

<b>Vindaloo Sabzi (Very, Very, Hot)</b> .....	12.95
<i>Fresh mix of crushed chillis and marinated vegetables</i>	
<b>Dal Makhani or Yellow Dal</b> .....	11.95
<i>Medley of lentils cooked with fresh herbs and spices</i>	
<b>Palak Paneer</b> .....	13.95
<i>Organic spinach marinated in a variety of spices, cooked with homemade cheese</i>	
<b>Tofu Bhurji</b> .....	13.95
<i>Organic tofu crumbled with onions, red peppers and fenugreek leaves</i>	
<b>Muttar Paneer</b> .....	13.95
<i>Indian style homemade cheese, cooked with peas in a mild curry sauce</i>	
<b>Shai Paneer</b> .....	13.95
<i>Indian style homemade cheese pieces in a creamy tomato butter sauce</i>	
<b>Kofta Korma</b> .....	12.95
<i>Vegetable dumplings cooked in a mild onion based gravy garnished with coconut</i>	
<b>Navrattan Korma</b> .....	12.95
<i>Assortment of fresh mixed vegetables cooked with a array of spices in a mouth watering mild cashew sauce</i>	
<b>Khadai Paneer</b> .....	13.95
<i>Homemade cheese prepared with sautéed onions, ripe tomatoes and green peppers</i>	

### इपेसियालिटी ब्रेडवेड

<b>Plain Nan</b> .....	2.50
<i>White flour bread baked in the tandoor</i>	
<b>Garlic Nan</b> .....	3.25
<i>Topped with garlic</i>	
<b>Roti (Tandoori or Chapati)</b> .....	2.50
<i>Whole wheat bread baked in tandoor or on flat grill</i>	
<b>Gluten Free Roti</b> .....	3.50
<i>Rice and Corn flour</i>	
<b>Onion Kulcha</b> .....	3.50
<i>Plain flour bread stuffed with onions</i>	
<b>Alloo Nan</b> .....	3.50
<i>White flour bread stuffed with spicy potatoes</i>	
<b>Keema Nan</b> .....	3.50
<i>White flour bread stuffed with mildly spiced ground beef</i>	
<b>Paratha (lachhedar)</b> .....	2.95
<i>Whole wheat layered bread cooked in tandoori oven</i>	
<b>Karma Special Nan</b> .....	3.95
<i>White flour bread stuffed with paneer, potato, onions and chillis</i>	
<b>Peshwari Nan</b> .....	2.95
<i>White flour bread stuffed with coconut, sugar and whip cream</i>	

### रोट वीहोहड

<b>Basmati Rice</b> .....	2.95
<b>Coconut Rice</b> .....	3.95
<b>Saffron Rice</b> .....	3.95
<b>Peas Pilau</b> .....	3.95
<i>Aromatic basmati rice baked with peas</i>	
<b>Karma Fried Rice</b> .....	10.95
<i>Fresh basmati rice, fried with fresh mixed vegetables and mild spices</i>	
<b>Vegetable Byrani</b> .....	11.95
<i>Fresh mix vegetables cooked with rice and mild spices</i>	
<b>Chicken, Beef or Lamb Byrani</b> .....	14.95
<i>Choice of meat cooked with basmati rice flavored with fresh herbs and spices</i>	
<b>Prawn Byrani</b> .....	15.95



## Take-Out Menu

### LUNCH BUFFET

Monday to Saturday 11:30-2

### DINNER

Monday to Thursday 5-9:30

Friday and Saturday 5-10

Sunday 5-9:30

PH: 403.257.4977

Bay 309-4600, 130 Ave S.E.

[WWW.KARMAALGARY.COM](http://WWW.KARMAALGARY.COM)

PLEASE ADVISE OF ANY ALLERGIES

(ALL DISHES CAN BE PREPARED MILD, MEDIUM OR SPICY)

**appetizers**

<b>Pappadam (2 pieces)</b> .....	<b>3.50</b>
<i>Flame roasted crispy bread made from lentils and spice with cracked pepper</i>	
<b>Vegetable Samosa (2 pieces)</b> .....	<b>4.95</b>
<i>Light crisp pastry filled with mixed vegetables</i>	
<b>Beef Samosa (2 pieces)</b> .....	<b>5.50</b>
<i>Light crisp pastry filled with beef</i>	
<b>Chicken Samosa (2 pieces)</b> .....	<b>5.95</b>
<i>Light crisp pastry filled with chicken</i>	
<b>Onion Bhaji (6 pieces)</b> .....	<b>7.95</b>
<i>Fresh cut onions fried in a spicy chick pea batter</i>	
<b>Vegetable Pakora (6 pieces)</b> .....	<b>6.95</b>
<i>Potato and onion fritters coated in a light chick pea batter</i>	
<b>Paneer Pakora (6 pieces)</b> .....	<b>8.95</b>
<i>Delicately seasoned, cottage cheese pieces crumbed and fried</i>	
<b>Chicken Pakora (8 pieces)</b> .....	<b>9.95</b>
<i>Tender pieces of boneless chicken breast marinated in mild spice</i>	
<b>Fish Pakora (8 pieces)</b> .....	<b>10.95</b>
<i>Tender pieces of fresh Atlantic cod marinated in mild spices then fried</i>	

**इटपपड अरवे होवेद वीइहेड**

<b>Lentil Soup</b> .....	<b>3.95</b>
<i>A mildly spiced yellow lentil soup</i>	
<b>Kachumber Salad</b> .....	<b>3.95</b>
<i>Mix of diced tomatoes, onions, cucumbers, lemon juice and spices</i>	
<b>Cucumber Raita</b> .....	<b>2.95</b>
<i>Side dip, diced cucumbers with spices in plain yogurt</i>	

**इलेटोरोनह फिल ठार लेगु ठरहन**

<b>Tandoori Chicken</b> .....	<b>14.95</b>
<i>Half chicken marinated in traditional spices with yogurt then roasted</i>	
<b>Chicken Tikka (8 pieces)</b> .....	<b>14.95</b>
<i>Boneless chicken marinated (choose Regular, Hiriali or Vindaloo flavor)</i>	
<b>Tandoori Tiger Prawns (6 pieces)</b> .....	<b>18.95</b>
<i>Fresh jumbo prawns tossed in a spicy marinade and tandoored to perfection</i>	
<b>Fish Tikka (8 pieces)</b> .....	<b>16.95</b>
<i>Fresh Atlantic cod marinated in an array of spices, our tandoori chef's specialty</i>	
<b>Paneer Tikka (8 pieces)</b> .....	<b>15.95</b>
<i>Delicately seasoned homemade cottage cheese pieces tandoored</i>	
<b>Sheekh Beef Kabob (6 pieces)</b> .....	<b>13.95</b>
<i>Fresh ground beef with herbs and spices</i>	
<b>Tandoori Ribs (mild, medium or spicy) (10 pieces)</b> .....	<b>15.95</b>
<i>Beef riblets grilled then sautéed in Chef Pinda's secret sauce</i>	

**हक्केस इट्युडे**

**(Hakka is a delicious blend of Indian and Chinese Cuisine)**

<b>Chili Chicken</b> .....	<b>15.95</b>
<i>Boneless chicken marinated Chinese style cooked with Indian herbs and spices Served with basmati rice</i>	
<b>Chili Paneer</b> .....	<b>13.95</b>
<i>Indian cheese marinated with slivers of garlic and sautéed</i>	
<b>Vegetable Manchurian</b> .....	<b>13.95</b>
<i>Dumplings of mixed vegetables cooked with sautéed onions and soy sauce</i>	
<b>Chicken Manchurian</b> .....	<b>14.95</b>
<i>Deep fried boneless chicken delicately cooked in soya and Indian sauce</i>	
<b>Prawn Chili</b> .....	<b>16.95</b>
<i>Prawns prepared in Indian spices and marinated in sweet soya sauce</i>	

**लडात इपेडोरोनह**

<b>Butter Chicken (mild &amp; sweet)</b> .....	<b>14.95</b>
<i>Karma Specialty, boneless chicken cooked in a "sweet" creamy buttery tomato sauce</i>	
<b>Traditional Butter Chicken (med spicy)</b> .....	<b>14.95</b>
<i>Boneless chicken cooked in a "spicy" buttery tomato sauce with an onion base</i>	
<b>Chicken Tikka Masala</b> .....	<b>14.95</b>
<i>Marinated boneless chicken simmered with onions and green peppers</i>	
<b>Coconut Chicken Curry</b> .....	<b>14.95</b>
<i>Boneless pieces of chicken prepared in a sweet coconut based sauce</i>	
<b>Lamb Kashmiri</b> .....	<b>14.95</b>
<i>Boneless pieces of lamb cooked in a onion base gravy with green peppers</i>	
<b>Beef Dopiaza</b> .....	<b>13.95</b>
<i>Boneless pieces of beef cooked with onions, tomatoes, herbs and spices</i>	
<b>Goat Curry</b> .....	<b>15.95</b>
<i>Goat meat marinated in a house-blended curry served bone-in</i>	

**The following dishes can be made with chicken, lamb or beef:**

<b>Korma</b> .....	<b>14.95</b>
<i>Mild curry prepared with almonds, cashew nuts, saffron and cardamoms</i>	
<b>Vindaloo (Very, Very, Hot)</b> .....	<b>14.95</b>
<i>Fiery hot dish from Goa made from crushed chillis</i>	
<b>Rogan Josh</b> .....	<b>14.95</b>
<i>Thick tomato base curry cooked with sautéed onions</i>	
<b>Saag Gosht</b> .....	<b>13.95</b>
<i>Spinach Lovers- organic ground spinach cooked with spices</i>	
<b>Madras (Very Hot)</b> .....	<b>14.95</b>
<i>Spicy dish from South India cooked with bell peppers</i>	
<b>Bhoona</b> .....	<b>14.95</b>
<i>Karma special, traditional curry cooked with herbs and spices</i>	

**इडकठठवे वीइहेड**

<b>Prawn Korma</b> .....	<b>16.95</b>
<i>Prawns cooked in a mild curry enriched with cream, nuts and spices</i>	
<b>Prawn Masala</b> .....	<b>15.95</b>
<i>Prawns cooked in a onion base gravy, served with onions and green peppers</i>	
<b>Prawn Coconut Curry</b> .....	<b>16.95</b>
<i>Prawns prepared in a mild coconut sauce</i>	
<b>Prawn or Fish Curry</b> .....	<b>15.95</b>
<i>Atlantic cod or shrimp cooked in spicy onion and tomato base curry</i>	
<b>Prawn Vindaloo (Very, Very Hot)</b> .....	<b>16.95</b>
<i>Prawns cooked in a fiery South Indian style curry</i>	

**चडडुड.अगोवन वीइहेड**

<b>Bombay Potatoes</b> .....	<b>12.95</b>
<i>Spiced potatoes in a onion and cumin base gravy with a touch of tomato sauce</i>	
<b>Alloo Ghobi</b> .....	<b>13.95</b>
<i>Cauliflower, potatoes and green peas tossed with herbs and spices</i>	
<b>Channa Masala</b> .....	<b>12.95</b>
<i>Chickpeas cooked with onions, tomatoes and green chillis</i>	
<b>Malai Kofta</b> .....	<b>12.95</b>
<i>Vegetable balls made from grated potatoes, cauliflower and carrots Cooked in tomato and cashew-pistachio based sauce</i>	
<b>Bhindi Dopiaza</b> .....	<b>12.95</b>
<i>Fresh Okra, sautéed with garlic, ginger, onion, tomato and spices</i>	
<b>Eggplant Bharta</b> .....	<b>12.95</b>
<i>Grilled eggplant sautéed with herbs, peas and spices</i>	

VEG CONTINUED.....