

the curry corner

Tel: 01242 528449

www.thecurrycorner.com

www.realbritishcurry.com

15% discount on all takeaway over
£20 paid in cash



spices of bangladesh

FRESH. FLAVOURSOME. LIKE NO OTHER. GENUINE.

CELEBRATING SERVING OUR CUSTOMERS 35 YEARS 1977 – 2012



HOMEMADE BY SHAMSUL AND MONRUSHA

We first opened the doors to Curry Corner in 1977 with a passion to serve our customers great tasting authentic Bangladeshi homecooking and we still believe the same today.

Our food is different to any other. I have grown up watching Dad working with spices in the Curry Corner kitchen. He is 62 this year, still cooks every day. I cook with him learning the art of real spice cooking, he does not measure, recipes judged by eye alone, a craft few in the world master. Every morning we carefully roast, toast and grind our spices to perfection in small batches for individual tasting dishes that burst with delicious flavour to tantalise your tastebuds.

We use best ingredients and as much local produce as possible. We select small artisanal family run local suppliers who like us have a passion for producing great food ethically and sustainably.

We make everything fresh in the Curry Corner kitchen including chutneys and decadent homemade desserts and icecream.

Shubo Khawa Dawah or Happy Eating!

STAY IN TOUCH WITH US:



@thecurrycorner



Join us

Sign up at www.thecurrycorner to receive offers, news, tastings, events recipes.

TO START WITH...

CHOTPOTTI (V) £6.95

Warm earthy curried spicy chickpeas, crispy fried lentil mix and potato. Sweet and sour Tamarind Chutney

ROSHUN GUSHT LUCHI £6.50

Chunks of premium lamb, doused in garlic and coriander mild chilli sauce. Bengal puffed fried bread

SHINGARA/SAMOSA (V)

Crispy, crumbly home made pastry triangles
With your choice of either:
Braised shredded lamb £5.95
Seasonal Bangladeshi vegetables £5.95

PIAZER BORA / PAKORA (V)

British favourite. Fresh crispy onion and lentil balls in light spices £4.95

KING PRAWN LUCHI POOR

King prawn in spicy garlic and tomato curry on Bengal puffed fried bread £7.95

VEGETARIAN TASTER PLATTER (V)

2 persons £11.95

4 persons £23.95

An assortment of our vegetarian starters to share

NON – VEGETARIAN TASTER PLATTER

2 persons £13.95

4 persons £28.95

An assortment of our tandoori delicacies to share

15% discount cash only

HOMEMADE BREAD

Our artisan homemade breads are freshly cooked to order using locally milled organic flour.

NAAN (V) £3.50

Classic Indian leavened white bread cooked in the Tandoor

SESAME SEED AND GHEE NAAN (V) £4.95

NEW Leavened white bread with toasted sesame seed and ghee

KEEMA NAAN £4.95

Leavened white bread with spicy mince lamb filling

PESHWARI NAAN (V) £4.95

Leavened white bread with sultana and almond

GARLIC NAAN (V) £4.95

Leavened white bread with fresh garlic or coriander

POROTHA (V) £4.95

Sylheti Tawa cooked multi layered whole wheat bread

CHAPATHI (V) £1.75

Unleavened tawa cooked whole wheat bread, no ghee, healthy but tasty

RICE

STEAMED RICE £3.50

PILAU RICE £3.95

Premium Basmati rice tempered with aromatic whole spices

GARLIC PILAU £3.95

Basmati rice stir fried with garlic

KEEMA PILAU £4.50

Basmati rice stir fried with finely chopped onions and lamb mince

MUSHROOM PILAU £3.95

Basmati rice stir fried with onions and mushrooms



Curry Corner
Spices of Bangladesh
Est. 1977

BEST OF 1977–2011 MAIN COURSES

We use free range Cotswold lamb, top grade Newent chicken, best quality free range Aylesbury duck & seafood, best seasonal Bangladeshi & British vegetables

CHEF SHAMSUL KRORI'S SIGNATURE

16 SPICE MASALA (M)

Curry Corner Guests' favourite. More than 16 types of freshly ground herbs and spices used to create this timeless favourite in a thick rich sauce.

CHICKEN OR LAMB TIKKA	£10.95
BANGLADESHI VEGETABLES	£10.95
DUCK BREAST	£13.95
BANGLADESHI IRE FISH STEAK	£13.95
GRADE A BANGLADESHI KING PRAWN	£15.95

SPECIAL TIKKA MASALA (M)

Creamy and mildly spicy almond and coconut curry leaf sauce.

CHICKEN OR LAMB TIKKA	£10.95
BANGLADESHI VEGETABLES	£10.95
DUCK BREAST	£13.95
BANGLADESHI IRE FISH STEAK	£13.95
GRADE A BANGLADESHI KING PRAWN	£15.95

CURRY CORNER TIKKA MAKHANI

Mild buttery, tomato and almond sauce flavoured with fenugreek

CHICKEN OR LAMB TIKKA	£10.95
BANGLADESHI VEGETABLES	£10.95
DUCK BREAST	£13.95
BANGLADESHI IRE FISH STEAK	£13.95
GRADE A BANGLADESHI KING PRAWN	£15.95

MUGHAL SHAHI

Medium sauce of chunky onion, mixed peppers and tomatoes

GARLIC MARINATED CHICKEN OR LAMB	£10.95
GRADE A BANGLADESHI KING PRAWN	£15.95

KARAHI (M)

Medium spicy tomato and green pepper sauce cooked in the Karahi .

CHICKEN OR LAMB	£10.95
BANGLADESHI VEGETABLES	£10.95
DUCK BREAST	£13.95

ROGAN JOSH

Seasonal tomato and fresh baby leaf spinach curry

CHICKEN OR LAMB	£10.95
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DHANSAK

Slow cooked lentil fenugreek curry sweet, sour, medium

CHICKEN OR LAMB	£10.95
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GARLIC AND CORIANDER DELIGHT (M)

Lots of garlic and coriander, medium curry

CHICKEN OR LAMB	£10.95
BANGLADESHI VEGETABLES	£10.95
GRADE A BANGLADESHI KING PRAWN	£16.95

CHICKEN JHALFREZI (M)

Coriander and chilli, medium hot sauce

CHICKEN OR LAMB TIKKA	£10.95
SEASONAL BANGLADESHI VEGETABLES	£10.95

GARLIC AND ORANGE DUCK

	£20.95
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Succulent duck breast, fragrant citrus garlic and coriander curry. Served with basmati rice, bengal potato, tarka dhal and naan

SWEET AND SPICY HONEY CHICKEN

	£20.95
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Tender pan-fried chicken breast, mild and spicy curry sauce with home-made yogurt, drizzled with honey Served with basmati rice, bengal potato, tarka dhal and naan

HOT CHILLI LAMB

	£21.95
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Scallops of premium marinated lamb, thick sauce made with tomato, green pepper, onion, coriander and green chilli. Served with basmati rice, bengal potato, tarka dhal and naan

AUBERGINE JHOL

	£19.95
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Garlic marinated chargrilled aubergine, home-made ponner (Cheese), sesame seed and tomato curry sauce, sesame seed naan

GUIDE TO CHILLI'S

 **Medium Hot** – will leave a zing in the mouth

 **Hot** – will leave more than a zing

(M) Vegetarian or available as a vegetarian option cooked with seasonal Bangladeshi and British vegetables

TANDOOR/CLAY OVEN

All Tandoori dishes below are served with side salad

TANDOORI CHICKEN £10.95

Half a chicken on the bone barbecued in the charcoal Tandoor, marinated in yogurt and soft spices

CURRY CORNER TANDOORI MIX GRILL £19.95

An assortment of meats combined together to produce an array of distinctive flavours and aromas. With Begali spiced Portobello mushroom with paneer, cherry tomato and roasted shallot. With mint sauce.

CLASSIC DISHES FIRST INTRODUCED IN 1977

REAL BHUNA

rich medium curry

NEWENT CHICKEN £10.95

SUCCULENT LAMB £10.95

SEASONAL BENGAL VEGETABLE £10.95

KING PRAWN £15.95

REAL DU-PIAZA

medium curry, lots of onion

NEWENT CHICKEN £10.95

SUCCULENT LAMB £10.95

SEASONAL BENGAL VEGETABLE £10.95

KING PRAWN £14.95

REAL KURMA

subtle, mild and creamy

NEWENT CHICKEN £10.95

SUCCULENT LAMB £10.95

SEASONAL BENGAL VEGETABLE £10.95

KING PRAWN £14.95

BIRIYANI

fragrant basmati rice stir fried with fresh herbs, lightly spiced

NEWENT CHICKEN £11.95

LAMB £11.95

SEASONAL VEGETABLE £11.95

GRADE A FRESHWATER KING PRAWN £15.95

ACCOMPANIMENTS

CHUTNEYS & PICKLES (V) £0.70 (per portion)

Choose from lime pickle, chilli pickle, mango chutney or Chef's Special

CHUTNEY SAMPLER (V) £2.15

Selection of the Day

CUCUMBER OR ONION RAITHA (V) £2.75

PLAIN OR SPICED POPADAM (V) £0.70 each

FRESH VEGETABLE SIDE DISHES

These vegetable dishes are prepared dry & make an excellent accompaniment with other dishes. They can be served as a main course at an extra charge

NIRAMISH £4.50

Mixed seasonal fresh Bengali vegetables. Daikon radish, Water Kodu, light spices

BHINDI BHAJEE £4.50

Sliced okra in onion, garlic and tomato dry curry. Tempered with cumin and soft herbs

BENGAN BHAJEE £4.50

Bengal style fresh aubergine curry, heavy onion, garlic, tomatoes and coriander sauce

MUSHROOM BHAJEE £4.50

Fresh mushroom prepared in dry sauce topped with coriander

SAAG BHAJEE £4.50

Fresh leaf spinach, lightly spiced with garlic, onions and coriander

SAAG ALOO £4.50

Fresh leaf spinach and potato, heavy garlic & onion

BENGAL ALOO £4.50

Classic potato in dry sauce tempered cumin seeds

TADKA DAAL £3.50

Classic Sylheti home-style red lentil Daal. Tempered with garlic, ghee & coriander





EAT REAL CURRY MADE WITH SEASONAL BRITISH INGREDIENTS

BEST QUALITY INGREDIENTS SINCE 1977

Including free range Cotswold Lamb, Newent chicken, best quality British and Bangladeshi seafood, free range Aylesbury duck, best seasonal Bangladeshi and British vegetables and local cream and milk. We spend 50 hours every week preparing fresh coconut. Himalayan water washed basmati rice. For 34 years we have collected our fresh eggs from a local family run farm.

GENERAL

Prices are subject to change without notice to reflect market costs.

The most current prices are reflected in the A La Carte Menu.

Ingredients and produce may be replaced for that of equal quality if necessary.

If you have a food allergy please advise us before ordering. We will do all we can to help by adapting dishes where possible. Common preparation areas are used.

10% discretionary service charge is added to final bill for eating-in only.

We accept all major credit cards. Management reserves right to ask for identification and refuse service.

A FLAVOUR OF THE CURRY CORNER EATING IN MENU

Eating in changing menu features delicious seasonal dishes not available for takeaway.

Example menu:

Port of Looe monkfish in saffron cream curry

16 spice Cotswold lamb shank masala

Brixham crab ssamosa, alphonso mango salad

Wild Cheltenham rabbit in olive masala

Rose gulab jamub with fresh coconut Kulfi

Tandoor pineapple, Madagascan vanilla Kulfi



OPENING TIMES

LUNCH Open: 12pm – 2pm (last order 1.15pm) Closed Monday and Friday

DINNER Open: 5.30pm – 11.30pm (last order 11.15pm) Tuesday - Sunday

Closed **most** Mondays but OPEN key holiday dates eg bank holidays, Cheltenham Race weeks, festive season etc. Please call to check.

We look forward to welcoming you and your friends and family soon.

ONE AND ONLY. NO BRANCHES ANYWHERE.

Join us www.thecurrycorner.com



**WE ARE A SMALL FAMILY RUN RESTAURANT
PASSIONATE ABOUT SERVING OUR CUSTOMERS
GREAT FOOD**

Gordon Ramsay's Best Local Indian Restaurant finalist, *The F word*, Channel 4

"Exquisite flavours better than in India, Shamsul is a legend" Gordon Ramsay

Finalist Restaurant of the Year World Food Awards 2011

"Exceptional" *AA Restaurant Guide Head Inspector*
(competing against giants Hakkasan Mayfair and Jamie Oliver)

Winner Gold Taste of the West Award 2009/2011

"exemplary commitment to best local produce" *Judges comments*

Winner Cotswold Life Restaurant of the Year (competing against finest Manor houses)

"Exceptional food, ridiculously good value," *Katie Jarvis*

Listed Michelin Red Guide and Winner AA Rosette (only restaurant of type in Gloucestershire)

"Amazing food, the best I have eaten" *Sir Richard Branson*

"Best curry from pole to pole" *Michael Palin*

"Great Food" *Rick Stein*



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RESTAURANT TAKEAWAY PARTIES GIFT VOUCHERS



**“Exquisite flavours better than in India,
Shamsul is a legend”**

Gordon Ramsay

ENJOY REAL CURRY CORNER FOOD ONLY AT:



THE CURRY CORNER

Black Door 2 Sandstone Elephants

133 Fairview Road Cheltenham Gloucestershire GL52 2EX