



BEVERAGES  Delicious and refreshing drinks	
50. MANGO LASSI (12 OZ.) Sweet mango and yogurt blended drink; served cold	2.99
51. SWEET LASSI (12 OZ.) Sweet yogurt drink; served cold	2.99
<ul><li>FALUDA</li><li>52. Rose flavored milked blended with basil seeds and topped with vanilla ice cream!</li></ul>	3.49
53. INDIAN CHAI (8 OZ.)  Authentic Indian chai brewed with milk and made fresh per order. No syrup here! Served hot	1.99

	DESSERT Delightful Indian sweets	
54.	GULAB JAMUN (1) Soft dumplings soaked in a sweet syrup	1.75
55.	CARROT HALWA (4 OZ.) Sweet dessert pudding made with grated carrots	3.50
56.	JALEBI Fried. Sweet. Crunchy Two piece - Five pieces	1.25 2.48
57.	ICE CREAM: CUP OR CONE- ONE FLAVOR Vanilla ice cream topped with steaming gulab jamun (1) Vanila ice cream topped with warm, crunchy jalebi (1)	2.50 3.99 3.49



Order separately			
<b>58. SIDE OF RICE</b> (120z)	1.25		
<b>59. PARATHA</b> (1)	1.99		
<b>60. BATURE</b> (1)	1.99		
<b>61. CHOLLE</b> (12oz, 16oz)	4.99, 6.99		
<b>62. PANEER TIKKA MASALA</b> (12oz, 16oz)	4.99, 6.99		
<b>63. GOBI MANCHURIAN</b> (120z, 160z)	6.99, 8.99		
<b>64. BUTTER CHICKEN</b> (12oz, 16oz)	5.99, 7.99		
<b>65. CHICKEN TIKKA MASALA</b> (12oz, 16oz)	5.99, 7.99		
<b>66. UNDHYUE</b> (120z)	5.99		

THE CURRY ON WAY

Staying true to our roots— and to you — we use only the freshest ingredients. Our breads are hand made daily and never frozen; our chicken is marinated with care and baked in small batches throughout the day. Taste the difference! Curry On!

# - CONTACT -

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2711 Plymouth Rd Ann Arbor, MI 48105

734.418.3175

Order online for pick up: curryonaa.com Catering Available: curryonaa@gmail.com



Quick items to get you started

1.	BHEL PURI  Puffed rice mixed with spiced potatoes, onions, tomatoes, and chutneys; topped with lentil strings	4.79
2.	CHAAT PAPDI Small crispy chips topped with spiced potatoes, yogurt, chutneys; topped with lentil strings and masala	4.79
3.	PANI PURI © Eight hollow puris filled with spiced potatoes; served with a chilled tangy spicy broth used to fill the puris	4.79
4.	SEV PURI Six hollow puris filled with spiced potatoes, yogurt, chutneys, topped with sev	4.79
5.	SAMOSA CHAAT Two crushed samosas; topped with cholle, chutneys, onions and sev	4.99
6.	CHOLLE TIKKI   Two potato patties topped with cholle, chutneys and sev	4.99
7.	<b>KACHORI CHAAT</b> Split pea kachoris dressed with yogurt, chutneys, onions, sev, and chaat masala	3.49



Quick snacks to keep you going

2.99

3.99

8. SAMOSA (2) 🕜

	I wo deep tried pastries filled with spiced potatoes and peas served with chutneys	
9	<ul> <li>LILVA KACHORI (3)</li></ul>	2.49
1	<ol> <li>PANEER KABOB</li></ol>	2.00/ea
1	<ol> <li>CUTLETS (2)</li></ol>	3.49
1	2. PAPAD © © Disk shaped lentil chip roasted over an open flame	0.99
1	3. MASALA PAPAD  Fried papad topped with onions, tomatoes, masala, and cilantro	1.99
1	4. MASALA FRIES  Waffle fries tossed in our special blend of masalas and hit with lime juice and cilantro	2.99

**15. ALOO TIKKKI (2)**Small deep fried potato patties served with chutneys



An Indian style wrap

# Classics from all around India

16. PAV BHAJI Mixed vegetable mash served with two sets of grilled and buttered buns; garnished with onions and lime	5.99
17. CHOLLE BATHURE  Chick pea curry served with two fresh hand prepared deep fried soft bread garnished with onions and a lime	6.99
18. CHILLI IDLI  Three idli pieces sautéed with a dry curry with onions and bell peppers	5.99
19. VADA & SAMBHAR ©F  Three fried lentil dumplings served with onion and coconut chutneys and Curry On Sambhar	4.99
20. ONION UTTAPAM ©  A savory rice batter pancake served with onion and coconut chutneys and Curry On Sambhar	6.99
21. MAKE YOUR OWN UTTAPAM Onions, peas, jalapeños, tomato, carrot, cilantro	7.99
<b>22. IDLI &amp; SAMBHAR</b> ©  Three steam-cooked rice cakes served with onion and coconut chutneys and Curry On Sambhar	4.99



For a simple solution to your nunger	
23. PANEER TIKKA MASALA + RICE Marinated Indian cheese served in a bell pepper gravy	5.99
24. GOBI MANCHURIAN + RICE (1)  Fresh battered cauliflower pieces tossed in an Indo-Chinese style gravy	7.99
25. BUTTER CHICKEN + RICE  Marinated chicken served in a smooth tomato based gravy	6.99
26. CHICKEN TIKKA MASALA + RICE  Marinated chicken and bell peppers in a creamy tomato broth	6.99
<b>27. CURRY ON FRIED RICE</b> Rice tossed in a dry curry with onions and peppers served with yogurt	5.99
28. UNDHYU + RICE Indian mixed vegetable gumbo	6.99
29. VEGETABLE BIRYANI Curried vegetable rice	7.99
30. CHOLLE + RICE Chick peas curry	5.99



# SANDWICH SHOP -

Various types of Indian-Style Sandwiches (most can be made vegan)

<b>31. DABELI</b> Spicy potato mash patty topped with sev, onions, fried peanuts, and chutneys; served on a grilled bun	3.49
<b>32. GRILLED POTATO SANDWICH</b> Potato curry mix grill pressed; served with ketchup	2.99
<b>33. SAM-WICH</b> A grilled bun layered with a secret sauce, pressed samosa, jalapeño cheese, lettuce, onions; topped with chutney	3.99

Spiced potato dumpling fried, then pressed with onions and garlic chutney on a grilled bun

34. BOMBAY VADAPAV

35. CURRY ON SANDWICH Tri layered and panini pressed sandwich layered with tomatoes, bell pepper, cheese, green chutney and masala

Kati Rolls use our freshly made paratha and grilled with your favorite mix.	
ADD EGG TO ANY ROLL MASALA FRIES	0.50 1.99
<b>36. VEGETABLE ROLL</b> Wrap with spiced potatoes, onions and mixed vegetables and shredded paneer	4.49
<b>37. PANEER TIKKA MASALA ROLL</b> Marinated and cooked Indian cheese with onions and bell peppers [add rice +.50]	4.99
<b>38. EGG ROLL</b> Kati roll cooked on a griddled egg then wrapped around onions and chutneys	3.99
<b>39. CHICKEN TIKKA MASALA ROLL</b> Marinated chicken onions and bell peppers [add rice +.50]	5.49
<b>40. CURRY ON ROLL</b> Butter chicken and rice	6.99
41. THE BIG CURRY Lightly grilled tortilla layered with chutneys, rice, onions, cholle, crushed samosa, cheese, a spicy curry yogurt	7.99



Served with onion, coconut chutneys and Curry On Sambhar

Ask ı	us about	t making	your a	losa vegan!
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12 DI AIN DOSA @

Just a simple crepe!	5.99
43. MASALA DOSA ©F A crepe with potatoes & pea curry	6.99
44. CHEESE DOSA ©  Crepe layered with shredded cheese	6.99
45. MYSORE MASALA DOSA ©  Crepe layered with our onion chutney, and comes in a triangular form	7.99
<b>46. ONION MASALA</b> Crepe layered with diced red onion, potatoes and pea curry	7.50
<b>47. GUNPOWDER CHEESE</b> A crepe layered with a special Curry On "gunpowder" spice!	7.50
48. CURRY ON DOSA	8.99

Our signature dosa double stuffed and spiced with extra

# ANY DISH CAN BE MADE SPICY UPON REQUEST



masalas and cut.

49. CURRY ON SAMBHAR Spiced South Indian soup





2.50

2.99

5.99



# AL00

Potato.

#### **BHEL PURI**

A puffed rice mixture of spiced potato, onions, tomatoes, cilantro, tossed in our chutneys and topped off with lentil strings.

#### **CHOLLE**

Chickpeas.

#### **CHUTNEY**

Fresh relishes made with herbs and spices.

#### DΔHI

It's yogurt.

#### **DOSA**

A crispy crepe made with rice batter which comes in various forms and stuffing's.

#### **GOBI MANCHURIAN**

Fresh battered cauliflower which we fry then toss in our spicy Indo-Chinese sauce

#### IDLI

Steamed rice cakes.

#### **KATI ROLL**

Indian style wrap that uses our fresh paratas stuffed then grilled.

#### 1 4001

A yogurt based drink that can come sweet or salty.

#### MASALA

Spice mixtures ground into a paste or powder for use in Indian cooking.

## PANEER

It's Indian cheese.

# PAPADAM (PAPAD)

Thin disk like wafer made from dried lentils and flours.

## **SAMBHAR**

A spicy pureed lentil soup.

## SAMOSA

Flaky, pyramid-shaped fried pastry stuffed with potatoes and peas.

## SEV

Thin fried lentil strings used to garnish various dishes.

## **PUR**

They come in many forms but these are bite sized hallow shells used in appetizers.

## UTTAPAM

A savory rice batter pancake.

## VADA

Lentil based fried dumpling.



2711 Plymouth Rd. Ann Arbor, MI 48105. (734) 418-3715 Order online for pick up or delivery: www.curryuonaa.com To inquire about our catering services: curryonaa@gmail.com