

## Entree

*Vegetable Samosa*   9.90

Home-made pastry parcels of mildly spiced potato & peas served with either mint or Tamarind sauce

*Tandoori Chicken Tikka*  10.50

Tender pieces of chicken marinated with yoghurt & spices & cooked in the tandoori oven

*Curry Puffs*  9.90

Crispy pastry filled with potato, sweet potato, curry powder & kaffir lime leaves. Served with mint sauce

## Mains

*Butter Chicken*  17.90

Authentic creamy butter chicken sauce contains cashew nuts, sultanas & capsicum which is slow cooked with tender chicken pieces

*Chicken Tikka Masala*  18.90

Marinated chicken pieces cooked in a tandoori oven & panned in a rich curry sauce with curry leaves

# Curries @ Anglers

Authentic Indian Curries

*Chicken Korma*  17.90

Succulent chicken pieces cooked in a creamy sauce flavoured with ground cashew nuts

*Mango Chicken*  17.90

Chicken pieces cooked with indian mild spices in a creamy sauce with mango puree and mango pieces

*Chicken Saag*  17.90

Pieces of chicken & potato cooked with a blend of spices, cream & fresh spinach.

*Lamb Palak*  18.90

Tender pieces of lamb marinated in yoghurt & mild spices, cream & fresh spinach.

*Lamb Rogan Josh*   18.90

Northern Indian style lamb cooked in a rich sauce & finished with spring onions.

AVAILABLE

LUNCH THURS-FRI 12PM-2PM

DINNER WED-SAT 6PM-8PM

Dine In or Takeaway

[www.curriesatangers.com.au](http://www.curriesatangers.com.au)

[www.angersinn.com.au](http://www.angersinn.com.au)

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*Lamb Vindaloo* 🚫🌿 18.90

A hot & spicy dish, The vindaloo sauce is the chefs own recipes made with 6 different chillies & finished with coriander. Select 1-10

*Lamb Korma* 🌿 18.90

Tender pieces of lamb cooked in a creamy sauce of cashews, cardamon, cream & garnished with slices of almond

*Beef Vindaloo* 🚫🌿 17.90

A hot & spicy dish, The vindaloo sauce is the chefs own recipes made with 6 different chillies & finished with coriander. Select 1-10

*Beef Korma* 🌿 17.90

Beef cooked in a creamy sauce of cashews, cardamon, cream & garnished with slices of almond

*Beef Madras* 🌿 17.90

A blend of roasted spices & kashmiri chilli cooked with potatoes & fresh tomato (Medium-hot)

🚫 Dairy Free 🌿 Vegan

🌿 Gluten Free

*Dahl Tadka* 🚫🌿🌱 12.90

A mixture of 3 types of Dahl (Toor, Moong & Mung dahl) cooked with ginger, garlic & lightly spiced.

*Mixed Vegetables with Dahl Tadka* 🚫🌿🌱 12.90

Seasonal vegetables cooked with mild curry sauce & a mixture of 3 types of dahl cooked with ginger, garlic & lightly spiced.

*Saag Aloo* 🌿 12.90

Potatoes cooked with spices, cream & spinach.

*Malai Kofta* 🌿 12.90

A popular indian vegetarian dish made of potato & paneer (cottage cheese) lightly spiced balls with cashew, deep fried & served in a creamy tomato based sauce.

*Vegan Chicken Curry* 15.90

Vegan chicken pieces & fried tofu cooked in a mild spice with capsicum & coconut cream

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*Vegan Butter Chicken* 15.90

Vegan chicken pieces & fried tofu cooked in a mild spice with capsicum & coconut cream.

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*Prawn & Vegetable Curry* 24.90

Whole prawns cooked with seasonal vegetables with green chilli & coconut cream.

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## *Sides & Condiments*

*Basmati rice with Saffron*

Small (Serves 1)	3.00
Large (Serves 2)	5.00
Raita	4.00
Mint sauce	2.50
Mix Pickle	2.50
Mango Chutney	2.50
Pappadums (5)	2.50

Butter Naan	3.00
Garlic Naan	4.00
Cheese Naan	5.00
Vindaloo Naan	5.50
Cheese & Garlic	5.50