



Chefs Special

Lamb Shank £14.95

An excellent presentation of a whole lamb shank, slow cooked with shallots fresh root ginger, fresh herbs and spices. Cook in a slightly hot onion tomato sauce with mince meat and potato

South Indian Garlic Chilli £13.95

We are proud to introduce this dish to the South-East, the recipe is hundreds of years old. Cooked in fresh garlic, fresh green chillies & plum tomatoes, then garnished with coriander.

Honey Chilli Chicken £13.95

honey infused chicken, cooked with roasted capsicum, chopped coriander and green chillies for an added kick, slightly saucy, sweet and spicy dish

Modhu Minty Lamb Aloo £13.95

Tender chunks of lamb infused with honey, sweet mango & fresh garden mint, then slowly cooked with baby potatoes in a medium thick sauce

Tandoori Garlic Chilli (Chicken or Lamb) £11.95

Boneless tandoori chicken cooked with olive oil, ginger, garlic and green chillies in a hot thick sauce.

Rajasthani Bhuna £13.95

Beautiful dish chicken or lamb with exquisite taste, made with spinach. Very rich flavour with fresh ginger, spring onion, fresh coriander & garlic.

Meatballs Garlic Chilli Kufra £14.95

Aromatic dish, full of flavour, garlic, ginger, coriander, green chillies, garam masala, meatball" that originates from the Middle East and India

Murgi Masala £13.95

Marinated tandoori chicken off the bone, chopped onion fresh garlic, ginger & tomatoes mixed with minced lamb & boiled egg, in a sauce made of a flavoursome selection of oriental herbs & spices

Shashlick Bhuna

Pieces of tikkas first slow roasted in clay oven with tomatoes, capsicum and onion and then cooked in delicious bhuna style sauce.

Karahi

Karahi cooking Do-sind, formally part of he Bombay province. These dishes are prepared using fresh ginger, garlic, chopped onions, whole cumin seeds, tomatoes & fresh coriander.

Jalfrezi

Cooked in fresh spices, garnished with chunky pieces of fresh capsicum, onion and green chillis to give a hot, mouth-watering taste.

Chicken Tikka	£11.95	Lamb Tikka	£12.95
Prawn	£11.95	King Prawn	£14.95
Panir Tikka	£11.95	Vegetable	£9.95
Sp. Mix (Ch Tikka, Lb Tikka, K Prawn)	£14.95	Curry King Special (Ch Tikka, Lb Tikka, K Prawn, Keema)	£15.95

Sweet Tooth

Masala Cooked in a specially blended Tandoori sauce with fresh cream, herbs, coconut and almonds served to the highest quality. Very rich and smooth taste.

Pasanda A delicate preparation of yogurt, cream, almond, coconut and spices, producing a mild but rich creamy texture.

Mango Queen Prepared in tandoori then exclusively cooked with mango, coconut and almonds in a fresh cream sauce. A fruity mild creamy dish. For those with a sweet tooth!

Peshwari Cooked in a specially blended Tandoori sauce with mixed peppers, almonds coconut onion tomato and cream. Strength medium to mild.

Makani Lamb or Chicken from the tandoori is immersed in a delicious spiced, coconut, almond, buttery sauce.

Lahoree Mittas This dish is mild, creamy, nutty and fruity almonds coconut Lamb or Chicken

Special Masala £13.95

Slow marinated chicken cooked with cream, almond coconut spinach mincemeat cheese and Guram Masala, perfect upgrade for a tikka masala lover

Tandoori Butter Chicken £13.95

Tandoori chicken off the bone, cooked with coconut, almond, butter, very smooth in taste, a favourite of the Maharani (Queen).

Chicken Tikka	£11.95	Lamb Tikka	£12.95
Prawns	£10.95	King Prawns	£14.95
Chicken & Lamb	£12.95	Special mix	£14.95
Paneer	£10.95	(chicken, Lamb, king prawn)	
Keema	£10.95	Vegetable	£9.95

Vegetable Dish

Shahi Vegetable Masala (main only) £9.95

Potatoes, chickpeas and aubergine, cooked with special herbs and spices, then re-cooked in tandoori sauce.

Bombay Potato	£5.95	Mushroom Bhaji	£5.95
Tarka Dhal	£5.95	Sag Paneer	£5.95
Sag Bhaj	£5.95	Sag Aloo	£5.95
Aloo Chana	£5.95	Mix vegetables bhaji	£5.95
Motor Paneer	£5.95	Cauliflower Bhaji	£5.95
Aubergine Bhaji	£5.95	Chana Chilli Motor Paneer	£5.95
Garlic Mushroom	£5.95	Lady Finger (Okra)	£5.95

Set Meal for 1	Set Meal for 2	Set Meal for 4
1 Papadom With All Chutney	2 Papadom With All Chutney	4 Papadom With All Chutney
Starter	Starter	Starter
Onion Bhaji or Mix Pakora	Any 2 starters	Any 4 starters
Main	Main	Main
Any 1 Main from Menu	Any 2 Main from Menu	Any 4 Main from Menu
Rice or Nan	Side	Side
any can of drink	1 Bombay Aloo	1 Bombay Aloo
£19.95	Sundries	1 Mix Vegetable
(NO other discount apply)	2 Pilau Rice	Sundries
	Any 2 Nan	2 Pilau Rice & any 2 Rice
	any 2 can of drink	any 4 Nan
	£39.95	Any Bottle of 1.5lt
	(NO other discount apply)	£79.95
		(NO other discount apply)

Kids Meal

(Comes with any Drink and choice of Rice or Chips)

Korma Chicken / Lamb / Veg	£9.95
Masala Chicken / Lamb / Veg	£9.95
Bhuna Chicken / Lamb / Veg	£9.95
Passanda Chicken / Lamb / Veg	£9.95
Butter Chicken / Lamb / Veg	£9.95
Chicken Nuggets & Chips	£9.95
Fish Finger & Chips	£9.95
Scampi & Chips	£9.95



Sundries

Boiled Rice	£3.45	Plain Naan	£3.50
Pilau Rice	£3.95	Garlic Naan	£3.95
Onion Fried Rice	£3.95	Peshwari Naan	£3.95
Mushroom pilau Rice	£3.95	Keema Naan	£3.95
Garlic Fried Rice	£3.95	Cheese Naan	£3.95
Vegetable Pilau Rice	£3.95	Chilli Naan	£3.95
Coconut Rice	£3.95	Coriander Naan	£3.95
Lemon and Chilli Rice	£4.45	Garlic & Coriander Naan	£3.95
Lemon and Cashew Rice	£4.45	Garlic & Cheese Naan	£3.95
Garlic and Coconut Rice	£4.25	Keema & Garlic Naan	£3.95
Lemon and Basil Rice	£4.25	Keema & Cheese Naan	£4.50
Garlic and Sag Rice	£4.25	Special Naan (keema,cheese, garlic, coriander)	£4.45
Special Pilau Rice	£4.25	Desi Naga Naan	£4.25
Peas, Pilau Rice	£3.95	Onion Naan	£3.95
Egg Fried Rice	£3.95	Tikka Naan	£4.95
Chicken Tikka Egg Rice	£4.25	Tandoori Roti	£3.50
Chinese Egg Rice	£4.50	Parata	£3.50
Keema Pilau Rice	£4.25	Chapati	£1.95
Chicken Fried Rice	£4.25	Chips	£2.95
Plain Raita (Cumin, Sugar, Chat Masala)	£1.95	Masala Chips	£3.45
Cucumber & Onion Raita	£2.25	Peri Peri Chips	£3.45

ALLERGENS & INTOLERANCES

PLEASE NOTE: You must inform us of any allergy or intolerance before ordering.

Most of our dishes contain certain allergens.

Please enquire about your meal when ordering and we will be happy to advise you on your choices.



Curry King

Authentic Indian Take Away & Grill

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Now try the best**

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and GET
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Minimum Order
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10% off
on collection
orders over
£15.00



SCAN TO ORDER



Opening Hours

Sunday to Thursday:

5:30pm to 10:30pm

Friday: 5:30pm to 11:00pm

Saturday: 5:00pm to 11:00pm

HOME DELIVERY AVAILABLE

Tel: 01543 262672

65 Tamworth Street, Litchfield, WS13 6JW

Email: info@currykinglichfield.co.uk

Website: www.currykinglichfield.co.uk



Vegetarian Appetiser

Chutney Tray 5 different type £2.50
(Mint Sauce, Onion Salad, Mango Chutney, Red Sauce & Mixed Pickle) (60p each)

Papadom	£0.90	Garlic Mushrooms	£4.95
Spicy Papadom	£0.95	Samosa Chat	£4.95
Stuffed Pepper Vegetable	£4.95	Vegetable Somosa	£4.95
Vegetable Spring Roll	£4.95	Onion Bhaji	£4.95
Chilli Paneer Tikka	£4.95	Vegetable Pakora	£4.95



Seafood Appetiser

Fish Pakora	£5.95	Tandoori King Prawns	£6.95
Mussels	£5.95	King Prawn Butterfly	£5.95
Prawn Cocktail	£5.95	Prawn on Puri	£5.95
Dynamic Shrimps	£5.95	King Prawn Puri	£6.95
Salmon Tikka	£5.95		



Non Vegetarian Appetiser

Chicken 65	£5.95	Tandoori Char Grilled Chops	£7.95
Chicken Somosa	£5.95	Lamb Tikka	£5.95
Chicken Pakora	£5.95	Tandoori Mixed Kebab	£5.95
Chicken Tikka	£5.95	(Chicken Tikka, Lamb Tikka and Seekh Kebab)	
Lamb Somosa	£5.95	Tandoori Chicken	£5.95
Shami Kebab	£5.95	Chicken Chat	£5.95
Nargis kebab	£5.95	Lamb Chat	£5.95
Seekh Kebab	£5.95	Chicken Chilli	£5.95
Stuffed Peppers Chicken/Lamb	£5.95	Chicken Tamarind	£5.95
Chicken Tikka Garlic Mushroom	£5.95		



Tandoori Char Grill

Tandoori & Tikka dishes are not curries.

They are pieces of meat marinated, skewered, and cooked in a clay oven, served with fresh salad. Their taste is deliciously sensational. For perfect satisfaction you must try a vegetable curry dish



Hindustani Chicken Tikka	£10.95	Dilkushi Lamb Tikka	£11.95
Paneer Tikka	£10.95	Salmon Tikka	£12.95
Tandoori Chicken	£10.95	Garlic Chicken Tikka	£11.95
Chicken Shashlik	£12.95	Lamb Shashlik	£13.95
Paneer Shashlik	£11.95	King Prawn Shashlik	£14.95
Tandoori King Prawn	£14.95	Tandoori Char Grill Chops	£14.95
Tandoori Mix Grill	£14.95	Cheesy Malai Tikka	£11.95

(Chicken Tikka, Lamb Tikka, Tandoori Chicken and King Prawns)



Tawa (Griddle)

Fragrant and warming Indian chicken dish that comes together on a hot tawa (griddle).

These dishes are immensely popular on streets of India

Chicken/lamb Tikka Tawa	£11.95
Garlic Chili Chicken Tawa	£12.95
Chicken Mushroom Sag Tawa	£13.95
King Prawn Sag Mushroom Tawa	£14.95
Tandoori King Prawn Tawa	£14.95
Vegetable Tawa	£9.95

Chef's Signature

Blue Elephant on Parade

£14.95

Chicken or lamb tikka delicately marinated with authentic spices, barbecued and glazed. Infused with mustard seeds, herbs and spices to produce an exotic mouth-watering sauce.

Railway Lamb Curry

£14.95

This spicy slow cooked lamb curry was introduced in the 1900's during the British Raj. It was served only to the first class cabin passengers of the Indian railways. House favourite

Mother's Maiden Curry

£14.95

A tribute to my mother's home cooking — the dish that inspired me to become a chef. Tender Gust (meat) lamb or chicken is pre-marinated to infuse every bite with flavour, then slow-cooked in a hot, fragrant, desi-style Bangladeshi curry using my mother's secret blend of homemade ground spices.

Rich, comforting and authentic, this curry is full of flavour, family, togetherness and memories of home.

Country Captain

£13.95

This is management recommended dish Chicken Tikka or Lamb Tikka cooked with fresh garlic, ginger, spring onion & Curry King special herbs & spices

Bombay Flame

£13.95

A hot curry Chicken Tikka or Lamb Tikka cooked with potato in special chilli sauce known as naga chilli, madras or vindaloo. A very adventurous curry with an extra kick to the palate

Dream Land

£13.95

Marinated, boneless, fresh chicken breast, Pan cooked Chicken dish, diced fried garlic and fresh chillies, bay leaf and herbs. Slightly Hot.

Emperor's Choice

£13.95

A unique dish of smooth and spicy tikka of chicken or lamb, cooked with mince meat, onion and tomato. Absolutely delicious.

Olive Tree

£14.95

Tender lamb or chicken gently simmered with plump olives, infused with fresh curry leaves, mustard seeds, and warming ginger. Inspired by subtle Persian influences, this aromatic dish is one of Curry King's hidden jewels—rich, authentic, and crafted with a depth of flavour that reveals itself in every bite.

Chicken Cashew Nut

£14.95

Succulent chicken stir-fried in a sizzling wok with whole roasted cashew nuts and a rich cashew nut paste, tossed with vibrant red and green peppers. Infused with fragrant Thai herbs, savoury soya sauce, and the chef's signature blend of ground spices, this dish delivers a perfect harmony of nutty depth, aromatic warmth, and bold, authentic Thai flavour in every bite.

Green Curry From Goa

£14.95

Hailing from Southern India this dish is cooked with fresh garlic and chillies for slightly hot yet delicious taste

Dum Gost

£14.95

In excellent presentation, one of the unique dish in India, full of flavour garlic, ginger chef,s unique spices cooked with boneless lamb leg

Curry King Special

£14.95

We have created a unique dish with tantalising flavours king prawns chicken, lamb tikka and keema

Baltistani Balti Dish

A very popular dish. A combination of chefs unique spice and herbs.

Chicken Balti	£10.95	Lamb Balti	£10.95
Chicken Tikka Balti	£11.95	Lamb Tikka Balti	£12.95
Jinga (Prawn)Balti	£10.95	Garlic Chicken/Lamb Balti	£12.95
Tandoori King Prawn Balti	£14.95	Mixed Vegetables Balti	£9.95

Chicken Tikka, Sag Aloo, Mushrooms Balti	£11.95
Curry King Special Balti	£14.95
(Chicken Tikka, Lamb Tikka, King Prawn and Keema)	

Extra Mushroom, Sag or any assortment of vegetables can be added for £1.00 ask your server for recommendation.

Customer Satisfaction is our main priority

Seafood Special

Tiger By The River

£15.95

Succulent whole lush king prawns cooked in a pan with a variety of spices in a medium thick sauce, aromatic flavours.(Absolutely divine)

Summer Island King Prawns

£15.95

Whole king prawns marinated and roasted in the tandoori oven, simmered in with caremalised onion and sweet chilli salsa

Nimbu King Prawn

£14.95

Fresh tiger prawns marinated in lime juice, garlic & ginger Then cooked with onions, green chillies, tona nimbu, turmeric & fresh coriander Exquisite

Sunset Salmon

£14.95

Succulent salmon fillet, pan fried with fresh onions, peppers, and tomatoes in a rich sauce topped with an ultimate rich blend of fresh yogurt and coriander. Defies description.

Rasoon Ki Salmon

£14.95

The famous Bengali speciality pan fried salmon steak simmered in freshly ground spices cooked with caramelised garlic sauces.

Sea Bass

£14.95

Special combinations of light spice, served on a bed of spiced chick – peas and potato.

Goan Curry

£14.95

A vibrant, medium-spiced Goan curry made with our authentic homemade paste of shredded coconut, Kashmiri chilli, tamarind, and a special blend of toasted whole spices. Simmered into a rich coastal-style broth and finished with fresh curry leaves and mustard seeds for a deep, aromatic flavour. Choose from tender Seabass or juicy jumbo freshwater King Prawns The epitome of culinary excellence.

Mussels

£11.95

A special combination of Garlic, salt, methi leaves, cream, butter and black current

Golden Classics Curry

Bhuna A thoroughly garnished dish with coriander, onions, capsicum, tomatoes & a fresh selection of spices Medium dry, a well balanced dish

Pathia Cooked in medium spices producing a hot, sour & sweet taste.

Dopiaza Cooked with chunky green peppers, caramelised onions & tempered seeds. Slightly hot taste.

Dhansak A sweet, sour & hot dish, cooked with lentils & fresh pineapples. A chosen dish.

Rogan Josh Tomato flavoured dish, medium dry cooked with fresh herbs & ground spices. Garnished with fresh chopped tomatoes, onions, coriander.

Madras A hot dish cooked with special Indian spice tomatoes & fresh coriander

Sagwala Medium dry dish cooked with spinach, tomato, onion & coriander.

Vindaloo A perfect fiery dish for the people who likes a Madras and want to step it up.

Malaya Cooked with pineapple in a mild sauce

Methi Cooked with fenugreek very testy dry curry

Curry Aromatic flavour, classic Indian curry, special mix spices from Chef

Korma Delicate preparation of authentic coconut, almond, creamy and mild

Kashmiri Korma Delicious creamy and mild dish coconut, almond with mix fruit and pineapple

Chilli Korma Unique Korma authentic style coconut and almond, medium to hot

Chicken	£10.95	Lamb	£11.95
Chicken Tikka	£11.95	Lamb Tikka	£11.95
Prawns	£10.95	King Prawns	£14.95
Chicken & Lamb	£12.95	Keema	£10.95
Special mix	£14.95	Paneer	£10.95
(Chicken, Lamb, King Prawn)		Vegetable	£9.95

Biryani



Very aromatic, but mild dishes. Special Basmati rice treated together with meat or chicken, fish or vegetables. Served with vegetable curry

Chicken Biryani	£10.95	Lamb Biryani	£11.95
Prawn Biryani	£10.95	King Prawn Biryani	£13.95
Keema Biryani	£10.95	Vegetable Biryani	£9.95
Special Chicken Tikka Biryani			£12.95
Special Lamb Tikka Biryani			£12.95
Curry King Special Biryani			£13.95
(Chicken Tk, Lamb Tk King Prawn and Keema)			