LEEDERVILLE **Curry Munchers** INDIAN RESTAURANT

We offer vegan-optional curries and entrees, and all our curries are gluten-free. Spice levels can be adjusted to your preference. Our food may contain traces of nuts, dairy, and other ingredients.

Please inform the attending staff of any food allergies before placing your order.



ENTRÉE

HOME-MADE VEGE SAMOSA (2 PCS)



10.9

Pyramid-shaped pastry puffs filled with spiced vegetables

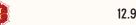
SAMOSA CHAAT

15

Delicious Indian street food where crispy Punjabi samosa is topped with spicy chana or ragda, yogurt, and chutney mixture

ONION BHAJI (6 PCS) VEGANS





Deep-fried fritters made from spiced chickpea batter with onions and herbs

PANEER PAKORA (4 PCS)

19.9

Sliced cottage cheese coated with a light batter from chickpea flour, then deep-fried till golden

ALOO TIKKI (3 PCS) VEGAN OPTIONS



9.9

Mashed potato patties mixed with coriander, peas and spices deep fried in oil

ALOO TIKKI CHAAT

15

Mashed potato patties mixed with coriander, peas and spices, deep fried in oil with channa, onion, tomato mixed with yoghurt, mint sauce and tamarind sauce

PEANUT MASALA VEGAN



9.9

Spicy and crunchy peanuts mixed with coriander, onion, tomato, lemon juice and spices

SHEEKH KEBAB

19.9

Spiced patties of minced meat wrapped around skewers in sausage shapes, then grilled over glowing embers in the tandoor. Presented with salad, a wedge of lemon and mint chutney

PANI PURI / GOL GAPPA (6 PCS) (VEGAN)





Deep-fried breaded hollow spherical shell, filled with a combination of finely diced potato, onions. It is a common street food in the Indian subcontinent

PRAWN PAKORAS (5-6PCS)

19.9

13.9

Prawns dusted with Gram flour and dry spices mix, then deep fried crisp

VEG MANCHURIAN

21

A vegetarian Indo-Chinese dish made of shredded vegetables formed into balls and fried until crisp



BAR BITES

HOME-MADE VEGE SAMOSA (2 PCS)



10.9

Pyramid-shaped pastry puffs filled

ONION BHAJI (6 PCS) VEGAN OPTIONS





12.9

Deep-fried fritters made from spiced chickpea batter with onions and herbs

PANEER PAKORA (4 PCS)

19.9

Sliced cottage cheese coated with a light fried till golden

PANI PURI (6 PCS) VEGAN





13.9

Deep-fried breaded hollow spherical diced potato, onions. It is a common street food in the Indian subcontinent

SHEEKH KEBAB

19.9

Spiced patties of minced meat wrapped around skewers in sausage shapes, then grilled over glowing embers in the tandoor. Presented with salad, a wedge of

CHICKEN TIKKA (4 PCS / 8 PCS)



4 PCS - 20 8 PCS • 29.9

Chunks of fresh boneless chicken marinated in yoghurt, herbs, and spices, then grilled to perfection in the tandoor. Served with a salad, a wedge of lemon, and homemade mint chutney

CHICKEN 65 (4PCS / 8PCS)

4 PCS - 20 8 PCS • 29.9

Indian spices

ON SIZZLER

FISH AMRITSARI

Fresh fish pieces coated in a marinade of corn flour and spices are deep-fried, then served on a sizzler with a bed of sliced onions, a wedge of lemon, and mint chutney

21.9

PANEER TIKKA

Chunks of paneer marinated in spices and cooked with onions and capsicums in a tandoor

4 PCS 19.9 · 8 PCS 28.9



CHILLI CHICKEN OR PANEER (CHEESE)

Sweet and spicy chicken or paneer in a slightly sour, crispy appetiser, stir-fried with bell peppers, onions, garlic, chilli sauce, soy sauce, and your choice of filling

PANEER 20.9 · CHICKEN 21.9

SOYA MALAI CHAAP

Soya Malai Chaap is cooked in a creamy, mildly spiced, and flavourful masala gravy made with rich malai (milk cream)

21.9



CHICKEN TIKKA (4 PCS / 8 PCS)

Chunks of fresh boneless chicken marinated in yoghurt, herbs, and spices, then grilled to perfection in the tandoor. Served with a salad, a wedge of lemon, and homemade mint chutney

4 PCS 20 · 8 PCS 29.9

TANDOORI CHICKEN (HALF / FULL)

Fresh chicken marinated overnight in our special mix of spices, herbs, and fresh yoghurt, then grilled over the glowing embers of the tandoor. Served on a bed of salad with a wedge of lemon and mint chutney

HALF 20 · FULL 29.9

CHICKEN 65 (4PCS / 8PCS)

A South Indian-style dish where marinated chicken is deep-fried and then cooked in Sriracha sauce, infused with Indian spices

4 PCS 20 · 8 PCS 29.9



PLATTER

 \sim FOR TWO \sim

NON-VEGE PLATTER

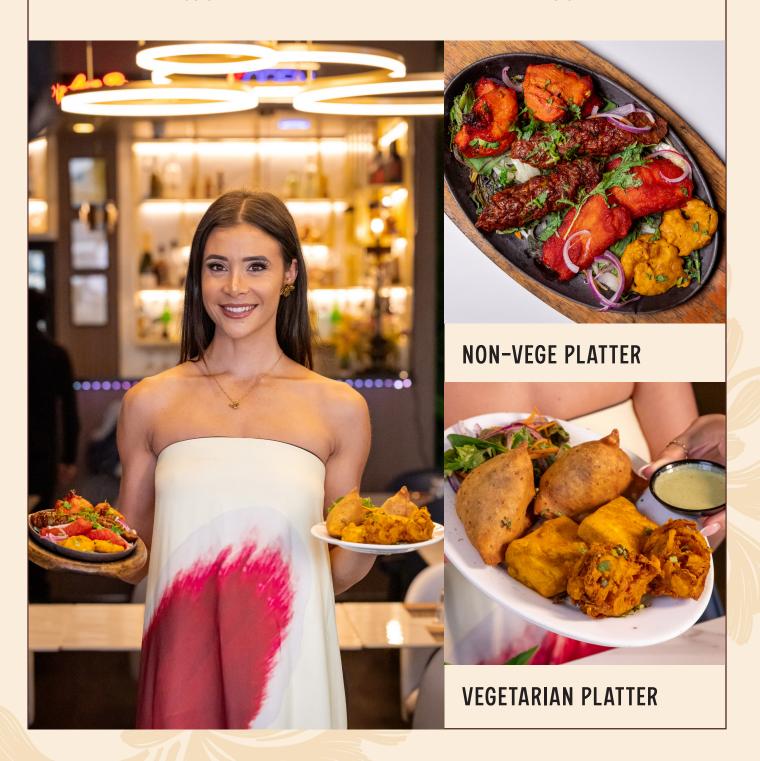
Amritsari fish, seekh kebab, prawn pakora, and chicken tikka served with salad and mint sauce

30.9

VEGETARIAN PLATTER

Samosa, onion bhaji, and paneer pakora served with salad and mint sauce

26.9





EXOTIC VEGETABLES

MILD	
NAVRATAN KORMA A mix of different vegetables, dried fruits, and nuts in a rich, creamy, mild saffron-flavoured sauce	22.9
MALAI KOFTA Potato dumplings stuffed with cheese, nuts and dry fruit, served simmering in a mild creamy sauce	22.9
PANEER LABAABDAR Fresh chunks of cottage cheese simmered in a special masala sauce, spices, and herbs, with fresh cream folded in just before serving	23.9
MILD TO MED	
PANEER TIKKA MASALA Fresh chunks of cottage cheese simmered in an exotic tomato and butter sauce with mild spices and wedges of capsicum and onion	23.9
KADAI PANEER Fresh chunks of cottage cheese and diced onions and capsicums, simmered in an onion and korma sauce with aromatic tadka spices	23.9
MED 9	Í
PALAK PANEER Cooked spinach leaves puréed with cream and presented with chunks of cottage cheese	23.9
CHANA MASALA VEGANS Whole chickpeas simmered in a special, mediumhot, tangy masala	20.9
BOMBAY ALOO POLITIONS Potatoes marinated in herbs and spices, pan-fried with spring onions and chopped tomatoes	20.9
DAAL BOMBAY OFFICIAL STREET OF WHOLE AND A SPECIAL MIX OF WHOLE AND POWDERED SPICES	20.9
DAAL MAKHANI Whole black peas slow-cooked overnight with butter, onions, ginger, chopped tomatoes, mild spices, and finished with fresh cream	20.9
A North Indian dish from the Indian subcontinent made from potatoes (aloo) and peas (mattar) in a	21.9

mildly spiced, creamy tomato-based gravy

Fresh chunks of cottage cheese simmered in a special masala hot sauce, spices, and herbs, finished with yoghurt DAL TADKA Mixed lentils tempered with onion, tomato, chilli, garlic, and coriander leaves MIX VEG MIX V

MATTAR PANEER 23.9

A North Indian dish from the Indian subcontinent made from cottage cheese and peas (mattar) in a mildly spiced, creamy tomato-based gravy

Seasonal fresh vegetables tossed with a mix of capsicum, onion tomato and kadai masala

VEGAN ENTREES 5.9 **PAPADUM** 12.9 ONION BHAJI 9.9 AALOO TIKKI (3PCS) 9.9 **PEANUT MASALA** 13.9 PANI PURI (6 PCS) MAINS 20.9 CHANA MASALA 20.9 **BOMBAY AALOO** DAAL BOMBAY 20.9 **ALOO MATTAR** 21.9 22 MIX VEG 20.9 DAL TADKA

POULTRY PASSIONS

CHICKEN TIKKA MASALA ——

Tandoor cooked chicken pieces with onion, tomato and capsicum wedges in a medium spiced masala

26.9



BEST. PICK

BUTTER CHICKEN

Chunks of boneless Tandoor cooked chicken simmered in a rich sauce of butter, fenugreek leaves, mild spices, tomato and fresh cream

26.9

CHICKEN VINDALOO

Boneless chicken pieces cooked in a tomato and onion gravy with spices. A vinegar marinated chicken cooked in a hot and spicy curry

26.9



POULTRY PASSIONS

MILD



CHICKEN KORMA

26.9

Boneless chicken simmered in mildly spiced cashew nut gravy and finished with fresh cream

BUTTER CHICKEN



26.9

Chunks of boneless Tandoor cooked chicken simmered in a rich sauce of butter, fenugreek leaves, mild spices, tomato and fresh cream

MANGO CHICKEN

26.9

Slices of boneless chicken pan-fried with cashews, then simmered in a tangy mango sauce

MILD TO MED



CHICKEN TIKKA MASALA



26.9

Tandoor cooked chicken pieces with onion, tomato and capsicum wedges in a medium spiced masala

MED



CHICKEN CURRY

26.9

Boneless chicken cooked with pounded spices, herbs, onion, ginger, garlic, and tomato

CHICKEN JHALFREZI

26.9

Succulent boneless chicken stir-fried with green chillies, bell peppers, onions, and tomatoes, then cooked in its own juices

CHICKEN SAAG BALTI

26.9

Boneless chicken pieces cooked in a mildly spiced spinach purée and finished with fresh cream



MED TO HOT



CHICKEN METHI MALAI

26.9

Boneless chicken pieces cooked in an onion gravy with spiced fenugreek purée and flavoured with cream. A boneless chicken dish prepared in a hot and spicy curry

KADAI CHICKEN



26.9

Boneless chicken pieces and diced onions and capsicums simmered in a rich onion and butter sauce with aromatic tadka spices

HOT



CHICKEN MADRAS

26.9

A dry and hot curry. Boneless chicken pieces stirfried with dry whole chili, hot spices and onions, finished with coconut cream

CHICKEN VINDALOO

26.9

Boneless chicken pieces cooked in a tomato and onion gravy with spices. A vinegar marinated chicken cooked in a hot and spicy curry

CHICKEN PHALL

26.9

A fiery hot curry made with boneless chicken, simmered in a thick tomato and onion gravy infused with a blend of extra-hot chillies and robust spices. Not for the faint-hearted.





PICK OF THE PASTURES

MILD



LAMB KORMA

27.9

Chunks of tender lamb simmered in a cream and cashew sauce with mild spices and herbs

BEEF BADAMI

27.9

Tender diced beef in a mild and creamy almond sauce presented with a topping of flaked almonds

BEEF KORMA

27.9

Chunks of tender beef simmered in a cream and cashew sauce with mild spices and herbs

MED



LAMB GINGER BALTI

27.9

Tender succulent lamb cooked with fresh garlic, onions, tomatoes, capsicums, chillies and a generous portion of fresh and fried ginger

BEEF KARAHI

27.9

Diced beef cooked with crushed spices and freshly diced green capsicum and onion in a thick, flavourful sauce

MED TO HOT



TRADITIONAL GOAT CURRY

27.9

Young goat-on-the-bone simmered in an onion and tomato curry with herbs and mild spices and a touch of fresh yoghurt

LAMB ROGAN JOSH

27.9

Diced lamb simmered in a home-style onion, herb, and tomato gravy, finished with yoghurt

LAMB DHANSAK

27.9

A popular Parsi dish where lentils are blended with aromatic spices and cooked with lamb, creating a distinct and flavourful taste

BEEF ROGAN JOSH

27.9

Diced beef simmered in a home-style onion, herb, and tomato gravy



HOT



LAMB VINDALOO

27.9

Tender morsels of lamb cooked in a very hot chili sauce with spices and vinegar

BEEF VINDALOO

27.9

A legacy of the Portuguese colonialists from the south Indian state of Goa, this very hot curry is made with pounded red chili, spices and malt vinegar

BEEF MADRAS

27.9

Tender morsels of beef cooked with curry leaves, mustard seeds, red chili, coconut milk and our own mix of spices

EXTRA HOT



LAMB PHALL

27.9

Not for the faint-hearted. One of the hottest curries in the world, this British Indian dish features succulent lamb, lots of spices, and different kinds of chilies

SEAFOOD SELECTIONS

M I L D

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FISH CURRY MALABARI

28.9

A medium hot curry with an authentic blend of South Indian spices, curry leaves and coconut cream

PRAWN & CASHEW KORMA

29.9

Prawns and whole cashew nuts cooked in a mildly spiced cashew gravy and cream sauce

GARLIC PRAWN

29.9

Prawns cooked with garlic and spices in a mild creamy onion gravy

PRAWN MAKHANI BUTTER PRAWNS

29.9

Prawn cutlets cooked in a buttery sauce and cream, with crushed fenugreek leaves and mild spices

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BLACK-PEPPER FISH ON A SIZZLER

28.9

Boneless fish pieces stir-fried with onions, capsicum and crushed black pepper. Served on a bed of sliced onions

GOA CHILLI PRAWNS

29.9

Prawn cutlets cooked with wedges of onion and julienned fresh chili in a hot tomato-onion chili gravy, presented with a swirl of coconut cream

PRAWN JHALFREZI

29.9

Prawns stir-fried with green chillies, bell peppers, onions, and tomatoes, then cooked with spices

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FISH GOAN CURRY

28.9

Fish pieces cooked in a Goan style sauce with coriander seeds and coconut cream



SIDES & ACCOMPANIMENTS

FRESH YOGHURT	5
HOME-STYLE RAITA Fresh yoghurt with shredded cucumber, carrot, fresh chilli and onion	6.9
MIXED INDIAN PICKLES	4.9
MANGO CHUTNEY	4.9
HOME-STYLE MINT CHUTNEY A classic blend of coriander, mint, aromatic spices, a hint of lemon juice and a velvety base of thick plain yoghurt	5.9
PAPADAM BASKET (6 PCS)	5.9
MIXED SALAD	5.9
ONION SALAD	5.9

PREMIUM BASMATI RICE DISHES ZEERA RICE STEAMED BASMATI RICE SAFFRON-FLAVOURED BASMATI RICE KASHMIRI PULAO Saffron rice served with mixed dried fruits and nuts

* BIRYANI	*	
Saffron-flavoured basmati rice cooked with a medium-spiced choice of fillings and garnished with almond slivers. Served with raita.		
VEGE BIRYANI	22.9	
CHICKEN BIRYANI	26.9	
LAMB BIRYANI	28.9	
GOAT BIRYANI	28.9	
BEEF BIRYANI	28.9	
*	*	

FRESHLY-BAKED BREADS

CHEESE NAAN Flat bread layered and stuffed with melty cheese	6.9
TANDOORI ROTI Flat bread from unleavened wholemeal wheat flour	5
PLAIN NAAN Baked bread from leavened dough brushed with butter	4.9
GARLIC NAAN Naan flavoured with chopped garlic	5.9
ONION & CHEESE NAAN Naan stuffed with onions, coriander, cumin and cheese	6.9
BUTTER NAAN Butter folded through Punjabi leavened bread enriched with yoghurt, then cooked till golden	5.9
CHILLI NAAN Punjabi bread enriched with yoghurt, stuffed with red and green chillies, cooked to perfection, then lightly brushed with butter	5.9
PESHAWARI NAAN Naan stuffed with spiced dried fruits	7.9
KEEMA NAAN Naan stuffed with spiced lamb mince and cooked to perfection	7.9
AMRITSARI KULCHA Bread stuffed with spiced mashed potatoes and cooked to perfection in the tandoor	7.9
GARLIC CHILI NAAN Naan sprinkled with green chillies and garlic	6.9
CHEESE GARLIC NAAN Naan with melty cheese and garlic	6.9



CHIPS	7.9	CHIPS & NUGGETS	1
CHICKEN NUGGETS	9.9	APPLE JUICE (POP TOPS)	4.
BUTTER CHICKEN (SMALL SIZE)	15.9	CHOCOLATE NAAN	6.

DESSERTS



GULAB JAAMUN (2PCS)

RASMALAI (2PCS)

7.9

Cottage cheese sponge served in a milk reduction

GULAB JAAMUN (2PCS)



7

KULFI

· 7.9 ·

MAWA

MANGO [

PISTA



DRINK DELIGHTS

COKE · DIET COKE · LEMONADE · FANTA · LEMON LIME BITTER	4.9	FRESH LIME SODA	5.9
MANGO LASSI	7.9	SODA WATER / TONIC WATER (IN BOTTLE)	3.9
A fresh yoghurt and mango pulp smoothie. A world wide favourite	-	GINGER BEER	6.9
SWEET LASSI A yoghurt-based, creamy, sweetened, and chilled	7.9	APPLE JUICE (POP TOPS)	4.9
beverage from Punjabi cuisine		PINEAPPLE JUICE	4.9
SALTED LASSI A yoghurt-based, creamy, salted, and chilled beverage from Punjabi cuisine	7.9	JUG OF LEMON LIME BITTER	13.9
MASALA COKE A flavour of Indian chatpati masala in Coke	6.9	JUG OF SODA (COKE · DIET COKE · LEMONADE · FANTA · LEMON LIME BITTER)	13.9
SHIKANJI • SHIKANJI JUG A flavour of Indian chatpati masala in lemonade,	8 · 16	SPARKLING WATER	6.9

SHAKE ...

mixed with crushed mint and lime juice

· 8.9 · MANGO CHOCOLATE STRAWBERRY VANILLA









DELIVERY AVAILABLE 💥



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Curry Munchers INDIAN RESTAURANT



At Curry Munchers, we celebrate the art of cocktail making by blending history, culture, and creativity—with a twist of India. Each drink tells a story, inspired by diverse ingredients and bold flavours that reflect the richness of Indian tradition.

Re MAHARAJA ICE TEA 🧐

Well, the name says it all— A taste that will make you feel like a king. A coming together of royal ingredients like saffron, dried & exotic fruits, craft rum, and vodka.

ും Rouge n Josh ു · 18 ·

Josh means valour, and Rogan Josh—well... like the dish, this cocktail is all about balance. Flavours of chocolate, coffee, berries, and pomegranate.

२६० YOGA BOMB अ · 18 ·

Calm your inner self with our take on yoga. A synchronisation of vodka, melon, celery, cucumber, ginger, lemon, and lime.

്ള BOMBAY CALLING ॐ

A Tom Collins from the subcontinent, made with Bombay Gin, curry leaves, chilli, a splash of lime, ginger, and tonic.

This traffic jam is made with flavours of vodka, peanuts, popcorn, butterscotch, and tea. You wouldn't mind getting stuck in this traffic!

ৈ INDIAN OCEAN ঞ · 18 ·

Taste the sun, sand, and surf. Sit back and relax with waves of rum, peach, passionfruit, orange, and lime.

LEEDERVILL

Curry Munchers

INDIAN RESTAURANT



COCKTAILS

APEROL SPRITZ · 16

Aperol, Prosecco, orange, soda

CAPRIOSKA · 16

Vodka, citrus mix, mint, soda, fresh lime Pick your fruit: Strawberry | Kiwi | Passion lime

LYCHEE MARTINI - 16

Lychee Liqueur, vodka, lychee juice

LIMONCELLO MARTINI - 16

Citrus vodka, Limoncello liqueur, fresh lemon juice

MANGO MARGARITA • 16

Tequila, mango liqueur, mango puree and lime

INK PINK · 16

Ink Gin, simple syrup, fresh lime, tonic water

NEGRONI • 16

Campari, Vermouth, Gin

MOJITO · 16

Rum, mint, fresh lime, simple syrup, soda



MOCKTAILS

STRAWBERRY AND LIME • 11

Fresh strawberries, lime, soda, mint

INDIAN JALJEERA LEMON SODA · 8

Jaljeera, fresh lemon, ginger ale

VIRGIN MOJITO - 10

Fresh mint, lime juice, lemonade