

CURRY CORNER



CURRY CORNER
FLAVOURS OF INDIA

FINE INDIAN CUISINE

Appetizers

SAMOSA

Crispy fried dumplings stuffed with potatoes and vegetables

Vegetable.....	\$4.99
Chicken.....	\$6.99
Lamb.....	\$6.99

PAKORA

Mixed vegetables, chicken or onion coated in a chickpea batter & fried

Vegetable.....	\$7.99
Onion.....	\$7.99
Chicken.....	\$8.99

CHANNA CHAAT

\$10.99

Chickpeas mixed with potatoes & onions. Topped with yogurt, cilantro & a spicy sauce

SAMOSA CHAAT

\$12.99

Two vegetable samosas topped with onions, yogurt & cilantro in a spicy sauce

VEGETARIAN COMBO PLATTER \$12.99

Assortment of samosas, pakoras & pappadum, with raita, mint chutney & tamarind sauce

MUSHROOM & PEPPERS

\$12.99

A vegetable dish made with mushrooms, bell peppers, curry leaves, fresh ground black pepper & fennel seeds

MOMOS

Steamed & made from flour & a savory vegetable filling

Vegetable.....	\$13.99
Chicken.....	\$14.99
Chicken chili pepper / onion	\$16.99

CHILLY

Indo-Chinese dish with fried vegetables in a sweet, sour & salty sauce

Paneer Chilly	\$13.99
Chips (French Fries).....	\$12.99
Mushroom Chilly	\$12.99
Chicken Chilly	\$14.99

CHOW MEIN

Indo-Chinese dish of stir-fried noodles in a savory sauce with vegetables

Vegetable.....	\$12.99
Chicken.....	\$13.99

MANCHURIAN

Indo-Chinese dish of fried gobi (cauliflower) or vegetable balls tossed in a sweet, sour, spicy umami sauce

Gobi (Cauliflower).....	\$12.99
Vegetable.....	\$12.99

LAMB FRY

\$13.99

Pan-fried lamb with a blend of aromatic spices including cumin, coriander & garam masala

CHICKEN 65

\$13.99

Boneless chicken marinated in a blend of yogurt, flavored with aromatic curry leaves, green chilies, & a hint of tangy tamarind then deep fried

CHICKEN FRY

\$13.99

Ginger, garlic, turmeric & red chilly marinated chicken. Then pan-fried to a crispy golden brown



BUFFET

Hungry? We Got You!

Just ₹14.99

Served Daily • 12:30 PM – 4:00 PM

Treat yourself to unlimited flavors!

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UBER
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SOUP

VEGETABLE MOMO THUKPA \$10.99

Combines thukpa with vegetable momos. Simmered in a rich, spiced broth made with a blend of Indian herbs & spices.

CHICKEN MOMO THUKPA \$12.99

Combines thukpa with chicken momos. Simmered in a rich, spiced broth made with a blend of Indian herbs & spices.

VEGETABLE DISHES

SAAG ALOO \$13.99

Spinach & potato cooked in a curry sauce

VEGETABLE CURRY \$12.99

Mixed vegetables cooked in a curry sauce.

3 BEAN CURRY \$12.99

Hearty vegetarian dish made with a mix of kidney beans, chickpeas & black beans, slow-cooked in a curry base of tomatoes & onions

PALAK PANEER \$13.99

Indian cheese cubes & spinach

PANEER KORMA \$13.99

A creamy, mildly sweet & slightly spiced Indian dish of paneer cheese in an onion tomato gravy

PAV BHAJI \$10.99

A popular Indian street food with mixed vegetables pan-fried with special spices. Served with buns called Pav

DAL MAKHANI \$13.99

Black lentils slow cooked with onion & garlic

DAL TADKA \$13.99

yellow lentils prepared with garlic, ginger & tomato

BHINDI MASALA \$13.99

Fresh okra sautéed with onions & spices

KADAI PANEER \$14.99

Paneer cooked in a rich, aromatic blend of spices, tomatoes & bell peppers

VEGETABLE KORMA \$13.99

A curry made with an assortment of vegetables simmered in a creamy-spiced gravy

VEGETABLE TIKKA MASALA \$13.99

Vegetables simmered in a rich creamy tomato-based sauce

VEGETABLE BHUNA MASALA \$13.99

Vegetables cooked in a thick masala sauce

DAL PALAK \$13.99

Lentils with spinach in a flavorful spiced gravy

MUSHROOM PANEER \$14.99

Mushrooms are sautéed to perfection & simmered with paneer in a rich sauce made from tomatoes, onions & a blend of traditional Indian spices

CHANA MASALA \$13.99

A popular Indian dish of chickpeas in an onion tomato gravy

MALAI KOFTA \$14.99

Potato & paneer balls in a creamy spiced gravy

RAJMA MASALA \$13.99

It is a popular North Indian dish made with red kidney beans cooked in a flavorful spiced tomato-based gravy

TOFU MASALA \$13.99

Tofu simmered in a rich spiced tomato-based gravy

PALAK CORN \$13.99

Tender corn kernels cooked with fresh spinach in a spiced gravy

KAJU MASALA \$14.99

Simmered cashew nuts cooked in a creamy spiced tomato-based gravy.

PANEER BUTTER MASALA \$14.99

Paneer cooked in a velvety tomato-based gravy

ALOO GOBI \$13.99

Humble potato and cauliflower with a medley of spices.

PANEER TIKKA MASALA \$14.99

The smokey paneer tikka pair really well with a spicy onion and tomato based gravy

DESSERTS

KHEER \$5.99

Rice with milk and sugar, cardamom, raisins, saffron, cashew nuts, pistachios or almonds

GULAB JAMUN \$4.99

Fried pastry soaked in honey & saffron

GAJAR HALWA \$5.99

Made with grated carrots, milk, dried nuts, & it has a light fudgy texture

MANGO ICE CREAM \$4.99

Mango ice cream imported from India

DRINKS

MASALA CHAI \$2.99

A traditional spiced tea made by brewing strong black tea leaves. Combined with a blend of warming spices & milk

INDIAN COFFEE \$2.99

Rich & aromatic coffee made the traditional Indian way. Blending freshly brewed coffee with a touch of cardamom or spices for a unique twist

SODA \$1.99

Coke, Diet Coke, Sprite, Mountain Dew, Dr. Pepper

MANGO LASSI \$4.99

Blend of yogurt, mango pulp, milk & sugar. Similar to a smoothie

LASSI \$3.99

Sweet, salted or plain blend of yogurt

BEER \$3.50

Ask about our beer selection

WINE

Ask about our beer selection



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LAMB DISHES

LAMB KASHMIRI \$16.99

Boneless lamb cooked in onion, garlic, ginger & peach sauce.

LAMB CURRY \$16.99

Boneless chunks of lamb cooked in curry sauce.

LAMB TIKKA MASALA \$16.99

Boneless chunks of lamb & cooked in spicy sauce.

LAMB VINDALOO \$16.99

Boneless chunks of lamb & potatoes cooked in a spicy sauce.

LAMB KADAI \$16.99

Lamb or goat cooked with tomatoes, herbs & spices.

LAMB ROGAN JOSH \$15.99

Lamb cooked in a rich gravy of garlic, ginger & yogurt.

GOAT CURRY \$16.99

Goat Curry, also known as mutton curry is a dish that originated in the Indian subcontinent.

LAMB KORMA \$16.99

Slow-simmered lamb with lamb cooked in a creamy sauce.

GOAT KORMA \$16.99

Slow-simmered goat cooked in a creamy sauce.

GOAT TIKKA MASALA \$16.99

Goat meat marinated in a blend of yogurt & aromatic spices. The meat is then simmered in a rich, creamy tomato-based sauce.

GOAT KASHMIRI \$16.99

Goat meat cooked in onion, garlic & peach sauce.

LAMB SAAG \$16.99

Lamb with spinach cooked in a curry sauce.

CHICKEN DISHES

MANGO CHICKEN \$14.99

Boneless chicken cooked in mango & ginger sauce.

CHICKEN COCONUT CURRY \$14.99

Boneless chicken cooked in coconut milk with ginger, garlic & spices.

CHICKEN VINDALOO \$14.99

Chicken breast & thigh served with potatoes in spicy sauce.

BUTTER CHICKEN \$14.99

Chicken cooked in a mild buttery curry sauce.

CHICKEN KORMA \$14.99

A velvety sauce of yogurt & cream ground with a variety of aromatic spices.

CHICKEN TIKKA MASALA \$14.99

Marinated chicken simmered in a rich and creamy tomato-based sauce

CHICKEN KADAI \$14.99

Chicken thigh with green pepper, onion & spicy sauce.

CHICKEN GREEN KORMA \$14.99

A variation of the traditional Korma. Chicken Green Korma features tender chicken cooked in a vibrant green sauce made from fresh herbs & spices.

CHICKEN CURRY \$14.99

Chicken thigh cooked in a sauce of tomatoes & herbs.

CHICKEN SAAG \$14.99

Chicken with spinach cooked in a curry sauce

BIRYANI

VEGETABLE BIRYANI \$13.99

Vegetable medley topped with cashews & cilantro. Served over basmati rice.

CHICKEN BIRYAN \$14.99

Tender marinated chicken topped with cashews & cilantro. Served over basmati rice.

LAMB BIRYANI \$16.99

Roasted lamb & root vegetables. Topped with cashews & cilantro. Served over basmati rice.

SHRIMP BIRYANI \$15.99

Seared shrimp topped with cashews & cilantro. Served over basmati rice.

PANEER BIRYANI \$14.99

Paneer & root vegetables topped with cashews & cilantro. Served over basmati rice.

MUSHROOM BIRYANI \$13.99

Basmati & mushrooms are sautéed with onions, ginger, garlic & a mix of spices.

GOAT BIRYANI \$15.99

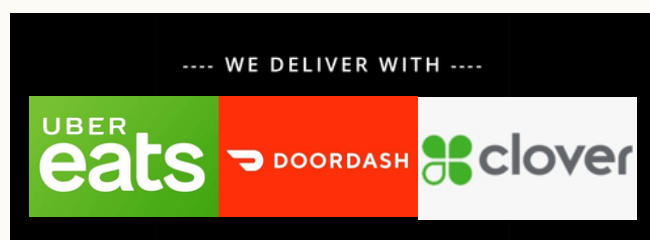
Goat meat is layered with basmati rice & often cooked with saffron, caramelized onions & a side of yogurt.

CASHEW BIRYANI \$13.99

Ask about our beer selection

EGG FRIED BIRYANI \$13.99

A twist on traditional biryani ,egg fried biryani combines layers of biryani rice & eggs .The basmati rice is cooked with fragrant spices & then stir -fried with a mix vegetables



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RICE

FRIED RICE

Egg.....	\$10.99
Vegetable.....	\$10.99
Shrimp.....	\$13.99
Paneer.....	\$12.99
Mushroom.....	\$11.99
Chicken.....	\$12.99

Stir-fried rice & vegetables with a blend of savory seasonings.

JEERA RICE \$5.99

Basmati rice lightly stir-fried with cumin seeds (jeera) & seasoned with subtle spices.

CASHEW RICE \$10.99

Basmati rice stir-fried with roasted cashews & a blend of aromatic spices

BASMATI RICE \$2.99

White rice

TANDOORI

CHICKEN TANDOORI \$14.99

Chicken marinated in a blend of yogurt, lemon juice & a variety of spices. The chicken is then cooked in a clay oven

LAMB TIKKA TANDOOR \$16.99

Lamb marinated in a rich blend of yogurt, spices & herbs. The lamb is then skewered & cooked in a traditional tandoor (clay oven).

SHRIMP TANDOORI \$15.99

Shrimp marinated in a blend of yogurt, lemon juice, garlic, ginger & a variety of spices. The shrimp is then cooked in a traditional tandoor (clay oven).

PANEER TIKKA KABAB \$14.99

Paneer marinated in a blend of yogurt, lemon juice, garlic, ginger & a variety of spices. Skewered & then cooked in a traditional tandoor (clay oven).

BREADS

NAAN

Plain.....	\$3.99
Garlic.....	\$4.99
Cheese.....	\$5.99
Cheese Garlic.....	\$6.99

A soft and slightly crisp Indian flatbread made with enriched dough and traditionally cooked in a clay oven

ONION KULCHA \$4.99

Flatbread stuffed with red onions, cilantro & herbs.

Roti -tandoor \$4.99

Flatbread made from whole wheat flour. This thin round bread is cooked on a hot griddle, resulting in a light & slightly crisp exterior bread.

ALOO PARATHA \$5.99

A flavored, unleavened & layered flatbread filled with boiled potatoes & spices

SHRIMP DISHES

SHRIMP CURRY \$15.99

Shrimp cooked in a spiced gravy. The shrimp is then simmered in a sauce made from tomatoes, onions, garlic and a blend of traditional spices.

SHRIMP TIKKA MASALA \$15.99

Marinated shrimp cooked in a creamy, spiced tomato-based gravy.

SHRIMP KORMA \$15.99

Shrimp cooked in a creamy, spiced tomato-based sauce.

SHRIMP KADAI \$15.99

Shrimp cooked in a bold aromatic gravy. The shrimp is stir-fried in a kadai (a traditional Indian wok) with a medley of spices.

SHRIMP ROGAN JOSH \$15.99

Curry made with simmered shrimp cooked in a rich, spiced gravy. The gravy is made from tomatoes, onions, garlic, ginger & yogurt.

SHRIMP SAAG \$15.99

Shrimp with spinach cooked in a curry sauce

Consumer Advisory:

Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food -borne illnesses.

Alert your server if you have special dietary requirement



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