

B-Hat's Curry House

INDIAN & NEPALESE CUISINE

SOUP AND SALADS

- Vegetarian Soup (V)** \$ 3.99
Mixed vegetables, lentil with Himalayan spices
- B-Hat's Special Chicken Soup**..... \$ 3.99
Chicken, green peas, carrots, bay leaf, and Himalayan spices
- B-Hat's Chicken Tikka Salad**..... \$ 7.99
Fresh lettuce, spring greens, tomatoes, cucumber, celery & smoked chicken breast served with house dressing
- B-Hat's House Salad**..... \$ 5.99
Fresh lettuce, spring greens, tomatoes, cucumber, celery served with house dressing

Condiments

- Papad** \$ 1.59
- Raita** \$ 1.59
- Pickle** \$ 1.59

APPETIZERS

- Vegetable Pakora (V)** \$ 4.99
Fresh Cauliflowers, onions, curry leaves, green chillies & spices with chickpeas flour
- Chicken Pakora** \$ 5.99
Marinated chicken breast with spices & chickpeas flour then fried in fingers style
- Shrimp Pakora** \$ 8.49
Marinated Shrimp with spices & chickpeas flour then fried
- Calamari Pakora** \$ 7.59
Freshly hand cut squids rings marinated in spices & chickpeas flour then fried
- Vegetable Samosa** \$ 4.99
Fried pastry with a savory filling of spiced potatoes, green peas and spices
- Chicken Samosa** \$ 5.19
Fried pastry with a savory filling of perfectly cooked ground chicken, green peas and spices
- Chicken Chili** \$ 7.99
Chicken breast meat, green and red paper, onion with fine spices and homemade chili sauce
- Chicken Chhoila** \$ 7.99
Grilled chicken breast mixed with olive oil, onions, ginger garlic, fenugreek and spices
- B-Hat's Special chicken wings** \$ 6.99
Marinated wings fried to perfection (6 Pcs)
- Mo:Mo: (Steamed Dumplings)**..... \$ 6.49
Nepalese style home made dumplings with ground chicken, olive oil, chopped onions and cilantro and fine spices served with traditional chutney (6Pcs)
- Vegetable Mo:Mo:** \$ 6.49
Nepalese style home made dumplings stuffed with mixed vegetables & fine spices served with traditional chutney (6Pcs)

CHICKEN DISHES (B-Hat's Curries)

[Served with Royal Basmati Rice]

- Chicken Tikka Masala** \$ 13.39
Chunks of chicken breast roasted in clay oven and folded into delicious creamy sauce
- Butter Chicken** \$ 13.39
Boneless chicken pieces roasted in clay oven and then folded into creamy tomato sauce and ghee
- Kadai Chicken** \$ 13.39
A classical kadai dish of chicken cooked with ginger, green and red pepper with fresh coriander
- Tandoori Chicken** \$ 13.39
Marinated chicken with yogurt, herbs, spices and firmly roasted in Tandoori Oven
- Chicken Chilly Masala** \$ 13.39
Boneless chicken cooked with chillies, spices and homemade chili sauce (Sweet & Tangy)
- Chicken Vindaloo (Hot/Medium)** \$ 13.39
Chicken and potatoes marinated in vinegar, hot/medium pepper and spices cooked in fiery hot/mild gravy
- B-Hat's Chicken Curry** \$ 13.39
Boneless chicken cooked in a home made fine-spiced curry sauce
- Chicken Korma** \$ 13.39
Boneless chicken cooked in a curried creamy cashew sauce
- Chicken Seekh Kebab** \$ 13.39
Rolls of ground chicken marinated with the combination of authentic spices then roasted in tandoor clay oven

FISH, SHRIMP & LAMB DISHES

(Served with Royal Basmati Rice)

- Fish Curry** \$ 15.49
Fish cooked with brown onion and tomato sauce with garam masala touch
- Fish Tikka Masala** \$ 15.49
Chunks of marinated boneless fish roasted in clay oven and folded into delicious creamy sauce
- Shrimp Curry** \$ 15.49
White shrimp cooked with garlic, ginger homemade curry sauce
- Shrimp Tikka Masala** \$ 15.49
Marinated Shrimp roasted in clay oven and folded into delicious creamy sauce
- Kadai Shrimp** \$ 15.49
A classical kadai dish of shrimp cooked with garlic, ginger, green and red pepper, with fresh coriander
- Lamb Curry** \$ 14.99
Chunk of boneless lamb cooked 1n onion, tomato and homemade curry sauce
- Lamb Korma** \$ 14.99
Chunk of boneless lamb cooked in homemade curried creamy cashew sauce
- Lamb Tikka Masala** \$ 14.99
Chunk of boneless lamb roasted in clay oven and folded into delicious creamy sauce
- Lamb Seekh Kebab** \$ 14.99
Rolls of ground lamb marinated with combination of authentic herbs and spices then roasted in clay oven

MOMO : This is one of the oldest Nepalese traditional delicacies. Our chef is honored to utilize his own recipes to introduce this traditional and authentic Nepalese cuisine to bring cultural diversity into North Country's restaurant market.

VEGETABLE DISHES

(Served with Royal Basmati Rice)

- Aalo Gobhi (V)** \$ 12.49
Fresh cauliflower and potatoes cooked with onions, tomato, herbs and cilantro toppings
- Mixed Vegetable Curry (V)** \$ 12.99
Mixed vegetable cooked with traditional curry sauce
- Vegetable Korma** \$ 12.99
Mixed Vegetable cooked with curried creamy cashew sauce
- Vegetable Vindaloo (Hot/Medium) (V)** \$ 12.99
Mixed vegetable, potatoes, vinegar, hot/medium pepper and spices cooked in fiery hot/mild gravy
- Mutter Aloo (V)** \$ 11.99
Green peas, potatoes cooked with tradition homemade curry sauce
- Mutter Paneer** \$ 12.99
Green peas, homemade paneer (Indian cottage cheese), ginger garlic with curried creamy sauce
- Kadai Paneer** \$ 12.99
Homemade paneer cooked, green n red peppers, garlic, ginger and spices
- Palak Paneer** \$ 12.99
Fresh spinach, homemade paneer cooked with herb and spices
- Paneer Makhani** \$ 12.99
Homemade paneer cooked with creamy tomato sauce
- Malai kofta** \$ 12.99
Soft and tender paneer and potatoes balls floated in rich creamy sauce
- Daal Makhani** \$ 11.99
Whole black lentils, red kidney beans, ghee cooked with onions and tomato sauce (can be Vegan)
- Daal Fry (V)** \$11.99
Yellow gram, red lentil, turmeric, grated ginger, garlic with roast mustard seeds
- Chana Masal (V)** \$11.99
Chickpeas, traditional cooked with tomato onion sauce
- Chana Saag (V)** \$ 12.49
Cheakpeas and fresh spinach cooked, traditional spices cooked with tomato onion sauce
- Palak Aalo (V)** \$ 12.49
Fresh spinach and potatoes with traditional spices

BIRYANI SPECIALTIES

- Chicken Biryani** \$ 14.99
saffron strands, ghee, royal basmati rice cooked with marinated boneless chicken with special biryani masala
- Lamb Biryani** \$ 15.99
Saffron strands, ghee, royal basmati rice cooked with marinated boneless lamb with special biryani masala
- Shrimp Biryani** \$ 16.99
Saffron strands, ghee, royal basmati rice cooked with marinated white shrimp with special biryani masala
- Vegetable Biryani** \$ 14.49
Saffron strands, ghee, royal basmati rice cooked with mixed veggies and special biryani masala (can be Vegan)

BASMATI RICE

- Plain Rice** \$ 2.19
White steamed royal basmati rice
- Mutter Pulau** \$ 5.69
Royal basmati rice with green peas, butter (ghee) and saffron strands
- Jeera Rice** \$5.69
Royal basmati rice strewn with cumin seeds and other spices

NAAN (TANDOORI BREAD)

Naan: It is baked in a clay oven, traditional Indian homemade flat bread widely served in many other Asian

- Plain Naan** \$ 2.99
Refined flour dough, butter
- Garlic Naan** \$ 3.49
Flour dough, garlic and butter
- Chicken Naan** \$ 3.49
Naan stuffed with chicken
- Spicy Naan** \$ 3.49
Flour dough stuffed with fresh jalapenos
- Onion Naan** \$ 3.49
Flour dough stuffed with freshly chopped onions
- Aaloo Paratha** \$ 3.69
Whole wheat flour dough stuffed with potato masala and thyme seeds
- Tandoori Roti** \$ 3.69
Whole wheat flour dough, butter
- Bhature** \$ 3.49
Deep fried flour dough

B-Hat's House special

- Chicken Chow Mein** \$ 11.99
Dried noodles, chicken, carrots, green peas, garlic, soy sauce cooked in Nepalese way
- Vegetable Chow Mein** \$ 11.99
Dried noodles, carrots, peas, onions, soy sauce cooked in Nepalese way
- Spinach chicken** \$ 13.49
Fresh spinach, boneless chicken with curried creamy sauce
- Spinach lamb** \$ 14.99
Fresh spinach, boneless lamb with curried creamy sauce
- Veggie Chicken** \$ 13.99
Fresh Mixed veggie, boneless chicken with traditional curry sauce
- Veggie Lamb** \$ 14.99
Fresh Mixed veggies with boneless lamb with traditional curry sauce

DESSERT

- Gulab Jamun** \$ 3.09
Golden fried balls of dry milk soaked in sweet syrups
- Rasmalal** \$ 3.09
Sponge homemade cheese in sweet and creamy syrup
- Kheer** \$ 3.09
Traditional homemade rice pudding with butter, raisins, cardamom

BEVERAGES

- Plain Lassi** \$ 2.99
Rich & creamy refreshing yogurt (salt/sugar)
- Mango Lassi** \$ 2.99
Refreshing yogurt with mango
- Orange Juice** \$ 2.59
- Chai Tea** \$ 1.99
Himalayan tea cooked with milk
- Masala Chai Tea** \$ 2.75
Himalayan tea cooked with milk and selected spices
- Lemonade** \$ 2.59
- Soft drinks** \$ 1.89
Coke, Pepsi, Dr.Pepper, Sprite, Mt. Dew, & Diet sodas
- Bottle of Water** \$ 1.89

*Food Allergy Disclaimer

B-Hat's Curry House offers products with peanuts, soy, dairy products, eggs, wheat, and coconuts. We take superior steps to minimize the risk of any cross contamination; however, we cannot guarantee that any of our products are safe to consume for people with those food products allergies.