



We are here to add some “Masala” to your life with each bite you take. At Curry Connect, we firmly believe that good food can solve every worry in your life. That’s why we are here to satisfy your taste buds and elevate your mood.

Get Ready to Explore a Platter Full of Delicacies!

Craving something delectable? Something that can feel like heaven in your mouth? Visit Curry Connect and mesmerize your taste buds with all the delights on the menu.

www.CurryConnect.com

For reservations : 385-274-4177

863 E 9400 S, Sandy, UT 84094

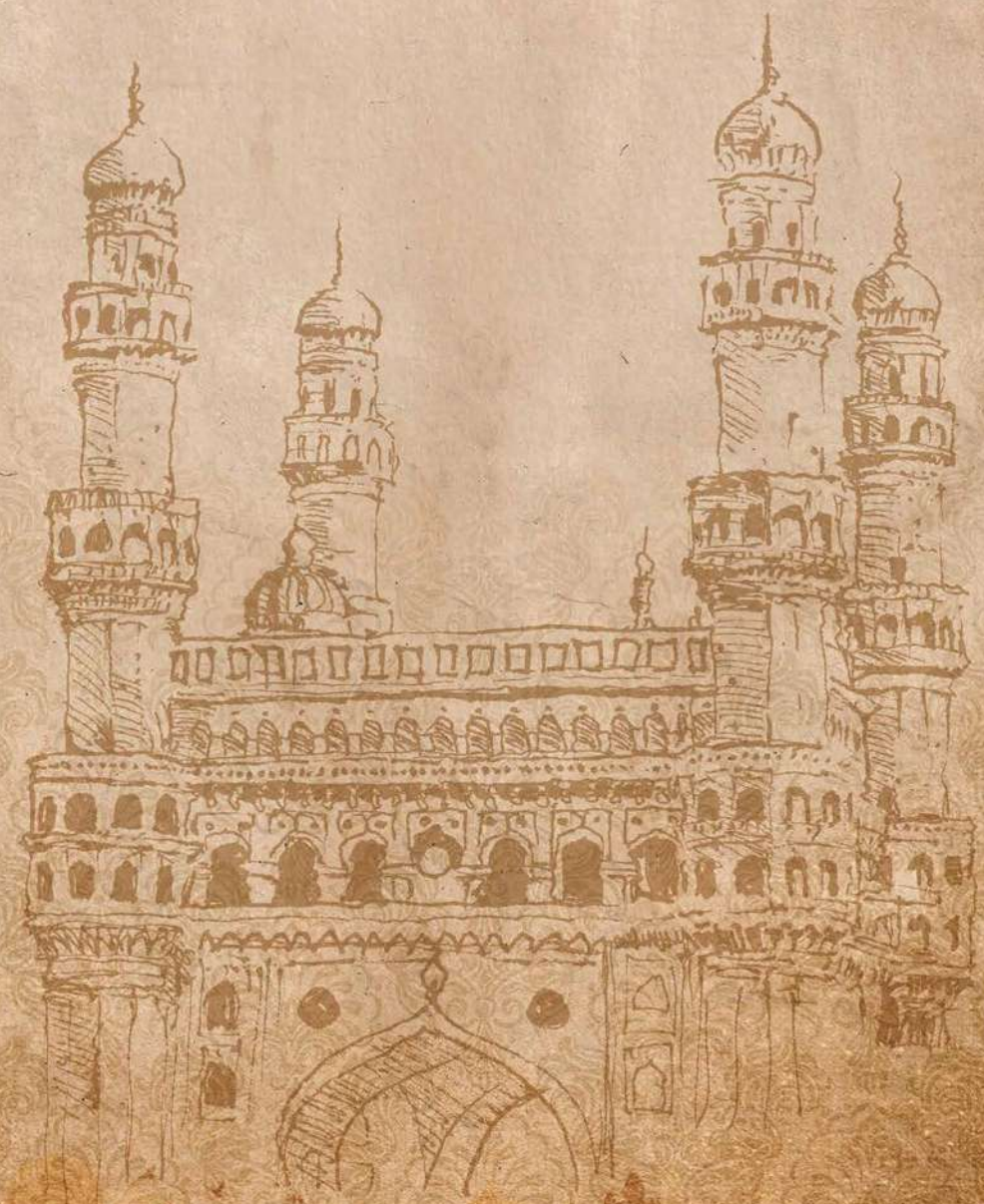
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📷 [curry.connect](https://www.instagram.com/curry.connect)

📘 [CurryConnectIndianCuisine](https://www.facebook.com/CurryConnectIndianCuisine)



MENU



Authentic Indian Restaurant



Welcome to Curry Connect, the house of Authentic Indian flavors. The appetizing tradition of Indian Cuisine has traveled for centuries, crisscrossing boundaries & delighting billions of taste buds in its journey throughout this time.

Curry Connect continues to honor its legacy of the great Indian cuisine. Though the times are modern & aspirations are global, our belief is firmly rooted in weaving the magic of traditional cuisine and creating a whole new experience for our customers. The aromatic saffron is the star of the dish.




INDIAN STYLE DRINKS

- TEA ————— \$ 2.99
- COFFEE ————— \$ 2.99
- PLAIN LASSI (SALT/SWEET) ————— \$ 2.99
(A creamy, frothy yogurt-based drink, blended with water and various seasonings, and topped with nuts)
- SMOKED CHAAS (BUTTER MILK) ————— \$ 3.49
(A yogurt drink made with black pepper, black salt, jeera powder, salt, coriander leaves and mint leaves, and topped with nuts)
- CHARCOAL LASSI ————— \$ 4.49
(A lassi variety made with Indian yogurt (dahi/curd) and cardamoms with a smokey flavor, and topped with nuts)



- MANGO LASSI ————— \$ 3.99
(A lassi variety made with Indian yogurt (dahi/curd), ripe sweet mangoes and cardamoms, and topped with nuts)
- ROSE LASSI ————— \$ 3.49
(A lassi variety made with Indian yogurt (dahi/curd), rose petals and cardamoms, and topped with nuts)



 = Contains Gluten

Kindly let us know if you are allergic to any of the ingredients.

SOFT DRINKS

- ☑ COKE → \$ 1.99
- ☑ DIET COKE → \$ 1.99
- ☑ SPRITE → \$ 1.99
- ☑ LEMONADE → \$ 1.99
- ☑ DR. PEPPER → \$ 1.99
- ☑ THUMBS UP (CAN) → \$ 2.49
- ☑ LIMCA (CAN) → \$ 2.49
- ☑ SPRITE (CAN) → \$ 1.99
- ☑ COKE (CAN) → \$ 1.99
- ☑ FANTA (CAN) → \$ 2.49



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SOUPS

- ☑ SWEET CORN SOUP → \$ 3.99
(Traditional Indo-Chinese soup with veggies) 🌶️🌶️🌶️🌶️🌶️
- ☑ CHICKEN CORN SOUP → \$ 4.99
(Traditional Indo-Chinese soup with corn and shredded chicken) 🌶️🌶️🌶️🌶️🌶️
- ☑ TOMATO SOUP → \$ 3.99
(Indian spice-infused tomato creamy soup) 🌶️🌶️🌶️🌶️🌶️



APPETIZERS (Veg/Paneer)

- ☑ VEGETABLE SAMOSA → \$ 6.99
(Deep-fried cone pastry stuffed with potatoes and green peas) 🌶️
- ☑ VEGETABLE PAKORA → \$ 8.99
(Freshly cut vegetable fritters) 🌶️
- ☑ LASUNI GOBI → \$ 10.99
(Batter-coated cauliflower fried and tossed in garlic sauce) 🌶️🌶️🌶️🌶️🌶️
- ☑ GOBI MANCHURIAN → \$ 10.99
(Batter-fried cauliflower tossed in Chinese sauce) 🌶️🌶️🌶️🌶️
- ☑ PANEER 65 → \$ 10.99
(Marinated and pan-fried crispy Cottage Cheese fritters) 🌶️🌶️🌶️🌶️🌶️
- ☑ GOBI 65 → \$ 10.99
(Cauliflower marinated with South Indian spices and deep-fried) 🌶️🌶️🌶️🌶️🌶️

🌶️ = Contains Gluten | Choose your Spice level
 Level 1 🌶️ Level 2 🌶️🌶️ Level 3 🌶️🌶️🌶️ Level 4 🌶️🌶️🌶️🌶️ Level 5 🌶️🌶️🌶️🌶️🌶️

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APPETIZERS (Veg/Paneer)


- **PANEER MANCHURIAN**  \$ 11.49
 (Batter-fried cottage cheese tossed in Chinese sauce) ||| ||| ||| |||
- **BABY CORN MANCHURIAN**  \$ 10.99
 (Batter-fried whole baby corn tossed in Chinese sauce) ||| ||| ||| |||
- **CHILI PANEER**  \$ 12.49
 (Batter-fried cottage cheese tossed with bell pepper and onion in hot garlic sauce) ||| ||| ||| |||
- **BABY CORN BULLETS**  \$ 10.49
 (Whole baby corn marinated with south Indian spices and deep-fried) ||| ||| ||| |||
- **KARAM PODI PANEER**  \$ 12.49
 (Cottage cheese cubes deep-fried and tossed with Guntur's special spices and herbs) ||| ||| ||| |||

APPETIZERS (Chicken)

- **HONEY GARLIC WINGS** \$ 11.99
 (Bone-in chicken wings are grilled and marinated in honey-garlic sauce) ||| ||| ||| |||
- **MANCHURIAN WINGS** \$ 11.99
 (Bone-in chicken wings are grilled and marinated in Chinese sauce) ||| ||| ||| |||
- **SWEET & SOUR WINGS** \$ 11.99
 (Bone-in chicken wings are grilled and marinated in sweet and sour sauce) ||| ||| ||| |||



- **555 CHICKEN WINGS** \$ 12.49
 (Bone-in chicken wings grilled and marinated in spicy creamy sauce) ||| ||| ||| |||
- **CHICKEN SUKKA** \$ 12.49
 (Boneless chicken pan-fried with curry leaves, onion, peppers and spices) ||| ||| ||| |||


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APPETIZERS (Chicken)

- **CHICKEN MANCHURIAN**  \$ 12.99
 (Batter-fried boneless chicken tossed in a Chinese sauce) ||| ||| ||| |||
- **CHILI CHICKEN**  \$ 12.49
 (Batter-fried boneless chicken tossed with bell pepper and onion in hot garlic sauce) ||| ||| ||| |||
- **KARAM PODI / GUNTUR CHICKEN**  \$ 12.99
 (Boneless chicken thigh cubes deep-fried and tossed with Guntur's special spices and herbs) ||| ||| ||| |||
- **KARIVEPAKU FRY CHICKEN**  \$ 12.99
 (Boneless chicken thigh cubes deep fried and tossed with spices and curry leaves powder) ||| ||| ||| |||
- **CHICKEN 65**  \$ 11.99
 (Boneless chicken marinated with South Indian spices and deep-fried) ||| ||| ||| |||
- **CHICKEN 555**  \$ 12.49
 (Batter-fried boneless chicken tossed in a spicy creamy sauce) ||| ||| ||| |||
- **CHICKEN MAJESTIC**  \$ 12.99
 (Boneless fried chicken slices tossed with curry leaves, cashews and exotic spices) ||| ||| ||| |||
- **BUFFALO WINGS** \$ 10.99
 (Bone-in chicken wings grilled and marinated with a mixture of paprika, cayenne pepper, and salt) ||| ||| ||| |||



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APPETIZERS (SeaFood)

- **FISH 65**  \$ 13.49
 (Cubes of boneless fish marinated with south Indian spices and deep fried) ||| ||| ||| ||| |||
- **SHRIMP 65**  \$ 15.99
 (Shrimp marinated in spicy masala and deep fried) ||| ||| ||| ||| |||
- **APOLLO FISH**  \$ 13.49
 (Batter fried Boneless fish tossed with onions, spices and curry leaves) ||| ||| ||| ||| |||
- **CHILLI SHRIMP**  \$ 12.49
 (Batter fried shrimp and sautéed with chilli sauce) ||| ||| ||| ||| |||

APPETIZERS (Goat & Lamb)

- **GOAT SUKKA** \$ 17.49
 (Bone-In Goat cooked with fried curry leaves, onions, peppers and spices) ||| ||| ||| ||| |||
- **LAMB SUKKA** \$ 18.49
 (Bone-In Lamb cooked with fried curry leaves, onions, peppers and spices) ||| ||| ||| ||| |||




TANDOORI


- **PANEER TIKKA KEBAB** \$ 14.99
 (Cottage cheese squares marinated spices and cooked in clay oven) ||| ||| ||| ||| |||
- **TANDOORI CHICKEN** \$ 14.99
 (Bone-In chicken marinated and cooked in clay oven and served with mint sauce) ||| ||| ||| ||| |||
- **CHICKEN TIKKA KEBAB** \$ 15.49
 (Boneless breast chicken marinated and cooked in clay oven served with mint sauce) ||| ||| ||| ||| |||



- **MURG MALAI TIKKA KEBAB** \$ 15.49
 (Boneless chicken breast marinated in cream, yogurt and aromatic spices, cooked in clay oven and served with mint sauce) ||| ||| ||| ||| |||
- **TANDOORI SHRIMP** \$ 17.49
 (Jumbo prawns marinated in yogurt and exotic spices, cooked in clay oven) ||| ||| ||| ||| |||
- **TANDOORI FISH** \$ 17.49
 (Pompano whole fish marinated with aromatic spices and cooked in clay oven) ||| ||| ||| ||| |||
- **LAMB CHOPS** \$ 18.49
 (Lamb rib meat marinated in yogurt, herbs and spices, cooked in clay oven) ||| ||| ||| ||| |||
- **CC SPECIAL PROTEIN MIX GRILL** \$ 20.49
 (Combination of Tandoori specialities, chicken tikka, tandoori chicken, lamb chop, Tandoori shrimp, served with onion, lemon and mint sauce) ||| ||| ||| ||| |||

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VEG CURRYS (SERVED WITH WHITE RICE)

- **PANEER BUTTER MASALA** \$ 13.49
 (Fresh homemade cottage cheese cooked in a rich creamy tomato sauce) ||| |||| ||||| |||||
- **ALOO GOBI MASALA** \$ 12.49
 (Cauliflower and potatoes cooked with tomatoes, onion, herbs and spices) ||| |||| ||||| |||||
- **PANEER TIKKA MASALA** \$ 13.49
 (Fresh homemade cottage cheese cooked in a rich creamy tomato sauce) ||| |||| ||||| |||||
- **NAVRATANA KORMA** \$ 12.49
 (Fresh garden vegetables cooked in a creamy sauce with cashew, raisins and spices) ||| |||| ||||| |||||



- **SHAHI PANEER KORMA** \$ 13.49
 (Homemade cheese cubes cooked in a creamy sauce with cashew, raisins and spices) ||| |||| ||||| |||||
- **BAINGAN BHARTHA** \$ 13.49
 (An eggplant specially baked over an open flame, mashed then sauteed with onion tomatoes, ginger, and spices) ||| |||| ||||| |||||
- **PALAK PANEER** \$ 12.99
 (Cubes of homemade cheese cooked with fresh spinach and spices) ||| |||| ||||| |||||
- **GONGURA VEGETABLE KURA** \$ 13.99
 (Assorted vegetables cooked in ginger, garlic, onion, tomatoes and saur leaves pickle) ||| |||| |||||

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VEG CURRYS (SERVED WITH WHITE RICE)

- **AMARAVATI MIRCHI VEG KURA** \$ 13.99
 (Assorted vegetables cooked in ginger, garlic, onion, tomatoes and chilli pickle) ||| |||| |||||
- **MATAR PANEER** \$ 12.99
 (Fresh green peas cooked with homemade cottage cheese cubes and a variety of herbs and spices) ||| |||| ||||| |||||
- **ANDHRA DAL** \$ 11.99
 (A traditional style of lentil cooked with ginger, garlic, and tomatoes) ||| |||| ||||| |||||
- **MALAI KOFTA** \$ 13.49
 (Cheese vegetable balls cooked in a creamy tomatoes and onion sauce with cashews and raisins) ||| |||| ||||| |||||
- **DAL TADKA** \$ 11.99
 (Yellow lentil cooked with ginger, garlic, tomatoes, onion and served with fresh coriander) ||| |||| ||||| |||||
- **AVAKAYA VEG KURA** \$ 13.99
 (Assorted vegetables cooked in ginger, garlic, onion, tomatoes and fruit mango pickle) ||| |||| |||||
- **VEG / COCONUT KORMA** \$ 12.49
 (Cooked in a creamy sauce with cashew, spice and choice of coconut milk) ||| |||| ||||| |||||
- **CHANA MASALA** \$ 12.49
 (Whole chickpeas cooked with onion, tomatoes, spices and a thick gravy) ||| |||| ||||| |||||



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VEG CURRYS (SERVED WITH WHITE RICE)

■ **KADAI PANEER** ————— ||| ||| ||| ||| **\$ 12.99**
 (Indian cottage cheese cooked in ginger, garlic, tomatoes and onion sauce)

■ **BHINDI MASALA** ————— ||| ||| ||| ||| **\$ 12.49**
 (Cut okra cooked in ginger garlic, onion, tomatoes and garnished with fresh coriander)



■ **GOBI PEPPER MASALA** ————— ||| ||| ||| ||| **\$ 12.49**
 (Cauliflower cooked with onion, tomatoes, spices and capsicum)

■ **GUTTI VANKAYA** ————— ||| ||| ||| ||| **\$ 13.49**
 (Indian eggplant cooked with onion, tomato, spices and nuts)

CHICKEN CURRYS (SERVED WITH WHITE RICE)

■ **CC SPECIAL CHICKEN CURRY** ————— ||| ||| ||| ||| **\$ 13.99**
 (Boneless chicken cooked in a thick curry sauce and garnished with coriander)

■ **CHICKEN TIKKA MASALA** ————— | ||| ||| ||| ||| **\$ 13.99**
 (Cubes of white meat chicken Tandoori-style, cooked in a rich tomato sauce)

■ **CHICKEN SHAHI KORMA** ————— | ||| ||| ||| ||| **\$ 13.99**
 (Chicken cooked with exotic spices, herbs, cashews, raisins in a mild creamy sauce)

■ **BUTTER CHICKEN** ————— | ||| ||| ||| ||| **\$ 13.99**
 (Boneless dark chicken roasted in a clay oven, then cooked in a creamy sauce)

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CHICKEN CURRYS (SERVED WITH WHITE RICE)

■ **CHICKEN MANGO** ————— ||| ||| ||| ||| **\$ 13.99**
 (Boneless chicken cooked with onion, ginger, garlic, herbs and spices in a mango sauce)

■ **CHICKEN AMWALA** ————— | ||| ||| ||| ||| **\$ 13.99**
 (Chicken cooked with exotic spices, herbs and mango pulp in a mild creamy sauce)

■ **CHICKEN CHETTINAD** ————— ||| ||| ||| ||| **\$ 13.99**
 (Chicken cooked in a special sauce with coconut milk, herbs in Chettinad style)

■ **CHICKEN VINDALOO** ————— ||| ||| ||| ||| **\$ 13.99**
 (A specialty of Goa, boneless chicken cooked with potatoes in a tangy & spicy sauce)

■ **CHICKEN COCONUT KORMA** ————— | ||| ||| ||| ||| **\$ 13.99**
 (Chicken cooked with exotic spices, herbs, cashews, raisins in coconut milk)

■ **CHICKEN SAAG** ————— | ||| ||| ||| ||| **\$ 13.99**
 (Boneless chicken and spinach cooked in a thick curry sauce)



■ **CHICKEN KADAI** ————— ||| ||| ||| ||| **\$ 13.99**
 (A simple, spicy dish of boneless chicken that is traditionally made in a cast iron wok)

■ **AMARAVATHI / AVAKAYA / GONGURA CHICKEN CURRY** ————— ||| ||| ||| ||| **\$ 14.99**
 (Boneless chicken cooked in ginger garlic, onion, tomatoes and choice of pickle flavor)

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GOAT CURRYS (SERVED WITH WHITE RICE)

- **CC SPECIAL GOAT CURRY** \$ 17.49
 (Goat meat with bone cooked in a thick curry sauce with onion, ginger and garlic) ||| ||| ||| ||| |||
- **GOAT KORMA** \$ 17.49
 (Goat cooked with exotic spices, herbs, cashews, raisins in a mild cream sauce) | ||| ||| ||| ||| |||
- **GOAT VINDALOO** \$ 17.49
 (A specialty of Goa boneless goat cooked with potatoes in a tangy and spicy sauce) ||| ||| ||| ||| |||
- **GOAT SAAG** \$ 17.49
 (Chunks of bone-in goat, cooked with spinach and exotic spices) | ||| ||| ||| ||| |||
- **GOAT COCONUT KORMA** \$ 17.49
 (Goat cooked in special spices with coconut and herbs in Chettinad style) | ||| ||| ||| ||| |||
- **GOAT PEPPER MASALA** \$ 17.49
 (Goat cooked in special spices with coconut in a thick Gravy) ||| ||| ||| ||| |||
- **AMARAVATHI / AVAKAYA / GONGURA GOAT CURRY** \$ 18.49
 (Bone-in goat cooked in ginger garlic, onion, tomatoes and choice of pickle flavor) ||| ||| ||| ||| |||



LAMB CURRYS (SERVED WITH WHITE RICE)

- **CC SPECIAL LAMB CURRY** \$ 17.49
 (Cubes of lamb cooked in a thick gravy of exotic spices and herbs) ||| ||| ||| ||| |||
- **LAMB TIKKA MASALA** \$ 17.49
 (Chunks of lamb in a creamy tomato sauce) | ||| ||| ||| ||| |||
- **LAMB SHAHI KORMA** \$ 17.49
 (Lamb cooked with exotic spices, herbs, cashews, raisins in a mild cream sauce) | ||| ||| ||| ||| |||
- **LAMB VINDALOO** \$ 17.49
 (A specialty of Goa, lamb pieces marinated in vinegar & spices, cooked with potatoes in a tangy and spicy sauce) ||| ||| ||| ||| |||
- **LAMB MANGO** \$ 17.49
 (Boneless lamb cooked in onion, ginger, garlic herbs with mango sauce and spices) | ||| ||| ||| ||| |||
- **LAMB COCONUT KORMA** \$ 17.49
 (Lamb cooked with exotic spices, herbs, cashews, raisins in coconut milk) | ||| ||| ||| ||| |||
- **LAMB CHETTINAD** \$ 17.49
 (Lamb cooked in special spices with coconut and herbs in Chettinad style) ||| ||| ||| ||| |||
- **LAMB SAAG** \$ 17.49
 (Chunks of boneless lamb, cooked with spinach and exotic spices) | ||| ||| ||| ||| |||



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 Level 1 Level 2 Level 3 Level 4 Level 5

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LAMB CURRYS (SERVED WITH WHITE RICE)

- **LAMB PEPPER MASALA** ————— \$ 17.49
(Lamb cooked in special spices with coconut in a thick gravy) 
- **LAMB ROGAN JOSH** ————— \$ 17.49
(A slow cooked dish from Kashmir made with lamb, spices, herbs and yogurt) 
- **AMARAVATHI / AVAKAYA / GONGURA LAMB CURRY** ————— \$ 18.49
(Bone-in lamb cooked in ginger, garlic, onion, tomatoes and choice of pickle flavor) 





SEAFOOD CURRYS (SERVED WITH WHITE RICE)

- **CC SPECIAL SHRIMP CURRY** ————— \$ 17.49
(Juicy shrimp cooked in a special sauce and garnished with fresh coriander) 
- **SHRIMP MANGO** ————— \$ 17.49
(Shrimp cooked in a mango sauce with onion, ginger, garlic, fresh herbs and spices) 
- **SHRIMP KORMA** ————— \$ 17.49
(Shrimp cooked with exotic spices, herbs, cashews, and raisins in a mild cream sauce) 
- **SHRIMP TIKKA MASALA** ————— \$ 17.49
(Fresh jumbo shrimp Tandoori style, cooked in a rich creamy tomato sauce) 
- **SHRIMP MAKHINI (BUTTER)** ————— \$ 17.49
(Shrimp cooked with spices and coated with butter) 




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SEAFOOD CURRYS (SERVED WITH WHITE RICE)

- **SHRIMP AMWALA** ————— \$ 17.49
(Shrimp cooked with exotic spices, herbs and mango pulp in a mild creamy sauce) 
- **SHRIMP COCONUT KORMA** ————— \$ 17.49
(Shrimp cooked with exotic spices, herbs, cashews, raisins in coconut milk) 



- **FISH MOILEE** ————— \$ 16.49
(Lemony coconut fish curry with fresh tomatoes) 
- **MADRAS FISH CURRY** ————— \$ 16.49
(Fish cooked in special spices with coconut and herbs in Madras style) 
- **FISH JALFREZI** ————— \$ 16.49
(Chunks of fresh fish cooked with onion, ginger, garlic, tomatoes and mix veggies) 



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BUILD YOUR OWN CURRY (SERVED WITH WHITE RICE)

TIKKA MASALA ————— \$ 12.99

(Cooked in a rich creamy tomato sauce) 🌶️|🌶️|🌶️|🌶️|🌶️

Mixed Veg + \$0 | Paneer/Mushroom + \$1.00 | Chicken + \$1.50 | Lamb/ Shrimp + \$5.00

BUTTER MASALA ————— \$ 12.99

(Cooked in a rich creamy tomato sauce and butter) 🌶️|🌶️|🌶️|🌶️|🌶️

Mixed Veg + \$0 | Paneer/Mushroom + \$1.00 | Chicken + \$1.50 | Lamb/ Shrimp + \$5.00

SPINACH / SAAG ————— \$ 12.99

(Cooked with fresh spinach & spices) 🌶️|🌶️|🌶️|🌶️|🌶️

Mixed Veg + \$0 | Paneer/Mushroom + \$1.00 | Chicken + \$1.50 | Goat + \$4.00 |
Lamb/ Shrimp + \$5.00

VINDALOO ————— \$ 12.99

(cooked in a rich tomato sauce) 🌶️|🌶️|🌶️|🌶️|🌶️

Chicken + \$1.50 | Goat + \$4.00 | Lamb + \$5.00

SHAHI KORMA ————— \$ 12.99

(cooked in a creamy sauce with cashew, raisins and spices) 🌶️|🌶️|🌶️|🌶️|🌶️

Paneer | Mushroom | Mixed Vegetables | Chicken | Goat | Lamb/ Shrimp

COCONUT KORMA ————— \$ 12.99

(Cooked in a creamy sauce with cashew, coconut milk and spices) 🌶️|🌶️|🌶️|🌶️|🌶️

Mixed Veg/Chick Pea + \$0 | Paneer/Mushroom + \$1.00 | Chicken + \$1.50 |
Goat + \$4.00 | Lamb/Shrimp + \$5.00



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BUILD YOUR OWN CURRY (SERVED WITH WHITE RICE)

KADAI MASALA ————— \$ 12.99

(Cooked in a ginger, garlic, onion, and tomato sauce) 🌶️|🌶️|🌶️|🌶️|🌶️

Mixed Veg + \$0 | Paneer/Mushroom + \$1.00 | Chicken + \$1.50 | Goat + \$4.00 |
Lamb/Shrimp + \$5.00

CHETTINAD MASALA ————— \$ 12.99

(Cooked in a sauce of freshly-ground coconut along with other spices) 🌶️|🌶️|🌶️|🌶️|🌶️

Mixed Veg/Chick Pea + \$0 | Paneer/Mushroom + \$1.00 | Chicken + \$1.50 |
Goat + \$4.00 | Lamb/Shrimp + \$5.00

CURRY CONNECT SPECIAL CURRY ————— \$ 12.99

(Tomato sauce with chef's secret spices) 🌶️|🌶️|🌶️|🌶️|🌶️

Mixed Veg + \$0 | Paneer/Mushroom + \$1.00 | Chicken + \$1.50 | Goat + \$4.00 |
Lamb/Shrimp + \$5.00 | Keema + \$6.00

AMWALA CURRY ————— \$ 12.99

(Exotic spices, herbs and mango pulp in a mild creamy sauce) 🌶️|🌶️|🌶️|🌶️|🌶️

Mushroom + \$1.00 | Chicken + \$1.50 | Goat + \$4.00 | Lamb/Shrimp + \$5.00

MANGO FLAVORED ————— \$ 12.99

(Cooked with onion, ginger, garlic, herbs and spices in a mango sauce) 🌶️|🌶️|🌶️|🌶️|🌶️

Mixed Veg + \$0 | Mushroom + \$1.00 | Chicken + \$1.50 | Goat + \$4.00 |
Lamb/Shrimp + \$5.00

AMARAVATHI SPECIAL ————— \$ 13.99

(Sauce of onion, ginger, garlic, herbs with chili pickle favor) 🌶️|🌶️|🌶️|🌶️|🌶️

Mixed Veg + \$0 | Paneer/Mushroom + \$1.00 | Chicken + \$1.50 | Goat + \$4.00 |
Lamb/Shrimp + \$5.00

GONGURA FLAVORED ————— \$ 13.99

(Sauce of onion, ginger, garlic, herbs with saur leaves pickle flavor) 🌶️|🌶️|🌶️|🌶️|🌶️

Mixed Veg + \$0 | Paneer/Mushroom + \$1.00 | Chicken + \$1.50 | Goat + \$4.00 |
Lamb/Shrimp + \$5.00

AVAKAI FLAVORED ————— \$ 13.99












(Sauce of onion, ginger, garlic, herbs with fruit mango pickle flavor) 🌶️|🌶️|🌶️|🌶️|🌶️

Mixed Veg + \$0 | Paneer/Mushroom + \$1.00 | Chicken + \$1.50 | Goat + \$4.00 |
Lamb/Shrimp + \$5.00







🌾 = Contains Gluten | Choose your Spice level 🌶️ Level 1 🌶️🌶️ Level 2 🌶️🌶️🌶️ Level 3 🌶️🌶️🌶️🌶️ Level 4 🌶️🌶️🌶️🌶️🌶️ Level 5

Kindly let us know if you are allergic to any of the ingredients.

FLAT BREADS / NAANS

- **PLAIN NAAN**  \$ 2.49
 (A traditional Indian flatbread made with all purpose flour and baked in a clay oven)
- **BUTTER NAAN**  \$ 2.99
 (Indian flatbread cooked in a clay oven topped with butter)
- **GARLIC NAAN**  \$ 3.99
 (Indian flatbread cooked in a clay oven topped with butter and Chilli)
- **BULLET NAAN**  \$ 3.99
 (Rice crepes filled with Andhra spicy sauce) 
- **CHEESE NAAN**  \$ 3.99
 (A traditional Naan stuffed with cheese and cooked in a clay oven)
- **KASHMIRI NAAN**  \$ 4.49
 (Indian bread stuffed with cashew, raisin, coconut flakes and sweet)
- **CHICKEN TIKKA NAAN**  \$ 4.49
 (Bread stuffed with chicken and cooked in tandoor oven)
- **KEEMA NAAN**  \$ 4.99
 (Indian bread stuffed with goat keema cooked in in a clay oven)
- **TANDOORI ROTI**  \$ 3.99
 (A traditional flatbread cooked with wheat flour)
- **ONION KULCHA**  \$ 3.99
 (Indian bread stuffed with chopped onion and cooked in a clay oven)
- **ROSEMARY NAAN**  \$ 3.49
 (A traditional flatbread topped with rosemary cooked in a clay oven)
- **MALABAR PAROTTA(2)**  \$ 5.99
 (A layered flatbread cooked in a tawa with butter)



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CURRY CONNECT BIRYANI MENU

HYDERABADI DUM BIRYANIS

(A mixture of aromatic Basmati rice, mixed vegetables or meat and Indian herb cooked in the traditional Hyderabad Dum method)

PANEER | VEG | CHICKEN (bone-in) | EGG | GOAT (bone-in)
 \$ 13.49 12.49 14.49 13.99 17.99

SPECIAL VIJAYAWADA BIRYANIS

(Aromatic Basmati rice made with Indian herbs served over boneless meat or veg cooked with curry leaves and house special sauce)







PANEER | CHICKEN (boneless)
 \$ 13.49 15.99

MAKHANI BIRYANIS

(Aromatic Basmati rice made with Indian herbs served over boneless meat or veg cooked with curry leaves and buttery sauce)

PANEER | CHICKEN (boneless)
 \$ 13.49 14.99



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CURRY CONNECT BIRYANI MENU

ULAVACHARU SPECIAL BIRYANIS

(Aromatic Basmati rice made with Indian herbs served over succulent pieces of veg or meat cooked with a special horse gram sauce and spices)

VEG | CHICKEN (bone-in) | EGG
\$ 12.99 15.49 14.99

SPECIAL ROAST BIRYANIS

(Aromatic Basmati rice made with Indian herbs served over meat or vegetables cooked with curry leaves, ghee and roasted in pan)

CHICKEN (bone-in) | EGG | GOAT (bone-in)
\$ 15.49 13.99 17.49

ACHARI / PICKLE FLAVORED BIRYANIS

GONGURA / AMARAVATHI / AVAKAYA

(Aromatic Basmati-rice served over choice of meat or veg mix and flavored with a choice of traditional South Indian pickle and spice)

VEG | CHICKEN (bone-in) | GOAT (bone-in)
\$ 12.99 15.49 17.99

GUTTI VANKAYA BIRYANI

\$ 12.99

(Aromatic Basmati rice made with Indian herbs served over pieces of Indian eggplant cooked with special sauce)

SPECIAL CHICKEN 65 BIRYANI

\$ 14.99

(Aromatic Basmati rice made with Indian herbs served over boneless meat or veg cooked with curry leaves and the house special sauce)

SHRIMP BIRYANI

\$ 17.99

(Aromatic Basmati rice made with Indian herbs served over pieces of shrimp cooked with a special dum sauce)

KEEMA BIRYANI

\$ 18.49

(Aromatic Basmati rice made with Indian herbs and minced goat meat cooked delicately in spices with peas)

INDIAN STREET FOOD

MYSORE BONDA **\$ 10.99**
 (Crispy-outside spongy-inside snack made by deep frying dollops of lentil-flour batter seasoned with spices)

ONION PAKODA **\$ 8.99**
 (A deep-fried snack of crispy onion fritters made with gram flour (besan), spices and herbs)

MIRCHI BAJJI **\$ 7.99**
 (A deep-fried snack of crispy green chilli fritters made with gram flour (besan), spices and herbs)

CUT MIRCHI **\$ 7.99**
 (A deep-fried snack of crispy stuffed large green chilli fritters made with gram flour (besan), spices and herbs)



FUSION FRIED RICE

VEG FRIED RICE **\$ 12.49**
 (Stir-fried cooked rice in a wok with vegetables, spices and soya sauce)

EGG FRIED RICE **\$ 12.49**
 (Stir-fried cooked rice in a wok with vegetables, egg, spices and soya sauce)

CC SPECIAL CHICKEN FRIED RICE **\$ 14.99**
 (House special stir-fried cooked rice in a wok with vegetables, chicken, spices and soya sauce)

CHICKEN FRIED RICE **\$ 13.99**
 (Stir-fried cooked rice in a wok with vegetables, chicken, spices and soya sauce)

= Contains Gluten | Choose your Spice level Level 1 Level 2 Level 3 Level 4 Level 5

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= Contains Gluten | Choose your Spice level Level 1 Level 2 Level 3 Level 4 Level 5

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FUSION FRIED NOODLES

- **VEG FRIED NOODLES**   **\$ 13.49**
 (Stir-fried cooked noodles in a wok with vegetables, spices and soya sauce)
- **EGG FRIED NOODLES**   **\$ 13.49**
 (Stir-fried cooked noodles in a wok with vegetables, egg, spices and soya sauce)
- **CC SPECIAL CHICKEN NOODLES**   **\$ 15.99**
 (House special stir-fried cooked noodles in a wok with vegetables, chicken, spices and soya sauce)
- **CHICKEN FRIED NOODLES**   **\$ 14.99**
 (Stir-fried cooked noodles in a wok with vegetables, chicken, spices and soya sauce)
- **SHRIMP FRIED NOODLES**   **\$ 16.99**
 (Stir-fried cooked noodles in a wok with vegetables, shrimp, spices and soya sauce)



SOUTH INDIAN BREAKFAST

- **IDLI (3 PC)**   **\$ 5.99**
 (Steamed savoury rice cake served with chutney)
- **VADA (3 PC)**   **\$ 7.99**
 (Donut shaped savoury lentil fritters with chutney)
- **COMBO - IDLI (3PC) & WADA (2PC)**   **\$ 10.99**
 (Idli and Wada served with chutney)
- **SAMBAR IDLI (2PC)**   **\$ 6.99**
 (Steamed savoury rice cake served with sambar)
- **SAMBAR VADA (2PC)**   **\$ 7.99**
 (Donut shaped savoury lentil fritters with sambar)







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DOSA CORNER (SERVED WITH CHUTNEYS AND SAMBHAR)

- **PLAIN DOSA**   **\$ 7.99**
 (Rice crepes cooked big, plain and crispy in tawa)
- **MASALA DOSA**   **\$ 10.49**
 (Rice crepes stuffed with mashed potatoes)
- **MYSORE MASALA DOSA**   **\$ 10.99**
 (Rice crepes filled with Mysore spicy sauce and mashed potatoes)
- **ONION DOSA**   **\$ 9.99**
 (Rice crepes filled with finely chopped onion)
- **CHEESE DOSA**   **\$ 9.99**
 (Rice crepes filled with Cheddar)
- **CHILI CHEESE DOSA**   **\$ 10.49**
 (Rice crepes filled with cheese and chili)
- **PANEER DOSA**   **\$ 10.99**
 (Rice crepes filled with cottage cheese)
- **PODI DOSA**   **\$ 8.49**
 (Rice crepes topped with spicy powder)
- **GHEE/BUTTER DOSA**   **\$ 8.49**
 (Rice crepes topped with butter/ghee.)
- **KARAMPODI DOSA**   **\$ 9.49**
 (Rice crepes topped with ghee and podi)



















 = Contains Gluten | Choose your Spice level  Level 1  Level 2  Level 3  Level 4  Level 5

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DOSA CORNER (SERVED WITH CHUTNEYS AND SAMBHAR)

-  **CHOCOLATE DOSA**    **\$ 8.49**
(Rice crepes topped with Hershey chocolate)
-  **PLAIN UTTAPAM**    **\$ 8.99**
(Thick Rice crepes) 
-  **ONION CHILLI UTTAPAM**    **\$ 9.49**
(Thick Rice crepes cooked with onion and chili) 
-  **EGG DOSA**    **\$ 10.49**
(Rice crepes cooked with eggs) 
-  **CHICKEN DOSA**    **\$ 11.99**
(Rice crepes with chicken) 
-  **KHEEMA DOSA**    **\$ 12.49**
(Rice crepes filled with goat kheema) 

INDIAN DESSERTS

-  **GULAB JAMUN (2 PC)**    **\$ 3.99**
(Fried balls of a dough made of milk solids and semolina, soaked with an aromatic syrup spiced with green cardamom, rose water and saffron)
-  **GAJAR KA HALWA**    **\$ 3.99**
(Carrot-based sweet dessert pudding made with ghee, milk and nuts)
-  **RASMALAI (2 PC)**    **\$ 4.99**
(A popular Bengali sweet of cottage cheese balls soaked in thickened, sweetened milk that has been scented with cardamom and saffron)
-  **SHAHI TUKDA**    **\$ 3.99**
(A rich and festive dessert made with bread, ghee, sugar, milk and nuts)









It is our purpose to provide you with our timeless Indian cuisine and the generous amorous atmosphere over a flavorful meal!

We are keen on preserving the authentic Indian taste and bringing it to you here at Curry Connect.

Whether you are in the mood for dining in or takeaway. Our flavors will carry you to India.

Thank you & Welcome



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