with rice)

**Veg Manchurian w/ Gravy** \$16.99  
Battered and fried vegetable rounds served in manchurian gravy.

**Chilli Paneer w/ Gravy** \$16.99  
Cottage cheese cubes stir fried with peppers, onions and served in spicy soy chilli gravy.

**Veg Gobi Manchurian w/ Gravy** \$16.99  
Battered and fried cauliflower florets served in manchurian gravy.

**Veg. Thai Kurry (Red)** \$16.99  
Kurry made with bamboo shoots, onions, peppers, mushrooms and baby corn sauted in coconut milk.

**Chicken Thai Kurry (Red)** \$18.99  
Kurry made with chicken pieces, onions, peppers, mushrooms and baby corn sauted in coconut milk.



Jain food available upon request

We only serve halal meat

Jain food available upon request



**Ginger Chicken** \$18.99  
Fried chicken sauted with hot chilli paste, ginger and spring onions and served in tangy soy sauce.

**Garlic Chicken** \$18.99  
Batter fried chicken cooked in garlic, chilli paste and tomato based sauce.

**Schezwan Chicken** \$18.99  
Crispy deep-fried chicken tossed with peppers and hot schezwan sauce.

## Rice & Noodles

**Veg or Egg Hakka Noodles** \$13.99  
(Chicken +\$2, Shrimp +\$3)  
Noodles, fresh vegetables, egg, chicken or shrimp stir fried w/schewan sauce and vinegar.

**Chilli Garlic Fried Rice** \$13.99  
Stir fried rice with vegetables and chilly garlic sauce.

**Veg or Egg Chilli Garlic Noodles** \$13.99  
(Chicken +\$2, Shrimp +\$3)  
Noodles, fresh vegetables, egg, chicken or shrimp stir fried with chilli garlic sauce & vinegar.

## Bhatti Se (Bread)

**Tandoori Roti** \$3.99  
Whole wheat flat bread baked in a tandoor.

**Garlic Naan** \$4.99  
Naan topped with roasted garlic & cilantro.

**Kulcha (Chilli/Onion)** \$4.99  
White flour rounds stuffed with your choice of spiced onion or chilli and baked in a tandoor.

**Paratha (Aloo/Gobi/Paneer)** \$5.99  
Whole wheat flat bread stuffed with your choice of filling (potato/cottage cheese/cauliflower) baked in a tandoor.

**Assorted Basket (Any 4 - Butter Naan/Roti/Kulcha)** \$13.99

**Chicken Manchurian w/Gravy** \$18.99  
Chunks of chicken battered & fried in manchurian sauce.

**Chilli Chicken w/ Gravy** \$18.99  
Pieces of chicken cooked with chillies, onions, peppers and garlic in soy sauce gravy.

**Veg or Egg Fried Rice** \$13.99  
(Chicken +\$2, Shrimp +\$3)  
Wok fried rice with your choice of freshly chopped vegetables, chicken, shrimp or egg.

**Schezwan Fried Rice** \$13.99  
Stir fried rice with vegetables and roasted Szechuan pepper.

**Thai Basil Fried Rice** \$13.99  
Stir fried rice with bell peppers and garnished with fresh basil.

**Naan** \$3.99  
Flat bread made with white flour baked in a tandoor.

**Malabari Paratha (2 Pcs)** \$4.99  
Whole wheat layered flaky flat bread baked in a tandoor.

**Kashmiri Naan** \$5.99  
Chef's special recipe of white flour rounds stuffed w/dried fruit paste & baked in a tandoor.

**Lachha Paratha** \$4.99  
Layered whole wheat paratha baked in tandoor.

## Biryani Zone

**Veg Biryani** \$16.99  
Basmati rice cooked with seasoned vegetable, herbs and spices.

**Egg Biryani** \$16.99  
Basmati rice cooked with hard boiled eggs and seasoned with flavorful blend of spices.

**Lamb Biryani** \$20.99  
Succulent pieces of lamb slow cooked in basmati rice, herbs and spices.

**Chicken Biryani** \$18.99  
A traditionally cooked basmati rice with chicken, herbs & saffron.

**Shrimp Biryani** \$20.99  
Basmati rice cooked with shrimp flavored with herbs, spices and nuts.

**Goat Biryani** \$20.99  
Pieces of goat slow cooked in basmati rice with spices and herbs.

## Desserts

**Rasmalai** \$9.99

**Gulab Jamun w/ Malai Kulfi** \$9.99

**Kheer w/ Gulab Jamun** \$9.99

**Malai Kulfi w/ Falooda** \$8.99

**Malai Kulfi** \$7.99

**Halwa** \$9.99

## Sides

**White Rice (Jeera Rice +\$1)** \$2.99

**Puri** \$2.49

**Bhatura** \$2.99

**Pav - 2 pcs.** \$1.99

**Papad** \$2.99

**Plain Yogurt** \$1.99

**Raita** \$2.49

**Onions/Chilli** \$2.99

### Lunch Box Special (weekdays)

**VEGETERIAN** \$10<sup>99</sup>  
**NON VEGETARIAN** \$11<sup>99</sup>

### Dine - In Lunch Buffet

**WEEKDAYS** \$14<sup>99</sup>  
**WEEKEND SPECIAL** \$16<sup>99</sup>

**We cater for all occasions**

**Contact us for Tray or Party order prices.**

**Chef's Special**

Effective From  
February 15, 2025

# INDIAN RESTAURANT kurry zone

where friends get together...

### Business Hours

**Tuesday - Sunday**

11:30 am - 3:00 pm

5:00 pm - 10:00 pm

Monday Closed

**We Deliver**

**Order online on our Website**

**www.kurryzone.com**

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Jain food available upon request

We only serve halal meat