



Non Vegetarian Entrees

All served with Basmati Rice

Egg Masala \$7.95
Classic Indian curry with boiled eggs cooked in tomato, onion gravy

Chicken Chettinad \$10.95
South Indian delicacy prepared in peppercorn & tomato sauce

Murgh Methi Chaman \$10.95
Chicken, aromatic onion cashew paste, fenugreek leaves

Chicken Gassi \$10.95
Boneless chicken cooked in coconut sauce with spices

Gongura Chicken/Lamb/Goat \$10.95
(Add \$2 for Lamb or Goat)
Chicken/Lamb/Goat curry with a hint of Sorrel leaves

Chicken or Lamb or Goat Korma \$10.95
(Add \$2 for Lamb or Goat)
meat cooked in creamy almond & cashew sauce

Chicken or Lamb Curry \$10.95
(Add \$2 for Lamb)
Cubes of meat cooked in tomato, yogurt based sauce w/ curry powder

Chicken Tikka Masala \$11.50
Grilled boneless chicken cooked in mild tomato-fenugreek sauce

Chicken or Lamb Vindaloo \$11.50
(Add \$2 for Lamb)
Chunks of meat cooked in spicy tomato, onion & chilli sauce

Achari Gravy Chicken/ Lamb/ Goat \$10.95
(Add \$2 for Lamb or Goat)
Meat cooked in Indian pickle sauce

Kadai Chicken \$10.95
Authentic sauce with ginger, garlic & bell pepper

Chicken or Lamb Saag \$10.95
(Add \$2 for Lamb)
Tender meat cooked in mild spinach gravy

Chicken Mughlai \$10.95
Chicken in creamy almond gravy

Chicken Kalimiri \$10.95
Chicken cooked in black pepper sauce

Chicken Peri Peri \$10.95
Marinade in hot and spicy sauce – a famous African dish.

Goat Masala \$12.95
Goat slow cooked in special Indian spices & yogurt-tomato sauce

Goat Kadai \$12.95
Authentic sauce with ginger, garlic and bell pepper

Mutton Kolhapuri \$12.95
Spicy Mutton cooked in Maharashtra style

Lamb Roganjosh \$12.95
Lamb leg chunks, fennel seeds, onion & saffron

Lamb Lalmaas \$12.95
Red chilli spiced lamb curry

Lamb Dhansak \$12.95
Cubes of lamb and squash cooked with red lentils

Bhoona Ghosht Adraki \$12.95
Dry preparation of lamb sauteed with ginger tomato sauce

Kerala Lamb Curry \$12.95
Lamb cooked in coconut milk, curry leaves and peppercorn

Fish Malabari \$13.95
Salmon in roasted coconut sauce with fenugreek seeds

Goan Fish Curry \$13.95
Tilapia fish simmered in coriander, tamarind sauce and fresh spices

Shrimp Vindaloo \$14.95
Tiger Shrimp cooked in Spicy tomato, onion, chilli sauce

Konkan Shrimp Masala \$14.95
Tiger Shrimp cooked in Coastal Indian preparation with coconut & kokum sauce

Baisakhi Shrimp Curry \$14.95
Tiger Shrimp cooked in fiery hot green chilli & cilantro sauce

Crab Saag \$15.95
Crab dumplings cooked in mild spinach

Rice Dishes

Plain Basmati \$1.95
Exotic Basmati white rice

Veg. Biryani \$9.95
Vegetarian Biryani with beans, peas, carrots and spices

Chicken Biryani \$10.95
Biryani made with tender chicken marinated in exotic spices

Lamb or Goat Biryani \$11.95
Biryani with chunks of tender lamb or goat and exotic spices

Shrimp Biryani \$13.95
Biryani made with Tiger shrimp marinated in exotic spices

Sides

"Hurry Chutney" & Pappadum \$1.95
Hurry Chutney spelled as Hari Chutney means Green Chutney/Mint Chutney!
Pappadum goes best with this

Cucumber Raita \$1.99
A simple yet tasty raita made with cucumber & yogurt

Mixed Pickle \$0.99
Assorted veggies in sour & spicy pickle sauce

Mango Chutney \$0.99
Sweet & spicy chutney

Breads

Plain Naan \$1.95
Fluffy bread baked in tandoor oven

Rumali Roti \$3.50
Very thin bread folded like a handkerchief

Garlic Naan \$2.50
Naan bread crusted with chopped garlic

Onion Kulcha \$2.95
Bread stuffed with finely chopped onion

Chilli Garlic Naan \$2.95
Naan bread crusted with garlic, cilantro and green chilli

Cheese Tomato Naan \$2.95
Naan with a filling of cheese and tomato

Keema Naan \$3.95
Naan bread stuffed w/ minced lamb marinated in exotic spice.

Kashmiri Naan \$2.95
Naan stuffed with dryfruits and nuts

Rosemary Naan \$2.95
Naan bread with hint of rosemary

Spinach Peas Paratha \$3.95
Thin paratha bread stuffed with healthy spinach, peas & potato

Laccha Paratha \$2.95
A flaky wheat bread baked in tandoor

Aloo Paratha \$3.95
Wheat bread stuffed with mashed potato and spices

Mint & Scallion Paratha \$3.95
Very flavorful bread made with scallion and mint

Paneer Kulcha \$3.95
Bread stuffed w/ cottage cheese and herbs

Tandoori Roti \$1.95
Wheat bread baked in clay oven

Beverages

Masala Chai \$1.99
Special Indian Tea with milk & spice

Chaas (Majjiga) \$1.99
Lightly spiced diluted yogurt beverage

Salted or Sweet Lassi \$2.99
Blended Yogurt drink, Salted/ Sweet

Mango or Rose Lassi \$3.99
Blended Yogurt drink w/ Mango or Rose flavor

Juice or Iced Tea \$2.50
Bottled Juice or tea

Jaljeera \$1.99
Very popular beverage made with lemon and spices served ice cold

- We also sell sweets by weight
- Spice level could be adjusted according to your taste
- Please consult with our manager in case of any food allergies
- Prices subject to change without prior notice



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Business Hours: Mon-Fri 11.00 AM to 3.00 PM & 5.00 PM to 10.00 PM;
Sat & Sun: 11.30 AM to 10.00 PM

Other Location: 465 Nassau Park Blvd, Princeton, NJ 08540
Phone: 888-9Chutney (924-8863), (609) 807-8899



Soups

Tomato Soup	\$3.95
Fresh tomato puree & spices	
Lemon Grass Rasam	\$3.95
South Indian soup made with tomato, lemon grass, tamarind & lentils	
Mulligatawny Veg	\$4.50
Soup made with lentils & spices	
Mulligatawny Chicken	\$4.50
Soup made with lentils, chicken & spices	
Shrimp Bengali	\$5.95
Eastern India soup, made with shrimp & tomato	

Salads

House Salad	\$3.95
Fresh Greens with home made mint dressing	
with Pudina Paneer	\$5.95
with Chicken Tikka Kabab	\$7.95
with Lamb Boti Kabab	\$8.95
with Tandoori Shrimp	\$9.95

Veg Appetizers

Idli	\$3.95
Steamed lentil and rice cake	
Vada	\$3.95
Crispy lentil donut	
Trio Samosa	\$5.50
- Spinach Paneer/ Aloo/ Green Peas	
3 types of samosas - Potato, Spinach Cheese, Peas	
Methi Paneer Cutlet (3 pcs)	\$5.95
Potato, paneer and fenugreek cutlet	
Paneer Koliwada	\$8.95
Fried paneer sautéed in tangy yogurt sauce and curry leaves	
Chole Bhature	\$6.50
Chick peas gravy with fried bread	
Bread Roll	\$5.95
(Aloo-Peas-Mozzarella Cheese)	
Crisp bread rolls with Potatoes, Peas & Mozzarella stuffing	
Aloo-Cheese Tikki (2 pcs)	\$3.95
Golden fried spiced potato patties with mozzarella inside	
Hara Bhara Kabab (3 pcs)	\$5.50
Crispy spinach, peas & potato patties	
Beetroot Cutlet (3 pcs)	\$5.50
Crispy cutlet made with beetroot & potato	
Paneer Kati Roll (2 pcs)	\$9.50
Grilled cottage cheese rolled in thin paratha bread w/ mint chutney & onions	
Gobi 65	\$7.95
Cauliflower sauteed w/ onion & bell pepper in hot sauce	

NonVeg Appetizers

Trio Samosa	\$6.50
- Chicken, Lamb, Potato	
3 types of samosas - Spiced Chicken, Lamb and Classic Potato	
Chicken Lollipop	\$7.50
Spicy red batter fried wings	
Chicken Bread Roll	\$7.50
Crisp bread rolls stuffed w/ minced chicken, mozzarella & spices	
Crispy Pepper Chicken	\$8.95
Batter fried chicken cubes w/ curry leaves & fresh black pepper	
Chicken 65	\$8.95
Spicy chicken cubes sauteed w/ onion & bell peppers in hot sauce	
Chicken Kati Roll (2 pcs)	\$9.50
Grilled chicken rolled in a thin egg-layered paratha bread w/ mint chutney & onions	
Lamb Kati Roll (2 pcs)	\$10.50
Grilled lamb rolled in a thin egg-layered paratha bread w/ mint chutney & onions	
Fish Koliwada	\$10.95
Fried Tilapia, sauteed in tangy yogurt sauce & curry leaves	
Fish Amritsari	\$10.95
Fried Tilapia marinated in turmeric and carom seeds	
Fish Fry Andhra Style	\$10.95
Tilapia fish, fried & sauteed w/ coriander powder & curry leaves	
Shrimp Fritters	\$12.95
Crispy batter fried shrimp	
Shrimp Koliwada	\$12.95
Fried shrimp, sauteed in tangy yogurt sauce & curry leaves.	



Chat

Bhel Puri or Pani Puri	\$4.95
Tangy snack made with puffed rice, onions, tomatoes & mint Chutney	
Dahi Wada or Dahi Puri	\$5.95
Crispy lentil crackers stuffed with yogurt, sweet n sour chutney & potato	
Spinach Moong Chat	\$6.50
Crispy spinach topped withsprouted lentils and tangy spices	
Chat (Aloo Tikki or Samosa or Aloo Papri)	\$5.95
Potato patties or Samosa topped w/ chick peas, sweet and hot chutney	
Pav Bhaji	\$6.95
Mashed mixed vegetable curry served with soft buns	

Indo Chinese

Soups

Veg Manchow	\$4.50
Hot and sour soup	
Chicken Manchow	\$4.50
Hot and sour soup	
Sweet Corn (Veg/Chicken)	\$4.50
A mild soup made with sweet corn	
Corn and Crab Soup	\$5.95
Seafood soup made with corn & fresh crab meat	

Appetizer

Spring Rolls (Veg/Chicken)	\$5.50
Crispy rolls stuffed with vegetables or chicken	
Chilli Paneer	\$8.50
Cottage cheese cubes sauteed w/ chillies & onions in light soy sauce	
Gobi Manchurian	\$7.95
Batter fried cauliflower with ginger, green chillies in light soy sauce	
Veg Manchurian	\$8.50
Veg. dumplings sauteed with ginger, green chillies in soy sauce	
Chilli Chicken (Dry)	\$8.95
Boneless chicken sautéed with bell peppers & onion in soy sauce	
Schezwan Chicken	\$8.95
Chicken sauteed in chilli schezwan sauce	
Chicken Manchurian (dry)	\$8.95
Chicken sauteed in garlic, chillies, scallion & soy sauce	
Drums of Heaven	\$8.95
Grilled chicken drumsticks sauteed w/ scallions & garlic in soy sauce	
Fish Manchurian	\$10.95
Crispy fried Tilapia sauteed with ginger, green chillies in soy sauce	
Chilli Shrimp (Dry)	\$12.95
Batter fried shrimp sauteed in onion, bell pepper & chilli sauce	



Kids Menu

Crispy Fries	\$3.95
Mozzarella Sticks	\$4.95
Mac n Cheese	\$4.95
Chicken Fingers	\$5.95
Naan Pizza	\$4.95

Entrees

Chilli Paneer (gravy)	\$9.95
Golden brown cottage cheese cooked in garlic, onion & scallions	
Veg Manchurian (gravy)	\$9.95
Veg. dumplings in spiced thick gravy with garlic, chillies & scallions	
Garlic Cauliflower	\$9.95
Tender roasted cauliflower tossed in garlic and tomato sauce	
Veg. or Egg Fried Rice	\$8.95
Chinese style fried rice made in a wok with veggies and/or egg	
Chicken or Shrimp Fried Rice	\$9.95
(Add \$2 for shrimp)	
Chinese style fried rice made in a wok with chicken/ Shrimp	
Chinese Hakka Noodles (Veg or Egg)	\$9.95
Indo-Chinese style noodles sauteed in a wok with veggies	
Chinese Hakka Noodles	\$10.95
(Chicken or Shrimp) (Add \$2 for shrimp)	
Indo-Chinese style noodles sauteed in a wok	
Ginger Chicken	\$10.95
Tender chicken cooked with spicy ginger, onion and soy sauce	
Black Pepper Chicken	\$10.95
Chicken cooked in spicy black pepper sauce	
Chilli Chicken (Gravy)	\$10.95
Tender chicken cooked in spicy onion, bell pepper & soy sauce	
Chicken Manchurian	\$10.95
Chicken in garlic, chillies, scallion & soy sauce based thick gravy	
Shrimp In Hot Garlic Sauce (Gravy)	\$14.95
Crispy Tiger Shrimp sauteed in spicy garlic tomato sauce	
Schezwan Veg or Egg Fried Rice	\$8.95
Schezwan style fried rice made in a wok with veggies and/or egg	
Schezwan Chicken or Shrimp Fried Rice	\$9.95
(Add \$2 for Shrimp)	
Schezwan style fried rice made in a wok with Chicken / Shrimp	

Tandoori Delicacies

(grilled in Indian earthen oven)	
Punchporan Paneer Tikka	\$9.95
Toasted five spice, cottage cheese kababs	
Achari Paneer	\$9.95
Grilled cottage cheese marinated with yogurt and Indian pickle sauce	
Grilled Veggies	\$8.95
Assorted veggies grilled delicately, served with chutney	
Tangdi Kabab	\$9.95
Grilled chicken drumsticks marinated in mustard, ginger-garlic & yogurt	

Chicken Reshmi Kabab	\$9.95
Grilled tender chicken cubes marinated in cream and spices	
Chicken Tikka	\$9.95
Grilled tender boneless chicken chunks marinated in yogurt & mild spices	
Chicken Seekh	\$9.95
Minced chicken mixed with spices & grilled on a seekh (cast iron skewer)	
Chicken Achari	\$9.95
Grilled Chicken marinated in yogurt and Indian pickle sauce	
Chicken Malai Kabab	\$9.95
Chicken marinated in sour cream based sauce and very mild spices	
Tandoori Chicken	\$11.50
Chicken thigh-leg combo marinated in yogurt & spices and grilled to perfection	
Chicken Adraki Kabab	\$9.95
Chicken cubes in ginger based marinade & grilled	
Anardana Kabab	\$9.95
Marinated chicken cubes with dried pomegranate seeds & grilled	
Boti Kabab	\$11.50
Lamb chunks marinated in yogurt & spices, well roasted in oven	
Lamb Seekh	\$11.50
Minced lamb mixed with spices, grilled on a seekh (cast iron skewer)	
Fish Shashlik	\$12.95
Tilapia marinated in mild yogurt sauce and grilled with onion & bell pepper	
Tandoori Pomphret Fish	\$16.95
Tasty and popular from western coast of India, whole fish with bone	
Tandoori Salmon	\$16.95
Tender Fresh Salmon in exotic spices and grilled to perfection	
Achari Jhinga	\$17.95
Tiger Shrimp marinated in yogurt pickle sauce, grilled delicately	

Vegetarian Entrees

All served with Basmati Rice	
Vegetable Chettinad	\$9.95
South Indian delicacy prepared in peppercorn & tomato sauce	
Vegetable Vindaloo	\$9.95
Vegetables cooked in spicy tomato, onion & chilli sauce	
Vegetable Jalfrazhee	\$9.95
Vegetables in a sweet and sour curry	
Vegetable Achari	\$10.50
Vegetables cooked in Indian pickle sauce	
Baigan Bharta	\$9.95
Mashed-Smoked eggplant and peas sautéed with onions and tomato	
Baigan Dahiwala	\$9.95
Roasted eggplant in a mildly spiced yogurt sauce	
Baghare Baingan	\$9.95
Baby eggplants in peanut & coconut based gravy	
Shaam Savera Kofta	\$10.50
Spinach & ricotta cheese dumplings in a creamy sauce	



Aloo Mattar	\$7.95
Simple preparation made with potatoes & peas in tangy tomato sauce	
Mattar Paneer	\$10.50
Paneer and Peas in tangy tomato sauce	
Shahi Paneer	\$10.50
Cubes of paneer in thick tomato gravy	
Stuffed Pepper w/ Paneer	\$10.50
Banana pepper stuffed with cottage cheese & potato in onion-tomato sauce	
Paneer Pasanda	\$10.50
Chunks of cottage cheese in a mild cashew-almond sauce	
Paneer Kundan Kalia	\$10.50
Paneer dumplings prepared in cashew cream sauce flavored with fenugreek and peppercorns.	
Paneer Tikka Masala	\$10.50
Cubes of Paneer in creamy tomato sauce	
Kashmiri Dum Aloo	\$10.50
Potato stuffed with cashews, raisins, turmeric & mild spices	
Lasooni Saag Paneer	\$10.50
Cubes of cottage cheese sautéed with spinach & shallots of garlic	
Bhindi Masala	\$9.95
Fresh okra pan fried w/peppers, onions & mild spices	
Malai Kofta	\$10.50
Potato and paneer dumplings w/ nuts & raisins cooked in a mild sauce	
Lauki ki Kofta	\$9.95
Dumplings made out of lauki cooked in mild sauce	
Kadai Paneer	\$10.50
Cubes of cottage cheese sautéed w/ onion, bell pepper, ginger & garlic	
Navratan Korma	\$10.50
Nine delicious vegetables cooked w/ fresh herbs and raisins	
Punjabi Chole	\$8.50
Chickpeas cooked in a rich tomato-onion gravy	
Dal Makhni	\$9.95
Creamy black lentils cooked w/ onions and tomatoes	
Dal Tadka	\$7.95
Yellow lentils cooked w/ onions and tomatoes	
Rajma	\$8.95
Extremely popular North Indian red kidney beans curry	

