



MENU

3810 S Estrella Pkwy, Ste 301
Goodyear AZ 85338

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CurryBowlsAndMore.com

SOUPS

Yellow Coconut Curry Soup \$9

Carrots, yams, celery, potatoes, onions, and garlic with sweet coconut curry garnished with fresh cilantro



Soup Of The Day \$10

Delight your taste buds with the Soup of the day!

THAI CURRY W/ RICE

Yellow Coconut Curry \$11

House-made yellow coconut curry served with pickled carrots, shredded cabbage, cucumber, salted peanuts, cilantro, & chili oil



Beef Panang Curry \$14

Tender beef with carrots, yams, potatoes, onions & garlic, in a rich coconut panang sauce with shredded cabbage, cilantro, peanuts & chili oil



SANDWICHES

Classic Veggie \$10

House-made olive oil mayo, cucumber, tomato, red pepper, red onion, mixed springs, havarti cheese, sea salt, herbs, and cracked pepper



Creamy Almond Veggie \$11

House-made creamy almond spread, grainy dijon mustard, cucumber, tomato, red pepper, red onion, mixed springs, avocado, sea salt, herbs and cracked pepper



Sweet Chili Chicken \$12

Grilled chicken topped with house-made sweet chili sauce, house-made olive oil mayo, red pepper, mixed springs, cilantro, cucumber, and avocado



CHILI

Chili con carne - Cup \$5

Chili con carne - Bowl \$8

FRIES

Regular Fries \$4

Cheese Fries \$5

Chili Cheese Fries \$6

KIDS MENU

Chicken Tenders \$5

Grilled Cheese Sandwich \$5

Cheese Quesadilla \$5

Nachos with Cheese \$3

SALADS

Garden Salad \$9

Lettuce, bell peppers, olives, tomatoes, cucumbers, with a side of dressing

Caesar Salad \$9

Lettuce, parmesan, croutons, Caesar dressing

Chicken Caesar Salad \$10

Lettuce, chicken, parmesan, croutons, Caesar dressing

Cobb Salad \$10

Lettuce, chicken, bacon, hard-boiled egg, cheese, tomatoes, and olives with a choice of dressing

Greek Salad \$10

Lettuce, chicken, tomatoes, onions, cucumbers, Feta cheese, olives, with Greek dressing

WRAPS

Veggie Wrap \$9

Lettuce, tomatoes, cucumbers, olives, and mixed cheese

Chicken Wrap \$10

Chicken, lettuce, tomatoes, ranch, and cheese

Chicken Caesar Wrap \$10

Chicken, lettuce, tomatoes, parmesan, Caesar dressing

Spicy Chicken Wrap \$10

Chicken, lettuce, tomatoes, swiss cheese, buffalo-ranch



Greek Wrap \$10

Lettuce, chicken, tomatoes, onions, cucumbers, Feta cheese, olives, with Greek dressing

TERIYAKI BOWLS

Veggie Teriyaki Bowl \$10

Grilled vegetables with teriyaki sauce and white rice

Chicken Teriyaki Bowl \$12

Chicken and grilled vegetables with teriyaki sauce and white rice



TANDOORI FUSION

Chicken Tikka Wrap \$11

Chicken Tikka with lettuce, onions, cabbage, green peppers with mint & tikka sauce, wrapped in a tortilla



Chicken Tikka Quesadilla \$11

Chicken Tikka with cheese, cilantro, green peppers, with mint & sauce, in a pressed tortilla



Chicken Tikka Fries \$11

Chicken Tikka on a bed of fries, onions, green peppers, cabbage, topped with mint & tandoori sauces



INDIAN APPETIZERS

Veg Samosa (2 pieces) \$6

Onion Pakora \$8

Chicken 65 \$12

Chole Bhatura (1 bhatura) \$14

Veg Fried Rice \$14

Chicken Fried Rice \$15

Veg Noodles \$14

Chicken Noodles \$15

TANDOORI

Tandoori Chicken (bone-in) \$16

Savory chicken legs marinated in lemon juice, yogurt, and aromatic spices, cooked on a grill



Chicken Tikka Kebab \$16

Boneless chicken marinated in lemon juice, yogurt, and spices, cooked on a grill



Paneer Tikka Kebab \$16

NAAN BREAD

Plain Naan \$2.5

Butter Naan \$3

Garlic Naan \$3.5

Indian leavened flatbread made with all-purpose flour and sprinkled with garlic



Cheese Naan \$4



CURRY BOWLS

NON-VEG CURRY

16 oz. bowl (Served with white rice)

CHICKEN

Chicken Butter Masala

Boneless chicken pieces cooked in a creamy tomato and onion gravy with flavorful spices



\$17

Chicken Tikka Masala

Boneless chicken cooked in a creamy tomato & onion sauce, with roasted bell peppers and onions and flavorful spices



\$17

Regular Chicken Curry

Boneless chicken cooked in a deliciously seasoned curry sauce and cilantro.



\$17

Chicken Kurma

Boneless chicken cooked in a creamy, rich sauce typically made with flavorful spices



\$17

Saag Chicken

Boneless chicken cubes cooked in a creamy spinach sauce



\$17

LAMB

Lamb Butter Masala

Boneless lamb pieces cooked in a creamy tomato and onion gravy with flavorful spices



\$20

Lamb Tikka Masala

Boneless Lamb pieces cooked in a creamy tomato & onion sauce, with roasted bell peppers and onions and flavorful spices



\$20

Regular Lamb Curry

Boneless lamb cooked in a deliciously seasoned curry sauce and cilantro



\$20

NON-VEG BIRYANI

32 oz. bowl (Served with raita / yogurt)

Chicken Biryani

White rice cooked with marinated boneless chicken, spices & herbs



\$16

Lamb Biryani

\$19

VEG / VEGAN CURRY

16 oz. bowl (Served with white rice)

PANEER

Paneer Butter Masala

Paneer (Cottage/Milk-Curd Cheese) cubes cooked in a creamy tomato and onion gravy with flavorful spices



\$17

Paneer Tikka Masala

Paneer (Cottage/Milk-Curd Cheese) cooked in a creamy tomato & onion sauce, with roasted bell peppers and onions and flavorful spices



\$17

Saag Paneer

Paneer (Cottage/Milk-Curd Cheese) cubes cooked in a creamy spinach sauce



\$17

VEGETARIAN

Aloo Mattar (V)

Combination of potatoes and peas cooked with a blend of aromatic spices



\$16

Dal Makhani (V)

Whole black lentils & red kidney beans are slow cooked with spices, butter & cream



\$16

VEGAN

Chana Masala (VGN)

Garbanzo beans / chickpeas simmered in a flavorful, tomato-based gravy



\$15

Dal Tadka (VGN)

Split lentils, spices, and herbs that become aromatic from a special tempering



\$15

VEG BIRYANI

32 oz. bowl (Served with raita / yogurt)

Paneer Biryani

Rice bowl with marinated Paneer (Cottage / Milk-Curd Cheese) cubes, cooked with spices & herbs



\$16

Egg Biryani

Rice bowl with boiled eggs, cooked with spices & herbs

\$15

Vegetarian Biryani

Rice bowl with vegetables cooked with spices & herbs

\$14

DESSERT

Gulab Jamun (3 pcs)

Fried dough balls soaked in a sweet, rose-flavored syrup



\$5

Ras Malai

Soft, cheese dumplings soaked in milk syrup flavored with cardamom



\$6

DRINKS

Mango Lassi

Delicious traditional yogurt-based drink with mango pulp



\$6

Chai (Hot Tea)

Brewed black tea with spices, sugar and milk



\$3

Rose Milk

Rose syrup mixed with milk, giving it a delicate floral flavor



\$5

Soda Bottle

16.9 oz. bottle with several type of Coke and Pepsi Sodas



\$3

Water Bottle

16.9 oz. water bottle

\$2

SIDES

Basmati Rice (12 oz.)

Steamed Basmati white rice



\$4

Yogurt/Raita (8 oz.)

Yogurt mixed with grated carrots, onions, spices and herbs



\$3

Pickle

A condiment made by pickling a variety of vegetables



\$2

Bhatura (1 piece)

Fluffy, deep-fried bread from North India



\$4

Chutney / Sauce (2 oz.)

Selection of different chutneys and sauces

\$1

CATERING
AVAILABLE