

VEGETARIAN APPETIZERS

Paneer Tikka - *Marinated cottage cheese cubes baked on a skewer*

Vegetable Pakora - *Deep fried mixed vegetable fritters*

Chilli Pakora- *Deep fried long hot pepper fritters*

Vegetable Samosa - *Crispy turnovers stuffed with potatoes and peas*

Aloo Papri Chaat - *Crispy wafers topped with potatoes, chickpeas, cool seasoned yogurt and chutneys*

Tandoori Gobhi - *Baked cauliflower florets coated with Karma's own special Tandoori marinade*

Chaat (choice of Aloo Tikki or Samosa) - *Pan fried mashed potato patties or vegetable turnovers topped with chickpea masala and chutney*

Vegetable Spring Rolls - *Slender rolls stuffed with delicately flavored vegetables*

Paneer Kabob Kathi Roll - *Whole wheat wrap with paneer, lettuce, tomato, onion and house dressing*

Southern Style

Urad Vada (Medu) - *Donut-style Southern Indian delicacy served with coconut chutney*

Chana Dal Vada (Paripa) - *Savory Kerala style snack made from Dal*

Masala Dosa - *Large crispy crepe stuffed and rolled with your choice of stuffing*

Uttapam - *Thick round dosa accompanied by sambar or coconut chutney*

Uppama - *Pan fried semolina cooked with herbs spices*

Idili Sambar - *Soft steamed rice cakes smothered with spicy lentil soup*

Vegetable Cutlets - *Spiced mashed mixed vegetables shaped breaded and fried*

NON-VEGETARIAN APPETIZERS

Chicken

Chicken Tikka - *Spiced cubes of chicken breast broiled in clay oven*

Chicken Pakora - *Deep fried chicken fritters*

Tootak - *Chicken wings done Tandoori style*

Tandoori Chicken - *Roasted chicken marinated in homemade yogurt and herbs*

Hara Bara Kabab - *Chicken marinated in coriander, chili, ginger and garlic*

Reshmi Kabab - *Succulent minced chicken infused with marinade of herbs*

Chicken Springrolls - *Slender rolls stuffed with delicately flavored vegetables & chicken*

Lollipop Chicken - *Crispy, meaty lollipops of chicken served with a sweet and spicy sauce*

Chicken Tikka Kathi Roll - *Whole wheat wrap with chicken tikka, lettuce, tomato, onion and house dressing*

Lamb

Seekh Kabab - *Finely minced lamb seasoned with fresh onions and herbs*

Boti Kabab - *Cubes of lamb marinated and grilled on skewers*

Shami Kabab- *Finely minced lamb seasoned with herb and spices and made into small patties*

Lamb Chops - *Lamb Chops cooked in the Tandoor oven glazed by Karma's very own special marinade*

Lamb Cutlets - *Minced lamb mixed with potatoes seasoned with herbs and spices, then shaped breaded and fried*

Seekh Kabob Kathi Roll - *Whole wheat wrap with lamb, lettuce, tomato, onion and house dressing*

Seafood

Fish Pakora - Deep fried fish fritters

Salmon Raita - Baked salmon in whipped yogurt garnished with mint and tomato medley

Nimbu Salmon Tikka - Salmon marinated in garlic, ginger, spices and lemon

Kolkata Golda Chingri - Our famous battered fried shrimp, served with chutney

Ajwaini Jhinga - Jumbo grilled shrimp infused with a marinade of spices

Kerala Style Fried Fish - Your choice of fish marinated in Kerala style spices and fried to perfection

Tuna Cutlets - Minced tuna mixed with potatoes seasoned with herbs and spices, then shaped breaded and fried

Fish Kabob Kathi Roll - Whole wheat wrap with fish, lettuce, tomato, onion and house dressing

VEGETARIAN ENTREES

Bhindi Do Piazza - Okra sauteed with onions and tomatoes

Paneer Tikka Butter Masala - Cottage cheese cubes stewed in a creamy tomato gravy

Baingan Bharta - Mashed roasted eggplant cooked with green peas and masala

Navratan Korma - Delicious medley of fresh vegetables in a yogurt-based herb gravy

Chana Peshawari - Chickpeas cooked in an onion, tomato and ginger-garlic paste

Bend It Like Karma - Cauliflower sauteed with potatoes, herbs and spices

Saag Paneer - Cubes of cottage cheese simmered in a spinach puree enriched with herbs

Malai Kofta - Vegetable meatballs cooked in a creamy basil and herb curry

Dal Maharaja Punjab - Black lentils slow cooked with onion and tomatoes in a cream and butter sauce (makhani)

Mutter Paneer - Cheese cubes and peas slow cooked in a creamy tomato gravy

Chilli Paneer - Paneer stir fried with fresh hot chilies made Indo-Chinese style

Gobi Manchurian - Cauliflower battered fried and stir fried with chilies, spring onions, ginger, and garlic in a sweet red Indo-Chinese style sauce

Vegetable Jalfrezi - A variety of vegetables and paneer sauteed in a mildly spiced sweet and sour curry

Southern Style

Tapioca Mashed (Kappa) - Mashed tapioca mixed with southern style spices

Avial - A mixture of various vegetables in a yogurt gravy with ground coconut and green chili's

Moru Curry - Yellow or white yogurt curry

Rasam - Spicy tomato and tamarind curry

Thiyal (Mushroom, Onion or Shrimp) - Spicy and sour curry made with vegetables herbs and spices

Thoran - Your choice of chopped beans, cabbage or spinach sautéed dry with grated coconut, herbs and spices

Erushary - Plantain and Urad dal curry

NON-VEGETARIAN ENTREES

Chicken

Butter Chicken - Tandoori chicken simmered in a creamy tomato gravy

Chicken Tikka Masala - Chicken tikka in an herb-infused creamy tomato gravy

Chicken Do Piazza - Chicken cooked with onions and tomatoes

Chicken Saagwala - Chicken cooked with a spinach sauce of blended spices

Chicken Mughlai - Chicken in a rich, creamy masala gravy

Chicken Madras - Southern style hot and spicy chicken curry

Chicken Korma - Chicken cooked in a yogurt-based herb gravy

Chicken Curry - Kerala style curried chicken

Chicken Vindaloo - Chicken cooked in a hot and spicy red chili gravy

Chilli Chicken - Battered fried chicken stir fried with fresh hot chilies made Indo-Chinese style

Chicken Manchurian - Tender boneless chicken battered fried and stir fried with chilies, spring onions, ginger, and garlic in a sweet red Indo-Chinese style sauce

Chicken Jalfrezi - Chicken sauteed in a mildly spiced sweet and sour curry

Lamb

Lamb Tikka Masala - Lamb tikka in an herb-infused creamy tomato gravy

Lamb Roganjosh - Lamb cooked in its own cardamom-infused juices

Lamb Korma - Lamb cooked with subtle spices in a yogurt-herb gravy

Lamb Vindaloo - Lamb cooked in a hot and spicy red chili gravy

Lamb Saagwala - Lamb cooked with a spinach sauce of blended spices

Lamb Chettinad - Lamb in a roasted coconut and ground spice curry

Chilli Lamb - Cubes of lamb cooked Indo-Chinese style

Lamb Jalfrezi - Lamb sauteed in a mildly spiced sweet and sour curry

Goat

Goat Curry - Goat cooked tender in a brown tomato masala curry

Goat Vindaloo - Goat cooked in a hot and spicy red chili gravy

Goat Roganjosh - Goat cooked in its own cardamom-infused juices

Goat Korma - Goat cooked with subtle spices in a yogurt-herb gravy

Goat Saag - Goat cooked with a spinach sauce of blended spices

Goat Chettinad - Goat cooked in a roasted coconut and ground spice curry

Goat Jalfrezi - Goat sauteed in a mildly spiced sweet and sour curry

Seafood

Shrimp Maharaja - Sauteed shrimp in creamy butter and tomato gravy

Shrimp Korma - Jumbo Shrimp cooked in a yogurt-based herb gravy

Salmon Masaledar - Salmon fillets in a yogurt based masala curry

Tilapia Fish Curry - Tilapia cooked in northern style blend of spices

Red Chili Fish Curry - Your choice of fish cooked Kerala Style

Chilli Shrimp - Jumbo sized shrimp cooked Indo-Chinese style

Shrimp Jalfrezi - Shrimp sauteed in a mildly spiced sweet and sour curry

Specialty Entrees

Kappa Biryani – Mashed tapioca mixed with your choice of meat or poultry cooked spicy Kerala Style.

Duck Curry – Duck simmered and cooked in a brown masala gravy

Turkey Curry - Kerala style curried turkey

Egg Curry – Whole eggs boiled peeled and cooked to perfection with tomatoes, onions and potatoes

RICE & NOODLES

Plain Basmati Rice – White long grained rice

Plain Southern Style Chubby Rice - White Kerala rice

Rice Pulao – Spice infused saffron rice

Jeera Rice – Cumin flavored rice

Fried Rice – Indian style fried rice made spicy with your choice of vegetable, chicken, lamb or shrimp

Indo Chinese fried Rice – A fusion of Indian and Chinese fried rice made with your choice of vegetable, chicken, lamb, or shrimp

Biryani

Rice dishes consisting of long grain basmati rice cooked in aromatic spices and flavored with an herb-infused masala

Vegetable Biryani

Chicken Biryani

Shrimp Biryani

Lamb Biryani

Goat Biryani

Fish Biryani

Noodles

Your selection of noodles - can be made with your choice of vegetables, poultry or meat

Haka Noodles – Stir fried Indo-Chinese noodles

Singapore Noodles – Fine rice noodles cooked Singapore style

BREADS

Tandoori Roti - Whole wheat bread

Naan - Leavened, oven-baked white flatbread

Makhani Naan - Buttered leavened white flatbread

Lachedaar Paratha - Layered whole wheat bread

Lasooni Naan - Garlic leavened white flatbread

Rumali Roti - Thin unleavened bread baked on an inverted skillet

Onion Kulcha - Naan stuffed with spiced onions

Kandhari Naan - Naan stuffed with pistachios, raisins and almonds

Aloo Paratha - Layered whole wheat bread stuffed with potatoes

Poori – Whole wheat deep fried puffed bread

Batura – Deep fried yogurt puffed bread

Lahoree Naan – Naan stuffed with chopped tandoori chicken, onion, ginger and spices

Keema Naan – Naan stuffed with minced meat and spices

SIDE DISHES

Papadam - Thin lentil flour crisps

Mango Chutney - Mango relish simmered with onions, garlic and spices

Achar - Mixed spicy pickled fruits and vegetables

Raita - Homemade fresh yogurt with cucumbers and herbs (can also be made South Indian style with onions and tomatoes)

Vegetable Medley - A side of mixed vegetables sautéed in herbs and spices

DESSERTS

Gulab Jamun - Homemade milk balls smothered in sweet syrup

Fruit Custard - Homemade custard served over fruit

Keer - Indian style rice and milk pudding

Resmali - Sweetened cheese dumplings and milk delight garnished with pistachios

Suji Halva - Semolina halva

Gajar Ka Halva - Grated carrot pudding

Kulfi - Plain, Pistachio Mango and Orange Indian style ice cream

Ice cream - Mango, Chocolate and Vanilla

Cakes - Wide variety of cakes made the way you want for your special occasion

Southern Style

Adda Payasum - Kerala style pudding

Semyia Payasum (Seviyan) - Sweet noodle pudding

Dal Payasum - Moong Dal pudding

Fruit Salad - An ice-cream based fruit medley