

APPETIZERS

- Curried Mussels** A Clay Pit signature of fresh mussels, simmered in an aromatic garlic red wine curry sauce 8.5
- Coriander Calamari** Crushed coriander-crumbed calamari, flash-fried & served with a creamy garlic-cilantro sauce 7
- Curry Crab Cakes** Gulf-coast crab mixed with potatoes, scallions, cilantro & fresh ground spices 6
- Tandoori Bites** Roasted in our clay oven & served with a side of our Tikka Masala Sauce
Vegetable 5.5 Chicken 6.5 Shrimp 7.5

GRILL

Served sizzling on a bed of onions & bell peppers, with basmati rice & a side of Tikka Masala sauce.

- Tandoori Chicken** Grilled chicken marinated in homemade yogurt, garlic, ginger & fresh ground spices 13
- Malai Kabob** Boneless chicken breast marinated overnight in our chef's special creamy garlic sauce 14
- Seafood Grill** Seasonal fish, salmon & prawns dusted in fresh herbs, marinated in Indian spices and baked in our clay oven 18

CURRY HOUSE SIGNATURE SAUCES

- Tikka Masala** Everyone's favorite! A tomato-based butter cream sauce seasoned with herbs & spices
- Jeera Saag** Pureed spinach cooked with roasted cumin & spices. An Indian classic
- Korma** Sinfully rich cashew-almond-pistachio cream sauce with garlic, shredded coconut & a touch of lemon
- Vindaloo** A zesty curry sauce cooked with onions, bell peppers & potatoes, infused with paprika & tamarind chutney
- Coconut Curry** An onion curry with coconut milk, roasted whole spices & bay leaves
- Mirch Masala** A spicy curry sauteed with jalapeños, garlic, ginger, mushrooms & onions, with a touch of tomato and onion sauce

SEAFOOD

- Tamarind Coconut Shrimp** Jumbo shrimp sauteed with garlic, ginger & cumin, simmered in a sweet & tangy coconut milk & tamarind chutney 15
- Seafood in Garlic and Red Wine** Fresh seasonal fish, shrimp, mussels & calamari cooked in an aromatic garlic & red wine curry sauce 16

VEGETARIAN DELIGHT

- Malai Kofta** Paneer-stuffed vegetable rounds simmered in an onion curry with shredded coconut 11
- Paneer Bahuna** Cubes of homemade cheese, stir-fried with bell peppers & red onions, braised with a tomato-onion sauce 11
- Kadhu Curry** Fresh zucchini, yellow squash & potatoes sauteed with garlic, ginger, roasted cumin, onions & chopped tomatoes 10
- Daal Makhni** Gently simmered mixed lentils cooked with tomatoes, cilantro & a touch of cream 9.5

SPECIALTIES OF THE HOUSE

- Khuroos-E-Tursh** Medallions of chicken-breast stuffed with seasoned spinach, mushrooms, onions & cheese, simmered in a rich cashew-almond cream sauce 15
- Kabuli Chicken** Boneless chicken cooked in our Korma sauce from the Curry House & infused with a paste made with pureed nuts, raisins & cherries 14
- Goat Curry (Halal Meat)** Our wonderful bone-in goat curry, slow cooked with ginger, garlic, cumin & coriander, in a tangy tomato & onion gravy with a touch of nutmeg 16
- Rack of Lamb** Tender lamb, delicately spiced & marinated in our yogurt-spice paste, cooked to order & served on a cast iron skilled over onions with mango chutney 19.5
- Kothmir Salmon** Fresh salmon rubbed with garlic & ginger, pan-seared in a flavorful marinade and topped with korma sauce, tikka masala sauce or yellow curry sauce 16
- Lamb Roganjosh** Tender morsels of lamb cooked in true Kashmiri style creamy onion sauce with a unique blend of spices 16

THIS IS JUST A SAMPLE OF OUR MENU. PLEASE VISIT OUR WEBSITE FOR A COMPLETE MENU LISTING.

ONE OF THE BEST INDIAN
RESTAURANTS
IN AMERICA

Bon Appetit, 2002

BEST INDIAN RESTAURANT
SINCE 1998

Austin Chronicle

BEST CHICKEN DISH

Austin Chronicle 2001, 2003 &
2004

BEST WINE LIST

Wine Spectator 2008 & 2009