

**ਭਾਰਤੀ ਪਕਵਾਨ**

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

**ਭਾਰਤੀ ਚਾਨੇ ਵਾਲੇ ਵੀਓਏਟ**

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

**ਭਾਰਤੀ ਚੀਜ਼ ਵਾਲੇ ਟਾਊਰੀ ਚਿਕਨ**

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

**ਭਾਰਤੀ ਚੀਜ਼ ਵਾਲੇ ਚੀਲੀ ਚਿਕਨ**

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

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

**ਭਾਰਤੀ ਚੀਜ਼ ਵਾਲੇ ਬਟਰ ਚਿਕਨ**

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

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

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

**ਭਾਰਤੀ ਚੀਜ਼ ਵਾਲੇ ਪ੍ਰਾਊਨ ਕੌਰਮਾ**

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

**ਭਾਰਤੀ ਚੀਜ਼ ਵਾਲੇ ਬੰਬੇ ਪਟਾਟੋ**

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

VEG CONTINUED.....

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

### इसPECIALTY ब्रेड्स

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

### लिट्टे वीइफेड्ड

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



## 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.

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PLEASE ADVISE SERVER OF ANY ALLERGIES  
 (ALLERGY MENU AVAILABLE)

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