



NAMASTE - Welcome

“Eating together with those we love, eating nutritious food that has been prepared with love – this *can* nourish our inner needs, as well as our bodies. Taking time at meals to talk to each other and enjoy the meal as a shared sacrament is rare today. We need to slow down, take time to prepare nutritious meals and rearrange our schedules so that we can be together.”

Ekknath Easwaran

**1511 Sycamore Avenue, Suite K
Hercules, CA 94547-1770
(510) 799-2879
www.currymeuprestaurant.com**

Buffet Lunch • Monday to Saturday • 11:30 a.m. to 2:30 p.m.
Dinner • Monday to Saturday • 5:00 p.m. to 9:30 p.m.
Sunday • Closed

To allow diners to enjoy their meal please turn off your cell phone
We reserve the right to refuse service to anyone.

All dishes are available Vegan and Gluten-Free at your request.
We are concerned about your health. Please advise us of any allergies.

APPETIZERS

All of our appetizers are made with organic flour and served with a mint-cilantro sauce and a sweet tamarind sauce

MIXED VEGGIE PAKORAS (vegan)	3.95
<i>Fresh vegetables (pesticide-free spinach, cauliflower, potatoes & red onions) dipped in chick pea flour and fried.</i>	
CHICKEN PAKORAS Boneless white chicken dipped in chick pea flour and fried.	3.95
VEGETABLE SAMOSAS Pastry stuffed with seasoned potatoes and peas (2 pieces).	5.00
LAMB SAMOSAS Pastry stuffed with minced lamb and green peas (2 pieces).....	6.00
PANEER PAKORA Homemade cheese stuffed with tangy mint and cilantro sauce.....	6.95
ONION PAKORAS Thinly sliced onion dipped in mildly spiced garbanzo bean (chick pea flour) batter and fried.	5.95

INDIAN BREADS

All of our Indian Breads are made with organic flour

NAAN Leavened bread baked in a clay pit over charcoal.	1.95
PANEER NAAN Naan stuffed with homemade organic cheese.	3.25
KEEMA NAAN Naan stuffed with spiced ground lamb.	3.25
GARLIC NAAN Naan topped with garlic.	3.25
PESTO NAAN Naan topped with basil (pesto).	3.50
ONION NAAN Naan stuffed with diced red onions.	4.25
ALOO PARATHA Whole wheat bread stuffed with seasoned potatoes and peas (vegan).	3.25
CHAPATI Oven-baked bread (wheat flour) (vegan)	1.95
PARATHA Flakey layered oven-baked Indian bread (wheat flour) (vegan)	3.99
ASSORTED BREAD Choose (3) from above breads	11.95
GLUTEN FREE NAAN / GLUTEN FREE GARLIC NAAN / GLUTEN FREE PESTO GARLIC NAAN	4.00 / 4.95

SIDE DISHES

PAPPADUM Two thin baked lentil wafers.	1.95
KASHIMIRI RICE / ECO FRIENDLY BROWN RICE Non-GMO Indian basmati rice.	2.00 / 2.50
RAITA / PICKLE (ACHAR) / CHUTNEYS (Choice of One: Mango, Ginger Peach, Plum, or Apple Nut)	1.95
<i>Indian condiments.</i>	

BIRYANI ENTREES

All Biryani served with Raita - Gluten Free

VEGAN-VEGETARIAN / 11.95 CHICKEN / 12.95* LAMB / 13.95 PRAWN / 14.95

*Basmati rice, zucchini, cauliflower, carrots, Italian beans, lima beans, green peas, cashews, raisins and organic spices and your choice of the above. *Organic Chicken add \$1.50*

All Curries are made with organic spices, non-GMO oil, organic coconut oil and organic ghee

VEGETARIAN CURRIES

A LA CARTE

PANEER TIKKA MASALA	<i>Homemade organic cheese cubes cooked with organic spices with a touch of ground cashew ...</i>	12.95
MALAI KOFTA	<i>Combination of organic cheese, potatoes, nuts & raisins blended with organic spices, with a touch of ground cashew.</i>	12.95
NAVRATTAN KORMA	<i>Mixed vegetables with organic paneer and nuts.</i>	12.95
ALOO GOBI	<i>Fresh organic cauliflower cooked with potatoes and organic spices.</i>	11.95
SAAG PANEER	<i>Fresh pesticide-free spinach and organic paneer.</i>	11.95
MATTER PANEER	<i>Organic green peas with organic paneer.</i>	11.95
BENGAN BARTHA	<i>Eggplant delicacy with blend of organic spices.</i>	11.95
DAL MAKHNI	<i>Organic whole lentils cooked in organic spices.</i>	11.95
CHANNA MASALA	<i>Organic chick-peas with fresh tomatoes, herbs and organic spices.</i>	11.95
DAL TARKA	<i>Organic chana dal cooked with tomatoes, onion, ginger, and spices</i>	12.95

CHICKEN CURRIES

A LA CARTE

CHICKEN SAAG	<i>Chicken cooked with mildly spiced pesticide-free spinach. Organic Chicken add \$1.50</i>	11.95
CHICKEN VINDALU - SPICY HOT	<i>Chicken cooked with potatoes, chili and verjus (non-fermented grape juice). Organic Chicken add \$1.50</i>	11.95
BUTTER CHICKEN	<i>*Tandoori boneless chicken in a thick buttery gravy with a touch of ground cashew (dark meat only). Organic Chicken add \$1.50</i>	12.95
CHICKEN TIKKA MASALA	<i>Chicken cooked in mild creamy curry sauce with a touch of ground cashew. Organic Chicken add \$1.50</i>	12.95

LAMB CURRIES

All natural, no added hormones, no antibiotics.

A LA CARTE

ROGAN JOSH (TRADITIONAL LAMB CURRY)	<i>Lamb cooked in mildly spicy curry sauce.</i>	13.95
LAMB SAAG	<i>Lamb cooked with mildly spiced pesticide-free spinach.</i>	13.95
LAMB VINDALU - SPICY HOT	<i>Lamb cooked with potatoes and chili and verjus (non-fermented grape juice).</i>	13.95

SEAFOOD CURRIES

A LA CARTE

PRAWN SAAGWALA	<i>Prawns cooked in a creamy pesticide-free spinach.</i>	13.95
PRAWN CURRY	<i>Prawns cooked in a tomato-onion gravy.</i>	13.95
PRAWN VINDALU (HOT)	<i>Prawns cooked with spiced potatoes and verjus (non-fermented grape juice).</i>	13.95
TANDOORI PRAWN MASALA	<i>Prawns cooked and served with mild creamy curry sauce with a touch of ground cashew.</i>	13.95

All Curries are made with organic spices, non-GMO oil, organic coconut oil and organic ghee

TANDOORI (CLAY PIT OVEN) SPECIALTIES

A LA CARTE

TANDOORI CHICKEN.....	10.95
<i>Two whole chicken legs marinated in yogurt and Indian organic spices. Organic Chicken add \$1.50</i>	
CHICKEN TIKKA KABAB	13.95
<i>Boneless breast pieces marinated and roasted, mildly spiced. Organic Chicken add \$1.50</i>	
SEEKH KABAB	12.95
<i>Fresh lean ground lamb, with cilantro, cumin, mint and pomegranate seed pressed on skewers and roasted.</i>	
TANDOORI PRAWNS / TANDOORI FISH	13.95
<i>Jumbo prawns or salmon, lightly marinated in mustard seed, garlic, and ginger, and roasted.</i>	
TANDOORI MIXED GRILLED Assorted tandoori specialties. Organic Chicken add \$1.50	21.95
CURRY ME UP SPECIAL TANDOORI (HALF AND HALF)	15.95
<i>Tandoori tikka and roasted prawns. Organic Chicken add \$1.50</i>	
LAMB CHOPS (PLEASE ASK WAITER FOR AVAILABILITY)	19.95
<i>Marinated rack of lamb with Indian organic spices and verjus (non-fermented grape juice).</i>	

CURRY ME UP SPECIALS

CHICKEN CURRY (SURENDER) House special traditional punjabi curry. Organic Chicken add \$1.50	13.95
LAMB TIKKA MASALA Lamb cooked in mild creamy sauce with a touch of ground cashew	14.95
VEGETARIAN JALFREZI Fresh vegetables with tomatoes and organic spices	12.95
GOA FISH CURRY Fresh salmon cooked with creamy based coconut milk	14.95
KADAHI LAMB Lamb cooked with tomato, onion, bell pepper, ginger, and garlic	14.95
KADAHI FISH Salmon cooked with tomato, onion, bell pepper, ginger, and garlic	14.95

INDIAN DESSERTS

KHEER Traditional chilled rice pudding flavored with cardamon, saffron, and rosewater	3.95
GULAB JAMUN Juicy light pastry made from milk, served with hot honey syrup	3.95
INDIAN ICE CREAM Ask for flavors.....	3.95
KULFI Traditional saffron flavored Indian ice-cream enriched with pistachio, almonds, and green cardamon	3.95

BEVERAGES (One Refill on Chai, Coffee and Soda)

LEMONDADE	2.95
MANGO LASSI Homemade yogurt drink with mango	3.95
LASSI Homemade yogurt drink with rose water	3.95
MANGO OR APPLE JUICE.....	2.95
MINERAL WATER, GINGER ALE, OR ROOT BEER	1.95
HERBAL TEA, BLACK TEA, OR GREEN TEA Indian tea with organic spices.....	1.95
MASALA CHAI Traditional Indian Drink.....	2.00
SODA Coke, Diet Coke, Sprite, Fanta Orange, and Iced Tea	2.00

18% Gratuity will be added to the check for parties of five or more.