



KARMAS

A TASTE OF INDIA

authentic indian cuisine

WHERE THE ART OF COOKING AND THE JOY OF EATING MELD INTO ONE

CALL: 905-358-1988

Located inside the Howard Johnson Express at
8100 Lundy's Lane, Niagara Falls, CANADA

APPETIZERS

- SAMOSAS**.....\$4.00
Crispy, flaky pastry stuffed with potatoes and vegetables, served with exotic Indian chutneys
- VEGGIE PAKORAS**.....\$6.50
Mixed vegetables fritters served with exotic Indian chutneys
- HARA BHARA KEBHAB**.....\$6.50
Deep-fried patties with mixed vegetables, green peas, potatoes and unique spices. Served with exotic chutneys
- CHILLI PANEER**.....\$9.99
Cottage cheese dish with sweet and spicy gravy and vegetables
- CHILLI CHICKEN**.....\$10.99
Tender pieces of Chicken with a sweet and spicy gravy
- CHICKEN TANDOORI**.....\$9.99
Marinated chicken grilled in tandoori oven served with exotic Indian chutneys
- CHICKEN TIKKA**.....\$10.99
Tender pieces of chicken breast marinated in Indian spices and charbroiled in our clay oven
- AMRITSARI FISH**.....\$10.99
Battered Basa fish deep fried with a touch of Indian spices and served with exotic Indian chutneys
- CHAAT PAPRI**.....\$7.99
Crispy wafers topped with potatoes, chick peas, yogurt, mint and tamarind chutney and Indian herbs & spices
- PANI PURI (GOL GAPPAS)**.....\$7.99
Fluffy crisp balls with chick peas and potatoes served with spicy flavored water



CHEF'S SPECIALTY

GOBI MANCHURIAN – \$9.99

A Chinese style dish with an Indian flair. Battered and deep-fired Cauliflower drizzled with Sweet & Sour sauce and cilantro garnish

- DHAI BHALLA**.....\$5.99
Soft lentil patties served with yogurt and spices
- SEEKH KABAB**.....\$10.99
Minced Chicken, baked on skewers with savoy spices
- THAI CHICKEN BITES**.....\$9.99
Sweet & Spicy Chicken with Thai Noodles
- INDIAN SALAD** \$4.50

ENTRÉES – MEAT

- CURRIED CHICKEN**.....\$10.99
Chicken cooked in a fresh tomato, onion and curry based sauce with Indian herbs and spices
- SAAG CHICKEN**.....\$11.99
Chicken cooked in a spinach based sauce
- CHICKEN BIRANYI**.....\$11.99
Spiced Basmati rice with chicken and vegetables, cooked in aromatic herbs
- CURRIED GOAT**.....\$11.99
Fresh Goat meat cooked in an authentic Indian spices
- GOAT SAAG**.....\$11.99
Fresh Goat meat cooked in an authentic Indian spice and Spinach sauce



CHEF'S SPECIALTY

BUTTER CHICKEN – \$11.99

Tender pieces of boneless Chicken cooked in Karmas' own authentic tomato sauce and savory spices

ENTRÉES – SEAFOOD

- FISH MASALA**.....\$11.99
Fish simmered in an authentic tomato based sauce with Indian herbs, spices and a touch of garlic
- CURRIED SHRIMP**.....\$13.99
Fresh jumbo shrimps cooked in chefs special sauce

RICE

- PLAIN RICE**..... \$3.00
Steamed Basmati rice
- RICE PULAO**.....\$4.00
Spicy rice prepared with various vegetables and spices

CHOOSE YOUR LEVEL OF HEAT

Guests can determine their personal preference of spice level for any Appetizer or Main Dish:

Mild, Medium-Spicy or Hot

NOTE: Please tell your sever if you have any food allergies.

ENTRÉES – VEGETARIAN

CHANNA BHATURA.....\$9.99
Chickpeas cooked in authentic spices served with Indian deep-fried fluffy bread



CHEF'S SPECIALTY

DAHL MAKHINI – \$9.99
Karmas' special mixture of Lentil beans in a creamy, yogurt inspired curry sauce

SAAG PANEER.....\$10.99
Home made paneer (Indian cottage cheese) cooked with fresh finely cut spinach based sauce

DAHL TADKA.....\$7.99
Yellow lentil beans cooked in authentic sauce

CHANNA MASALA.....\$8.99
Chickpeas cooked in authentic spices

VEGETARIAN BIRANYI.....\$6.99
Basmati rice with vegetables, aromatic herbs & spices

PANEER MASALA.....\$9.99
Home made paneer (Indian cottage cheese) cooked in a tomato based sauce

MUTTAR PANEER.....\$9.99
Home made paneer (Indian cottage cheese) cooked in a creamy tomato based sauce with fresh green pears

ALOO GOBI.....\$8.99
Freshly cut cauliflower and potatoes cooked in sumptuous authentic spices

BHINDHI MASALA.....\$8.99
Fresh cut okra cooked with chopped onions and tomatoes with Indian spices



CHEF'S SPECIALTY

SHAI PANEER – \$10.99
Home made paneer (Indian cottage cheese) cooked in an aromatic cream-based sauce with herbs and spices

MIXED VEGETABLE.....\$8.99
Mixed vegetables cooked with a savory homemade onion and tomato gravy

INDIAN BREADS

NAAN.....\$2.50
Indian flat-bread cooked in tandoor (clay) oven

GARLIC NAAN.....\$3.50
Flavoured with fresh garlic and herbs, Indian flat-bread cooked in tandoor (clay) oven

LACHHA PARATHA.....\$3.50
Layered Indian bread made with clarified butter

PAPADAM.....\$1.50
Two pieces of thin, deep-fried crisp seasoned Indian bread

STUFFED PARATHA.....\$4.50
Layered Indian whole wheat bread stuffed with potatoes

ROTI.....\$2.50
Made from whole wheat, an unleavened Indian bread

INDIAN DRINKS

MANGO LASSI.....\$4.50
Yogurt based drink flavoured with fresh Mango puree

LASSI (sweet or salty).....\$3.50
Yogurt based drink flavoured with spices

MANGO SHAKE.....\$4.50
A thick milkshake made with fresh Mango puree

DESSERTS



CHEF'S SPECIALTY

GULAB JAMAN – \$3.99
Deep-fried till golden, these dough balls are drizzled with a sweet, cardamom syrup

RASMALAI.....\$4.99
A rich cheesecake flavoured with cardamom