



MR
TOAD'S
PUB & KITCHEN

Curry Night at the Pad!

Thursday's & Friday's

Curry meal with a house beverage

T&C's apply

 @mrtoadsme



Curry Night Menu



Chicken Tikka Masala (N)

Tender chunks of yogurt marinated chicken, simmered in a rich creamy tomato sauce with aromatic Indian spices.

AED 80



Paneer Tikka Masala (V) (N)

Yogurt marinated silky paneer cheese, served in a rich tomato-based curry infused with fragrant Indian spices.

AED 75



Meen Moilee (SF)

Flaky fish cooked in a fragrant coconut milk-based curry, sautéed with mustard seeds, curry leaves, and a hint of chili for a balanced blend of flavors.

AED 80



Chicken Chettinad

An aromatic curry from the Chettinad region of India, featuring tender chicken simmered in a rich mild spicy gravy made with a blend of fresh ground spices.

AED 80

All above curries are accompanied by

Onion Bhaji

Dal tadka

Raita

Tandoori Naan

Biryani rice

Kachumber

Papad



Beef Rendang (N)

Tender beef braised in a rich gravy made with a blend of aromatic spices, including lemongrass, galangal, turmeric, and chili.

AED 80

Served with Malay pickle, coconut Pinda, yellow rice, and vegetable spring rolls.

Thai Red Seafood Curry (SF)

A vibrant and aromatic seafood curry featuring fish, shrimp, mussels, and squid, showcasing the rich flavors of Thai cuisine.

AED 85

Served with Thai cucumber salad, Mee Krob and Jasmine Rice.



Thai Red Vegetable Curry (V)

A fragrant and rich coconut-spiced Thai curry with eggplant, zucchini, cauliflower, broccoli, and tofu.

AED 75

Served with Thai cucumber salad, Mee Krob, and Jasmine Rice.

(V) Vegetarian (SF) Seafood (N) Nuts

Our food is freshly prepared and may contain allergens. Please speak to our staff if you have any allergy concerns. Prices are inclusive of 7% municipality fees, 10% service charge and 5% VAT.