

DESSERT

FALOODA

INDIAN SUNDAE, WITH BASIL SEEDS, ROSE WATER & KULFI

ALLERGENS: DAIRY, ALMOND/PISTACHIO NUTS

9



उत्तम कुमार
शर्मिला टैगोर



शक्ति फिल्मस् कम्पनी

अमानुष

ई.एम.ए.कलर

निर्माता और दिग्दर्शक शक्ति सामन्त

संगीत श्यामल मित्रा

GOOD KARMA

sharing menu

IF CHOOSING IS TOUGH, THEN OUR GOOD KARMA SHARING MENU IS THE PERFECT CHOICE. IT'S A LITTLE TASTE OF EVERYTHING AND PERFECT FOR 2 TO SHARE

MEAT

OH MY GOBI
KARMA CROQUETTE
METHI CHICKEN
FENNEL SALAD
PARATHA
OLD DELHI CHICKEN
MAMAK MEE GORENG
GREEN BEAN MOILEE
PILAU RICE
MASALA EGG
PAPPADOMS
BURANI RAITA
MANGO CHUTNEY
CHILLI PICKLE

67

VEGI

OH MY GOBI
HALOUMI CHAAT
SMOKEY CORNRIBS
CHICKPEA SALAD
PARATHA
OLD DELHI PANEER
MAMAK MEE GORENG
GREEN BEAN MOILEE
PILAU RICE
MASALA EGG
PAPPADOMS
BURANI RAITA
MANGO CHUTNEY
CHILLI PICKLE

65

* BIG PLATES *

MEAT

KING KOFTA RICE PLATTER 25,5

SPICED LAMB MEAT BALLS IN A DESI TOMATO & ONION GRAVY WITH CASSIA BARK, BLACK CARDAMOM & CLOVES. POTATO SALLIE ON TOPPING. PILAU RICE, GREEN BEAN MOILEE, MASALA EGG, PAPPADOMS, BURANI RAITA, CHILLI PICKLE & MANGO CHUTNEY
ALLERGENS: MUSTARD, DAIRY, EGG

OLD DELHI CHICKEN RICE PLATTER 24

GRILLED TANDOORI CHICKEN IN A RICH NORTH INDIAN MUGHLAI AROMATIC LABABDAR GRAVY, PILAU RICE, GREEN BEAN MOILEE, MASALA EGG, PAPPADOMS, BURANI RAITA, CHILLI PICKLE & MANGO CHUTNEY
ALLERGENS: MUSTARD, DAIRY, EGG & CASHEW NUT

VEGI

OLD DELHI PANEER RICE PLATTER 24

INDIAN COW MILK CHEESE IN A RICH NORTH INDIAN TOMATO, ONION AROMATIC LABABDAR GRAVY, PILAU RICE, GREEN BEAN MOILEE, MASALA EGG, PAPPADOMS, BURANI RAITA, CHILLI PICKLE & MANGO CHUTNEY.
ALLERGENS: MUSTARD, DAIRY & CASHEW NUT

MUSHROOM MOILEE RICE PLATTER (vegan) 20

BBQ'D MASALA OYSTER MUSHROOMS, SOUTHERN COCONUT & CURRY LEAF MOILEE GRAVY WITH GREEN BEANS. PILAU RICE, COCONUT SAMBAL, PAPPADOMS, CHILLI PICKLE & MANGO CHUTNEY
ALLERGENS: MUSTARD

SIDES

PILAU RICE 4,5
 BASMATI RICE, SLOW COOKED WITH INDIAN WHOLE SPICES & SAFFRON

CHICKPEA CHAAT SALAD 5
 TOSSED CHICKPEA SALAD IN INDIAN ROASTED SPICES, TAMARIND SAUCE & ZESTY DRESSING

PARATHA 4,5
 INDIAN FLATBREAD (2 PCS.)
ALLERGENS: GLUTEN

BURANI RAITA 3,5
 HUNG CURD WITH CUCUMBER, TOASTED GARLIC & ROASTED CUMIN

* SMALL PLATES *

MEAT

MISSION FRIED CHICKEN 13,5

CORNFLAKE COATED FRIED CHICKEN, SERVED WITH MADRAS MAYO
ALLERGENS: MUSTARD, EGGS, DAIRY & GLUTEN

KARMA CROQUETTE 9

SRI LANKAN STYLE SPICED POTATO & LAMB SPRING ROLL. COOKED WITH CURRY & PANDAN LEAF. SERVED WITH OUR SIGNATURE WHOLE SPICE TEMPERED KARMA KETCHUP
ALLERGENS: MUSTARD & GLUTEN

HOT BUTTER SQUID 11

FRIED SQUID TOSSED IN A HOT BUTTER & HONEY SAUCE WITH BANANA PEPPERS & RED ONION
ALLERGENS: DAIRY, SHELLFISH

MAMAK MEE GORENG NOODLE CHICKEN PRAWN 12,5

INDO MALAY STIR FRY NOODLE WITH CURRY POWDER, SOY, SAMBOL & KETJAP. EGGS, BOK CHOY, BEANSPROUTS, PEANUTS & SPRING ONION
ALLERGENS: DAIRY

LAMB SEEKH KEBAB 13

100% LAMB SEEKH KEBAB, GREEN CHUTNEY & CREAM, FIREY FRESH RED ONION KUCHAMBAR SERVED WITH A PARATHA (INDIAN FLATBREAD).
ALLERGENS: DAIRY & GLUTEN

METHI CHICKEN TIKKA 13

BBQ FENUGREEK LEAF CHICKEN THIGH SKEWER, SERVED WITH A CITRUS FENNEL SALAD IN A JAGGERY DRESSING AND MINT & CORIANDER CHUTNEY.
ALLERGENS: DAIRY

PULPO TIKKA 16

ROASTED CUMIN & GARLIC MARINATED PULPO SKEWERS, CARAMELISED ON THE BBQ & SERVED ON A SOUTH INDIAN CHETTINAD STYLE GRAVY WITH ROASTED SPICES & SIDE OF SWEET PICKLED DAIKON & CHIVES
ALLERGENS: DAIRY & SEAFOOD

VEGI

HALOUMI CHAAT 13,5

CRISPY FRIED HALOUMI, LOADED WITH A TRIO OF TYPICAL STREET STYLE SAUCES: TANGY TAMARIND, SWEET YOGHURT, CORIANDER & MINT CHUTNEY. TOPPED WITH CRUNCHY SEV, POMEGRANATES, RED ONION AND CORIANDER
ALLERGENS: DAIRY & GLUTEN

OH MY GOBI (vegan) 11,5

INDO-CHINESE DISH BORN IN CALCUTTA. CRISPY FRIED, BATTERED CAULIFLOWER TOSSED IN A STICKY MIX OF SOY AND CHILI SAUCE.
ALLERGENS: GLUTEN, SOYA, SESAME

SMOKEY CORN RIBS (vegan) 9

BBQ'D CORN RIBS TOSSED IN KARMA CHILLI BUTTER, SMOKEY SCAMORZA CHEESE & PUNCHY MASALA CRISPS
ALLERGENS: DAIRY

MAMAK MEE GORENG NOODLES (vegan) 12

INDO MALAY STIR FRY NOODLE WITH CURRY POWDER, SOY, SAMBOL & KETJAP. TOFU, EGGS, BOK CHOY, BEANSPROUTS, PEANUTS & SPRING ONION
ALLERGENS: SOY, EGG & PEANUTS

MALAI BEETS 12,5

ROASTED AND BBQ'D BEETROOT TOSSED IN A TAMARIND VINAIGRETTE, COCONUT SAMBOL. SERVED ON A MALAI SAUCE MADE WITH - GREEN CHILLI, CARDAMOM, CHEDDAR, CASHEW & CREAM
ALLERGENS: CASHEW NUTS, DAIRY

PULLED OYSTER MUSHROOM TACO (2 PCS.) 11,5

LENTIL DOSA TACO SPICED POTATOES WITH TOASTED LENTILS TOPPED WITH SLOW COOKED TAMARIND GLAZED MUSHROOM
ALLERGENS: DAIRY & MUSTARD