

ਭਾਰਤੀ ਭੋਜਨ

Vegetable Samosa (2 pieces) <i>Light crisp pastry filled with potatoes and peas</i>		5.50
Beef Samosa (2 pieces) <i>Light crisp pastry filled with seasoned ground beef and peas</i>		5.95
Vegetable Pakora (6 pieces) <i>Potato and onion fritters coated in a light chick pea batter</i>		10.95
Onion Bhaji (6 pieces) <i>Fresh cut onions fried in a spicy chick pea batter</i>		11.95
Honey Chili Cauliflower (8 pieces) <i>Cauliflower tossed in a honey chili sauce that's sweet and spicy then fried</i>		11.95
Paneer Pakora (6 pieces) <i>Delicately seasoned, cottage cheese pieces crumbed and fried</i>		11.95
Papri Chaat <i>Crispy chips, potatoes, chickpeas, onions mixed with tamarind and mint chutney</i>		12.95
Chicken Pakora (8 pieces) <i>Tender pieces of boneless chicken breast marinated in mild spice</i>		13.95
Fish Pakora (8 pieces) <i>Tender pieces of fresh Atlantic cod marinated in mild spices then fried</i>		13.95
Veggie Trio (veg samosa, paneer pakora, veg pakora)	(for 2)	14.95
	(for 3)	18.95
	(for 4)	22.95
	(for 2)	17.95
	(for 3)	23.95
	(for 4)	29.95

Meat Trio (beef samosa, tandoori chicken, fish pakora)	(or more)	
---	-----------	--

ਭਾਰਤੀ ਭੋਜਨ

Lentil Soup <i>A mildly spiced yellow lentil soup</i>		5.95
Kachumber Salad <i>Mix of diced tomatoes, onions, cucumbers and spices with vinaigrette dressing</i>		4.95
Cucumber Raita <i>Side dip, diced cucumbers with spices in plain yogurt</i>		3.95

ਭਾਰਤੀ ਭੋਜਨ

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

ਭਾਰਤੀ ਭੋਜਨ

Chili Chicken <i>Boneless chicken marinated Chinese style cooked with Indian herbs and spices</i>		15.95
Chili Paneer <i>Indian cheese marinated with slivers of garlic and sautéed</i>		14.95
Vegetable Manchurian <i>Dumplings of mixed vegetables cooked with sautéed onions and soy sauce</i>		14.95
Chicken Manchurian <i>Deep fried boneless chicken delicately cooked in soy and Indian sauce</i>		15.95
Prawn Chili <i>Prawns prepared in Indian spices and marinated in sweet soy sauce</i>		17.95
Hakka Noodles <i>Stir fried noodles with fresh vegetables, onions and light soy sauce</i>		13.95

ਭਾਰਤੀ ਭੋਜਨ

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

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

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

ਭਾਰਤੀ ਭੋਜਨ

Prawn Korma <i>Prawns cooked in a mild curry enriched with cream, cashews and spices</i>		17.95
Prawn Masala <i>Prawns cooked in a onion base gravy, served with onions and green peppers</i>		16.95
Prawn Coconut Curry <i>Prawns prepared in a mild coconut sauce</i>		17.95
Prawn or Fish Curry <i>Atlantic cod or shrimp cooked in spicy onion base curry</i>		16.95
Seafood Curry <i>Freshly prepared prawns, fish and scallops tossed in a chef special curry sauce</i>		21.95

ਭਾਰਤੀ ਭੋਜਨ

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

VEG CONTINUED.....

Vindaloo Sabzi (Very, Very, Hot)	13.95
<i>Fresh mix of crushed chillis and marinated vegetables</i>	
Dal Makhani or Yellow Dal	13.95
<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>	

इष्टतमोत्तु फलकवेड

Plain Naan	3.25
<i>White flour bread baked in the tandoor</i>	
Garlic Naan	3.95
<i>White flour bread topped with fresh garlic baked in the tandoor</i>	
Roti (Tandoori or Chapati)	3.25
<i>Whole wheat bread baked in tandoori oven or chapati cooked on flat grill</i>	
Gluten Free Roti	3.95
<i>Rice and Corn flour</i>	
Onion Kulcha	4.95
<i>Plain flour bread stuffed with onions</i>	
Alloo Naan	4.95
<i>White flour bread stuffed with spicy potatoes</i>	
Paratha (lachhedar)	4.50
<i>Whole wheat layered bread cooked in tandoori oven</i>	
Karma Special Naan	5.95
<i>White flour bread stuffed with paneer, potato, onions and green chillis</i>	
Coconut Naan	4.50
<i>White flour bread stuffed with coconut and sweetener</i>	
Spinach & Cheese Naan	5.95
<i>White flour bread stuffed with fresh spinach and cheese</i>	

लठड वीइकेड

Basmati Rice	4.50
Coconut Rice	5.95
Saffron Rice	5.95
Jeera Rice	5.95
<i>Fresh basmati rice cooked with cumin and lightly spiced</i>	
Peas Pilau	5.95
<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	14.95
<i>Fresh mix vegetables cooked with rice and mild spices. May contain plum pits</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. May contain plum pits</i>	
Prawn Byrani	16.95
<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)

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