

Appetizers

(All appetizers come with mint & tamarind chutneys.)

Papadums (2 pieces)

Crispy lentil wafers baked on an open fire.
\$ 2.25

Samosas (2 pieces)

Delicious crisp pastry triangles filled with spiced peas & meat or potatoes.

*Lamb \$ 5.95
*Veggie \$ 4.95

Onion Bhaji

Chopped onions breaded in chickpea flour.
\$ 4.95

Pakora

Battered vegetables or meat fritters, fried golden & served with tangy chutney.

*Chicken \$ 7.95
*Paneer \$ 5.95
*Veggie \$ 4.95
*Fish \$ 6.95

Veggie Platter

Delicious hot combo plate of 2 veggie samosa, 1 papadum, 3 pakora & 3 onion bhaji. \$ 10.95

Soups & Salads

Garden salad

Crisp romaine, tomato, cucumbers with Caesar dressing.
\$ 4.95

Chicken salad

Garden salad tossed with grilled chicken.
\$ 7.95

Mulligatawny soup

Mixture of lentils and chicken in a mildly spicy broth
\$ 5.95

Lentil soup

Hearty lentil & turmeric soup.
\$ 4.95

Tandoori Specials

(All Tandoori Special served sizzling on a hot platter with basmati rice.)

Chicken Tandoori

Spring chicken deeply marinated in yogurt, lemon, garlic, ginger & fresh ground spices.
\$ 12.95

Shrimp Tandoori

Fresh shrimp deeply marinated with carom seeds & oven grilled.
\$ 15.95

Chilli Chicken

Rice Flour breaded chicken strips pan fries with onion bell pepper and green chilli in chef's special tomato and soy sauces
\$ 15.95

Chicken Tikka

Boneless chicken marinated in fresh ground spices & roasted.
\$ 14.95

Sheesh Kabab

Minced lamb marinated in aromatic herbs & ginger, skewered & oven roasted.
\$ 15.95

Chicken Kabab

Minced Chicken marinated in aromatic herbs & ginger, skewered & Clay oven roasted.
\$ 14.94

Mixed Grill

Delicious combo of chicken tikka, tandoori chicken, Shrimp, Chicken kabob & sheesh Kabab
\$ 19.95

Festival of Curries

(All dishes served with steamed basmati rice.)

Traditional Curry

These curries are made from simple ancient recipes with a base of onion, tomato & fresh ground or whole spices. Best enjoyed with naan & white wine.
*Veggie \$ 10.95 *Chicken \$ 11.95
*Shrimp \$ 13.95 *Lamb \$ 14.95

Korma

Considered the royalty of curries due to it's richness in cream & garnishes of nuts & raisins. Mildly sweet these are best enjoyed with (garlic) naan & red wine.
*Chicken \$ 12.95 *Shrimp \$ 14.95
*Lamb \$ 15.95

Saag

Based on hearty & healthy spinach; a staple ingredient in Indian cuisine. The spinach is ground slightly & Then simmered in a blend of fresh ground or whole spices. Best enjoyed with (garlic) naan & Shiraz.
*Chicken \$ 12.95 *Shrimp \$ 13.95
*Lamb \$ 15.95

Coconut Curry

Choice of meat cooked in a chef's special coconut curry
*Chicken \$ 12.95 *Shrimp \$ 13.95
*Lamb \$ 15.95

Vindaloo

A standard Indian dish containing potato, sweet & sour sauce with a rich blend of hot chilies & spices. Savored with (garlic) naan & sweet Reisling or white wine.
*Chicken \$ 11.95 *Shrimp \$ 13.95
*Lamb \$ 14.95

Mango Madness

Choice of meats cooked in Chef special Mango Pulp Masala Sauce Best enjoyed with Naan And Pulao Rice
Suggested red wine cabernet
*Chicken \$ 12.95 *Shrimp \$ 13.95
*Lamb \$ 15.95

Masala

Choice meats deeply marinated, then baked & delicately cooked in creamy fenugreek, tomato, onion & spice sauce. Best enjoyed with (garlic) naan & red wine.
*Chicken \$ 12.95 *Shrimp \$ 13.95
*Lamb \$ 15.95

Mushroom

Choice of meat cooked with mixed Veggies in the chef special curry
*Chicken \$ 12.95 *Shrimp \$ 13.95
*Lamb \$ 15.95

Chef Special

Butter Chicken

A delicious favorite of de-boned chicken tandoori cooked in butter cream sauce with spices.
\$ 13.95

Chicken Karahi

Chicken cooked in an indian wok with onion ginger, garlic tomatoes, bell pepper in chef special curry
\$ 13.95

Rice Specials

Biryani

Rice simmered with Choice of meat or vegetable & whole spices, garnished with nuts & raisins.
*Chicken \$ 11.95 *Lamb \$ 14.95
*Shrimp \$ 13.95 *Veggie \$ 10.95

Pulao Rice

Rice cooked with chopped onions, peas & saffron.
\$ 5.95

Basmati Rice

Extra Order of Rice.....\$ 1.95

Specify your preferred heat level.
*Mild**Medium***Medium Hot****Hot *****Extra Hot

Vegetarian Delights

(All dishes served with steamed basmati rice.)

Daal Makhani

Lightly spiced & creamed lentils simmered.
\$ 10.95

Saag Paneer

Delightful ragout of cheese, spinach & spices in a creamy sauce.
\$ 11.95

Bhartha

Flame-roasted eggplant puree topped with cumin, tomato & fresh herbs.
\$ 10.95

Mushroom Masala

Fresh mushrooms sautéed with onion, tomato & spices in a creamy sauce.
\$ 10.95

Aloo Ghobi

Fresh cauliflower & potatoes slow-cooked with onions, ginger & tomatoes.
\$ 10.95

Paneer Pasanda

Home made cheese & dried nuts cooked in creamy tomato sauce.
\$ 11.95

Paneer Bhuna

Fresh cheese simmered with tomatoes, onion & green peppers.
\$ 11.95

Vegitable Korma

Mixed veggies simmered in creamy cashew sauce with fresh spices & herbs.
\$ 11.95

Malai Kofta

Savory paneer & veggie rounds served in cashew & saffron sauce.
\$ 11.95

Channa Masala

Chickpeas & potatoes simmered in whole & fresh ground spices
\$ 10.95

Breads

(Fresh baked daily in authentic clay oven.)

Naan

Baked unleavened white bread.
\$ 2.25

Garlic Naan

Bread layered with fresh garlic & cilantro
\$ 2.95

Keema Naan

Bread stuffed with minced lamb & spices
\$ 4.95

Kashmiri Naan

Bread stuffed with Coconut & raisins.
\$ 4.95

Onion Kulcha

Bread stuffed with fresh onions and spices
\$ 4.95

Roti

Baked whole wheat bread.
\$ 2.95

Parantha

Multi-layered whole wheat bread.
\$ 3.95

Saag Naan

Bread stuffed with spinach & spices.
\$ 4.95

Cheese Naan

Three cheese stuffed bread baked in oven.
\$ 4.95

Aloo Naan

Stuffed bread with mash potatoes and spices
\$ 4.95

Side Orders

Lemon Mango Pickle

Tangy & refreshing favorite relish blended with lemon.
\$ 2.50

Mango Chutney

Sweet & sour Indian relish from mangoes.
\$ 2.50

Raita

Mildly spiced yogurt blended with cucumbers & Potato.
\$ 2.95

Desserts

Rice Pudding

Freshly made with crushed rice drenched in thick sweet milk & laced with grated pistachios.
\$ 3.95

Gulab Jamun

Sweet Indian doughnuts fried golden brown & smothered in homemade syrup, (warm or cold).
\$ 3.95

Kulfi

Indian ice cream flavored with nuts & pistachios.
\$ 4.95

Mango Ice Cream

Prepared with choice mango pulp
\$4.95

Beverages

Chai

Assam Black Tea with spices & milk.
\$ 2.95

Coffee

Always served fresh & hot.
\$ 2.50

Mango Lassi

Chilled homemade yogurt blended with sweet mango pulp.
\$ 2.95

Sweet Lassi

Chilled homemade yogurt drink, with Rooh Afza (Summer Drink of India)
\$2.95

Salted Lassi

Chilled homemade yogurt blend with fresh mint and salt
\$2.95

Soda

Pepsi, Diet Pepsi, Mist, Dr.Papper, Mountain Dew, Lamonaide
\$2.25

Wine List

Columbia Crest Two Vine

Merlot, Cabernet, Shiraz (Red Wines)
Riesling, Chardonnay(White Wines)
Glass..\$5.99 Bottle..\$15.95

Woodbridge

Merlot, Cabernet (Red Wines)
Chardonnay,Pinot Grigio (White Wines)
Glass..\$5.99 Bottle..\$15.95

R Mondavi Pvt Selection

Merlot, Cabernet (Red Wines)
Chardonnay,Pinot Grigio (White Wines)
Glass..\$6.99 Bottle..\$17.95

Chateau Ste Michelle

Merlot, Cabernet (Red Wines)
Riesling,Sauvignon Blanc,Chardonnay(white Wines)
Glass..\$6.99 Bottle..\$19.95

House Wine

Merlot, Cabernet (Red Wines)
Chardonnay,Pinot Grigio,Reisling (White Wines)
Glass..\$4.99

Beer List

Imported

Taj Mahal Indian Lager.....Small \$4.25
Large \$7.95
Corona,Pyramid Hefeweizen.....\$4.75
Heineken,Guinness,Stella.....\$4.75

Domestic Bottle

Bud, Bud Light.....\$3.50
Coors Light,Miller Light,MGD.....\$3.50

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Curry King

Indian Cuisine



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