

LUNCH MENU (FROM 12PM TO 3 PM)

AMRITSAR KULCHA

A classic North Indian combo featuring crisp, tandoor-baked stuffed flatbreads paired with rich curries and traditional accompaniments.

(G,D,Su)

- **Pindi Chana** Slow-cooked chickpeas £10.00
- **Paneer Makhani** £10.00

BUN KEBAB, PAO

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

Fragrant lamb mince kebab flavored with Black Pepper, served with buns, mint chutney.

- **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

- **Pav Bhaji** (E,D,G,Su) £9.00

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

LOADED MALABAR PARATHA

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

Warm, flaky Malabar paratha stuffed with fiery and fragrant Chettinad-spiced chicken.

- **Ginger Paneer** (G,D,Su) £10.00

Flaky, toasted Malabar paratha loaded with crispy paneer tossed in a spicy ginger Manchurian sauce.



KAROBAR

MAIN MENU



STARTERS, CHAAT / SMALL PLATES

- **Poppadums & Chutneys** (V) (Su) **£6.00**
Crunchy, Savory Indian Crackers served with Chutney
 - **Spinach, Onion and Kale Bhaji** (V)(Su) **£7.00**
Spicy, crispy fritters served with tamarind & mint chutney.
 - **Tangy Lychee Pani Puri** (Served cold)(V) (Ve)(Su,G) **£7.00**
Golguppa, spiced potatoes, moong sprouts, and lychee water.
 - **Dahi Puri** (v) D, G, Su (Served cold) **£7.00**
Potato, Chickpeas, Sweet yoghurt, Tamarind Chutney, Sev, Mint Chutney
 - **Aloo Tikki Chaat** (V)(D,Su) **£7.00**
Potato, peas, sweet yogurt, tamarind & mint chutney.
 - **Punjabi Samosa** (V)(G,Su) **£7.00**
Savory fried pastry filled with potatoes, peas, and spices.
 - **Beetroot Tikki** (V) (M,G,D) **£7.50**
Spiced beetroot patties served with tadka yoghurt
 - **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 raita
 - **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: Moong Kachumber** **£9.00**

(GF)(D,M,Su)

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

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

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

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

Soft Indian cheese (paneer) marinated in a vibrant green basil and spice blend, and grilled with peppers and onions.

- **Sriracha Chicken 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: Mint Chutney** *(GF)(D,M,Su)* **£15.00**

Tender lamb chops, slow-cooked in a rich and thick bhuna masala with hint of clarified butter, Mooli Salad (2 Pieces)

- **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**

Basil Paneer Tikka, Tandoori Broccoli, Beetroot Tikki, 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) **£15.00**

Slow-cooked, tender kid goat shoulder marinated in a rich, aromatic blend of spices. Served Latcha Paratha and Pickled 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

- **Nalli Nihari** (GF) **£18.00**

Slow-braised tender lamb shank simmered in a velvety, deeply aromatic dark gravy enriched with golden caramelized onions, sweet cinnamon, and smoky black cardamom.

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**

Chicken tikka with stir-fried peppers, onions, and onion tomato masala.

- **Railway Lamb** (GF) **£16.00**

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) **£16.00**

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) **£16.00**

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.



- **Makai Palak** (Ve)

£7.00/£12.00

Tempered Spinach and Corn

- **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

Blue Cheese & Cheddar Naan (G,D)

£5.00

Amritsari Kulcha (G,D)

£5.00

Peshwari Naan (N,G,D)

£5.00

Pudina Latcha 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 / Chips, Chilli Mayo (GFO)(D,Su,E)

£4.50

Latcha 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) (D,E,G)	8.00
Amritsari Fish Fingers (Chips/Salad) (F)	8.00
Butter Chicken (Roti/Rice) (D,N,G)	8.00
Paneer Makhani (Roti/Rice) (D,G,N)	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.

