

Tandoori (Clay oven)

All tandoori served with Mint & Tamarind chutney

- Chicken Tandoori 12.95**
½ chicken marinated with mild spices, herbs then baked in a clay oven.
- Chicken Tikka 12.95**
Diced boneless cubed chicken marinated with spices, herbs then baked in a clay oven.
- Lamb Tikka 13.95**
Lamb diced and marinated with mild spices, herbs and then baked in a clay oven.
- Chicken Shashlik 16.95**
Cubes of chicken marinated with yogurt and spices, cooked in the clay oven with tomato, bell pepper, red pepper and onion.
Served with Rice or Masala sauce
- Seekh Kabab 13.95**
Minced ground lamb mixed with fresh herbs and spices, cooked in a clay oven.
- Paneer Tikka 14.95**
Fresh Indian Cheese, tomatoes, and bell pepper grilled to perfection.
- Fish Tandoori 18.95**
Marinated in mild herbs and spices then baked in a clay oven.
Choice of Seabass or Salmon.
- Shrimp Tandoori 15.95**
Jumbo shrimp marinated in yogurt and spices, cooked in a clay oven.
- Mixed Tandoori Grill 19.95**
Pieces of chicken Tandoori, chicken tikka, lamb tikka and seekh kabab.
Served with Rice/Naan Bread.



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Dessert

- Rice Pudding 3.95
Pistachio Ice Cream (Kulfi) 4.50
Ras Malai 4.50
Gulab Jamun 4.50
Baklava 3.95

Beverages

- Masala Tea with milk 2.95
Iced Tea 3.95
Shirley Temple 3.95
Sweet Lassi 3.95
Mango/Strawberry Lassi 4.95
Aqua Panna 4.00
San Pellegrino 4.00
Soda 2.95

Breads

- Naan 3.50**
Classic Indian bread baked in a clay oven.
- Garlic Naan 3.95**
Oven baked bread with garlic and cilantro.
- Onion Kulcha 3.95**
Stuffed with freshly baked onions.
- Cheese Naan 4.95**
Stuffed with cheese.
- Aloo Naan 4.95**
Stuffed with potatoes.
- Paratha 4.95**
Buttered and layered.
- Chicken Naan 4.95**
Stuffed with chicken.
- Peshwari Naan 4.95**
Cashew nuts, coconut, raising and sugar.
- Chapati 3.95**
Whole wheat bread cooked in a pan.
- Roti 3.95**
Whole wheat bread baked in a clay oven.
- Poori 3.95**
Deep fried whole wheat bread.

Condiments

- Mango Pickle 1.50
Mango Chutney 1.50
Raita 2.95
Mixed Condiments 5.95
Mango mint and tamarind chautney, raita, mango and carrot pickle
Mint Sauce (8oz) 2.95



CURRY KINGDOM

INDIAN CUISINE

8281 Santa Monica Blvd. West Hollywood, CA 90046

(323) 380-5600

DINE IN | PATIO | TAKE OUT | DELIVERY | CATERING

Open from 11am-11pm Everyday



Lunch Specials

We serve lunch special until 2:30pm Everyday

Lunch Box

Choice of your Curry dish with a piece of Samosa, Rice and Chicken Tikka.

Chicken 12.95 / Lamb 13.95 / Veg 11.95 / Shrimp 14.95

Lunch Bowl

Choice of your curry over Basmati Rice

Chicken 8.95 / Lamb 9.95 / Veg 8.00 / Shrimp 11.95



SCAN ME

www.CurryKingdomWeho.com

"Chef Rahman has many years of experience in Indian cuisine including 12 years at some of the trendiest Indian restaurants in the UK and he worked as the executive chef for last 4 years at Anarbagh Indian restaurant in Beverly Hills. He is well known for his delightful dishes with excellent consistency and flavor. Now, he has decided to open his own restaurant here to serve the amazing community and would like to extend his gracious invitation to everyone."

[f CurryKingdom8281](https://www.facebook.com/currykingdom8281)

[i CurryKingdom8281](https://www.instagram.com/currykingdom8281)

We do not use any artificial coloring in any of our dishes

Appetizers

All appetizers served with Mint & Tamarind chutney

- Samosa (Veg) 4.95**
Crisp turnover stuffed with spiced potatoes and peas (2pcs).
Add \$1 extra for chicken and lamb.
Veg Pakora 5.95
Spinach, Cauliflower, onion, potato fritters.
Onion Bhaji 5.95
Deep fried onion balls.
Assorted Appetizer for 2 12.95
Chicken Samosa, chicken tikka, Lamb tikka & seekh kabab.
Mixed vegetarian Appetizer for 2 10.95
Onion bhaji, Veg Samosa & Veg pakora.
Papadam 1.50
Crispy Indian Crackers toasted in tandoori (4pcs).
Chicken 65 12.95
Spicy, deep-fried chicken with lemon, tomato and garlic sauce.



Soups & Salad

- Garden Salad 7.95**
Assorted fresh mixed greens, tomato, carrots and olives.
ADD Protein:
CK 2.95
Sea Bass / Salmon 4.95
Shrimp 3.95
Mulligatawny Soup 5.95
Made with lentils and mixed vegetables.
Chicken Soup 6.95



Chicken & Lamb A la Carte

CHICKEN 13.95 / LAMB 14.95
We make everything according to your preference of:
Mild / Medium / Hot / Very hot

- Chicken Tikka Masala / Lamb Masala**
Boneless tikka cooked in rich tomato sauce, cashew nut and butter sauce.
Chicken Curry / Lamb Curry
Boneless meat cooked in Tomato sauce, onion, garlic, ginger and freshly ground spices.
Chicken Korma / Lamb Korma
Cooked with cashew nut cream sauce.
Chicken Coconut Curry / Lamb Coconut Curry
Cooked with coconut curry sauce.
Chicken Karahi / Lamb Karahi
Cooked with fresh ginger and curry sauce.
Chicken Vindaloo / Lamb Vindaloo
Cooked with potatoes, garlic and vinegar in spicy curry sauce.
Chicken Madras / Lamb Madras
Cooked in curry sauce with fresh tomato sauce.
Chicken Saag / Lamb Saag
Cooked with fresh spinach, tomatoes in curry sauce.
Butter Chicken
Boneless tandoori chicken cooked in rich tomato sauce, cashew nut and butter sauce.



Chef's Special

- Lamb Shank 23.99**
Lamb Chop 21.99
Chicken Jalfrezi 17.99
Paneer Tikka Masala 17.99



Biryani & Rice

All Biryani Dishes served with Raita

- Basmati Rice 3.95**
Highly aromatic Basmati rice with saffron.
Brown Rice 3.95
Chicken Biryani 13.50
Cooked with aromatic rice and flavored with saffron.
Lamb Biryani 14.50
Cooked with aromatic rice and flavored with saffron.
Veg Biryani 12.50
Cooked with aromatic rice and flavored with saffron.
Shrimp Biryani 15.95
Cooked with aromatic rice and flavored with saffron.
Curry Kingdom Special Biryani 17.95
Mixed with chicken, lamb and shrimp, cooked with aromatic rice.
Saag / Mushroom Biryani 12.50
Spinach / Mushroom cooked with aromatic rice and flavored with saffron.
Peas Pilau Rice 6.95
Basmati rice with peas and saffron.
Biryani Rice 9.95
Aromatic rice with cashew nut, raisin and biryani spices.



Seafood

(Shrimp 15.95 / Salmon / Sea Bass 17.95)

We make everything made according to your choice:
Mild | Medium | Hot | Very hot

- Shrimp / Fish Masala**
Cooked in cashew nut tomato base cream sauce.
Shrimp / Fish Coconut Curry
Cooked in coconut curry sauce.
Shrimp / Fish Korma
Cooked with cashew nuts, ginger, garlic, cream and herbs.
Shrimp / Fish Curry
Cooked in curry sauce.
Shrimp / Fish Karahi
Cooked with stir-fried onions, bell peppers, and tomatoes.
Shrimp / Fish Vindaloo
Cooked with potatoes, garlic, and vinegar in curry sauce.
Shrimp / Fish Jalfrezi
Stir fried vegetables in a thick curry sauce.



Vegetables

VEGETABLES 11.95

- Vegetable Masala**
Cooked with cashew nut tomato base cream sauce.
Vegetable Korma
Cooked with ginger, garlic in cashew nut cream sauce.
Vegetable Coconut Curry
Cooked with coconut milk.
Saag Paneer
Spinach and cheese cooked with onions, cream and herbs.
Matar Paneer
Fresh peas and cheese cooked with onion, cream and herbs.
Shahi Paneer
Indian cheese cooked with onion and cashew nut gravy.
Saag Tofu
Spinach and tofu cooked with onions, cream and herbs.
Malai Kofta
Cheese and mix vegetable balls served in a cream sauce.
Dal Makhni
Black lentils cooked in cream and beans with fresh garlic.
Tarka Dal
Yellow lentils cooked in butter and fresh garlic.
Saag Dal
Lentils cooked with spinach.
Veg Curry
Mix vegetables cooked in a curry sauce.
Bhindi Bhaji
Stir-fried okra cooked in curry sauce.
Chana Masala
Garbanzo beans cooked in Punjabi style curry sauce.
Aloo Gobi
Potato and cauliflower in tomato and ground spices.
Gobi Bhaji
Stir-fried cauliflower with herbs and spices.
Paneer Karahi
Indian cheese cooked with karahi sauce.
Saag Bhaji
Spinach cooked with onion, tomato in a curry sauce.
Saag Mushroom
Cooked with fresh spinach and mushrooms.
Eggplant Bharta
Roasted mashed eggplant sauteed with onions and spices.
Paneer Korma
Indian cheese cooked with garlic and ginger in cashew nut cream sauce.

