

ਭਾਧਣੀਏਰ		
Pappadum (2 pieces)	4.75	
<i>Flame roasted crispy bread made from lentils and spice with cracked pepper</i>		
Vegetable Samosa (2 pieces)	5.50	
<i>Light crisp pastry filled with mixed vegetables</i>		
Beef Samosa (2 pieces)	5.95	
<i>Light crisp pastry filled with beef</i>		
Onion Bhaji (6 pieces)	9.95	
<i>Fresh cut onions fried in a spicy chick pea batter</i>		
Vegetable Pakora (6 pieces)	8.95	
<i>Potato and onion fritters coated in a light chick pea batter</i>		
Paneer Pakora (6 pieces)	10.95	
<i>Delicately seasoned, cottage cheese pieces crumbed and fried</i>		
Papri Chaat	10.95	
<i>Crispy chips, potatoes, chickpeas, onions mixed with tamarind and mint chutney</i>		
Chicken Pakora (8 pieces)	11.95	
<i>Tender pieces of boneless chicken breast marinated in mild spice</i>		
Fish Pakora (8 pieces)	12.95	
<i>Tender pieces of fresh Atlantic cod marinated in mild spices then fried</i>		
Veggie Platter (veg samosa, paneer pakora, onion bhaji)	(for 2) 12.95	
	(for 4) 20.95	
	(for 2) 15.95	
	(for 4) 27.95	
	(or more)	
Meat Platter (beef samosa, tandoori chicken, fish pakora)		

ਫਰਿਫਰ ਫਰਿਫਰ ਫਰਿਫਰ		
Lentil Soup	4.95	
<i>A mildly spiced yellow lentil soup</i>		
Kachumber Salad	4.95	
<i>Mix of diced tomatoes, onions, cucumbers, lemon juice and spices</i>		
Cucumber Raita	3.95	
<i>Side dip, diced cucumbers with spices in plain yogurt</i>		

ਫਰਿਫਰ ਫਰਿਫਰ ਫਰਿਫਰ		
Tandoori Chicken	15.95	
<i>Half chicken marinated in traditional spices with yogurt then roasted</i>		
Chicken Tikka (8 pieces)	16.95	
<i>Boneless chicken marinated (choose Regular, Hirioli or Vindaloo flavor)</i>		
Tandoori Tiger Prawns (6 pieces)	19.95	
<i>Fresh jumbo prawns tossed in a spicy marinate and tandoored to perfection</i>		
Fish Tikka (8 pieces)	18.95	
<i>Fresh Atlantic cod marinated in an array of spices, our tandoori chef's specialty</i>		
Paneer Tikka (8 pieces)	16.95	
<i>Delicately seasoned homemade cottage cheese pieces tandoored</i>		

ਫਰਿਫਰ ਫਰਿਫਰ		
(Hakka is a delicious blend of Indian and Chinese Cuisine)		
Chili Chicken	16.95	
<i>Boneless chicken marinated Chinese style cooked with Indian herbs and spices Served with basmati rice</i>		
Chili Paneer	14.95	
<i>Indian cheese marinated with slivers of garlic and sautéed</i>		
Vegetable Manchurian	14.95	
<i>Dumplings of mixed vegetables cooked with sautéed onions and soy sauce</i>		
Chicken Manchurian	15.95	
<i>Deep fried boneless chicken delicately cooked in soya and Indian sauce</i>		
Prawn Chili	17.95	
<i>Prawns prepared in Indian spices and marinated in sweet soya sauce</i>		

ਫਰਿਫਰ ਫਰਿਫਰ		
Butter Chicken (mild & sweet)	15.95	
<i>Karma Specialty, boneless chicken cooked in a "sweet" creamy buttery tomato sauce</i>		
Traditional Butter Chicken (med spicy)	15.95	
<i>Boneless chicken cooked in a "spicy" buttery tomato sauce with an onion base</i>		
Chicken Tikka Masala	15.95	
<i>Marinated boneless chicken simmered with onions and green peppers</i>		
Coconut Chicken Curry	15.95	
<i>Boneless pieces of chicken prepared in a sweet coconut based sauce</i>		
Lamb Kashmeri	16.95	
<i>Boneless pieces of lamb cooked in a onion base gravy with green peppers</i>		
Beef Dopiazza	14.95	
<i>Boneless pieces of beef cooked with onions, tomatoes, herbs and spices</i>		
Goat Curry	16.95	
<i>Goat meat marinated in a house-blended curry served bone-in</i>		

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

Korma	15.95	
<i>Mild curry prepared with almonds, cashew nuts, saffron and cardamons</i>		
Vindaloo (Very, Very, Hot)	15.95	
<i>Fiery hot dish from Goa made from crushed chillis</i>		
Rogan Josh	15.95	
<i>Thick tomato base curry cooked with sautéed onions</i>		
Saag Gosht	14.95	
<i>Spinach Lovers- organic ground spinach cooked with spices</i>		
Madras (Very Hot)	15.95	
<i>Spicy dish from South India cooked with bell peppers</i>		
Bhoona	15.95	
<i>Karma special, traditional curry cooked with herbs and spices</i>		

ਫਰਿਫਰ ਫਰਿਫਰ		
Prawn Korma	17.95	
<i>Prawns cooked in a mild curry enriched with cream, nuts and spices</i>		
Prawn Masala	16.95	
<i>Prawns cooked in a onion base gravy, served with onions and green peppers</i>		
Prawn Coconut Curry	17.95	
<i>Prawns prepared in a mild coconut sauce</i>		
Prawn or Fish Curry	16.95	
<i>Atlantic cod or shrimp cooked in spicy onion and tomato base curry</i>		
Prawn Vindaloo (Very, Very Hot)	17.95	
<i>Prawns cooked in a fiery South Indian style curry</i>		

ਫਰਿਫਰ ਫਰਿਫਰ		
Bombay Potatoes	13.95	
<i>Spiced potatoes in a onion and cumin base gravy with a touch of tomato sauce</i>		
Alloo Ghobi	14.95	
<i>Cauliflower, potatoes and green peas tossed with herbs and spices</i>		
Channa Masala	13.95	
<i>Chickpeas cooked with onions, tomatoes and green chillis</i>		
Malai Kofta	13.95	
<i>Vegetable balls made from grated potatoes, cauliflower and carrots</i>		
<i>Cooked in tomato and cashew-pistachio based sauce</i>		
Bhindi Dopiazza	14.95	
<i>Fresh Okra, sautéed with garlic, ginger, onion, tomato and spices</i>		
Eggplant Bharta	14.95	
<i>Grilled eggplant sautéed with herbs, peas and spices</i>		

VEG CONTINUED.....

Vindaloo Sabzi (Very, Very, Hot)	13.95
<i>Fresh mix of crushed chillis and marinated vegetables</i>	
Dal Makhani or Yellow Dal	12.95
<i>Medley of lentils cooked with fresh herbs and spices</i>	
Palak Paneer	14.95
<i>Organic spinach marinated in a variety of spices, cooked with homemade cheese</i>	
Muttar Paneer	14.95
<i>Indian style homemade cheese, cooked with peas in a mild curry sauce</i>	
Shai Paneer	14.95
<i>Indian style homemade cheese pieces in a creamy tomato butter sauce</i>	
Kofta Korma	13.95
<i>Vegetable dumplings cooked in a mild onion based gravy garnished with coconut</i>	
Navrattan Korma	13.95
<i>Assortment of fresh mixed vegetables cooked with a array of spices in a mouth watering mild cashew sauce</i>	
Khadai Paneer	14.95
<i>Homemade cheese prepared with sautéed onions, ripe tomatoes and green peppers</i>	

Specialty breads

Plain Nan	2.95
<i>White flour bread baked in the tandoor</i>	
Garlic Nan	3.95
<i>Topped with garlic</i>	
Roti (Tandoori or Chapati)	3.25
<i>Whole wheat bread baked in tandoor or on flat grill</i>	
Gluten Free Roti	3.95
<i>Rice and Corn flour</i>	
Onion Kulcha	3.95
<i>Plain flour bread stuffed with onions</i>	
Alloo Nan	3.95
<i>White flour bread stuffed with spicy potatoes</i>	
Paratha (lakhedar)	4.50
<i>Whole wheat layered bread cooked in tandoori oven</i>	
Karma Special Nan	4.95
<i>White flour bread stuffed with paneer, potato, onions and chillis</i>	
Peshwari Nan	3.95
<i>White flour bread stuffed with coconut, sugar and whip cream</i>	

Hot Dishes

Basmati Rice	3.95
Coconut Rice	4.95
Saffron Rice	4.95
Jeera Rice	4.95
<i>Fresh basmati rice cooked with cumin and lightly spiced</i>	
Peas Pilau	4.95
<i>Aromatic basmati rice baked with peas</i>	
Karma Fried Rice	12.95
<i>Fresh basmati rice, fried with fresh mixed vegetables and mild spices</i>	
Vegetable Byrani	13.95
<i>Fresh mix vegetables cooked with rice and mild spices</i>	
Chicken, Beef or Lamb Byrani (Add \$1 for Lamb)	15.95
<i>Choice of meat cooked with basmati rice flavored with fresh herbs and spices</i>	
Prawn Byrani	16.95
<i>Marinated Prawns cooked with basmati rice in fresh vegetables and spices</i>	



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
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PLEASE ADVISE SERVER OF ANY ALLERGIES
 (ALLERGY MENU AVAILABLE)

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