



KARMA

MODERN INDIAN BISTRO

FOOD MENU

ROOTED IN THE FLAVOURS, TRADITIONS, AND STORIES OF INDIA,
OUR MENU BRINGS TIMELESS FAVOURITES AND MODERN CREATIONS TOGETHER.
THOUGHTFULLY CRAFTED, BEAUTIFULLY PRESENTED, AND MADE TO BE SHARED.

LUNCH SPECIAL

MON - FRI | 12PM - 4 PM

SERVED WITH STEAMED RICE & POP OR SPRING ROLL.

CHANA MASALA	\$14
DAAL MAKHANI	\$14
VEG MANCHURIAN	\$14
CHILLI PANEER	\$14
CHILLI CHICKEN	\$14
BUTTER CHICKEN	\$14
CHICKEN CURRY	\$14
KARMA KATHI ROLL	\$14
Freshly made rumali roti wrapped around your choice of protein and veggies. Served with masala fries. Paneer tikka Chicken Tikka Chicken Seekh Kebab	
PUNJABI CHANA BHATURA	\$14
Fluffy deep-fried leavened flat bread served with chana, tangy pickles, and sliced onions — A Punjabi soulful delight.	
AMRITSARI KULCHA SET	\$14
Soft, stuffed kulchas served with chana, tangy pickle, and sliced onions — A wholesome Amritsari delight.	

SOUPS & SALAD

*Split servings + \$3 (for soups only)

TOMATO BASIL SHORBA	\$10
Ripe, juicy tomatoes infused with the fresh, fragrant notes of basil, simmered and seasoned with a blend of aromatic spices served with croutons	
HOT & SOUR	\$10 CHICKEN +\$2
Indo-Chinese inspired mix vegetables infused with aromatic spices for an irresistible balance of heat and sourness	
MANGO SALAD	\$13
Ripe mango with crisp garden veggies and bell peppers, finished with almonds, pumpkin & sesame seeds, and a burst of pomegranate in our chef's signature mango vinaigrette	

15% GRATUITY WILL BE APPLIED TO GROUPS OF 6 OR MORE.

APPETIZERS

MASALA PAPAD

\$8

Crispy, thin papadams topped with a spiced, tangy mixture of kachumber

PEANUT MASALA

\$10

Exquisite roasted peanuts tossed in a spiced kachumber mixture with a hint of lemon

PERI-PERI FRIES

\$12

Crispy golden fries tossed in our signature peri-peri seasoning

NOODLE SPRING ROLL

\$14

Crispy spring rolls stuffed with flavourful noodles and fresh vegetables

PANIPURI SHOTS

\$12

Hollow spherical wheat bubbles, potato & chickpeas, mix of mint and tamarind water for a quintessential one bite explosion

ALOO TIKKI CHAAT

\$12

Spiced potato patties topped with chickpeas, yogurt, and house chutneys

KALE CHAAT

\$14

India's favorite street snack with a healthy twist — crispy, seasoned kale topped with onions, tomatoes, house-made chutneys, pomegranate seeds, and crunchy sev

JALEBI CHAAT

\$14

An inventive savory spin on the classic Indian dessert jalebi—layered with chickpeas, potatoes, onions, house-made chutneys, roasted peanuts, pomegranate seeds, and crushed golden spirals

LASUNI CAULIFLOWER

\$18

Golden-fried cauliflower florets tossed in a house-made chilli garlic sauce and topped with sesame seeds

VEG GALOUTI KEBAB

\$18

Melt-in-your-mouth vegetarian patties made with kidney beans, potatoes, and aromatic spices, served on mini round crisp puris

DAHI KE KEBAB

\$18

Melt-in-your-mouth yogurt and paneer patties, crisped to golden perfection

AMRITSARI FISH PAKORA

\$16

Basa fritters deep fried marinated with gram flour, carrom seeds, and Indian spices

CHICKEN 65

\$18

South-Indian inspired spiced fried chicken bites, tempered with curry leaves and mustard seeds

BUTTER GARLIC PRAWNS

\$25

Juicy jumbo tiger prawns grilled and sautéed in golden butter and fragrant garlic, finished with a hint of lemon

FROM CLAY OVEN (TANDOOR SE)

TANDOORI MOMOS (VEG/CHICKEN)

\$18

Handmade steamed dumplings stuffed and coated in a rich yogurt-based tandoori marinade

AMRITSARI SOYA CHAAP

\$18

Grilled cubes of ground soy tossed with bell peppers and onions and marinated in a heavenly tangy sauce with cream and Amritsari masalas

ANARDANA PANEER TIKKA

\$18

Pomegranate flavoured Indian cottage cheese cubes marinated with aromatic spices for a tangy kick

BHARWAN PANEER TIKKA

\$19

Charcoal-grilled Indian cottage cheese cubes stuffed with chef signature spiced filling and aromatic spices

STUFFED BAKED MUSHROOM

\$19

Button mushrooms baked in a tandoori marinade and stuffed with cheese and aromatic spices

TANDOORI CHICKEN

\$16

Bone-in chicken marinated overnight with yogurt, freshly ground spices

ANGARA TIKKA

\$19

Boneless chicken tikka infused with fiery spices and curd in the chef's signature marinade for a spicy, tantalizing delicacy

BANJARA TIKKA

\$19

Rustic, boldly spiced chicken inspired by the traditional flavours of the Banjara tribes, marinated with aromatic herbs and spice spoken

JERK TIKKA

\$19

Indian tandoori-marinated boneless chicken tikka with a Jamaican jerk kick

KALI MIRCH MURGH TIKKA

\$19

Tender, smoky boneless chicken tikka featuring a rich marination of creamy yogurt, cashew paste, and freshly cracked black peppercorns

CHICKEN GILAFI KEBAB

\$19

spiced minced chicken kebab encased in a vibrant, crunchy blanket of finely chopped bell peppers, onions, and fresh herbs

NOORANI KEBAB

\$20

An exquisite medley of minced chicken and lamb layered kebabs, blended with a secret mix of aromatic herbs and spice

LEGENDARY LAMB CHOPS

\$38

Premium New Zealand tandoori-style lamb chops, marinated in aromatic spices and slow-smoked to tender, juicy perfection

FISH TIKKA

\$19

Tender basa fillet in a tandoori-style marinade with aromatic herbs, grilled to smoky perfection in a clay tandoor

PLEASE INFORM US IN ADVANCE OF ANY FOOD ALLERGIES.

HAKKA

HONEY CHILLI POTATO

Crispy potato wedges in a sweet-spicy honey chilli glaze with sesame and spring onions

\$15

VEG MANCHURIAN

Savory minced vegetable dumplings wok-fried and tossed with chilies, ginger, and garlic in a zesty manchurian sauce

\$18

CALCUTTA CHILLI PANEER

Crisped cubes of indian cottage cheese coated in a vibrant honey chilli and soy glaze, tossed with sautéed bell peppers and onions

\$18

CHILLI GARLIC MOMOS (VEG/CHICKEN)

Handmade steamed dumplings stuffed and fried, then tossed in a fiery, tangy chili garlic sauce

\$18

SPICE-KISSED CHILLI CHICKEN

Crispy-tender chicken bites tossed with bell peppers and onions in a fiery chili-garlic sauce, kissed with aromatic spices for a bold kick

\$18

CHICKEN LOLLIPOP

Crispy frenched chicken wings tossed in a bold chilli-garlic glaze

\$18

PEPPER PRAWNS

Golden-fried prawns tossed in our aromatic Hakka salt & pepper seasoning with fresh green chilies, garlic, onions, and bell peppers

\$23

STREET-STYLE NOODLES

From the streets of Delhi — Wok-tossed noodles with vibrant mixed vegetables, flavored with garlic, ginger, soy sauce, and a hint of chili

VEG \$16 |
CHICKEN \$17

KARMA CREATIONS

DELHI STREET TACOS

Where India meets Mexico — soft tacos loaded with veggies, cheese, and with your choice of creamy decadence of protein: Butter Chicken | Shahi Paneer

\$19

INDIAN FISH & CHIPS

Golden-fried Indian-style battered basa served with masala fries and our signature house chutney

\$19

DESI-FIED VEG ROSÉ PENNE

Where India and Italy collide — Penne tossed with vegetables in a luscious tomato-cream rosé sauce, delicately infused with a desi touch. Served with mini garlic naan.

\$20

DESI-FIED CHICKEN ALFREDO PENNE \$20

Our desi take on cheesy alfredo pasta – penne tossed in luscious butter cream sauce with chicken and subtle indian spices. Served with mini garlic naan

BIRYANI/RICE

JEERA RICE

Basmati rice with cumin seeds

\$6

SAFFRON RICE

Fragrant Basmati rice infused with saffron and a subtle floral note

\$7

BIRYANI

Aromatic basmati rice steam-cooked layered with subtle spices, caramelized onions, and a hint of saffron

VEG \$16 | CHICKEN \$18 |
GOAT \$20 | SHRIMP \$22

BREADS

TANDOORI ROTI

Thin unleavened whole wheat bread

BUTTER \$3 | GARLIC \$3.50 |
CHILLI \$3.50

NAAN

Traditional Indian flatbread

BUTTER \$4 | GARLIC \$4.50 | CHILLI \$4.50

LACHA PARANTHA

Layered and flaky whole wheat flatbread

BUTTER \$5 | CHILLI \$5.50 |
PUDINA \$5.50

MASALA CHEESE NAAN

Traditional Indian flatbread stuffed with cheese and house masala

\$6

RUMALI ROTI

Paper-thin, soft and delicate Indian flatbread, folded like a handkerchief

\$7

SIDES

MIX VEG RAITA

Yogurt infused with cucumber, tomatoes, aromatic spices and fresh herbs

\$5

LACCHA PYAAZ

Freshly sliced onions delicately tossed with lemon and house spices

\$5

SIRKE WALE PYAAZ

Crisp, thinly sliced onions gently pickled in spiced vinegar

\$5

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VEG MAIN COURSE

PURANI DILLI CHOLE

Chickpeas simmered in a fragrant blend of dry-roasted spices, with deep earthy flavors capturing the authentic flavors of Old Delhi

DAAL TADKA

Yellow lentils tempered with delicious Bombay spices

DAAL MAKHANI

Rich and creamy black lentils slow cooked in Delhi style

COCONUT BHINDI MASALA

A vibrant medley of okra, onions, and capsicum cooked with fragrant spices and a hint of grated coconut

MUSHROOM DO PYAZA

Mushrooms simmered with double onions and aromatic Indian spices in a onion-tomato gravy

MIX VEG 2.0

A bold reinvention of the classic — A colorful medley of fresh seasonal vegetables and fox nuts simmered in spiced onion-tomato masala

SHAAM SAVERA

Delicate spinach dumplings stuffed with homemade cottage cheese and cooked in a tomato and cashew nut gravy

KADHAI PANEER

Homemade cottage cheese cubes sautéed with bell peppers, onions, and tomatoes in our signature kadhahi spice blend

PALAK PANEER

Homemade cottage cheese cubes simmered in a velvety spinach gravy

METHI MALAI MATAR

Creamy fenugreek and green peas delicacy enriched with grated house-made cottage cheese and toasted fox nuts, finished in a velvety cashew nut gravy

PANEER LABABDAR

Homemade cottage cheese cubes in a velvety onion and cashew nut sauce — tomatoes, caramelized onions, and hand-ground spices

SHAHI PANEER

Soft homemade cottage cheese cubes simmered in a luxurious cashew-cream butter sauce

SOYA CHAAP BUTTER MASALA

Tender cubes of ground soy simmered in a rich, creamy tomato-butter gravy and delicately spiced.

NON-VEG MAIN COURSE

CHANGEZI CHICKEN

Boneless chicken simmered in a rich, creamy tomato and cashew gravy, infused with a hint of smokiness for a bold, robust flavor— a royal recipe inspired by Genghis Khan

CHICKEN TIKKA MASALA

Chicken chunks, bell peppers, and onions in creamy spiced tomato sauce

DHABA WALA CHICKEN CURRY

Rustic highway-style boneless chicken slow-cooked in a onion tomato gravy with bold spices

DILLIWALA BUTTER CHICKEN

An iconic New Delhi classic - boneless chicken simmered in a rich tomato-cashew gravy, finished with butter and cream for a truly luscious experience

KADHAI CHICKEN

Tender boneless chicken tossed with julienned onions, tomatoes, and peppers in a fiery, aromatic blend of traditional kadhahi spices

METHI MALAI CHICKEN

Boneless chicken simmered in a rich, creamy gravy infused with aromatic fenugreek and delicate Indian spices.

MATKA MURGH

Inspired by rustic Indian kitchens — boneless chicken in a yogurt and cashew marinade with aromatic spices, slow-cooked in a matka (clay pot)

DAWAT-E-MURGH

A luxurious chef's signature creation of boneless chicken and spiced minced chicken, gently simmered in a luscious onion-tomato gravy, rooted in royal Indian tradition

BHUNA MUTTON

Tender goat slow-cooked with caramelized onions, tomatoes, and bold spices in a rich, thick masala

MUTTON ROGAN JOSH

Tender goat slow-cooked in a fragrant Kashmiri spice blend with yogurt, creating a rich and aromatic curry with a vibrant red hue

LAAL MAAS

From the royal kitchens of Rajasthan, tender goat cooked in a fiery red chilli gravy, infused with aromatic spices for a bold, rustic flavour.

GOAN CURRY

Goan-style simmered in coconut-based gravy, infused with the aromatic flavors of mustard seeds, curry leaves, and a blend of deccan spices, with your choice of protein: Fish | Shrimp

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DESSERTS

RASMALAI (2 PCS)

Soft, spongy cheese patties soaked in a delicately sweetened and flavoured creamy milk sauce

\$8

HOT BROWNIE OBSESSION

A warm, fudgy chocolate brownie crowned with vanilla ice cream, luscious chocolate sauce and decadent toppings

\$12

ROYAL GAJAR KA HALWA

Grated carrot pudding, simmered in milk, clarified butter, sugar, enriched with khoya, flavored with cardamom and topped with dry fruits

\$12

GULAB JAMUN CHEESECAKE

Decadent fusion of punjabi biscuit crumbs, rose water berry, cream cheese topped up with caramel sauce

\$12

CASSATA KARMA

Nostalgia unlocked with an Indian twist to an Italian classic, featuring vibrant colorful layers of ice cream, loaded with dry fruits

\$14

BEVERAGES

SOFT DRINKS

Coke, Diet Coke, Coke Zero, Sprite, Ginger-ale, Fanta

\$4

INDIAN SOFT DRINKS

Limca, Thumbs Up

\$5

SAN PELLEGRINO SPARKLING WATER

\$8

MANGO LASSI

\$8

SWEET LASSI

\$8

SALTED LASSI

\$8

ROSE LASSI

\$8

MASALA CHAI

\$7

MOCKTAILS

VIRGIN MOJITO

Classic, Mango, Pomegranate, Strawberry, Berry Blend

\$10

SHIKANJI LEMONADE

Indian style lemonade with fresh mint and spices

\$10

MINT MASALA COKE

Cola infused with fresh mint and Indian spices

\$10

CHATPATA AAM PANNA

Sweet & Sour raw mango drink shaken with roasted spices

\$10

MANGO MIRCHI

Sweet mango meets a subtle green chilli kick, brightened with fresh lime and finished with sparkling soda

\$10

LYCHEE-LICIOUS

A tantalizing mix of lychee, zesty citrus, and ginger beer for a refreshing and invigorating drink experience

\$10

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