



LUNCH MENU (FROM 12AM TO 3 PM)

LUNCH SPECIALS

- **Pav Bhaji** (*E,D,G,Su*) **£9.00**

Delicious blend of spicy mixed vegetables, served alongside soft butter toasted dinner rolls.

- **Aloo Paratha** (*VGO*)(*G,D,M*) **£7.00**

Beloved North Indian breakfast of whole wheat flatbread filled with spiced mashed potatoes, served with yogurt and homemade pickles.

- **Chana Bhatura** (*Ve*)(*G,D,Su*) **£9.00**

Popular North Indian dish made with spicy chickpea curry and deep-fried leavened bread.

QUESADILLA, BUN KEBAB, PAO

- **Lamb Tikki Bun Kebabs** (*G,D,E*) **£10.00**

Fragrant lamb mince kebab flavored with Black Pepper, served with buns, Kasundi mustard mayo.

- **Amritsari Fish Pav** (*G,F,E*) **£9.00**

Fried white fish with a spiced batter, served in a bread roll.

- **Vada Pav** (*G,D,E,M*) **£9.00**


This is a smoky, vegetarian version of a classic street food. A spiced potato patty, served in a bread roll with chutneys.

- **Chettinad Chicken Quesadilla** (*G,D,M,Su*) **£10.00**

Warm, toasted quesadilla filled with a fiery and fragrant Chettinad-spiced chicken, melted cheese, masala wedges and Avacado Chutney.

- **Paneer Khurchan Quesadilla** (*G,D,Su*) **£10.00**

Crispy quesadilla stuffed with succulent Indian cottage cheese that's been roasted in the tandoor, then tossed in a spicy, pickle-flavored masala and melted cheese, masala wedges and Avacado Chutney.





KAROBAR MAIN MENU



STARTERS, CHAAT / SMALL PLATES

- **Poppadums & Chutneys** *(V)(Ve)(Su)* **£6.00**
Crunchy, Savory Indian Crackers served with Chutney
- **Spinach, Onion and French Bean Bhaji** *(V)(Ve)(Su)* **£7.00**
Spicy, crispy fritters served with tamarind & mint chutney.
- **Tangy Lychee Pani Puri** *(V)(Ve)(Su,G)* **£7.00**
Golguppa, spiced potatoes, moong sprouts, and lychee water.
- **Aloo Tikki Chaat** *(V)(VGO)(D,Su)* **£7.00**
Potato, peas, sweet yogurt, tamarind & mint chutney.
- **Punjabi Samosa** *(V)(Ve)(G,Su)* **£7.00**
Savory fried pastry filled with potatoes, peas, and spices.
- **Chilli Chicken** *(G,So,E)* **£8.00**
Crispy & tender Chicken Bites tossed in sweet tangy Chilli Sauce
- **Lamb Belly Vindaloo Samosas** *(G)* **£9.00**
Succulent pulled lamb belly vindaloo in a crispy pastry shell
- **Fish and Prawn Amritsari** *(F,D,Cr,Su)* **£8.00**
Batter fried fish and prawn served with dill yoghurt
- **Tandoori Baked Avocado Salad** *(V)(VGO)(GF)(D,Su)* **£9.00**
Warm, spiced avocado, pickled onions, beetroot and crisp greens
- **Chicken Tikka Salad** *(GF)(D,N,Su,M)* **£10.00**
Succulent chicken tikka, pickled onions, beetroot and crisp greens





STARTERS, TIKKAS & KEBABS

- **Tandoori Chicken Tikka: Avacado Chutney** (GF)(D,M,Su) **£9.00**

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

- **Duck & Chicken Seekh: Pinepple Murabba** **£10.00**
(GF)(D,M,Su)

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

- **Garlic Masala Jheenga: Tomato, Chilli Garlic Chutney** **£12.00**
(GF)(D,M,Su,Cr)

Plump king prawns marinated in a fragrant garlic and masala spice mix, then baked in tandoor

- **Achari Paneer Tikka: Mint Chutney** (GF)(V)(D,M,Su) **£9.00**

Cubes of soft Indian cheese (paneer) marinated in a tandoori spice blend and grilled with peppers and onions.

- **Tandoori Sriracha Wings: Chilli Garlic Mayo** **£9.00**

Juicy chicken wings marinated in a fiery blend of Sriracha sauce and traditional tandoori spices, cooked on chargrill. (GF)(D,M,Su,E)

- **Masala Lamb Chops: Grape & Tomato Chutney** **£14.00**
(GF) (D,M,Su) (2 Pieces)

Tender lamb chops, slow-cooked in a rich and thick bhuna masala with hint of clarified butter, Peas Kebab and grape chutney.

- **Tandoori Broccoli: Apple Raita** (GF)(V)(VGO)(D,M,Su) **£8.00**

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





MAINS, SIZZLERS & KEBABS

- **Vegetarian Sizzler (Serves 2)** *(V) (G,D,M,Su)* **£38.00**

Achari Paneer Tikka, Tandoori Broccoli, Hara bhara Kebab, Black Dal, Bread basket, Apple Raita.

- **Mixed Grill Sizzler (Serves 2)** *(G,D,M,Su,Cr)* **£48.00**

Duck and Chicken Seekh Kebab, Tandoori Chicken Tikka Skewer, Bhuna Ghee Masala Lamb Chops, Garlic Masala Jheenga, Tandoori Broccoli, Black Dal, Bread basket, Apple Raita.

- **Sikandari Kid Goat Shoulder** *(G,M,D)* **£14.00**

Slow-cooked, tender kid goat shoulder marinated in a rich, aromatic blend of spices. Served with flaky, layered Lacha Paratha and tangy Lacha Onions.

BIRIYANI

- **Jackfruit, Peas & Paneer Biryani, Raita** **£15.00**

(V)(GFO)(VGO)(D,N,Su)

A flavorful vegetarian biryani where tender jackfruit and sweet peas are layered with fragrant basmati rice. Served with a cooling raita.

- **Chicken Tikka Biryani, Raita** *(GFO) (D,M,Su,N)* **£16.00**

Classic biryani where tender chicken tikka pieces are combined with fragrant, spiced basmati rice. Served with a cooling raita.

- **Hyderabadi Lamb Biryani, Raita** *(GFO) (D,M,Su,N)* **£17.00**

Succulent lamb and long-grain basmati rice slow-cooked in the traditional "dum" style Served with a cooling raita.





CURRIES

- **Karobar Butter Chicken** (GF)(D,M,N) **£14.00**

Juicy chicken tikka pieces simmered in a velvety tomato and butter sauce, a classic and comforting dish.

- **Chicken Chettinad** (GF)(M,N) **£14.00**

A fiery, aromatic South Indian curry where chicken is cooked in a rich, dark gravy with freshly roasted and ground spices.

- **Chicken Tikka Karahi** (D, N, M, Su) **£15.00**

Stir-fried chicken with peppers, onions, and bold tomato spices.

- **Railway Lamb** (GF) **£15.00**

Robust and hearty British-Indian lamb curry slow-cooked with tender potatoes, reminiscent of the dishes served on Indian trains.

- **Saag Gosht** (GF) (D) **£16.00**

A classic North Indian curry featuring tender lamb slow-cooked with a creamy, deeply spiced puree of spinach and leafy greens (saag), creating a hearty and robust dish.

- **Goan Pork Cheek Vindaloo** (GF) **£15.00**

Fiery and tangy curry from Goa, featuring tender farmed pork cheek simmered with traditional Goan spices and a touch of palm vinegar.

- **Prawn Moilee** (GF)(Cr,M) **£15.00**

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

- **Palak Paneer** (V)(GF)(D) **£14.00**

simmered in a velvety, spiced spinach gravy finished with a touch of fresh cream.

- **Paneer Butter Masala** (V)(GF)(D,N) **£14.00**

A rich and creamy vegetarian curry with Soft paneer cubes, cooked in a silky, spiced tomato and butter sauce.

- **Aubergine Masala** (V)(GF)(Ve)(D,N) **£13.00**

Aubergine, cooked in a thick, spiced onion and tomato masala.





- **Jeera Aloo** (Ve) **£7.00/£12.00**
Cumin Tempered Potato
- **Dal Makhani** (V)(GF)(D) **£7.00/£12.00**
Creamy and rich lentil dish made with black lentils and kidney beans, slow-cooked for hours with butter and cream.
- **Channa Masala** (Ve)(GF)(Su) **£6.00/£11.00**
Aromatic Chickpea Curry, a spicy and tangy tomato based sauce.
- **Dal Tadka** (Ve)(GF)(Su,M) **£6.00/£11.00**
Yellow lentils (dal) gently simmered, lightly spiced, and finished with a sizzling tempering (tarka) of clarified butter (ghee), Mustard and chili.

SIDES AND BREADS

- Pulao Rice** (GF)(Ve) **£4.50**
- Pudina Lacha Paratha** (VEO)(G,D) **£4.00**
- Cheddar Cheese Naan** (G,D) **£4.50**
- Peshwari Naan** (N,G,D) **£4.50**
- Butter Naan** (VEO)(G,D) **£3.00**
- Garlic Naan** (VEO)(G,D) **£3.50**
- Roti** (Ve)(G) **£3.00**
- Masala Wedges, Mustard Mayo** (GFO)(D,Su,E) **£4.50**
- Lacha Onion** (Ve) **£3.00**
- Plain Yoghurt / Cucumber Raita** (D, Su) **£2.00 / £3.00**

DESSERT

- Beetroot Halwa, Petha, Pistachio Kulfi** (GF) (D,N) **£7.00**
- Chocolate Fondant, Kesar Kulfi, Gulkand** (GF) (D,E,So,N) **£7.00**
- Gulab Jamun, Badami Rabri** (GF) (D,N) **£7.00**
- Kesar Rasmalai** (D,N) **£7.00**





JUNIOR

Here at KAROBAR younger guests are welcome to order from our main menu, just like the grown-ups If you prefer to keep things simple we've put together this special menu with our younger guests in mind smaller portions, **MILDLY SPICED**, but just as nice.

Malai Chicken tikka Burger (Chips/Salad) <i>(D,E,G)</i>	8.00
Amritsari Fish Fingers (Chips/Salad) <i>(F)</i>	8.00
Butter Chicken (Roti/Rice) <i>(D,N,G)</i>	8.00
Paneer Makhani (Roti/Rice) <i>(D,G,N)</i>	8.00

G	Gluten	F	Fish	N	Nuts
Cr	Crustacean	D	Milk	Se	Sesame
E	Egg	M	Mustard	Su	Sulphur
Ce	Celery	Mo	Mollucus	Lu	Lupin
P	Peanuts	So	Soya		

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

(Ve) Vegan (VEO) Vegan option available

Whilst every effort is made, we cannot guarantee that each dish is free from traces of allergens. All fried items are cooked in same fryer and will contain traces of various allergen.





INDIAN RESTAURANT

KAROBAR

करोबार



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