

CHICKEN & LAMB

Chicken Makhni	17.99
Chicken pieces grilled in clay oven & sauteed in creamy tomato sauce	
Chicken Tikka Masala	17.99
Chicken cubes cooked with onion, peppers in tomato sauce	
Nani's Chicken Curry	17.99
Tender pieces of chicken cooked in Indian spices & onions	
Chicken Saag	17.99
Chicken cooked with chopped spinach, fresh fenugreek & spices	
Chiken Lababdar	17.99
Boneless Chicken, Caramelized Onions, Tomato, Ginger & Fresh Coriander greens	
Murgh Korma	17.99
Tender pieces of chicken cooked in a creamy sauce topped with dry fruits & nuts	
Chicken Kolhapuri	17.99
Chicken cooked with roasted garam masala, ginger, garlic & chilies	
Chiken Bhopali	17.99
Boneless chicken, long horn peppers fresh, fennel, mustard, onion seeds & ginger	
Chicken Chettinad	17.99
Popular chicken curry, cooked in a peppery authentic chettinad paste laced with coconut and onions.	
Ghost Yakhni	18.99
Lamb cooked with beaten yogurt, garam masala, fennel seeds, bay leaf, cardamom & cloves	
Lamb Chettinad	18.99
Lamb curry in a yogurt sauce with crushed black peppercorn, herbs & spices	
Lamb Vindaloo	18.99
Cubes of Lamb cooked in a traditional chili paste & splash of vinegar	
Lamb Roganjosh	18.99
Lamb cubes cooked in a cardamom sauce	
Lamb Xacutti	18.99
Spicy lamb curry cooked in coconut, curry leaves & onions	
Goat Kalimirch	18.99
Baby goat cooked in freshly ground pepper corns	
Goat Curry	18.99
Goat meat cooked with whole spices, garam masala, bay leaf, onions, ginger & garlic	
Goat Kadai	18.99
An easy mutton recipe with spices, garlic-ginger, tomatoes and chilli.	

SIDES

Masala Papad	4.99
Crispy Papad topped with onion, tomatoes, mango powder	
Classic Raita	3.99
Yogurt with cucumber, roasted cumin & black salt	
Onion Relish	3.99
Blend of chopped onions, tomato puree & vinegar mango chutney	
Sweet Mango Chutney	3.99

RICE

Basmati Rice	5.99
Himalayas long grain rice cooked with jeera	
Lemon Rice	6.99
Lemon flavored basmati rice, curry leaves	
Spinach Tomato Rice	8.99
Basmati rice cooked with cumin, garlic, spinach & sundried tomatoes	
Biryani Rice Bowl w/Veg	15.99
Biryani Rice Bowl w/Chicken	16.99
Biryani Rice Bowl w/Lamb/Goat	18.99
Biryani Rice Bowl w/Shrimp	18.99

BREAD

Naan	2.99
Leavened bread baked in tandoor, plain or garlic	
Paratha	3.99
Flakey & layered whole wheat bread	
Stuffed Naan	3.99
Choice of mint, onion, spiced potatoes, paneer dried fruits & nuts	
Cheese & Garlic Naan	3.99
Cheese Tomato Naan	3.99
Cheese Onion Naan	3.99
Chicken Tikka Naan	7.99
Lamb Naan	9.99
Family Basket	9.99
A combo of three house favorite breads (Naan, Garlic & Onion Kulcha)	



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 📞 973 453 6141 / 973 453 6889
 🌐 www.rockawaycurrycorner.com

CHAAT

Delhi ki Kachori	8.99
Baingan Chutneywala	8.99
Chaupati Bhel Puri	8.99
Aloo Papdi Chaat	8.99
Samosa Chaat	9.99
Aloo Tikki Chole	9.99

APPETIZERS (VEG)

Lasooni Gobhi	10.99
Crispy cauliflower cooked with ginger-garlic soy sauce	
Samosa	5.99
Fried pastry dough stuffed with spiced potatoes & peas fried golden brown	
Dahi ke kabab	10.99
Yogurt dumplings coated with vermicelli & served with tomato chutney	
Surti Pakora	10.99
Zucchini Onions & spinach fritters	
Jalapeno Fritters	9.99
Cute jalapeño Indian spices, carom seeds fritters	
Sesame Paneer	12.99
Cottage cheese tossed in chid sauce & sesame seeds	
Cajun Fries	5.99
perfectly seasoned and extra crispy, with the most delicious spicy kick!	

APPETIZERS (NON-VEG)

Hydrabadi Angare	13.99
Crispy Chiken tossed with spiced yogurt mustard seeds & curry leaves	
Chicken 65	13.99
Deep frying marinated chicken with curry leaves and green chilies.	
Malvani Macchi fry	14.99
Cod fish, malvani masala, curry aioli	
Shrimp Koliwada	14.99
Shrimp sauteed with ginger, garlic, tamarind	

VEGETARIAN

Tofu Green Peas Curry	15.99
Tofu and green peas cooked in onion, ginger, garlic & garam masala	
Kalonji Paneer	15.99
Homemade cheeses cooked with onions, yogurt, black cumin & garam masala	
Paneer Makhni	15.99
Homemade cottage cheese simmered in rich creamy tomato sauce	
Paneer Burji	15.99
Grated cheese cooked with chopped onion, tomatoes & garam masala	
Saag Paneer	15.99
Homemade cottage cheese with spinach & ground spices	
Mutter Paneer	15.99
Cottage cheese & green peas cooked in onion, ginger, garlic & garam masala	
Asparagus Kofta	15.99
Homemade cheese & vegetable dumplings in creamy sauce	
Navratna Korma	15.99
Assortment of fresh vegetable cooked in creamy almond & cashew sauce	
Khubani Malai Kofta	15.99
Soft paneer, Apricot koftas, Fenugreek, Cashew nuts & Cardamom	
Subz Jalfrezi	15.99
Mixed vegetables with homemade cheese, spiced with ginger, cumin & garlic	
Baingan	15.99
Eggplant cooked in a aromatic sauce with peanut, sesame seeds & coconut	
Baingan Bharta	15.99
Baked eggplant cooked with onions, tomatoes & fresh herbs	
Channa Masala	15.99
Chickpeas sauteed & cooked in a combination of tomatoes, Indian spices & herbs	
Awadh ki Bhindi	15.99
Okra sauteed with onion seeds, tomato, ginger & garlic	
Aloo Gobhi Mutter	15.99
Cubes of potato, cauliflower with green peas, onions, tomato & mild spices	
Achari Aloo	15.99
Potatoes cooked with ginger, garlic, onions & pickled spices	
Mushroom Methi Malai	15.99
Mashroom cooked in a rich cashew sauce w/fenugreek, ginger & garlic	
Khoya Kaju	15.99
Homemade cottage cheese simmered in rich creamy tomato sauce	
Dal Makhni	14.99
Grated cheese cooked with chopped onion, tomatoes & garam masala	
Dal Tadka	14.99
Simmered yellow lintils tempered w/ ginger, garlic, musterd seeds	

TANDOOR TREASURES

All Entree's from the Tandoor comes with masala sauce on the side

Patiala Murgh	17.99
Chicken marinated in thyme, ginger, garlic, garam masala, yogurt & pomegranate powder	
Ajwain Ke Kabab	17.99
Boneless chicken marinated with yogurt, mustard, ginger & yellow chilies	
Rosemary Malai Tikka	17.99
Boneless chicken marinated with yogurt, cardamom, cream cheese, ginger & garlic	
Lahori Seekh Kabab	18.99
Minced lamb seekh crusted with green onions & coriander	
Kesari Jhinga	18.99
Tiger shrimps with saffron, yogurt, ginger & garlic	
Tandoori Mixed Grill	21.99
Tandoori Chicken, Malai Kabab, Ajwan Kabab, Kesari Jhinga & lamb seekh kebab	
Methi Paneer Tikka	16.99
Indian Cottage Cheese Grilled With Dried Fenugreek Leaves Marinade	

SEAFOOD

Goan Shrimp Curry	18.99
Shrimp simmered in a coastal style sauce with coconut & ground spices	
Shrimp Ambotik	18.99
Shrimp cooked in onion, red chilies, tamarind & vinegar base sauce	
Shrimp Vandaloo	18.99
Shrimp cooked in traditional chilli paste & splash of vinegar	
Methi Machhi	18.99
Cod fish cooked with fresh fenugreek, spinach & onions	
Fish Ghassi	18.99
Cod fish simmered with kokum, curry leaves, mustard seeds & curry powder	
Shrimp Tikka Masala	18.99
Shrimp cooked in creamy tomato sauce	

SOUPS

Tomato Soup	7.99
Fresh tomatoes makes a comforting homemade tomato soup	
Manchow Soup (Veg)	7.99
Spicy and hot soup made from mixed vegetables	
Manchow Soup (Non Veg)	9.99
Spicy and hot soup made from mixed vegetables	

SALAD

House Salad	
Spring mix, cherry tomatoes, cucumber, red onion, bell peppers, olives, Balsamic dressing	
Grilled Paneer	10.99
Grilled Chicken	11.99

CHINESE (VEG)

Gravy Extra 3.99

Veg Manchurian	11.99
Chilli Paneer	12.99
Mushroom Chilli	11.99
Gobi Manchurian	11.99
Paneer Schezwan	12.99
Veg Fried Rice	14.99
Paneer Fried Rice	15.99
Schezwan Fried Rice	15.99

CHINESE (NON VEG)

Gravy Extra 3.99

Chilli Chicken	13.99
Chicken Manchurian	13.99
Chicken Lollipop	14.99
Chicken Schezwan	13.99
Shrimp Chilli	15.99
Egg Fried Rice	14.99
Chicken Fried Rice	16.99
Chicken Schezwan Fried Rice	16.99

DESERT

Gulab Jamun	4.99
Milk pastry balls served in a rose & honey syrup	
Mango Rasmalai	4.99
Cottage cheese dumplings cooked with skimmed milk, fresh mango puree & sliced almonds	

BEVERAGES

Canned Soda - Coke, Diet Coke, Sprite, Ginger ale	1.99
Mango Lassi	3.99
Bottle Water	1.99