

CURRY VIBES

Taste the Vibe of India

MODERN INDIAN CUISINE • DINE IN • TAKEAWAY • DELIVERY



359 URANA ROAD, LAVINGTON, NSW 2641
CURRYVIBES.COM.AU || PHONE: 0494 187 846

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PLEASE NOTE CARD SURCHARGE 0.9%

STARTERS

Samosa Chaat.....\$10.00
Crispy samosas served over spiced chickpeas, chutneys, and yogurt for a tangy street-style bite.

Amritsari Fish Pakora.....\$00.00
Battered fish fillets fried golden with carom seeds and spices, served with mint chutney.

Chicken Tikka.....\$21.00
Boneless chicken marinated in yogurt and spices, roasted to smoky perfection in the tandoor.

Onion Bhaji.....\$10.00
Crispy onion fritters spiced with gram flour and herbs – a perfect crunchy starter.

Tandoori Platter (for 2).....\$0.00
A chef's selection of grilled meats and vegetables, cooked to perfection in the clay oven.

Pav Bhaj.....\$20.00
TBC

BEEF & LAMB CURRIES

1. Beef/Lamb Coconut Korma.....\$22.00
Tenderness of beef/lamb cooked with rich coconut Milk.

2. Beef/Lamb Rogan Josh.....\$22.00
Slow-cooked lamb in Kashmiri chili gravy with aromatic cardamom and cloves. 🌶️

3. Beef/Lamb Masala.....\$22.00
Spicy treat with tenderness of meat.

4. Beef/Lamb Madras.....\$22.00
South Indian-inspired lamb curry with coconut and a medium-hot chili blend. 🌶️

5. Beef/Lamb Vindaloo.....\$22.00
Spicy Goan-style beef curry with vinegar, garlic, and bold red chilies. 🌶️🌶️

6. Beef/Lamb Pickle.....\$22.00

7. Beef/Lamb Korma.....\$22.00
Tender lamb braised in a creamy cashew and yogurt sauce with subtle spices. 🌶️

CHICKEN CURRIES

1. Apple Cinnamon Chicken.....\$21.00
A flavorful chicken blended with freshness of apple and cinnamon.

2. Butter Chicken.....\$21.00
Tender chicken simmered in a creamy tomato-butter sauce with aromatic spices. 🌶️

3. Mango Chicken.....\$21.00
Mild chicken curry infused with the sweetness of ripe mango and coconut. 🌶️

4. Chicken Tikka Masala.....\$21.00
Chargrilled chicken tikka cooked in a rich spiced masala gravy with cream. 🌶️

5. Coconut Chicken Kroma.....\$21.00
Slowly cooked curry with richness of coconut milk.

6. Saag Chicken.....\$21.00
Juicy chicken cooked with healthy herbs.

7. Karahi Chicken.....\$21.00
Spicy Chicken Curry with Tenderness and Delicious Veggies

8. Chicken Masala.....\$21.00
Classic chicken curry cooked with fresh Indian spices.

9. Chicken Rogan Josh.....\$21.00
Traditional slow cooked chicken with juiciness and spicy flavors.

10. Chicken Pickle.....\$21.00
Blend of chicken in a tangy pickle flavor.

11. Chicken Vindaloo.....\$21.00
Magic of spices and expertise of our chefs, right on your Platter.

12. Desi Chicken Curry.....\$00.00
Traditional home-style chicken curry with onion, tomato, and bold North Indian spices. 🌶️🌶️

13. Kadai Chicken.....\$00.00
Chicken tossed with capsicum and onions in a robust tomato-based sauce. 🌶️

GOAT CURRIES

1. Goat Curry.....\$21.00

2. Goat Rogan Josh.....\$21.00

3. Goat Masala.....\$21.00

4. Green and Potatos.....\$21.00

VEG & VEGAN CURRIES

- 1. Dalon Ki Bahar**.....\$20.00
TBC
- 2. Moong Dal Tadka**.....\$00.00
Yellow lentils tempered with cumin, garlic, and ghee for a comforting flavor. ””
- 3. Chana Masala**.....\$20.00
Chickpeas cooked with onion, tomato, and warm North Indian spices. ””
- 4. Rajmah Jamu Ualc**.....\$20.00
TBC
- 5. Dal Makhani**.....\$20.00
Flavors of Punjab with essence of fresh cream and butter.
- 6. Kadahi Sabziyan**.....\$20.00
TBC
- 7. Achaari Potato**.....\$20.00
TBC
- 8. Potato Jeera**.....\$20.00
TBC
- 9. Potato and Cauliflower**.....\$20.00
TBC
- 10. Vegetable Korma**.....\$20.00
Mixed vegetables simmered in a rich cashew and coconut sauce. ””
- 11. Eggplant Mixture**.....\$20.00
TBC
- 12. Bhindi Masala**.....\$20.00
TBC
- 13. Saag Aloo**.....\$00.00
Spinach and potatoes cooked with garlic and mild spices. ””
- 13. Mushroom Matas**.....\$20.00
TBC
- 14. Kadahi Mushroom**.....\$20.00
TBC
- 15. Mixed Bean Curry**.....\$20.00
Tasty curry with fresh & healthy beans.

CHINESE

- 1. Veg Manchurian**.....\$25.00
TBC
- 2. Singapore Noodles**.....\$18.00
TBC

PANEER CURRIES

- 1. Podak Paneer**.....\$20.00
TBC
- 2. Shahi Paneer**.....\$20.00
Cheese curry with Richness of Fresh Cream and Roasted Spices.
- 3. Kadahi Paneer**.....\$20.00
Cheese nuggets cooked with spicy Indian style Curry.
- 4. Matar Paneer**.....\$20.00
Tasty Indian Curry with cheese and peas.
- 5. Paneer Butter Masala**.....\$20.00
Cottage cheese cubes in a velvety tomato-butter sauce finished with cream.
- 6. Malai Kofta**.....\$20.00
Tasty veggie nuggets cooked in creamy curry.
- 7. Paneer Bhurji**.....\$20.00
Mashed cheese fried with Veggies.
- 8. Paneer Tika Masala**.....\$20.00
TBC

SIDES & SNACKS

- 1. Original Chicken Fry**.....\$15.00
Fried juicy pieces of chicken with spicy dips.
- 2. Samosa Veg**.....\$7.00
Tasty fried snack with Spicy fillings inside.
- 3. Chili Chicken**.....\$18.00
Fried chicken mixed with tasty spicy and sweet gravy and fried veggies.
- 4. Chili Paneer**.....\$18.00
Fried cheese nuggets cooked with sweet and spicy gravy and fried veggies.
- 5. Paneer Pakodas**.....\$12.00
Fried Cheese nuggets served with tasty Indian style Dips.
- 6. Allo Tiki Chat**.....\$10.00
TBC
- 7. Chole Bhature**.....\$18.00
TBC
- 8. Gol Gappe (6pc)**.....\$15.00
TBC
- 9. French Fries**.....\$6.00
TBC
- 10. Chicken nuggets & chips (kids)**.....\$15.00
TBC

NAAN

- 1. Plain Naan**..... \$4.00
Traditional soft tandoor-baked bread.
- 2. Butter Naan**..... \$4.00
Tasty bread with creaminess of butter.
- 3. Garlic Naan**..... \$5.00
Classic naan infused with fresh garlic and butter.
- 4. Cheese Naan**..... \$6.00
Naan stuffed with melted cheese, served warm and fluffy.
- 5. Cheese Garlic Naan**..... \$7.00
Cheesy bread with garlic flavor.
- 6. Butter Roti**..... \$00.00
Wholemeal roti brushed with butter for extra richness.
- 7. Rot Tandoori**..... \$3.00
TBC
- 7. Allo Pratha with curds**..... \$3.00
TBC
- 8. Cauliflower Pratha**..... \$18.00
TBC
- 9. Plain Pratha**..... \$6.00
TBC

RICE

- 1. Basmati Rice**..... \$4.00(sml) / \$5.00(lrg)
Steamed long-grain basmati rice, fragrant and fluffy.
- 2. Jeera Rice**..... \$6.00
Basmati rice tempered with cumin seeds and ghee.
- 3. Saffron Rice**..... \$5.00
TBC
- 4. Tadka Rice**..... \$6.00
TBC
- 5. Veg Biryani**..... \$20.00
Fragrant basmati rice cooked with mixed vegetables and subtle spices. 🍛
- 6. Chicken Biryani**..... \$20.00
Aromatic rice layered with spiced chicken and saffron. 🍛🍛

SALADS & RAITA

- Papadum (4 pcs)**..... \$3.00
Crispy lentil wafers served with chutney.
- Mango Chutney**..... \$00.00
Sweet and tangy chutney made with ripe mangoes.
- Raita**..... \$5.00
Refreshing yogurt dip with cucumber and spices.
- Garden Salad**..... \$00.00
Fresh seasonal greens served with light dressing.
- Yoghurt/Raita**..... \$05.00
Goodness of yogurt with taste of spices
- Mint Sauce**..... \$5.00
- Dahi - Bhella**..... \$8.00

BEVERAGES

- 1. Masala Chai**..... \$5.00
Indian spiced tea brewed with milk, cardamom, and ginger.
- 2. Bottled Water**..... \$2.00
- 3. Soft Drinks**..... \$3.00
A selection of refreshing carbonated beverages.
- 4. Sweet Lassi**..... \$8.00
Classic sweet yogurt drink with rosewater essence.
- 5. Salted Lassi**..... \$8.00
- 6. Mango Lassi**..... \$6.00
Sweet mango yogurt smoothie, chilled and creamy.

DESSERTS

- Gulab Jamun**..... \$8.00
Soft milk dumplings soaked in warm rose sugar syrup.
- Mango Kulfi**..... \$00.00
Traditional Indian mango ice cream made with slow-cooked milk.
- Pistachio Ice Cream**..... \$00.00
Creamy pistachio-flavored ice cream with nutty richness.