Karma

For The Finest Authentic Indian Cuisine

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.

traditional starters

Mussels	6.25
Choice of white wine sauce or a light curry sauce	
Skewed Tikka & Charcoal Kebab	6.25
Choose from chicken tikka, Seekh kebab, lamb tikka, shashlik kebab, (king prawn tikka £3 extra)	
Tandoori Ribs	6.90
Succulent pork ribs, marinated in a sweet and spicy glaze cooked in an Indian clay oven	
Chef's Veg Platter for Two	11.50
Chef's Mixed Platter for Two	11.50
Chef's Tandoori Platter for Two	12.95
Barbecue Wings	6.25
Indian Fish Cake	6.25
Chicken Tandoori Chaat	6.25
Fresh from the tandoori oven	
Can also be served in a tangy sauce	

pakoras

Chicken	6.25
Vegetable	5.75
Cauliflower	5.75
Mushroom	5.75
King Prawn	11.50
Mixed Pakora	6.25
Mixed Vegetable Pakora	5.75
Chilli Pakora *(try it if you dare)*	5.75
Haggis Pakora	6.25
A new twist on Scotland's other famous dish	

savoury snacks

2 Poppadoms & Spiced Onions	5.00
Stuffed Samosa *(veg / keema)*	5.75
Channa Puri	6.25
Mushroom Puri	6.25
Chicken Puri	6.95
Daal Soup	6.25
Onion Bhaji	6.25
Hot & Spicy Mushrooms	6.25
Garlic Butter King Prawn	11.50
Garlic Aloo Zarmen	6.25
Deep fried potato nuggets in batter with deliciously light spicy creamed mushrooms	
Punjabi Okra	6.25
Okra (ladyfingers) pan fried with sauteed onions, ginger & garlic served with spicy potato fritters	
Fresh Water Prawns with Marie Rose Sauce	6.25
Karma Jhinga	11.50
2 King prawns cooked in a special Karma batter, served with a garlic & coriander mayonnaise dip	
Scallops in Ginger & Lime Sauce	11.95
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, lamb £1.50 extra,
prawns or salmon £6.00 extra, king prawns £10.00 extra, monkfish tails £10.00 extra

Butter Chicken 12.50
Succulent chicken tikka pieces slowly simmered in a creamy buttery sauce with cloves & green cardamoms, (superb dish full of flavour)

Chicken Tikka Masala 12.50
Ground cashew nuts, green capsicums & cooked in a rich creamy sauce

Chicken Kashmir Saffron 12.50
Chicken tikka barbecued in a creamy fruity sauce with ground cashew nuts

Chicken Masaledar 12.50
Red in appearance because of the rich tangy & sweet tandoori sauce with green peppers

Chicken Passanda 12.50
Simmered with mild spices in a sauce of fresh cream, yoghurt, creamed coconut & flaked almonds with ground cashew nut powder

Chicken Tikka Tandoori Masala 12.50
Tikka pieces or seafood in a Tandoori spiced marinade (can be made to desire strength)

Chicken Nentara 12.50
Choose the meat or seafood then imagine it being cooked with a rich curry sauce thinly chopped onions, special Kashuri methi & then topped with fresh coriander

Chicken Achari Balti 12.50
Freshly peeled garlic & ginger cooked in Ghee with lime pickle & lots of coriander

Chicken Tikka Sherabi 12.95
Succulent chicken tikka pieces cooked with button mushrooms, onions, green peppers, flamed with an aniseed liqueur

Lamb Okra 13.45
Spicy tender lamb slow cooked with Punjabi okra (ladyfingers also known as Bhindi) in an array of spices a medium to hot dish one for the adventurous

South Indian Garlic Chilli Chicken 12.50
Freshly peeled garlic & ripe green chillies crushed together in a spicy tomato sauce. Slightly hot!

Chicken Zalfrezi 12.50
Tikka style with mild spices, fresh cream, whole cashew nuts, sultanas & almonds

Chicken Jaipuri 12.50
Field picked mushrooms, capsicums & onions spiced with ground Punjabi masala and coriander

Lamb Dhahi 12.50
Lean lamb pieces in a rich curry sauce with fresh mint & cool yoghurt evenly cooked to give a very fresh taste

Chicken Tikka Garam Masala 12.50
Tikka style meat or seafood of your choice with butter, ginger, garlic & ground garam masala

Lamb Desi 13.45
'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!

Chicken Pardesi 12.50
Spicy spinach with the meat or seafood of your choice cooked with finely chopped onions & mushrooms & topped with green chillies

Lamb Malaidar 11.95
An interesting combination of our famous succulent lamb, blended with spinach & a touch of cream, creating a strong robust curry

Cream of King Prawn & Salmon Chilli 19.95
Finest Scottish fresh water salmon & plump king prawns cooked in a spicy rich tomato tangy chilli sauce

Chicken Shann Chasni 12.50
Tomatoes crushed in a sweet & sour creamy sauce cooked with ground cashew nuts, perfect with chicken, prawn or lamb. Highly recommended

Royal Rogan Josh 12.50
Gets its name from its rich appearance, tomatoes, paprika, ground red chillies, & distinct Rogan taste

Chicken Tikka Supreme 12.50
A rich curry sauce with fresh garden mint & cool yoghurt evenly cooked with fresh green chillies, to give a very tasty hot sensation to one's taste buds

Soni Saag Mazadar 12.50
Meat or Seafood of your choice simmered with green chillies, garlic, yoghurt, peppers & onions topped with creamed cheese

Lamb Budda 13.45
Tender chunks of lamb, pan fried with freshly peeled & grated garlic, finely chopped ginger, strong curried onions, freshly burnt buttered spinach & lime pickle

Cream of Tikka Tandoori Masala 12.50
Tikka style pieces of meat or seafood of your choice, in a rich creamy tandoori marinade

Karma Korma 12.50
Chicken tikka pieces in a rich korma sauce with finely chopped green peppers & onions then topped with ground cashew nuts

Hot & Spicy Moonga 12.50
Hot dish with the meat or seafood of your choice cooked in coconut cream, green chillies, chopped peppers, onions & an extra helping of spices

Lamb Burgundy 13.45
Spicy tender lamb chunks in a thick curry sauce with rich red vintage port

Chicken Garlic Butter Masala 12.50
A blend of warm spices cooked in a rich garlic butter & onion, giving a delicious dish of medium to mild flavour

Chicken Punjabi Balti 12.50
Chicken cooked in a thick onion, capsicum, chickpea & tomato sauce. Medium spiced

(Any Dishes made Hot, Mild or added to will incur a surcharge of £1.00)

tikkas & tandooris

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

Chicken Tikka	16.95
Lamb Tikka	17.95
King Prawn Tikka	24.95
Tandoori Chicken	19.95
Chicken Patikka	16.95

A new twist on our original chicken tikka, where the marinade is sweet, sour & tangy

Mixed Tandoori *(with Nan)*	23.95
Tandoori Salmon	19.95
Fillet Steak Tandoori	32.95
Karma Ruby Beef Fillet	32.95

The dish made famous by Tam Cowan. Fillet steak barbecued in a tandoori oven in a subtle blend of spices & port, served with rice and a burgundy sauce

Monkfish Tails Tikka	24.95

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

(Changes to sauce surcharge £1.50)

vegetarian

Also available as a side dish £5.95

Tarka Daal	10.25
Aloo Gobi	10.25
Saag Aloo	10.25
Mushroom Paneer	10.25
Saag Paneer	10.25
Mixed Indian Vegetable Curry	10.25
Mixed Indian	10.25
Vegetable Curry	10.25
Bhindi Bhaji	10.25
Kabli Channa	10.25

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

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

old favourites

- Vindaloo
- Bhoona
- Dopiaza
- Madras
- Karahi
- Biryani *(£2 extra)*
- Dhansak
- Patia
- Spinach Bhoona

Most dishes can be prepared with:

Chicken 11.50 . Lamb 12.50 . Chicken Tikka 12.50 . Prawns 17.95

King Prawns 23.95 . Vegetable 10.25 . Salmon 17.95 . Monkfish Tails 23.95

western dishes

Fillet Steak	32.95
Served plain or with a Diane sauce / Pepper sauce with fries & leaf salad	
Fish & Fries	14.45
Fish deep fried in breadcrumbs with leaf salad & French fries	
Grilled Salmon Steak	19.95
Grilled Salmon in a lemon butter sauce served with leaf salad & French fries	
Chicken Maryland	14.45
Banana fritter, pineapple fritter & chicken breast in golden brown breadcrumbs	
Mussels *(Main Course)*	14.95
Choice of white wine sauce or light curry sauce. Served with Nan Bread	
Various Omelettes	11.50

breads

Plain Nan	3.95
Peshwari Nan	4.45
Garlic Nan	4.45
Garlic & Coriander Nan	4.45
Mince Nan	4.95
Paratha	3.95
Paratha *(various)*	4.45
Chapati	1.75
Tandoori Chapati	3.95

basmati rice

Boiled Rice	3.25
Pilau Rice	3.25
Mushroom Zeera Rice	3.95
Egg Rice	3.95
Garlic Rice	3.95
Desi Rice	3.95

extras

Curry Sauce	6.95
French Fries	3.95
Mixed Salad	2.95
Plain Yoghurt	2.95
Poppadoms	1.25
Spiced Onions	2.95
Lime Mixed Pickle	2.95
Mint Cucumber Raita	2.95
Mixed Raita	2.95
Mango Chutney	2.95

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

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