



Now open on SATURDAYS 11:30AM TO 2:15PM



All you can Eat Special: \$9.95

(Regular: 13.95)

Take out/To Go Special: \$3.95/lb

Mr. Curry's India Restaurant -MrCurrys.com

612 Olive St.; St. Louis down town, MO 63101

Hours: M-S: 11 am to 2:15pm; (314) 241 2877

Monday	Tuesday (Vegan Day)	Wednesday	Thursday	Friday
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Nan Bread - (soft, fluffy flat bread made in traditional Tandoor Oven) – **VEGAN**

Bathora Bread - (soft, fluffy deep fried flat bread) – **VEGAN**

Cooked Basmati Rice -(Basmati rice cooked in tradition Indian style) – **VEGAN**

Tandoori Chicken -(Chicken thigh and leg marinated in Mr. Curry's spices and herbs and cooked in High temperature Tandoor Oven)

Chicken Tikka Masala	Butter Chicken	Chicken Tikka Masala	Butter Chicken	Chicken Tikka Masala
Lamb Kheema	Lamb Korma Curry	Beef Vindaloo	Lamb Kheema	Lamb Vindaloo
Chicken Korma	Chicken Curry	Chicken Korma	Chicken Vindaloo	Chicken Korma

Scrambled Egg (Cooked in traditional Indian style)

Mixed Vegetable Biryani (similar to fried rice, but backed instead of frying) **-VEGAN**

Noodles - (VEGAN) - Noodles prepared in traditional Family Style

Mixed Vegetable Korma (VEGETARIAN) Korma curry made with mixed vegetables and Mr. Curry's herbs and spices	Chili Mushroom (VEGAN) (Roasted mushroom cooked with onions and Mr. Curry's garlic chili sauce)	Mixed Vegetable Korma (VEGETARIAN) Korma curry made with mixed vegetables and Mr. Curry's herbs and spices	Mixed Vegetable Korma (VEGETARIAN) Korma curry made with mixed vegetables and Mr. Curry's herbs and spices	Mixed Vegetable Korma (VEGETARIAN) Korma curry made with mixed vegetables and Mr. Curry's herbs and spices
Aloo Gobi (VEGAN) (Curry made with potatoes and cauliflower)	Chana Masala (VEGAN) (Masala curry made with garbanzo, onions, and tomato)	Mushroom Mattar (Vegetarian) (Sag Curry made with mushroom green peas)	Aloo Mattar (VEGAN) (Curry made with potatoes and green peas)	Channa Tikka Masala (Vegetarian) (Garbanzo cooked in specially made tikka masala sauce)
Mushroom Sag (VEGAN) (Sag Curry made with mushrooms and spinach with Mr. Curry's spices' and herbs)	Dal Sag (VEGAN) (Curry made with lentil and spinach with Mr. Curry's spices and herbs)	Paneer Sag (Vegetarian) (Curry made with Indian cheese and spinach with Mr. Curry's spices and herbs)	Channa Sag (VEGAN) (Curry made with garbanzo and spinach with Mr. Curry's spices and herbs)	Aloo Sag (VEGAN) (Curry made with potatoes and spinach with Mr. Curry's spices and herbs)
Paneer Mattar (VEGETARIAN) (Korma curry made with Indian cheese and spinach)	Cabbage Thoran/Salad (VEGAN) Cabbage Roasted with Mr. Curry's spices and herbs	Egg Plant curry (VEGAN) (Egg plant curry made with Mr. Curry's spices and herbs)	Paneer & Cauliflower Tika Masala -Vegetarian (Paneer Cheese and Cauliflower cooked in Mr. Curry's Tika Masala sauce)	Paneer & Cauliflower Korma -Vegetarian (Coconut curry made with Indian cheese and Cauliflower)

Other daily items: Pappadam (traditional Indian chips made with lentil flour -Vegan), **Vegetable Pakora** (similar to Onion rings - sliced onions dipped in a batter made with lentil flour and deep fried -Vegan) , **Cheese Pakora** (Pakora made with Paneer Cheese), and **Raita, Cilantro Chutney, Sweet and Savor chutney, Garlic Chili Chutney, Hot Chutneys** **All Vegan items are Vegetarian as well.**

Mango Lassi (Traditional Indian smoothie made with mango and yogurt) & **Kheer - Rice pudding** (An Indian traditional dessert made with milk, rice, sugar, and herbs), **Chai** (traditional India tea with milk)

* Daily menu may change without prior notice if necessary

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