



*Fine Indian and Thai Cuisine*

**5232 ROBINHOOD VILLAGE DRIVE  
WINSTON-SALEM – NC – 27106  
(336) 815-8033  
WWW.CURRYANDNOODLE.COM**

*Our kitchen handles peanuts, tree nuts, and other allergens. While we take precautions to prevent cross-contact, we cannot guarantee that any dish is completely free of allergen. Guests with severe allergies should exercise caution.  
Thank you for understanding*





Fine Indian and Thai Cuisine

## APPETIZERS

**CRISPY SPRING ROLL** (V) ..... \$8.95

Glass noodles with mixed vegetables served with sweet chili sauce.

**ALU TIKKI** (V) ..... \$5.95

Pan fried potatoes and pea patties deep fried.

### PAKORAS

Fried fritters tossed in seasoned chickpea batter and deep fried.

**Vegetable** (Assorted fresh vegetables) (V) (GF) ..... \$6.95

**Chicken** (chicken in a spiced gram flour batter) ..... \$9.95

**GOBI MANCHURIAN** (V) ..... \$10.95

Marinated and golden fried cauliflower florets, tossed with peppers, onions, chili, and soy sauce.

**VEGETABLE SAMOSA** (V) ..... \$5.95

Two homemade triangular turnovers stuffed with potatoes and peas.

**MEAT SAMOSA** ..... \$7.95

Two homemade triangular turnovers stuffed seasoned ground lamb.

**VEGGIE PLATTER** ..... \$12.95

A combination of vegetarian appetizers.

**CHICKEN LOLLIPOP** ..... \$11.95

Crunchy drumettes shaped into a lollipop form tossed in aromatic spices.

**PANEER CHILLI** ..... \$13.95

Paneer cubes sautéed with sliced onions, tomatoes, green peppers and glazed in a special tangy sauce.

**EDAMAME** (V) (GF) ..... \$8.95

Steamed soybean pods sprinkled with Himalayan salt.

**CHILLI CHICKEN** ..... \$13.95

Boneless Chicken sauteed with fresh ginger, garlic and Chinese inspired spices, a popular Nepalese snack.

**CHICKEN 65** ..... \$13.95

A true Hyderabadi delight cooked with fried curry leaves, yogurt, and spices.

**CHILLI GARLIC SHRIMP (6)** ..... \$13.95

Choicest shrimps sauteed and tossed with garlic and chilli.

## SOUP

**MULLIGATWANI SOUP** (V) (GF) ..... \$5.95

A South Indian lentil delicacy, with vegetables and touch of lemon juice.

**CHICKEN SOUP** (GF) ..... \$6.95

A low carbs, all white chicken breast simmered in a delicately soup.

**3 LENTIL & SPINACH SOUP** ..... \$7.95

Medley of red, yellow, and green lentils simmered with fresh spinach, garlic, ginger, and warm spices. Finished with a touch of lemon.

(V) Vegan Friendly

## MO:MO



**VEGETABLE MO:MO (6/10)** ..... \$8.95/\$13.95

Himalayan dumplings: minced fresh vegetables blended with herbs and spices stuffed in flour wrap.

**CHICKEN MO:MO (6/10)** ..... \$9.95/\$15.95

Himalayan dumplings: minced chicken blended with herbs and spices stuffed in flour wrap to create a savory delight.

**C-MO:MO CHICKEN (6/10)** ..... \$10.95/\$16.95

Himalayan chicken dumplings sautéed in special spices and sauce.

**C-MO:MO VEGETABLE (6/10)** ..... \$9.95/\$15.95

Himalayan vegetable dumplings sautéed in special spices and sauce.

**VEGETABLE JHOL MO:MO(6/10)**.. \$9.95/\$15.95

Steamed vegetable Mo: Mo: dunked in sichuan pepper spiced roasted tomato sauce blended with soy, sesame and peanuts

**CHICKEN JHOL MO:MO(6/10)**..... \$9.95/\$16.95

Steamed chicken Mo: Mo: dunked in sichuan pepper spiced roasted tomato sauce blended with soy, sesame and peanuts

## CHAT

**SAMOSA CHAT** ..... \$8.95

Vegetable samosa tossed with onion, chickpeas, tamarind and mint sauce and chat masala.

**DAHI PAPRI** ..... \$8.95

Lentil crisps, chickpeas and cubed potatoes covered with chutneys, yogurt, and chat masala.

**ALU TIKKI CHAT** ..... \$8.95

Alu Tikki tossed with onion, chickpeas, tamarind and mint sauce and chat masala.



**TOM YUM SOUP** (GF)

Spicy lemongrass broth with mushrooms and galangal with your choice of vegetable or protein.

Vegetable, Chicken or Tofu ..... \$7.95

Shrimp ..... \$9.95

**COCONUT SOUP** (GF) ..... \$7.95

Coconut milk soup with herbs and spices.

(GF) Gluten Free Diet Friendly



Fine Indian and Thai Cuisine

## **KABAB CORNER**

Tandoori dishes are cooked in clay oven (Tandoor) and served with a side of basmati rice and tikka sauce.

### **CHICKEN TANDOORI** ☞ ..... \$16.95

Chicken tandoori is known as King of Kababs. Chicken marinated in Tandoori masala & yogurt for over 24 hours and baked on skewers till tender & juicy.

### **CHICKEN RESHAMI KABAB** ☞ ..... \$17.95

White meat of chicken marinated with cashew paste, cream and spices and cooked in tandoor. Tandoori dishes are cooked in clay oven (tandoor) and served on sizzler.

### **BOTI KABAB** ☞ ..... \$19.55

Tender pieces of lamb cubes marinated in ginger, garlic, cumin, coriander, and cinnamon. Tandoori dishes are cooked in clay oven (tandoor) and served on sizzler.

### **TANDOORI SHRIMP** ☞ ..... \$19.95

Shrimp spices and marinated in yogurt and baked on skewers. Tandoori dishes are cooked in clay oven (tandoor) and served on sizzler.

### **CHICKEN TIKKA** ☞ ..... \$17.95

All white meat chicken marinated in special sauce and barbecued to perfection, baked on skewers. Tandoori dishes are cooked in clay oven (tandoor) and served on sizzler.

### **SEEKH KABAB** ☞ ..... \$19.95

Very lean minced lamb mixed with herbs and spices and baked on skewers. Tandoori dishes are cooked in clay oven (tandoor) and served on sizzler.

### **TANDOORI FISH** ☞ ..... \$24.95

Salmon marinated with paprika, turmeric, ginger and garlic and baked on skewers. Tandoori dishes are cooked in clay oven (tandoor) and served on sizzler.

### **TANDOORI LAMB CHOPS** ☞ ..... \$27.95

Tender and juicy rack of lamb marinated with traditional spices, grilled in tandoor.

### **CHICKEN MALAI KABAB** ☞ ..... \$17.55

Cubes of chicken marinated with mild creamy spice blend and barbecued to perfection.

### **TANDOORI VEGETABLE** ☞ ..... \$19.95

Paneer, onion, bell peppers, cauliflower, broccoli and pineapple marinated in a special spice blend and grilled in clay oven (tandoor).

### **TANDOORI PANEER TIKKA** ☞ ..... \$14.95

Paneer cheese cubes marinated with special spices and baked in a clay oven.



## **BREAD**

### **PLAIN NAAN** ..... \$3.95

Handmade Flat bread baked on tandoori oven.

### **STUFFED NAAN** ..... \$4.95

Leavened handmade bread with a choice of toppings, baked in a tandoor clay oven.

Garlic Naan (Garlic and Cilantro)

Onion Naan (Onion and Cilantro)

Alu Naan (Potatoes)

Paneer Naan (Cottage Cheese)

Peshawari Naan (Nuts and Raisins)

Basil Naan (Fresh basil leaves)

Chicken Naan (Chicken)

### **KEEMA NAAN (Ground Lamb)** ..... \$5.95

### **CHEESE NAAN** ..... \$5.95

### **BASKET** ..... \$14.95

Combination of 4 breads: Plain naan, garlic naan, Pesawari naan and tandoori roti.

### **TANDOORI ROTI** ☑ ..... \$3.95

Whole wheat flat bread baked in tandoor.





Fine Indian and Thai Cuisine

## INDIAN VEGETARIAN

Served with steamed basmati rice.

**TADKA DAAL** 🌱..... \$14.95

Yellow lentils stewed and gently tempered with Fresh herbs and seasoning and topped with Fresh cilantro.

**DAL MAKHANI** 🌱..... \$14.95

Black lentils simmered with ginger, garlic, tomatoes, herbs, and spices.

**PALAK PANEER** 🌱..... \$15.95

Chopped spinach sauteed with cubes of homemade cheese, onion, Fresh tomato paste and touch of cream.

**CHANA SAAG** 🌱..... \$15.95

Chopped spinach sauteed with chickpeas, onion, fresh tomato paste and touch of cream.

**NAVRATAN KORMA** 🌱..... \$15.95

Assorted nine vegetables and homemade cottage cheese cooked in rich creamy nuts and raisins sauce.

**CHANA MASALA** 🌱..... \$14.95

Chickpeas cooked with ginger, garlic, tomatoes, onions, spices, and herbs.



**PANEER TIKKA MASALA** 🌱..... \$15.95

Marinated cubes of homemade cheese cooked with creamy tomato sauce with herbs and spices.

**ALOO PALAK** 🌱..... \$14.95

Chopped spinach sauteed with diced potatoes, onion, fresh tomato paste and touch of cream sauce.

**MUTTER PANEER** 🌱..... \$15.95

Homemade cottage cheese and peas cooked in , ground cashew nuts and mild creamy sauce.

**VEGETABLE VINDALO** 🌱..... \$14.95

Mixed vegetables cooked with exotic blend of herbs & spices to make this dish very hot, very special.

**BAINGAN BHARTHA** 🌱..... \$14.95

Smoked and mashed eggplant cooked with onion, ginger, garlic, and spices.

**PANEER AKBARI** 🌱..... \$15.95

Cubes of paneer cooked with onions, bell peppers, in a coconut infused creamy sauce.

**PANEER BUTTER MASALA**..... \$15.95

Paneer cubes cooked in rich creamy sauce blended with ground cashew nuts and exotic Indian spices.

**MALAI KOFTA** 🌱..... \$15.95

Freshly minced vegetable balls simmered in cardamom, saffron, garlic, cashews, and light cream sauce.

**SHAHI PANEER** 🌱..... \$15.95

Homemade cottage cheese sauteed with ginger, garlic and cooked in ground cashew nuts tomato based creamy sauce.

**BHINDA MASALA** 🌱🌱..... \$14.95

Fresh okra cooked with onions, ginger, tomatoes, herbs, and spices.

**ALOO KAULI** 🌱🌱..... \$15.95

Cauliflower and potatoes cooked with tomatoes, herbs, and spices.

**KADAI PANEER** 🌱..... \$15.95

Cubes of homemade cheese cooked with green peppers, tomatoes, cashew nuts powder and blend of exotic spices.

**MUSHROOM SHABNAM** 🌱..... \$14.95

A colorful combination of mushrooms cooked with tomatoes and tempered with black cumin.





Fine Indian and Thai Cuisine

## INDIAN NON-VEGETARIAN

Served with steamed basmati rice.

### TIKKA MASALA

Marinated and baked chicken breast or boneless lamb or shrimp or fish cooked in creamy tomato sauce with herbs and spices

CHICKEN .....	\$17.95
LAMB .....	\$18.95
SHRIMP .....	\$19.95
FISH .....	\$19.95

### KORMA

Chicken, Lamb or Shrimp cooked in rich creamy nuts and raisins sauce.

CHICKEN .....	\$17.95
LAMB .....	\$18.95
SHRIMP .....	\$19.95

### CURRY

Rich and aromatic curry slow-simmered with fragrant spices, tender ingredients

CHICKEN .....	\$16.95
LAMB or GOAT .....	\$18.95
SHRIMP .....	\$19.95
FISH .....	\$19.95



### SAAG

Chopped spinach sauteed with onions, fresh tomato paste and touch of cream with choice of white meat Chicken or Lamb or Shrimp.

CHICKEN .....	\$17.95
LAMB .....	\$18.95
SHRIMP .....	\$19.95

### KADAI

A base of green peppers and tomatoes with coriander, cashew nuts powder and exotic spice.

CHICKEN .....	\$17.95
LAMB or GOAT .....	\$18.95
SHRIMP .....	\$19.95

### VINDALOO

An exotic blend of herbs & spices make this dish very hot, very special.

CHICKEN .....	\$17.95
LAMB or GOAT .....	\$18.95
SHRIMP .....	\$19.95
FISH .....	\$19.95

### JALFREZIE

Your choice of protein cooked with vegetables in a tangy sauce.

CHICKEN .....	\$17.95
LAMB .....	\$18.95
SHRIMP .....	\$19.95

### BUTTER CHICKEN MASALA

Chicken cooked in rich creamy cashew nuts powder sauce with exotic Indian spices.



### BALTI

Special herbs & spices make this Afgani influence curry very unique.

CHICKEN .....	\$16.95
LAMB or GOAT .....	\$17.95
SHRIMP .....	\$19.95

### CHETTINAD

South Indian delicacy prepared tomato, onion, garlic, ginger mustard seed, curry leaf and coconut.

CHICKEN .....	\$17.95
LAMB or GOAT .....	\$18.95
SHRIMP .....	\$19.95
FISH .....	\$19.95

### CHICKEN MANGO

Chicken marinated with ginger and garlic, cooked with mangoes.

### COCONUT GARLIC SHRIMP

Shrimp cooked in a sauteed onion, tomatoes, garlic and spices in a creamy coconut base.



*Fine Indian and Thai Cuisine*

## **THAI ENTREES**

*Served with steamed rice.*

- TOFU (V) .....\$15.95
- CHICKEN (G) .....\$16.95
- SHRIMP (G) .....\$17.95

### **ROASTED GARLIC & VEGETABLES**

*With steamed Chinese broccoli.*

### **HAWAIIAN GINGER PINEAPPLE**

*Stir-fried with onion, pineapple, scallions, and bell peppers.*

### **SPICE CASHEW NUTS**

*With onion, bell pepper and chili paste.*

### **EGGPLANT HOLY BASIL**

*Stir fried with onion, bell peppers and chili.*

### **SPICY BAMBOO**

*With basil and curry paste.*

### **WOK HOLY BASIL**

*Stir fried with onion, bell peppers and chili.*

### **THAI CURRY**

*Green, Red or Penang style cooked coconut milk with vegetables.*

## **NOODLES**

*Each item can be ordered with Chicken, Tofu or Shrimp*

- TOFU.....\$15.95
- CHICKEN.....\$16.95
- SHRIMP.....\$17.95

### **PAD THAI**

*Rice noodles, egg, peanut, bean sprouts and scallions cooked in soy and tamrind based sauce.*

### **GLASS NOODLE**

*Glass noodles, egg, Napa cabbage, bean sprout, scallion, sesame oil and garlic sauce.*

### **DRUNK MAN NOODLES**

*Broad noodles stir fired with basil and egg in sea food based sauce.*

### **DRUNK MAN CHILI NOODLES**

*Broad noodles stir fired with basil chili and egg in sea food based sauce.*

### **LO MEIN**

*Noodles with vegetables or your choice of meat.*

### **THAI DRAGON NOODLES**

*Thai stir fried noodles with egg, chinese broccoli and cooked with sweet soy sauce.*

### **HAKKA NOODLES**

*Stir-fried noodles tossed with fresh vegetables, soy sauce, garlic, and a touch of chili.*

## **FRIED RICE**

*Each item can be ordered with Chicken, Tofu or Shrimp*

- TOFU (V) .....\$15.95
- CHICKEN (G) .....\$16.95
- SHRIMP (G) .....\$17.95

### **SIAMESE FRIED RICE**

*With egg, tomato, onion, and scallion.*

### **PINEAPPLE FRIED RICE**

*With egg and cashew nuts.*

### **GREEN CURRY FRIED RICE**

*Sauteed with green curry paste, egg, snow peas, onion, and basil.*

### **6'O'CLOCK SPICY FRIED RICE**

*Chili pepper, egg, bell pepper, onion and sweet basil.*

### **KATHMANDU FRIED RICE**

*Served with your choice of chicken, tofu, or shrimp.*

## **KIDS MENU**

- CHICKEN TIKKA (G) ..... \$11.95

*White meat chicken marinated in special sauce & barbequed.*

### **TIKKA MASALA**

- (CHICKEN OR PANEER) .....\$11.95

*Marinated baked chicken breast or paneer (cottage cheese) in a rich tomato creamy sauce.*

- CHICKEN PAKORA (V) ..... \$8.95

*All white meat chicken tossed in seasoned chickpea batter and deep fried.*

- CHEESE NAAN ..... \$5.95

*Handmade bread stuffed with mozzarella cheese and baked in tandoor clay oven.*



Fine Indian and Thai Cuisine

## SPECIAL INTEREST

**LAMB ROGAN JOSH** ☞.....\$19.95

*Tender lamb cubes cooked in brown onions, fennel powder, yogurt, and spices.*

**HOUSE BIRYANI** .....\$22.95

*Aromatic biryani with vegetables, chicken, lamb and shrimp, rasins and cashew nuts.*

### **BIRYANI**

*Fragrant basmati rice layered with tender meat or vegetables, slow-cooked with aromatic spices, cashew nuts, rasins and herbs.*

Vegetable ..... \$15.95

Chicken ..... \$17.95

Lamb or Goat ..... \$18.95

Shrimp..... \$18.95

**MADRAS CURRY**☞

*Your choice of protein cooked with black pepper, turmeric, lemon sauce and spices.*

Chicken ☞ .....\$16.95

Lamb or Goat ☞ ..... \$17.95

Shrimp ☞ .....\$19.95

Fish ☞ .....\$19.95



## SIDES

**BASMATI/JASMINE RICE** ☞☑ ..... \$4.95

**FIRED RICE** ☞ ..... \$7.95

**PAPAD (CRISPY LENTIL CRACKERS)** ☞☑ \$1.95

**RAITA** ☞ ..... \$2.95

**HOMEMADE HOT PICKLE** ☞☑ .....\$2.95

**MANGO CHUTNEY** ☞☑ ..... \$2.95

**STEAMED MIXED VEGETABLE** .....\$8.99



## DESSERT

**KULFI (MALAI/MANGO/PISTACHIO)** ..... \$3.95

**GULAB JAMUN** ..... \$4.95

*Indian delicacy made with special dough, fried dark brown, served in sugar syrup.*

**BADAMI KHEER**☞ ..... \$4.95

*Rice pudding flavored with cardamom and blended with almonds.*

**MANGO LASSI** ☞ ..... \$4.95

*Refreshing yogurt-based mango smoothie.*

**CARROT PUDDING**☞ .....\$5.95

*Fresh grated carrots cooked in milk and garnished with nuts.*



## DRINKS

**SODAS & ICED TEA**.....\$1.95

*(Coke, Diet Coke, Sprite, Lemonade, Sweet and Unsweet Tea, Ginger ale, Dr pepper)*

**MASALA CHAI** .....\$3.95



*Fine Indian and Thai Cuisine*

## **BOTTLES**

TAJ MAHAL (650 ML)	\$ 9.95
FLYING HORSE (650 ML)	\$ 9.95
MAHARAJA	\$ 5.95
BOLD ROCK CIDER	\$ 4.75
BUD LIGHT	\$ 4.50
COORS LIGHT	\$ 4.50
CORONA EXTRA	\$ 5.75
MICHELOB ULTRA	\$ 4.50
MODELO NEGRA	\$ 5.75
FAT TIRE	\$ 6.50
KINGFISHER	\$ 6.25

## **RED WINES**

PINOT NOIR	\$7.75
RED ZINFANDEL	\$7.75
CABERNET SAUVIGNON	\$7.75
MERLOT	\$7.75
MALBEC	\$7.75
SIRAH	\$7.75
RED WINE BOTTLE	\$23.95

## **WHITE WINES**

PINOT GRIGIO	\$7.25
CHARDONNAY	\$7.25
SAUVIGNON BLANC	\$7.25
MOSCATO	\$7.75
RIESLING	\$7.25
WHITE ZINFANDEL	\$7.75
WHITE WINE BOTTLE	\$23.95

## **OTHERS**

PROSECCO	\$7.00
ROSE	\$7.00

## **DRAFT BEERS**

BLUE MOON	\$ 6.25
STELLA	\$ 6.50
FOOTHILLS HOPPYIUM IPA	\$ 6.25
HIGHLAND PILSNER	\$ 6.50
MILLER LIGHT	\$ 5.50
RED OAK	\$ 6.25
SAPPORO	\$ 6.50
SPACE DUST ELYSIAN IPA	\$ 6.50

## **MIXED DRINKS**

BLOODY MARY	\$ 8.75
MANGOLADA	\$ 8.00
MALIBU PINEAPPLE	\$ 7.75
MARGARITA	\$ 7.75
MOJITO	\$ 8.00
GREY GOOSE SCREWDRIVER	\$ 9.25
PINACOLADA	\$ 8.00
TAMARIND MARGARITA	\$ 8.50

## **SPIRITS (Single shot)**

CAPTAIN MORGAN	\$ 7.00
CHIVAS REGAL	\$ 8.00
CROWN ROYAL	\$ 8.00
DEWARS WHITE LABEL	\$ 8.00
DON JULIO	\$ 9.00
GLENFIDDICH	\$ 12.00
GIN AND TONIC	\$ 8.00
GREY GOOSE	\$ 8.00
HENNESSY	\$ 8.00
HPNOTIQ	\$ 7.00
JACK DANIELS	\$ 7.00
JAMESON IRISH WHISKEY	\$ 7.00
JIM BEAM	\$ 7.00
JHONNIE WAKLER BLACK LABEL	\$ 10.00
JHONNIE WAKLER RED LABEL	\$ 8.00
JOSE CUERVO	\$ 7.00
KESSLER BURBON	\$ 5.00
KNOB CREEK	\$ 7.00
MAKERS MARK	\$ 7.00
MONTEZUMA	\$ 5.00
PATRON	\$ 9.00
SMIRNOFF	\$ 6.00
TITOS	\$ 7.00