

## Appetizers

<b>Pappadum (2 pieces)</b>	3.75
Flame roasted crispy bread made from lentils and spice with cracked pepper	
<b>Vegetable Samosa (2 pieces)</b>	5.25
Light crisp pastry filled with mixed vegetables	
<b>Beef Samosa (2 pieces)</b>	5.75
Light crisp pastry filled with beef	
<b>Onion Bhaji (6 pieces)</b>	8.95
Fresh cut onions fried in a spicy chick pea batter	
<b>Vegetable Pakora (6 pieces)</b>	7.95
Potato and onion fritters coated in a light chick pea batter	
<b>Paneer Pakora (6 pieces)</b>	9.95
Delicately seasoned, cottage cheese pieces crumbed and fried	
<b>Papri Chaat</b>	9.95
Crispy chips, potatoes, chickpeas, onions mixed with tamarind and mint chutney	
<b>Chicken Pakora (8 pieces)</b>	10.95
Tender pieces of boneless chicken breast marinated in mild spice	
<b>Fish Pakora (8 pieces)</b>	11.95
Tender pieces of fresh Atlantic cod marinated in mild spices then fried	
<b>Veggie Platter</b> (veg samosa, paneer pakora, onion bhaji)	(for 2) 11.95 (for 4) 19.95
<b>Meat Platter</b> (beef samosa, tandoori chicken, fish pakora)	(for 2) 14.95 (for 4) 26.95 (or more)

## લિંગપદ્રા અને શારીર વોઝોટેલ્સ

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

## ટૉડોરીઓનાંથી તુર્ખ ટોસ્ટુ રેવેન

<b>Tandoori Chicken</b>	15.95
Half chicken marinated in traditional spices with yogurt then roasted	
<b>Chicken Tikka (8 pieces)</b>	15.95
Boneless chicken marinated (choose Regular, Hiriali or Vindaloo flavor)	
<b>Tandoori Tiger Prawns (6 pieces)</b>	18.95
Fresh jumbo prawns tossed in a spicy marinade and tandoored to perfection	
<b>Fish Tikka (8 pieces)</b>	16.95
Fresh Atlantic cod marinated in an array of spices, our tandoori chef's specialty	
<b>Paneer Tikka (8 pieces)</b>	15.95
Delicately seasoned homemade cottage cheese pieces tandoored	

## હક્કા ઇન્ફ્રા

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

## લેન્ટ સ્પેશિયલ્ટીટીસ

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

The following dishes can be made with *chicken, lamb or beef* (add \$1 for Lamb):

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

## દ્રવ્યાર્થી ટોસ્ટેલ્સ

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

## વેગેટારિયન ટોસ્ટેલ્સ

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

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

#### Specialty breads

<b>Plain Nan</b>	<b>2.50</b>
<i>White flour bread baked in the tandoor</i>	
<b>Garlic Nan</b>	<b>3.25</b>
<i>Topped with garlic</i>	
<b>Roti (Tandoori or Chapati)</b>	<b>2.75</b>
<i>Whole wheat bread baked in tandoor or on flat grill</i>	
<b>Gluten Free Roti</b>	<b>3.50</b>
<i>Rice and Corn flour</i>	
<b>Onion Kulcha</b>	<b>3.50</b>
<i>Plain flour bread stuffed with onions</i>	
<b>Alloo Nan</b>	<b>3.50</b>
<i>White flour bread stuffed with spicy potatoes</i>	
<b>Paratha (lachchedar)</b>	<b>2.95</b>
<i>Whole wheat layered bread cooked in tandoori oven</i>	
<b>Karma Special Nan</b>	<b>3.95</b>
<i>White flour bread stuffed with paneer, potato, onions and chillis</i>	
<b>Peshwari Nan</b>	<b>2.95</b>
<i>White flour bread stuffed with coconut, sugar and whip cream</i>	

#### Rice दाइरेः

<b>Basmati Rice</b>	<b>3.25</b>
<b>Coconut Rice</b>	<b>3.95</b>
<b>Saffron Rice</b>	<b>3.95</b>
<b>Jeera Rice</b>	<b>3.95</b>
<i>Fresh basmati rice cooked with cumin and lightly spiced</i>	
<b>Peas Pilau</b>	<b>3.95</b>
<i>Aromatic basmati rice baked with peas</i>	
<b>Karma Fried Rice</b>	<b>11.95</b>
<i>Fresh basmati rice, fried with fresh mixed vegetables and mild spices</i>	
<b>Vegetable Byrani</b>	<b>12.95</b>
<i>Fresh mix vegetables cooked with rice and mild spices</i>	
<b>Chicken, Beef or Lamb Byrani (Add \$1 for Lamb)</b>	<b>14.95</b>
<i>Choice of meat cooked with basmati rice flavored with fresh herbs and spices</i>	
<b>Prawn Byrani</b>	<b>15.95</b>
<i>Marinated Prawns cooked with basmati rice in fresh vegetables and spices</i>	



**KARMA**  
fine indian cuisine

## Take-Out Menu

### DINNER

Monday to Thursday 4.30pm – 9.00pm  
 Friday and Saturday 4.30pm - 9.30pm  
 Sunday 4.30pm – 9.00pm

PH: 403.257.4977

Bay 309-4600, 130 Ave S.E.

**WWW.KARMACALGARY.COM**  
**@karmacalgary**

PLEASE ADVISE SERVER OF ANY ALLERGIES  
(ALLERGY MENU AVAILABLE)

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