



FESTIVE DINNING

KAROobar

करोबार

Our Festive Dining menu is available from
November 1st to December 30th, 2026.

Enjoy a celebration of flavors with our special
two- or three-course menu options, including a drink
Choice of Drink: Bawander Lager, Karoobar IPA,
175 ml House wine, Prosecco, any mocktail.

- **2 Courses: from £30 per person**
- **3 Courses: from £35 per person**

Terms and Conditions:

Large groups may be required to pre-order food.

Please speak to a member of our team if you have any
allergies or intolerances.

To Book: Call 07979276488 or
email: waverley@karoobar.uk

(V) Vegetarian (GF) Gluten free (GFO) Gluten free option available

(Vn) Vegan (VnFO) Vegan option available

Starters (Please choose one)

- **Dahi Puri** (V)

Potato, Chickpeas, Sweet yoghurt, Tamarind Chutney

- **Beetroot Tikki** (V)

Tadka Yoghurt, Mustard Seeds, Curry Leaves.

- **Lamb Belly Vindaloo Samosas**

Succulent pulled lamb belly vindaloo in a crispy pastry shell.

- **Tandoori Baked Avocado Salad** (V)(GF)(VGO)

Warm, spiced avocado, pickled onions, beetroot and crisp greens.

- **Fish and Prawn Amritsari**

Batter fried fish and prawn served with dill yoghurt.

- **Tandoori Chicken Tikka, Avacado Chutney** (GF)

Succulent, boneless chicken pieces marinated in a yogurt and spices, then grilled to perfection on a skewer.

- **Duck and Chicken Seekh, Apple Murabba** (GF)

A unique blend of finely minced duck and chicken, seasoned with aromatic spices, shaped onto skewers and cooked in the tandoor.

- **Tandoori Broccoli: Apple Raita** (GF)(V)(VGO)

Fresh broccoli florets marinated in a spiced blend and roasted in a tandoor, giving them a smoky, charred flavor.



Main Course: All main courses are served with bread basket and rice. (Please choose one)

- **Paneer Butter Masala** (V)(GF)

A rich and creamy vegetarian curry with crumbled Indian cheese.

- **Karobar Butter Chicken** (GF)

Juicy chicken tikka pieces simmered in a velvety tomato and butter sauce.

- **Railway Lamb** (GF)

Robust and hearty British-Indian lamb curry slow-cooked with tender potatoes.

- **Goan Pork Cheek Vindaloo** (GF)

Fiery and tangy curry from Goa, featuring tender farmed pork cheek.

- **Prawn Moilee** (GF)

Light and fragrant South Indian curry with plump prawns simmered in a delicate sauce made from coconut milk.

- **Aubergine Masala** (V)(GF)(Ve)

Flavorful and hearty curry with soft pieces of aubergine..



Dessert (Please choose one)

- **Gulab Jamun, Badami Rabri**

Fragrant Milk dumplings.

- **Chocolate Fondant, Kesar Kulfi, Gulkand** (GF)

A warm dessert paired with Indian ice cream and rose petal jam.