

## TANDOORI

### Tandoori

Marinated in yogurt and aromatic spices, then cooked in a traditional clay tandoor for a smoky, flavorful finish.

**Chicken - \$17.99 / Shrimp - \$18.99 /**

**Paneer Momos - \$16.99, Chicken Momos \$17.99**

### Lamb Chops

Juicy lamb chops marinated in house spices and cooked in a traditional clay tandoor.

**Lamb Chops - \$25.99**

### Tikka Kabab

Juicy pieces marinated with traditional spices and cooked in a clay tandoor for rich flavor.

**Chicken \$17.99 / Paneer - \$16.99**  
(Homemade Cheese)

## KIDS MEAL

### Kids Dosa

Kid-sized crispy dosa served fresh and made to order.

**\* Crispy Mini Dosa - \$7.99 / \* Cheese Dosa - \$8.99**

### Chocolate Dosa

Sweet dosa filled with rich chocolate flavor.

**\* Chocolate Dosa - \$8.99**

### Fries

Crispy golden French fries, perfectly seasoned and served hot.

**\* French Fries — \$3.99**

## SOUPS & SALADS

### Soups

Freshly prepared soups made with flavorful ingredients and aromatic spices.

**Tomato - \$7.99 / Lentil - \$7.99**

### Salads

Crisp garden greens topped with your choice of protein and house dressing.

**Paneer - \$8.99 / Chicken - \$9.99**  
(Homemade Cheese)

## SIDES

**Rice - \$4.99 / Biryani Rice - \$5.99 / Raita (4 oz) - \$3.50,  
Raita (8 oz) - \$4.99 / Mango Chutney - \$3.99 /  
Mint Chutney - \$3.99, Tamarind Chutney - \$3.99 /  
Chicken Tikka Sauce - \$12.99**

## BREADS

### Peshawari Naan

Sweet naan stuffed with nuts and dried fruits.

**Peshawari - \$6.99**

### Naan

Traditional soft flatbread baked fresh in a clay tandoor.

**Butter - \$2.99 / Garlic - \$3.99 / Stuffed Onion - \$4.99,**

**Aloo (Potato) - \$4.99 / Spicy - \$4.99 / Cheese - \$5.99,**

**Stuffed Panner - \$6.99**

### Other Breads

Traditional Indian breads, freshly prepared to complement your favorite curries and entrées.

**Chapati - \$3.99 / Poori - \$3.99 / Roti - \$4.99 / Bhatura - \$4.99,**

**Papad - \$2.99**

## BEVERAGES

### Drinks

**Thums Up (Indian Cola) - \$3.99 / Lemonade - \$3.99 /**

**Coke - \$3.99, Diet Coke - \$3.99 / Ginger Ale - \$3.99 /**

**Bottled Water - \$1.00**

### Juices & Shakes

**Mango Juice - \$4.99 / Mango Shake - \$4.99 /**

**Chikoo Shake - \$4.99**

### Hot Beverages

**Masala Tea - \$3.99 / Ginger Tea - \$3.99 / Black Tea - \$3.99**

**/ Madras Coffee - \$4.99**

### Lassi

Refreshing yogurt-based beverage served chilled and blended to perfection.

**Mango Lassi - \$4.99 / Sweet Lassi - \$4.99, Salt Lassi - \$4.99**

## DESSERTS

Traditional Indian sweets crafted with rich flavors and authentic ingredients.

### Mango Fruit Custard

**\$6.99**

Creamy custard blended with fresh mango and seasonal fruits.

### Gulab Jamun

**\$6.99**

Soft milk dumplings soaked in warm cardamom syrup.

### Rice Kheer

**\$6.99**

Traditional Indian rice pudding flavored with cardamom and nuts.

### Rasmalai

**\$7.99**

Soft cheese dumplings soaked in sweet saffron-infused milk.



# COASTAL CURRY

Maine's Indian Kitchen



**OPEN 7 DAYS**

### BUFFET

**Monday – Thursday: 11:00 AM – 2:30 PM | \$16.99**

**Friday – Sunday: 11:00 AM – 2:30 PM | \$17.99**

**Buffet is available during lunch hours only.**

### DINING HOURS

**Monday – Thursday**

**Lunch: 11:00 AM – 2:30 PM    Dinner: 4:30 PM – 10:00 PM**

**Friday – Sunday**

**11:00 AM – 10:00 PM**

**Phone: (207) 219-8213**

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**<https://coastalcurrymaine.com/>**



**CoastalCurryMaine**



**coastalcurrymaine**

**We're grateful to serve you at Coastal Curry.  
Enjoy authentic Indian flavors, family recipes,  
and the warmth of home.**



## APPETIZERS

### Samosa

Golden-fried pastry filled with aromatic spices and a flavorful filling.

**Vegetable - \$5.99 / Chicken - \$6.99 / Lamb - \$8.99**

### Pakorاس

Golden, crunchy savory fritters infused with aromatic Indian spices.

**Onion and Spinach - \$6.99 / Corn - \$6.99 / Paneer - \$8.99,**  
**Chicken - \$9.99 / Fish - \$11.99** (Homemade Cheese)

### Bajji

Light, crispy vegetable fritters served hot with vibrant dipping sauces.

**Mirchi (Jalapeno) - \$6.99 / Stuffed Onion - \$7.99,**  
**Aloo - \$6.99 / Egg - \$8.99**

### 65

Crispy and flavorful bites tossed with curry leaves and South Indian spices.

**Gobi - \$12.99 / Paneer - \$13.50 / Chicken - \$13.99**  
(Cauliflower) (Homemade Cheese) / **Fish - \$15.99**

## INDO-CHINESE

### Manchurian

Indo-Chinese classic in a sweet, spicy, and savory glaze.

**Cauliflower - \$11.99 / Chicken - \$12.99 / Fish - \$13.99**

### Steamed Momos

Handcrafted dumplings served with a spicy house dipping sauce.

**Veg - \$10.99 / Paneer - \$11.99 / Chicken \$12.99**  
(Homemade Cheese)

### Chilli

Stir-fried with onions, bell peppers, and spicy house-made sauce.

**Paneer - \$12.99 / Chicken - \$12.99 / Fish - \$13.99**  
(Homemade Cheese)

### Noodles

Wok-tossed noodles with crisp vegetables and savory spices.

**Veg - \$11.99 / Egg - \$12.99 / Chicken - \$13.99**  
**Chicken & Egg - \$14.99 / Shrimp - \$15.99**

### Fried Rice

Seasoned rice stir-fried with vegetables and your choice of protein.

**Veg - \$11.99 / Egg - \$12.99 / Chicken - \$13.99**  
**Chicken & Egg - \$14.99 / Shrimp - \$15.99**

## SOUTH INDIAN

### Dosas

Crispy rice and lentil crepe served with chutneys and sambar.

**Plain - \$11.99 / Masala - \$12.99 / Mysore Masala - \$13.99**  
**Egg - \$13.99 / Chicken - \$13.99 / Paneer - \$13.99**  
(Homemade Cheese)

## SOUTH INDIAN

### Uthappam

Thick South Indian pancake topped with fresh vegetables.

**Onion - \$11.99 / Tomato - \$11.99 / Chilli - \$11.99**

### Vada

Crispy savory lentil fritters served with sambar and chutneys.

**Plain - \$9.99/ Sambar Vada - \$9.99 / Yogurt Vada - \$10.99**

### Idly

Soft steamed rice cakes served with sambar and chutneys.

**Idly Sambar - \$10.99 / Spicy Podi - \$10.99 / Ghee Podi - \$11.99**

## CHAAT

Popular Indian street food bursting with sweet, tangy, and spicy flavors.

### Samosa Chaat - \$7.99

Crispy samosa topped with chickpeas, yogurt, chutneys, and chaat spices.

### Pani Puri - \$8.99

Hollow puffed wafers with savory potatoes and chilled spiced water.

### Pav Bhaji - \$11.99

Buttery toasted buns served with rich, spiced mashed vegetable curry.

## ENTREES

All Entrees Served with Rice, Coconut Milk Substitution Available.  
Choose one selection per dish.

**Vegetable - \$16.99 / Paneer (Homemade Cheese) - \$17.99,**  
**Chicken - \$18.99 / Lamb - \$19.99 /**  
**Bone-In Goat - \$19.99, Shrimp - \$19.99 / Fish - \$19.99**

### Dal

Comforting lentils slow-cooked with aromatic spices and fresh herbs.

**Tomato Dal, Dal Tadka**

### Curry

Classic curry prepared with onions, tomatoes, and aromatic Indian spices.

**Baby Eggplant, Chicken, Lamb, Goat, Fish, Shrimp**

### Malai Kofta

Soft vegetable dumplings served in a creamy tomato-cashew sauce.

### Korma

Creamy coconut milk and cashew curry delicately flavored with aromatic Indian spices.

**Vegetable, Navratan (Mixed Vegetables & Paneer), Chicken,**  
**Lamb, Goat, Shrimp**

## ENTREES

### Saag

Fresh spinach simmered with aromatic Indian spices and your choice of protein.

**Aloo (Potato), Paneer (Homemade Cheese), Chana (Chickpeas),**  
**Chicken, Lamb, Goat, Shrimp**

### Kadai

Bell peppers and onions cooked in a flavorful roasted spice blend.

**Paneer , Chicken, Lamb, Goat, Shrimp**

### Aloo Gobi

Potatoes and cauliflower cooked with turmeric, herbs, and traditional spices.

**Aloo Gobi**

### Tikka Masala

Rich and creamy tomato curry infused with traditional Indian spices.

**Paneer , Chicken, Lamb, Goat, Shrimp, Fish**  
(Homemade Cheese)

### Butter Masala

Smooth, creamy buttery tomato curry with rich spices.

**Paneer (Homemade Cheese), Chicken, Lamb, Goat, Shrimp**

### Masala

Classic homestyle onion and tomato curry with spices.

**Chana (Chickpeas), Bhindi (Okra)**

### Rogan Josh

Rich, flavorful curry slow-simmered in savory gravy.

**Chicken, Lamb, Goat, Shrimp, Fish**

### Gongura

Tangy South Indian curry prepared with sorrel leaves.

**Chicken, Lamb, Goat, Fish, Shrimp**

### Mutter

Green peas cooked in a mildly spiced onion and tomato gravy.

**Aloo (Potato), Paneer (Homemade Cheese)**

## BIRYANIS

### Biryani

Fragrant basmati rice layered with aromatic spices and slow-cooked to perfection.

**Vegetable - \$15.99 / Paneer (Homemade Cheese) \$16.99 /**  
**Egg - \$16.99 / Chicken - \$17.99 / Lamb - \$18.99 /**  
**Bone-In Goat - \$18.99 / Shrimp \$18.99**

### Chef's Special Hyderabad Chicken Dum Biryani

Authentic Hyderabad-style chicken biryani slow-cooked with fragrant basmati rice, herbs, and aromatic spices.

**Chicken \$19.99**