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<http://www.augustatakeout.com>

Curry Hut

Please Note

Coupons, specials, discounts, and promotions are not applicable for delivery. Store prices may vary and not all store items are available for delivery.

Appetizers

Vegetable Samosa	\$6.60
<i>Crispy triangle pastry turnover stuffed with peas and potatoes.</i>	
Jalapeno Samosa	\$7.19
<i>Spicy triangle pastry turnover stuffed with fresh jalapeno.</i>	
Chicken Samosa	\$7.70
<i>Crispy triangle pastry turnover stuffed with chicken.</i>	
Samosa Chatt	\$9.00
<i>A favorite Indian snack! Samosa mixed with chickpeas, yogurt, onions, coriander and other tangy spices.</i>	
Lamb Samosa	\$8.80
<i>Crispy triangle pastry turnover stuffed with lamb.</i>	
Aloo Tikki Chaat	\$9.00
<i>Potato patties mixed with chickpeas, yogurt, onions, coriander and tangy spices.</i>	
Vegetable Pakoda	\$6.00
<i>A mix of onions & potatoes fried with chickpea flour.</i>	
Spinach Pakoda	\$6.60
<i>A mix of fresh spinach, onions, & potatoes fried with chickpea flour.</i>	
Aloo Pakoda	\$6.00
<i>Potatoes fried with chickpea flour.</i>	
Paneer Pakoda	\$6.60
<i>Fresh homemade cottage cheese deep fried and coated with chickpea flour.</i>	
Onion Bhaji	\$6.00
<i>Seasoned sliced onions deep fried with chickpea flour.</i>	
Gobhi 65	\$9.00
<i>Deep fried cauliflower marinated with yogurt, curry leaf, ginger, & cumin powder and garnished with cilantro and lemon juice.</i>	
Chicken 65	\$10.20
<i>Deep fried chicken marinated with yogurt, curry leaf, ginger, & cumin powder and garnished with cilantro and lemon juice.</i>	
Chicken Wings	\$9.60
<i>Fried chicken wings marinated in flavorful house spices.</i>	

Soups and Salads

Hot & Sour Vegetable Soup	\$6.00
Hot & Sour Chicken Soup	\$7.20
Sweet Corn Vegetable Soup	\$6.00
Sweet Corn Chicken Soup	\$7.20
Mulligtawny Soup	\$6.60
<i>Lentil based soup cooked with Indian herbs.</i>	
House Salad	\$4.80

Please Answer Your Phone

Our drivers may need to call you to confirm directions, get access to gated communities, or for questions about your order. Please have your phone on, volume up, and answer when they call. It helps them get your food to you, and that's the important part. If you have any questions or concerns about your order please call 706-413-8005.

Vegetable Entrees

Served with rice.

Aloo Gobhi	\$15.00
<i>A favorite Indian dish made with cauliflower, potatoes, and Indian spices.</i>	
Paneer Bhurjhi	\$18.00
<i>Fresh cottage cheese cooked with cumin seeds & tomatoes.</i>	
Paneer Makhani	\$15.60
<i>Cubes of cottage cheese prepared in a special tomato buttery cream sauce.</i>	
Kadhai Paneer	\$15.60
<i>Mouthwatering paneer cooked in a Kadhai (wok) with gravy made of onions, tomatoes, capsicum and traditional spices.</i>	
Paneer Tikka Masala	\$15.60
<i>Cottage cheese cooked in rich onion and tomato gravy with traditional spices.</i>	
Saag Paneer	\$15.60
<i>Cubes of cottage cheese studded in flavorful spinach puree.</i>	
Channa Saag	\$15.60
<i>Chickpeas cooked with spinach, onions and tomatoes.</i>	
Channa Masala	\$15.00
<i>Healthy mixture of chickpeas, tomatoes, onions.</i>	
Eggplant Masala	\$15.60
<i>Tasty and delicious eggplant cooked in a rich tomato onion sauce.</i>	
Eggplant Bhutha	\$15.00
<i>Roasted eggplant cooked with tomatoes and onions seasoned with turmeric, ginger, garlic, and cumin - A North Indian delicacy.</i>	
Okra	\$15.00
<i>Fresh okra sauteed with ginger, cumin seeds, onions and tomatoes.</i>	
Jeera Aloo	\$15.00
<i>Typical vegetarian dish made with potatoes, cumin seeds, red chili powder, ginger, coriander powder and curry leaves.</i>	
Matar Mushroom	\$15.00
<i>Fresh mushroom with green peas in delicious onion and tomato gravy, sauteed with ginger and garlic.</i>	
Malai Kofta	\$15.60
<i>Vegetable balls in rich creamy sauce.</i>	
Dal Makhani	\$15.00

Lamb/Goat Specialties

Lamb/Goat Curry	\$18.00
<i>Tender cubes of lamb or goat cooked in rich onion and tomato based curry sauce</i>	
Lamb/Goat Tikka Masala	\$18.60
<i>Marinated lamb Or goat cooked in a tandoor and simmered to perfection in our mouth watering sauce.</i>	
Lamb/Goat Makhani	\$18.60
<i>Our signature lamb or goat makhani is marinated over night, oven baked and cooked in a delicious creamy tomato sauce.</i>	
Lamb/Goat Vindaloo	\$18.00
<i>Lamb or goat cooked with potatoes in a special curry sauce with an added tinge of vinegar - A spicy treat!</i>	
Lamb/Goat Korma	\$18.60
<i>Lamb or goat braised in a sauce made with yogurt, cream, & nuts - A royal treat!</i>	
Lamb/Goat Madras	\$18.60
<i>Lamb or goat cooked in a rich gravy made of dry chillies, coconut, star-anise, paprika, & yogurt.</i>	
Lamb/Goat Saag	\$18.60
<i>Lamb or goat cooked with spinach and a blend of spices.</i>	
Lamb/Goat Kadhai	\$18.00
<i>Lamb or goat cooked in a gravy made of onions, tomatoes, capsicum and seasoned with traditional spices in a kadhai (wok).</i>	
Lamb Rogan Josh	\$18.60
<i>Lamb or goat chunks cooked in a special gravy consisting of caramelized onions, yogurt, bay leaves, & aromatic spices.</i>	
<u>Seafood - Fish/Shrimp</u>	
Fish/Shrimp Curry	\$18.00
<i>Salmon or jumbo shrimp cooked in rich onion and tomato based curry sauce</i>	
Fish/Shrimp Vindaloo	\$18.00
<i>Fish or shrimp cooked with potatoes in a special curry sauce with an added tinge of vinegar - A spicy treat!</i>	
Fish/Shrimp Madras	\$18.00
<i>Fish or shrimp cooked in rich gravy made of dry chillies, coconut, star-anise, paprika, & yogurt.</i>	
Fish/Shrimp Saag	\$18.60
<i>Fish or shrimp cooked with spinach and a blend of spices.</i>	
Fish/Shrimp Tikka Masala	\$18.60
<i>Marinated Fish or shrimp cooked in a tandoor and simmered to perfection in our mouth watering sauce.</i>	
Fish/Shrimp Kadhai	\$18.00
<i>Fish or shrimp cooked in a gravy made of onions, tomatoes, capsicum and seasoned with traditional spices in a kadhai (wok).</i>	
Fish/Shrimp Makhni	\$18.60
<i>Our signature Fish or shrimp</i>	

Mixed greens served with tomatoes, cucumbers and onions with choice of dressing.

Kachumber Salad \$6.00

Freshly chopped tomatoes, cucumbers, onions and cilantro with special tangy seasoning.

Chickepea Salad \$6.00

Chickpeas combined with tomato, onions and garnished with fresh cilantro.

Tandoor & Kebab Specials

Tandoori Chicken (Half) \$16.79

Chicken marinated in yogurt and various spices and cooked in a tandoor (clay oven).

Tandoori Chicken (Full) \$19.19

Chicken marinated in yogurt and various spices and cooked in a tandoor (clay oven).

Tandoori Wings \$16.20

Chicken wings marinated in a blend of spices and cooked in a tandoor (clay oven).

Chicken Tikka \$16.20

Tender pieces of boneless chicken marinated overnight in a blend of spices and cooked in a tandoor (clay oven).

Murgh Malai Kebab \$16.80

Succulent chunks of chicken wrapped in creamy marinade along with flavorful spices and cooked in a tandoor (clay oven).

Boti Kebab \$17.40

Tender pieces of boneless lamb marinated in exotic spices and cooked in a tandoor (clay oven). Served with mint chutney

Hariyali Chicken Tikki \$16.20

Flavorful chicken marinated with whole spices, fresh mint leaves pierced onto skewers and cooked in tandoor (clay oven).

Non-Vegetable Dishes

Served with rice.

Chicken Curry \$16.20

Boneless chicken cooked in a rich onion and tomato based curry sauce.

Chicken Tikka Masala \$16.80

Marinated chicken cooked in a tandoor and simmered to perfection in our mouth watering sauce.

Butter Chicken \$16.80

Our signature butter chicken is marinated overnight, oven baked and cooked in a delicious creamy tomato sauce.

Chicken Saag \$16.20

Chicken cooked with spinach and a blend of spices.

Chicken Vindaloo \$16.20

Chicken cooked with potatoes in a special curry sauce with an added tinge of vinegar - A spicy treat.

Chicken Korma \$16.20

Chicken braised in a sauce made with yogurt, cream, & nuts - A royal treat.

Chicken Madras \$16.20

Chicken cooked in rich gravy made of dried chillies, coconut, star-anise, paprika, and yogurt.

Mango Chicken Curry \$16.20

Chicken cooked in a curry paste made of mango and signature spices - A mild dish.

Chicken Kadhai \$16.20

Mouthwatering chicken cooked in a gravy made of onions, tomatoes, capsicum and traditional spices in a kadhai (wok).

Black lentils and kidney beans slowly simmered for hours in a very aromatic buttery creamy tomato sauce.

Dal Tadka \$15.00

Yellow lentils tempered with ginger, garlic, onions, and curry leaves.

Palak Ki Dal \$15.00

Yellow lentils cooked with spinach, ginger, garlic, onions and cumin seeds.

Chettinadh Vegetable Curry \$15.00

Medley of vegetables seasoned with spices from Chettinad region.

Southern India Specialties

Served with Sambar and Chutney

Plain Dosa \$13.19

A thin golden crispy rice and lentil crepe. Served with yellow lentil and chutney.

Masala Dosa \$14.39

A thin golden crispy rice and lentil crepe stuffed with spiced potatoes masala. Served with yellow lentils and chutney.

Cheese Dosa \$15.59

A thin golden crispy rice and lentil crepe, stuffed with flavorful cheese mix. Served with lentils and chutney.

Medhu Vada \$7.80

Soft fritter which is doughnut shaped with crispy exterior and soft interior made of lentil batter.

Vegetable Uttapam \$14.39

Rice and lentil flour pancake topped with mixed vegetables-The Indian pizza!

Indo- Chinese Specialties

Served with rice.

Chicken Manchurian \$16.20

Stir fried chicken cooked with green bell peppers, onion and special Indo-Chinese manchurian sauce.

Chili Chicken \$16.20

Stir fried chicken cooked with ginger garlic paste, soya sauce, vinegar, & sauteed in chili sauce.

Chili Shrimp \$18.00

Shrimp cooked with ginger garlic paste, soya sauce, vinegar, & sauted in chili sauce.

Chili Paneer \$16.20

Homemade cheese cooked with ginger garlic paste, soya sauce, vinegar, & sauteed in chili sauce.

Gobhi Manchurian \$15.00

Cauliflower cooked in Manchurian sauce - can be prepared dry or with sauce.

Egg Fried Rice \$15.00

Vegetable, Chicken (+\$1.20), or Shrimp (+\$3.00)

Hakka Noodles \$14.40

Vegetable, Chicken (+\$1.20), or Shrimp (+\$3.00)

Curry Hut Specials

Chicken Chettinad \$16.80

Marinated chicken cooked with poppy seeds, black pepper, ginger and garlic paste.

Badami Murgh \$16.80

Chicken cooked in mildly spiced curry, creamy almond and cashew sauce.

Lamb Pasanda \$18.00

Tender pieces of lamb marinated in cultured yogurt then cooked delicately with onions, coriander and ground spices.

Navratan Korma \$15.60

makhani is marinated over night, oven baked and cooked in a delicious creamy tomato sauce.

Fish/Shrimp Rogan Josh \$18.60

Fish or shrimp chunks cooked in a special gravy consisting of caramelized onions, yogurt, bay leaves, & aromatic spices.

Fish/Shrimp Korma \$18.60

Fish or shrimp braised in a sauce made with yogurt, cream, & nuts - A royal treat!

Accompliments

Pappad \$3.00

Raita \$3.60

Mango Chutney \$3.60

Pickle \$3.60

Rice Varieties

Goes great with curry!

Vegetable Pulao \$6.00

Basmati rice tempered with a medley of vegetables.

Peas Pulao \$6.00

Sauteed rice and peas.

Lemon Rice \$6.00

Lemon flavored rice.

Tandoori Breads

Naan \$3.00

Garlic Naan \$4.20

Chili Naan \$4.20

Onion Naan \$4.20

Aloo Naan \$6.00

Paneer Naan \$6.60

Naan stuffed with fresh cottage cheese.

Peshwari Naan \$6.00

Naan stuffed with coconut, raisins, cashews.

Cheese Naan \$6.00

Naan stuffed with grated cheddar cheese.

Roti \$3.60

Garlic Roti \$4.20

Mint Lachaa Paratha \$6.00

Bread Basket \$9.60

Combo of plain, garlic and chili naan

Desserts

Gulab Jamun \$6.00

Soft spongy balls made from a dough of flour and milk powder fried and soaked sugar syrup.

Rasmalai \$6.00

Aromatic dish of cottage cheese dumplings steeped in cardamom infused milk syrup.

Rice Pudding \$6.00

Creamy Indian dessert made with goodness milk, rice and aromatics.

Beverages

Sweet Tea \$3.60

Unsweet Tea \$3.60

Coke \$3.60

Diet Coke \$3.60

Sprite \$3.60

Lemonade \$3.60

Ginger Ale \$3.60

Ginger Hot Tea \$4.20

Sparkling Water \$3.60

Mango Lassi \$4.20

Sweet Lassi \$4.20

Salty Lassi \$4.20

Rose Flavored Lassi \$4.80

Chicken Hyderabad \$16.20

Chicken cooked in a smooth paste consisting of dry red chili, cumin, fenugreek, & coriander - A spicy treat.

Biryani

A world-renowned Indian dish, biryani long grained basmati rice flavored with exotic spices and choice of meat.

Vegetable Biryani \$16.80

Egg Biryani \$16.80

Chicken Biryani \$18.00

Lamb Biryani \$19.20

Goat Biryani \$19.20

Shrimp Biryani \$19.20

Deluxe Biryani \$20.40

A mix of chicken, lamb and shrimp.

A medley of vegetables cooked in a rich tomato cream sauce.

Matar Paneer \$15.60

Fresh homemade cheese with green peas in delicious onion and tomato gravy, sauteed with ginger and garlic.