



# Curry Flavors

Royal Indian Cuisine



SHURUAT

JAL JEERA  
NIMBU PAANI  
LASSI SALTED OR SWEET  
KES: 300.00

MANGO LASSI  
KES: 350.00

SOUPS

TOMATO BASIL SOUP  
KES: 480.00

MULLINGATAWNY SOUP  
CURRY FLAVORED LENTIL SOUP TAMPERED WITH EGGPLANT AND CURRY LEAVES  
KES: 480.00

VEG MANCHOW SOUP  
SPICY INDO CHINESE SOUP WITH THINLY SLICED FLAVORFUL VEGGIES  
KES: 480.00

CHICKEN BROTH FLAVORED WITH BLACK PEPPER  
KES: 480.00

## VEGETARIAN STARTERS

**PAPADUMS ROASTED OR FRIED**  
**KES: 150.00**

**MASALA PAPADUM**  
**KES: 200.00**

**MASELADAR KAJU**  
CHILLY CASHEWNUTS  
**KES: 750.00**

**MIXED BHAJIA**  
MIX OF POTATO, FENUGREEK AND ONION FRITTERS  
**KES: 650.00**

**VEGETABLE SAMOSA (3PCS)**  
**KES: 300.00**

**POUSSIN CASSAVA**  
**KES: 650.00**

**ALOO TIKKI CHAAT**  
STUFFED POTATO PATTIES TOPPED WITH CURD, CHUTNEY  
AND SPICES  
**KES: 750.00**

**KAJU ROLL**  
COTTAGE CHEESE AND POTATO ROLLS COATED WITH CASHEW  
NUTS, DEEP FRIED  
**KES: 850.00**

**MIRCHI PANEER**  
COTTAGE CHEESE FINGERS TOSSED WITH CAPSICUMS AND ONIONS  
IN A TANGY CHILLY SAUCE  
**KES: 950.00**

**PANEER 65**  
COTTAGE CHEESE FINGERS TOSSED IN SPICY SOUTH INDIAN SPICES  
**KES: 950.00**

**HARA BHARA KEBAB**  
SPINACH AND MINCED VEGETABLE PATTIES, DEEP FRIED  
**KES: 850.00**

*Inform Your Server about food allergies | \*Prices are inclusive of all taxes, VAT and Catering Levy*

## VEGETARIAN STARTERS

### CHILLY GARLIC MUSHROOMS

BUTTON MUSHROOMS TOSSED WITH CAPSICUMS IN  
CHILLY GARLIC SAUCE

**KES: 950.00**

### TANDOORI ALOO

POTATOES STUFFED WITH A MIX OF COTTAGE CHEESE AND  
DRY FRUITS, GRILLED IN THE TANDOOR

**KES: 850.00**

### PANEER TIKKA AJWAINI / ACHARI / LALMIRCH

COTTAGE CHEESE, GRILLED IN THE CLAY OVEN, FLAVORED  
WITH ANY OF THE ABOVE

**KES: 950.00**

### CORN TIKKI

DEEP FRIED CORN AND POTATO PATTIES

**KES: 850.00**

### MIXED VEG PLATTER

PLATTER OF PANEER TIKKA, TANDOORI ALOO, KAJU  
ROLLS, CORN TIKKI AND HARA BHARA KEBAB

**KES: 1600.00**

## NON - VEGETARIAN STARTERS

### **KEEMA SAMOSA (3PCS)**

**KES: 400.00**

### **TANDOORI WINGS**

CHICKEN WINGS MARINATED WITH TANDOORI SPICES,  
GRILLED IN THE CLAY OVEN

**KES: 1100.00**

### **POUSSIN WINGS**

CHICKEN WINGS, DEEP FRIED AND TOSSED IN A  
SPICY RED CHILLY SAUCE

**KES: 1100.00**

### **MURG MALAI KEBAB**

JUICY CHICKEN CUBES MARINATED WITH YOGHURT, CREAM & CHEESE,  
GRILLED IN THE CLAY OVEN

**KES: 1100.00**

### **LASSOONI TIKKA**

BONE LESS CHICKEN TIKKA MARINATED IN TANDOORI SPICES WITH  
LOTS OF GARLIC, GRILLED IN THE CLAY OVEN

**KES: 1100.00**

### **RESHMI SEEKH KEBAB**

CHICKEN MINCE SKEWERS MARINATED WITH INDIAN  
SPICES, GRILLED IN THE CLAY OVEN

**KES: 1100.00**

### **TANDOORI CHICKEN**

HALF SPRING CHICKEN ON BONE MARINATED IN TANDOORI  
SPICES, GRILLED IN THE CLAY OVEN

**KES: 1250.00**

### **CRISPY CHICKEN PAKODA**

BITE SIZE BONELESS CHICKEN FRITTERS, DEEP FRIED

**KES: 1100.00**

### **MUTTON SEEKH KEBAB**

MUTTON MINCE MARINATED IN AROMATIC SPICES, SKEWERED  
AND GRILLED IN THE CLAY OVEN

**KES: 950.00**

## NON - VEGETARIAN STARTERS

### **TANDOORI LAMB CHOPS**

LAMB CHOPS MARINATED IN TANDOORI SPICES, GRILLED IN THE CLAY OVEN  
**KES: 1300.00**

### **AMRITSARI FISH PAKODA**

BONE LESS FISH FRITTERS FLAVORED WITH LOTS  
OF CAROM SEEDS, DEEP FRIED  
**KES: 1100.00**

### **TANDOORI FISH TIKKA AJWAINI**

BONE LESS FISH MARINATED IN TANDOORI  
PICES, GRILLED IN THE CLAY OVEN  
**KES: 1100.00**

### **TAWA PRAWNS**

QUEEN PRAWNS, COOKED ON A METAL GRIDDLE WITH  
LOTS OF LEMON & CORIANDER  
**KES: 1500.00**

### **TANDOORI PRAWNS**

6 KING SIZED PRAWNS MARINATED WITH TANDOORI  
SPICES, GRILLED IN THE CLAY OVEN  
**KES: 2500.00**

### **TANDOORI PLATTER – SERVING FOR TWO**

PLATTER OF CHICKEN, MUTTON, FISH AND LAMB CHOPS,  
GRILLED IN THE CLAY OVEN, SERVED  
WITH KACHUMBARI  
**KES: 4000.00**

## VEGETARIAN MAIN MEAL

### **KADAI PANEER**

COTTAGE CHEESE CUBES COOKED IN KADAI MASALA WITH ONIONS, CAPSICUMS AND TOMATOES

**KES: 950.00**

### **PANEER MAKHNI**

DELECTABLE AND RICH GRAVY MADE OF COTTAGE CHEESE CUBES COOKED IN A BASE OF BUTTER, TOMATOES AND CREAM

**KES: 950.00**

### **PANEER KURCHAN**

CRUMBLLED COTTAGE AND CHEDDAR CHEESE PREPARED IN CASHEW NUT GRAVY

**KES: 950.00**

### **RESHMI PANEER**

SHREDDED COTTAGE CHEESE AND GREEN PEAS COOKED IN ONION TOMATO GRAVY

**KES: 950.00**

### **METHI MASALA PANEER**

COTTAGE CHEESE CUBES COOKED WITH FENUGREEK

**KES: 950.00**

### **PALAK ALOO / SWEET CORN**

PUREED SPINACH COOKED WITH A CHOICE OF POTATO OR SWEET CORN

**KES: 890.00**

### **PALAK PANEER**

PUREED SPINACH COOKED WITH CUBED COTTAGE CHEESE

**KES: 990.00**

### **MALAI KOFTA**

COTTAGE CHEESE AND POTATO DUMPLINGS SIMMERED IN A LUSCIOUS CREAMY CASHEW GRAVY

**KES: 890.00**

### **MATTAR METHI MALAI**

GREEN PEAS AND FENUGREEK IN A RICH CREAMY GRAVY

**KES: 950.00**

### **DUM ALOO KASHMIRI**

BABY POTATOES SIMMERED IN YOGURT BASED GRAVY

**KES: 890.00**



## VEGETARIAN MAIN MEAL

### **MUGHLAI MUSHROOMS PASANDA**

DELICIOUS CREAMY DELICACY MADE USING BUTTON MUSHROOMS,  
SPICES, SAFFRON AND CREAM

**KES: 990.00**

### **MILONI SUBZI HANDI**

MIXED VEGETABLE IN A RICH CREAMY SPINACH BASED GRAVY

**KES: 950.00**

### **PUNJABI CHOLE**

CHICK PEAS COOKED IN AROMATIC SPICES WITH LOTS OF  
ONIONS, GINGER AND GARLIC

**KES: 890.00**

### **ADRARI ALOO GOBHI**

POTATOES AND CAULIFLOWER PREPARED WITH A  
PROMINENT FLAVOR OF GINGER

**KES: 890.00**

### **BHINDI - DO - PYAZA**

OKRA STIR- FRIED WITH LOTS OF ONIONS AND FLAVORFUL SPICES

**KES: 890.00**

### **JEERA ALOO**

MILDLY SPICED DISH MADE OF BOILED POTATOES FLAVORED WITH  
LOTS OF CUMIN

**KES: 850.00**

### **PUNJABI KADHI**

DEEP FRIED ONION FRITTERS IN A CREAMY & SOUR YOGURT SAUCE

**KES: 890.00**

### **PUNJABI SARSON KA SAAG**

NORTH INDIAN DISH MADE WITH LEAFY GREEN VEGETABLES  
BEST PAIRED WITH MAKI KI ROTI

**KES: 950.00**

### **DAL MAKHNI**

CREAMY, RICH AND FLAVORFUL LENTIL DISH MADE USING BLACK LENTILS  
AND KIDNEY BEANS IN AROMATIC SPICES, BUTTER AND CREAM

**KES: 750.00**

### **DAL TADKA**

DHABA STYLE, RED LENTILS TEMPERED WITH AROMATIC SPICES

**KES: 750.00**

### **EGG CURRY / MASALA**

**KES: 750.00**

## NON - VEGETARIAN MAIN MEAL

### POULTRY

#### **BUTTER CHICKEN**

BONE LESS TANDOORI CHICKEN SIMMERED IN A RICH AND CREAMY TOMATO GRAVY

**KES: 1100.00**

#### **CHICKEN TIKKA MASALA**

TANDOORI GRILLED CHICKEN SMOTHERED IN A SPICED INFUSED GRAVY

**KES: 1100.00**

#### **CHICKEN KORMA**

BITE SIZE CHICKEN CUBES BRAISED WITH YOGURT, GINGER, GARLIC, CARAMELIZED ONIONS AND SPICES

**KES: 1100.00**

#### **PALAK CHICKEN**

SEMI THICK GRAVY PREPARED WITH BONELESS CHICKEN CUBES AND PUREED SPINACH

**KES: 1100.00**

#### **PEPPER JEERA CHICKEN**

BONELESS CHICKEN CUBES COOKED IN ONION TOMATO GRAVY WITH LOTS OF CUMIN AND CRUSHED BLACK PEPPER

**KES: 1100.00**

#### **DHABA MURG (PREP TIME 30 MINUTES)**

CHICKEN CURRY ON BONE AS PREPARED ON THE ROAD SIDE DHABAS IN INDIA

**HALF KES: 1300.00**

**FULL: KES; 2200.00**

#### **POUSSIN CHICKEN (PREP TIME 30 MINUTES)**

SPRING CHICKEN DEEP FRIED AND TOSSED IN A SPICY RED CHILLY SAUCE SERVED WITH CHIPS AND COLESLOW

**HALF KES: 1300.00**

**FULL KES: 2200.00**

## NON - VEGETARIAN MAIN MEAL

### MUTTON

#### **PUNJABI MUTTON CURRY**

MUTTON CURRY COOKED IN AROMATIC SPICES WITH LOTS OF ONIONS  
**KES: 1100.00**

#### **MUTTON RARAH**

MUTTON MINCE AND CUBES COOKED IN A SEMI THICK GRAVY  
**KES: 1100.00**

#### **MUTTON SAAGWALA**

BONELESS MUTTON COOKED WITH PUREED SPINACH AND FENUGREEK  
**KES: 1100.00**

#### **KEEMA MATTAR**

MUTTON MINCE AND GREEN PEAS COOKED IN AROMATIC SPICES  
**KES: 990.00**

### SEA FOOD

#### **GOAN FISH CURRY**

FISH FILLET MILDLY SPICED COOKED IN COCONUT BASED GRAVY  
**KES: 1200.00**

#### **TAWA FISH**

FISH FILLET MARINATED WITH GINGER, GARLIC & CORIANDER  
COOKED ON A METAL GRIDDLE  
**KES: 1200.00**

#### **FISH CHETTINAD**

FISH FILLET COOKED IN AROMATIC SOUTH INDIAN SPICES  
**KES: 1200.00**

#### **PRAWNS CURRY**

QUEEN PRAWNS SIMMERED IN COCONUT BASED GRAVY WITH TAMARIND  
**KES: 1300.00**

#### **PRAWNS MASALA**

QUEEN PRAWNS COOKED IN A SEMI THICK ONION AND TOMATO GRAVY  
**KES: 1300.00**

## ACCOMPANIMENTS

### PLAIN YOGHURT

**KES: 200.00**

### RAITHA

**KES: 300.00**

CHOICE OF VEG / BOONDI / CUCUMBER / POTATO

## FROM THE RICE PLATTER

### BASMATI RICE

BASMATI RICE PLAIN OR WITH CUMIN SEEDS

**KES: 450.00**

### BIRYANI RICE

BASMATI RICE COOKED WITH AROMATIC SPICES

**KES: 550.00**

### VEGETABLE BIRYANI

MIXED VEGETABLES AND BASMATI RICE COOKED WITH HERBS AND SPICES

**KES: 790.00**

### EGG BIRYANI

RICE COOKED WITH BOILED EGGS AND SEASONED WITH HERBS AND SPICES

**KES: 890.00**

### CHICKEN BIRYANI

LIGHT AND FLAVOR FULL BASMATI RICE COOKED WITH CHICKEN

**KES: 990.00**

### MUTTON BIRYANI

BONELESS MUTTON CUBES AND BASMATI RICE COOKED WITH AROMATIC SPICES

**KES: 990.00**

### PRAWN BIRYANI

QUEEN PRAWNS AND BASMATI RICE COOKED WITH HERBS AND SPICES

**KES: 1290.00**

### KASHMIRI PULAO

**KES: 550.00**

FROM THE BREAD BASKET

**PLAIN OR BUTTER NAAN**  
KES: 130.00

**METHI / GARLIC / TURBO NAAN**  
KES: 180.00

**CHEESE NAAN**  
KES: 250.00

**KASHMIRI NAAN**  
KES: 250.00

**TANDOORI ROTI PLAIN OR BUTTER**  
KES: 100.00

**BHATURA**  
KES: 100.00

**LACCHA PARANTHA**  
KES: 180.00

**MAKI KI ROTI**  
KES: 150.00

**BHATURA**  
KES: 100.00

**PANEER KULCHA**  
KES: 250.00

**ONION KULCHA**  
KES: 220.00

**AMRITSARI ALOO KULCHA**  
KES: 220.00

## COMBO MEALS - MEAL FOR ONE

### VEGETARIAN

ANY ONE VEGETABLE PREPARATION OF YOUR CHOICE  
(ADRAKI ALOO GOBHI, BHINDI DO PYAZA  
JEERA ALOO, PALAK PANEER) WITH DAL TADKA OR DAL MAKHNI PLUS  
ONE NAAN AND RICE

**KES: 1100.00**

### CHICKEN

ANY ONE CHICKEN PREPARATION OF YOUR CHOICE (CHICKEN TIKKA MASALA, JEERA  
PEPPER CHICKEN, PALAK CHICKEN) WITH ONE NAAN AND RICE

**KES: 1200.00**

### MUTTON

ANY ONE MUTTON PREPARATION OF YOUR CHOICE (MUTTON CURRY, MUTTON RARAH,  
KEEMA MATTAR) WITH ONE NAAN AND RICE

**KES: 1200.00**

### FISH

ANY ONE OF FISH PREPARATION OF YOUR CHOICE ( GOAN FISH  
CURRY, TAWA FISH, FISH CHETTINAD)  
WITH ONE NAAN AND RICE

**KES: 1200.00**

### PRAWNS

ANY ONE OF PRAWN PREPARATION OF YOUR CHOICE (PRAWN GOAN CURRY,  
PRAWN MASALA) WITH ONE NAAN OR RICE

**KES: 1400.00**



## DESSERTS



### **GAJJAR HALWA**

CARROT PUDDING, TRADITIONALLY PUNJABI BUT ENJOYED INTERNATIONALLY

**KES: 450.00**

### **GULAB JAMUN (3 PCS)**

INDIAN STYLE DOUGHNUTS SOAKED IN SUGAR SYRUP, CAN  
BE ENJOYED HOT, COLD OR WARM

**KES: 480.00**

### **MALAI KULFI**

LUSCIOUS AND CREAMY INDIAN STYLE ICE CREAM

**KES: 480.00**

### **ICE CREAM PER SCOOP**

VANILLA – STRAWBERRY - CHOCOLATE

**KES: 160.00**



# Curry Flavors



**THE  
CONCORD**

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*Nairobi, Kenya*

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