



INDIAN RESTAURANT

KAROBAR

करोबार

QUESADILLA, BUN KEBAB, PAO

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

Fragrant lamb mince kebab flavored with coriander seed and fenugreek, 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) **£8.00**

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.

EXTRAS

- **Bacon x3:** **£4.00**
- **Sausage x2:** **£5.00**
- **Fried Eggs x2** (E) **£4.00**
- **Toast x2 Slices:** (G) **£2.50**

Bar Bites / Small Plates/ Kids Menu

also available for brunch



A LA CARTE MENU (FROM 5 PM)

BAR BITES / SMALL PLATES

- **Pappadums & Chutneys** (V)(Ve)(D) £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 mint chutney.
- **Tangy Lychee Pani Puri** (V) (Ve)(G,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
- **Tandoori Baked Avocado Salad** (V)(VGO)(GF)(D,N,Su) £9.00
Warm, spiced avocado, pickled onions, beetroot and crisp greens
- **Fish and Prawn Amritsari** (F,D,Cr,Su) £8.00
Batter fried fish and prawn served with dill yoghurt

SIZZLERS & KEBABS

- **Vegetarian Sizzler (Serves 2)** (V) (G,D,M,Su) £38.00
Tandoori 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, Aachari 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 Parathas and tangy Lacha Onions.

• **Aachari Chicken Tikka: Avacado Chutney** (GF)(D,M,Su) **£9.00**

Succulent, boneless chicken pieces marinated in a tangy, pickle (achari) and yogurt blend, then grilled to perfection on a skewer.

• **Duck and 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

• **Tandoori 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: Kasundi Mayo** (GF)(D,M,Su,E) **£8.00**

Juicy chicken wings marinated in a fiery blend of Sriracha sauce and traditional tandoori spices, cooked on chargrill.

• **Salmon Pollichathu: Kachumber Salad** (GF)(D,M,Su,F) **£12.00**

Salmon fillet, marinated in a spicy Kerala-style masala, wrapped in a banana leaf, and pan-fried to lock in the flavors.

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

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

• **Tandoori Broccoli: Apple Raita** (GF)(V)(VGO)(D,M,Su) **£7.00**

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



CURRIES / BIRIYANI

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

A rich and creamy vegetarian curry with crumbled Indian cheese, cooked in a silky, spiced tomato and butter sauce.

- **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.

- **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.

- **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) **£14.00**

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

- **Aubergine Masala** (V)(GF)(Ve)(D,N) **£12.00**

Flavorful and hearty curry with soft pieces of aubergine, cooked in a thick, spiced onion and tomato masala.

- **Dal Makhani**: (V)(GF)(D) **£11.00**

Creamy and rich lentil dish made with black lentils and kidney beans, slow-cooked for hours with butter and cream.

- **Jackfruit & Peas Biryani, Raita** (V)(GFO)(VGO)(D,N,Su) **£14.00**

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) **£15.00**

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

- **Channa Masala** (Ve)(GF)(Su) **£10.00**

Aromatic Chickpea Curry, a spicy and tangy tomato based sauce.



SIDES AND BREADS

Pulao Rice (GF)(Ve)	£4.50
Pudina Lacha Paratha (VEO)(G,D)	£4.00
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
Kesar Rasmalai (D,N)	6.00





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.

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