weştern dişheş

Fillet Steak	34.95
Served plain or with a Diane sauce / Pepper sauce with fries & leaf salad	
Fish & Fries	17.95
Fish deep fried in breadcrumbs with leaf salad & French fries	
Grilled Salmon Steak	25.95
Grilled Salmon in a lemon butter sauce served with leaf salad & French fries	
Chicken Maryland	17.95
Banana fritter, pineapple fritter & chicken breast in golden brown breadcrumbs	
Mussels (Main Course)	20.95
Choice of white wine sauce or light curry sauce. Served with Nan Bread	
Various Omelettes	13.95

bread ş		başmati rice	
Plain Nan	4.25	Boiled Rice	3.75
Garlic Nan	4.45	Pilau Rice	3.75
Garlic & Coriander Nan	4.45	Mushroom Zeera Rice	4.25
Peshwari Nan	4.95	Egg Rice	4.25
Mince Nan	5.95	Garlic Rice	4.25
Paratha	4.25	Desi Rice	4.25
Paratha (various)	5.95		
Chapati	2.00		
Tandoori Chapati	4.25		

extras

Curry Sauce	7.95	Spiced Onions	3.45
French Fries	4.25	Lime Mixed Pickle	3.45
Mixed Salad	3.45	Mint Cucumber Raita	3.45
Plain Yoghurt	3.45	Mixed Raita	3.45
Poppadoms	1.25	Mango Chutney	3.45

The karma team welcomes you to a new, innovating & ever changing dining experience with our commitment to fantastic food & excellent service.

In our ambient, relaxing restaurant we constantly endeavour to make your visit with us a memorable occasion.

KARMA RESTAURANT does not knowingly use any GM products.

Allergy Awareness: a few of our dishes may contain nuts or dairy products, fish may contain bones.

If you suffer from allergies then please enquire with staff for full details.

Management reserve the right to levy a cover charge per person.

All prices inclusive of VAT at present rate



For The Finest Authentic Indian Cuisine

traditional starters		pakoras	
D./1-	0.05	Chicken	(05
Mussels	9.95	Cnicken	6.95
Choice of white wine sauce or a light curry sauce		Vegetable	6.25
Skewed Tikka & Charcoal Kebab	6.95	S	
Choose from chicken tikka, Seekh kebab, lamb tikka, shashlik kebab, (king prawn tikka £3 extra)		Cauliflower	6.25
Tandoori Ribs	7.95	Mushroom	6.25
Succulent pork ribs, marinated in a sweet and spicy glaze cooked in an Indian clay oven		King Prawn	12.95
Chef's Veg Platter for Two	12.50	Mixed Pakora	6.95
Chef's Mixed Platter for Two	12.50	Mixed Vegetable Pakora	6.25
Chef's Tandoori Platter for Two	14.95	Timed vegetable Lakola	0.23
Barbecue Wings	6.95	Chilli Pakora (try it if you dare)	6.25
Indian Fish Cake	6.95	Haggis Pakora	6.95
Chicken Tandoori Chaat	6.95	A new twist on Scotland's other fam	ous dish
Fresh from the tandoori oven			
Can also be served in a tangy sauce			

इवरुठपान्य इतवटोरइ

2 Poppadoms & Spiced Onions	5.00
Stuffed Samosa (veg / keema)	6.25
Channa Puri	6.95
Mushroom Puri	6.95
Chicken Puri	7.25
Daal Soup	6.95
Onion Bhaji	6.95
Hot & Spicy Mushrooms	6.95
Garlic Butter King Prawn	12.95
Garlic Aloo Zarmen	7.45
Deep fried potato nuggets in batter with deliciously light spicy creamed mushrooms	
Punjabi Okra	7.45
Okra (ladyfingers) pan fried with sauteed onions, ginger & garlic served with spicy potato fritter	s
Fresh Water Prawns with Marie Rose Sauce	7.45
Karma Jhinga	12.95
2 King prawns cooked in a special Karma batter, served with a garlic &	
coriander mayonnaise dip	
Scallops in Ginger & Lime Sauce	13.95
Plump king scallops, pan fried with a hint of chilli, enriched with a ginger and lime juice	

popular dishes

Rice not included.

Most dishes can be prepared with chicken, vegetable no extra charge, lamb £3.00 extra, rawns £7.00 extra, salmon £9.00 extra, king prawns £10.00 extra, monkfish tails £10.00 ex

prawris 17.00 exira, saimon 17.00 exi	iu, king pi	dwiis £10.00 exita, monkrish lalis £10.00 exita	
utter Chicken	12.95	Chicken Pardesi	12.95
cculent chicken tikka pieces slowly simmered in a creamy uce with cloves & green cardamoms, (superb dish full of	buttery flavour)	Spicy spinach with the meat or seafood of your choice co finely chopped onions & mushrooms & topped with green c	oked with hillies
hicken Tikka Masala	12.95	Lamb Malaidar	15.95
round cashew nuts, green capsicums & cooked in a rich cre		An interesting combination of our famous succulent lamb, with spinach & a touch of cream, creating a strong robust	blended curry
hicken Kashmir Saffron	12.95	Cream of King Prawn & Salmon Chilli	23.95
icken tikka barbecued in a creamy fruity sauce with ground c hicken Masaledar	ashew nuts 12.95	Finest Scottish fresh water salmon & plump king prav cooked in a spicy rich tomato tangy chilli sauce	
ed in appearance because of the rich tangy & sweet ta		Chicken Shann Chasni	12.95
uce with green peppers hicken Passanda	12.95	Tomatoes crushed in a sweet & sour creamy sauce cooked with g cashew nuts, perfect with chicken, prawn or lamb. Highly recon	ground nmended
mmered with mild spices in a sauce of fresh cream, yogh	urt,	Royal Rogan Josh	12.95
amed coconut & flaked almonds with ground cashew n hicken Tikka Tandoori Masala	ut powder 12.95	Gets its name from its rich appearance, tomatoes, papri ground red chillies, & distinct Rogan taste	
ikka pieces or seafood in a Tandoori spiced marinade	14.73	Chicken Tikka Supreme	12.95
un be made to desire strength)		A rich curry sauce with fresh garden mint & cool yoghi	
hicken Nentara	12.95	A rich curry sauce with fresh garden mint & cool yoghi evenly cooked with fresh green chillies, to give a very to sensation to one's taste buds	isty hot
oose the meat or seafood then imagine it being cooked with a rich cu nly chopped onions, special Kashuri methi & then topped with fresh	rry sauce coriander	Soni Saag Mazadar	12.95
hicken Achari Balti	12.95	Meat or Seafood of your choice simmered with green ch garlic, yoghurt, peppers & onions topped with creamed	illies, cheese
reshly peeled garlic & ginger cooked in Ghee with lim lots of coriander	e pickle	Lamb Budda	15.95
hicken Tikka Sherabi ucculent chicken tikka pieces cooked with button mush ions, green peppers, flamed with an aniseed liqueur	15.95	Tender chunks of lamb, pan fried with freshly peeled & garlic, finely chopped ginger, strong curried onions, freshuttered spinach & lime pickle	ੀ grated hly burnt
amb Okra	15.95	Cream of Tikka Tandoori Masala	12.95
anno Okta sicy tender lamb slow cooked with Punjabi okra (lady so known as Bhindi) in an array of spices a medium i		Tikka style pieces of meat or seafood of your choice, in a creamy tandoori marinade	rich
sh one for the adventurous	נט גוטנ	Karma Korma	12.95
outh Indian Garlic Chilli Chicken	12.95	Chicken tikka pieces in a rich korma sauce with finely c green peppers & onions then topped with ground cashe	hopped w nuts
eshly peeled garlic & ripe green chillies crushed togeth icy tomato sauce. Slightly hot!	her in a	Hot & Spicy Moonga	12.95
hicken Zalfrezi	12.95	Hot dish with the meat or seafood of your choice cooked in cocongreen chillies, chopped peppers, onions & an extra helping of sp	nut cream, vices
ikka style with mild spices, fresh cream, whole cashew Itanas & almonds	nuis,	Lamb Burgundy	15.95
hicken Jaipuri	12.95	Spicy tender lamb chunks in a thick curry sauce with rivintage port	ch red
eld picked mushrooms, capsicums & onions spiced wi. ound Punjabi masala and coriander	th	Chicken Garlic Butter Masala	12.95
amb Dhahi	15.95	A blend of warm spices cooked in a rich garlic butter & giving a delicious dish of medium to mild flavour	onion,
can lamb pieces in a rich curry sauce with fresh mint ghurt evenly cooked to give a very fresh taste	පි cool	Chicken Punjabi Balti	12.95
hicken Tikka Garam Masala	12.95	Chicken cooked in a thick onion, capsicum, chickpea &	tomato
ikka style meat or seafood of your choice with butter, g rlic & ground garam masala		sauce. Medium spiced	
amb Desi	15.95	(Any additions or changes to dishes	

'The Real McCoy' Back to long established Indian family cooking. Stewed leg of lamb served on the bone to retain its true flavour. This melt-in-the-mouth lamb is served in an onion & tomato based sauce infused with ginger, garlic, fresh coriander & a hint of chilli. Will make your palette dance!

(Any additions or changes to dis. will incur a £1 surcharge)

tikkaइ ह tandooniइ

Chicken Tikka

King Prawn Tikka

Tandoori Chicken

A new twist on our original chicken tikka,

where the marinade is sweet, sour & tangy

barbecued in a tandoori oven in a subtle blend of spices & port, served with rice and a burgundy sauce

Succulent monkfish tail pieces in a light tandoori marinade, delicately cooked on skewers in our tandoori

oven, served with rice, medley of peppers & curry sauce

Mixed Tandoori (with Nan)

Chicken Patikka

Tandoori Salmon

Fillet Steak Tandoori

Monkfish Tails Tikka

Karma Ruby Beef Fillet

Lamb Tikka

Sizzling Tikka chunks cooked in an Indian clay oven served with rice, salad and curry sauce topped with fresh coriander

17.95

20.95

27.95

20.95

17.95

26.95

26.95

34.95

35.95

29.95

Tarka Daal 11.25
Aloo Gobi 11.25
Saag Aloo 11.25
Mushroom Paneer 11.95
Saag Paneer 11.95
Mixed Indian Vegetable Curry 11.95
Mixed Indian 11.25

11.25

11.25

vegetarian

Changes to sauce surcharge £1.50

kormas

These great favourites are generally made for the milder palate with our unique blend of ingredients.

There are various types based on different areas of India

Mughlai Korma

A rich and creamy dish prepared using fresh cream & mild spices

Ceylonese Korma

Creamed coconut is used in preparation with grated coconut

Kashmiri Korma

Made with yoghurt & cream with a choice of pineapples, peaches, bananas or mango

Jurhi Korma

A medium strength korma made with the use of ground channa, creamed yoghurt & medium strength spices

ठोवे विचिच्याने विच्याने विच्य

Vindaloo

Bhindi Bhaji

Kabli Channa

- Bhoona
- Dopiaza
- Madras
- Karahi
- Biryani (£2.50 extra)
- Dhansak
- Patia
- Spinach Bhoona

Most dishes can be prepared with:

Chicken 12.00 . Lamb 14.95 . Chicken Tikka 12.95 . Prawns 19.95

King Prawns 22.95 . Vegetable 12.00 . Salmon 20.95 . Monkfish Tails 22.95