



706-414-8033

<http://www.augustatogo.com>

# Curry Hut

## Beverages

Sweet Tea	\$3.60
Coke	\$3.60
Diet Coke	\$3.60
Sprite	\$3.60
Lemonade	\$3.60
Ginger Hot Tea	\$4.20
Sparkling Water	\$3.60
Mango Lassi	\$4.20
Sweet Lassi	\$4.20
Salty Lassi	\$4.20
Rose Flavored Lassi	\$4.80

## Appetizers

Vegetable Samosa	\$6.60
<i>Triangle shaped pastry stuffed with peas and potatoes</i>	
Jalapeno Samosa	\$7.19
<i>Spicy triangle shaped pastry turnover stuffed with fresh jalapeno</i>	
Chicken Samosa	\$8.39
<i>Crispy triangle pastry turnover stuffed with chicken.</i>	
Lamb Samosa	\$9.00
<i>Crispy triangle pastry turnover stuffed with lamb.</i>	
Samosa Chaat	\$9.00
<i>A favorite Indian snack, samosa mixed with chickpeas, yogurt, onions, coriander and other tangy spices</i>	
Aloo Tikki Chaat	\$9.00
<i>Potato patties mixed with chickpeas, yogurt, onions, coriander and tangy spices.</i>	
Vegetable Pakoda	\$6.00
<i>A mix of onions &amp; potatoes fried with chickpea flour</i>	
Spinach Pakoda	\$6.60
<i>A mix of fresh spinach, onions, &amp; potatoes fried with chickpea flour</i>	
Aloo Pakoda	\$6.00
<i>Potatoes fried with chickpea flour.</i>	
Onion Bhaji	\$6.00
<i>Seasoned sliced onions deep fried with chickpea flour</i>	
Paneer Pakoda	\$6.60
<i>Fresh homemade cheese deep fried and coated with chickpea flour</i>	
Gobhi 65	\$9.00
<i>Deep fried cauliflower marinated with yogurt, curry leaf, ginger, &amp; cumin powder and garnished with cilantro and lemon juice</i>	
Chicken 65	\$10.20
<i>Deep fried chicken marinated with yogurt, curry leaf, ginger, &amp; cumin powder and garnished with cilantro and lemon juice</i>	

## Soups and Salads

Hot & Sour Vegetable Soup	\$6.00
Hot & Sour Chicken Soup	\$7.20
Sweet Corn Vegetable Soup	\$6.00
Sweet Corn Chicken Soup	\$7.20
Mulligatawny Soup	\$6.60

## Attention Customers

***Dine-in prices may vary. Not all menu items may be available for delivery. If you need assistance with your order, please call us at (706) 414-8033.***

## Tandoor & Kebab Specials

Tandoori Chicken (Half)	\$16.79
<i>Chicken marinated in yogurt and various spices and cooked in a tandoor (clay oven)</i>	
Tandoori Chicken (Full)	\$19.19
<i>Chicken marinated in yogurt and various spices and cooked in a tandoor (clay oven)</i>	
Tandoori Wings	\$16.20
<i>Chicken wings marinated in a blend of spices and cooked in a tandoor</i>	
Chicken Tikka	\$16.20
<i>Chunks of marinated chicken breast cooked in a tandoor</i>	
Murgh Malai Kebab	\$16.80
<i>Cubes of chicken marinated with cream &amp; flavorful spices and cooked in a tandoor</i>	
Boti Kebab	\$17.40
<i>Chunks of marinated lamb cooked in a tandoor and served with mint chutney</i>	
Hariyali Chicken Tikka	\$16.20
<i>Flavorful chicken marinated with whole spices fresh mint leaves pierced on skewers and cooked in a tandoor</i>	

## Non-Vegetable Dishes

***With a small upcharge you can add a side of Rice***

Chicken Curry	\$16.20
<i>Boneless chicken cooked in rich onion and tomato based curry sauce</i>	
Chicken Tikka Masala	\$16.80
<i>Marinated chicken cooked in a tandoor and simmered to perfection in our mouth watering sauce.</i>	
Butter Chicken	\$16.80
<i>Our signature butter chicken is marinated overnight, oven baked and cooked in a delicious creamy tomato sauce.</i>	
Chicken Saag	\$16.20
<i>Chicken cooked with spinach and a blend of spices</i>	
Chicken Vindaloo	\$16.20
<i>Chicken cooked with potatoes in a special curry sauce with an added tinge of vinegar - A spicy treat</i>	
Chicken Korma	\$16.20
<i>Chicken braised in a sauce made with yogurt, cream, &amp; nuts - A royal treat</i>	
Chicken Madras	\$16.20
<i>Chicken cooked in rich gravy made of dry chillies, coconut, anise, paprika, &amp; yogurt</i>	
Mango Chicken Curry	\$16.20

## Weekly Specials

***Check in every month for new specials***  
Medu Vada \$6.00

## Curry Hut Specials

Chicken Chettinad	\$16.80
<i>Marinated chicken cooked with poppy seeds, black pepper, ginger, &amp; garlic paste</i>	
Badami Murgh	\$16.80
<i>Chicken cooked in almond gravy</i>	
Lamb Pasanda	\$18.00
<i>Marinated lamb cooked with onions, coriander, yogurt, &amp; spices</i>	
Navratan Korma	\$15.60
<i>A medley of vegetables cooked in rich tomato cream paste</i>	
Matar Paneer	\$15.60
<i>Fresh made cheese with green peas in delicious onion and tomato gravy, sauteed with ginger and garlic</i>	

## Southern India Specialties

***Served with Sambar and Chutney***

## Indo- Chinese Specialties

***With a small upcharge you can add a side of Rice***

Gobhi Manchurian	\$15.00
<i>Cauliflower cooked in Manchurian sauce - can be prepared dry or with gravy</i>	
Chicken Manchurian	\$16.20
<i>Stir fried chicken coked with green bell peppers, onion and special Indo-Chinese manchurin sauce</i>	
Chili Chicken	\$16.20
<i>Chicken cooked with ginger garlic paste, soya sauce, vinegar, &amp; saut ed in chili sauce - a favorite of ours</i>	
Chili Paneer	\$16.20
<i>Homemade cheese cooked with ginger garlic paste, soya sauce, vinegar, &amp; saut ed in chili sauce</i>	
Chili Shrimp	\$18.00
<i>Shrimp cooked with ginger garlic paste, soya sauce, vinegar, &amp; saut ed in chili sauce</i>	
Egg Fried Rice	\$15.00
<i>Vegetable, Chicken (+\$1.15), or Shrimp (+\$2.30)</i>	
Hakka Noodles	\$15.00
<i>Vegetable, Chicken (+\$1.15), or Shrimp (+\$2.30)</i>	

## Biryani

***A world-renowned Indian dish, biryani long grained basmati rice flavored with exotic spices and choice of meat.***

Vegetable Biryani	\$16.80
Egg Biryani	\$16.80
Chicken Biryani	\$18.00
Lamb Biryani	\$19.20
Shrimp Biryani	\$19.20
Deluxe Biryani	\$20.40

<i>Soup cooked with vegetable broth</i>	
House Salad	\$4.80
<i>Mixed greens served with tomatoes, cucumbers and onions with choice of dressing</i>	
Kachumber Salad	\$6.00
<i>Freshly chopped tomatoes, cucumbers, onions and cilantro with special tangy seasoning</i>	
Chickepea Salad	\$6.00
<i>Chickpeas combined with tomato, onions and garnished with fresh cilantro.</i>	

## **Tandoori Breads**

Naan	\$3.00
Garlic Naan	\$4.20
Chili Naan	\$4.20
Onion Naan	\$4.20
Aloo Naan	\$6.00
Paneer Naan	\$6.60
<i>Naan stuffed with fresh cottage cheese.</i>	
Cheese Naan	\$6.00
Peshwari Nan	\$6.00
<i>Naan stuffed with coconut, raisins, cashews.</i>	
Roti	\$3.60
Garlic Roti	\$4.20
Mint Lachaa Paratha	\$6.00
Bread Basket	\$9.60
<i>Combo of plain, garlic and chili naan</i>	

## **Accompliments**

Pappad	\$3.00
Raita	\$3.60
Mango Chutney	\$3.60
Pickle	\$3.60

## **Rice Varieties**

### ***Goes great with curry!***

Side of Rice	\$3.60
<i>Extra serving of basmati rice</i>	
Vegetable Pulao	\$6.00
<i>Basmati rice tempered with a medley of vegetables</i>	
Peas Pulao	\$6.00
<i>Sauteed rice and peas</i>	
Lemon Rice	\$6.00
<i>Lemon flavored rice</i>	

## **Desserts**

Gulab Jamun	\$6.00
<i>Fried cheese balls dipped in sugar syrup</i>	
Rasmalai	\$6.00
<i>Cottage cheese patties dipped in a creamy syrup</i>	
Rice Pudding	\$6.00
Kulfi	\$6.00
<i>Indian ice cream with mango and pistachios</i>	

<i>Chicken cooked with mango and signature spices - A mild dish</i>	
Chicken Kadhai	\$16.20
<i>Chicken cooked with bell peppers &amp; onions in a kadhai (wok)</i>	
Chicken Hyderabad	\$16.20
<i>Chicken cooked in a smooth paste consisting of dry red chili, cumin, fenugreek, &amp; coriander - A spicy treat</i>	

## **Vegetable Entrees**

### ***With a small upcharge you can add a side of Rice .***

Aloo Gobhi	\$15.00
<i>A favorite Indian dish made with cauliflower, potatoes, &amp; Indian spices</i>	
Paneer Makhani	\$15.60
<i>Cubes of cottage cheese cooked in rich tomato gravy</i>	
Kadhai Paneer	\$15.60
<i>Cottage cheese cooked with tomato and onions in a Kadhai (wok)</i>	
Paneer Tikka Masala	\$15.60
<i>Cottage cheese cooked in rich onion and tomato gravy - Our favorite!</i>	
Saag Paneer	\$15.60
<i>Cottage cheese cooked with spinach</i>	
Paneer Bhurji	\$18.00
<i>Fresh cottage cheese cooked with cumin seeds &amp; tomatoes</i>	
Channa Masala	\$15.00
<i>Healthy mixture of chickpeas, tomatoes, onions.</i>	
Channa Saag	\$15.60
<i>Spinach cooked with chickpeas, onions and tomatoes</i>	
Eggplant Masala	\$15.60
<i>Delicious eggplant cooked in rich tomato onion sauce</i>	
Eggplant Bhutha	\$15.00
<i>Roasted eggplant cooked with tomato &amp; onions and seasoned with turmeric, ginger, garlic, &amp; cumin - A North Indian delicacy</i>	
Okra	\$15.00
<i>Fresh okra saut ed with ginger, cumin seeds, onions, &amp; tomatoes</i>	
Jeera Aloo	\$15.00
<i>Typical vegetarian dish made with potatoes, cumin seeds, red chili powder, ginger, coriander powder and curry leaves</i>	
Matar Mushroom	\$15.00
<i>Fresh mushroom with green peas in delicious onion and tomato gravy, sauteed with ginger and garlic</i>	
Malai Kofta	\$15.60
<i>Vegetable balls in rich creamy sauce</i>	
Dal Makhani	\$15.00
<i>Black lentils and kidney beans slowly simmered for hours in a very aromatic buttery creamy tomato sauce</i>	
Dal Tadka	\$15.00
<i>Yellow lentils tempered with ginger, garlic, onions, &amp; curry leaves</i>	
Palak Ki Dal	\$15.00
<i>Yellow lentils cooked with spinach, ginger, garlic, onions and cumin seeds.</i>	
Chettinadh Vehetable Curry	\$15.00
<i>Hot &amp; spicy Southern Indian dish cooked in tangy sauce</i>	

*A mix of all meats*

## **Lamb/Goat Specialties**

Lamb Curry	\$18.00
<i>Tender cubes of lamb cooked in rich onion and tomato based curry sauce</i>	
Lamb Tikka Masala	\$18.60
<i>Marinated lamb cooked in a tandoor and simmered to perfection in our mouth watering sauce.</i>	
Lamb Makhani	\$18.60
<i>Our signature lambmakhani is marinated over night, oven baked and cooked in a delicious creamy tomato sauce.</i>	
Lamb Rogan Josh	\$18.60
<i>Lamb chunks cooked in a special gravy consisting of caramelized onions, yogurt, bay leaves, &amp; aromatic spices</i>	
Lamb Vindaloo	\$18.00
<i>Lamb cooked with potatoes in a special curry sauce with an added tinge of vinegar - A spicy treat</i>	
Lamb Korma	\$18.60
<i>braised in a sauce made with yogurt, cream, &amp; nuts - A royal treat</i>	
Lamb Madras	\$18.00
<i>cooked in rich gravy made of dry chillies, coconut, anise, paprika, &amp; yogurt</i>	
Lamb Saag	\$18.60
<i>Lamb cooked with spinach and a blend of spices</i>	
Lamb Kadhai	\$18.00
<i>Lamb cooked in a gravy made of onions, tomatoes, capsicum and seasoned with traditional spices in a kadhai (wok)</i>	

## **Seafood - Fish/Shrimp**

Fish/Shrimp Curry	\$18.00
<i>Salmon or jumbo shrimp cooked in rich onion and tomato based curry sauce</i>	
Fish/Shrimp Vindaloo	\$18.00
<i>Fish or shrimp cooked with potatoes in a special curry sauce with an added tinge of vinegar - A spicy treat</i>	
Fish/Shrimp Madras	\$18.00
<i>Fish or shrimp cooked in rich gravy made of dry chillies, coconut, anise, paprika, &amp; yogurt</i>	
Fish/Shrimp Saag	\$18.60
<i>Fish or shrimp cooked with spinach and a blend of spices</i>	
Fish/Shrimp Kadhai	\$18.00
<i>seafood cooked in a gravy made of onions, tomatoes, capsicum and traditional spices in a kadhai (wok)</i>	
Fish/Shrimp Tikka Masala	\$18.60
<i>Marinated with spices and simmered to tender perfection in our mouth-watering sauce</i>	
Fish/Shrimp Makhni	\$18.60
<i>Our signature! marinated overnight, oven baked and cooked in a delicious creamy tomato sauce</i>	
Fish/Shrimp Rogan Josh	\$18.60
<i>Cooked in special gravy consisting of caramelized onions, aromatic spices, bay leaves, yogurt, Tastes great with garlic naan</i>	
Fish/Shrimp Korma	\$18.60
<i>Braised in a sauce made with yogurt, cream and nuts. A royal treat!</i>	