

EXCLUSIVE APPETISERS

- 1. ONION BHAJI** **2.10**
Cabbage and onion pieces coated with beson flour and butter then deep fried.
- 2. CHOTPOTI** **2.95**
Prepared with chick peas and potatoes cooked delicately in Spice Master's own special sauce.
- 3. GARLIC MUSHROOMS** **2.95**
Mushrooms cooked with onions, peppers, coriander & fresh garlic.
- 4. MUSHROOM BAHAR** **2.95**
Whole mushrooms stuffed with spicy mincemeat coated with breadcrumb and deep fried.
- 5. CASHEW NUT ROLL** **2.95**
Mashed potatoes and vegetables rolled in cashew nuts and fried until golden.
- 6. SOMOSA (meat, vegetable or fish)** **2.95**
Spiced mixed vegetables minced meat or fried fish in a crispy light batter.
- 7. PAKORA (chicken or paneer)** **3.05**
Slices of spring chicken or Indian cottage cheese wrapped in crispy batter then deep fried.
- 8. SHAHI PRAWN** **4.95**
Tiger prawns, deep friend and served with tamarind sauce.
- 9. ZINGA JALPAR** **4.95**
Lightly spiced king prawn halves dipped in batter and covered in vermicelli then deep fried.
- 10. PRAWN MANGO PURI** **3.15**
Prawn cooked in spiced mango sauce and served on a light crispy puri.
- 11. GOLDA CHINGRI PUREE** **4.95**
Home made bread fried in clarified butter & served with special king prawns.
- 12. KING PRAWN BUTTERFLY** **4.95**
Whole Tiger prawn with shell, fried in garlic butter served with basil mayo & tortilla.
- 13. SQUID TERRAGON** **4.95**
Squid pan fried with red onions and coriander & served with salad.
- 14. MUSSELS** **4.95**
Green lip mussels steamed then tossed in garlic butter and wine served with salad.
- 15. CHAT (chicken, boiled potatoes or fish)** **2.95**
Treated with fresh coriander, tomatoes, cucumber, tamarind sauce & special chat masalla.
- 16. SARGA MURGH** **3.05**
Pieces of tender chicken marinated in spices and pureed tomato and cooked over charcoal.
- 17. TIKKA** **2.95**
Chicken, lamb, fish or paneer.
- 18. DUCKLING TIKKA** **3.95**
Duckling breast diced marinated then cooked over charcoal.
- 19. KEBAB** **2.95**
Sheek, Shami and Reshmi.
- 20. TANDOORI CHICKEN** **2.95**
- 21. TIKKA KEBAB PLATTER for two** **6.95**
- 22. MIXED KARMA SELECTION for four** **14.95**

DUCKLING SPECIALS

- 23. DUCKLING JALPIAZA** **9.95**
Cooked with diced onions and green pepper and fresh green chillies and pureed garlic hot & spicy.
- 24. DUCKLING ACHARI** **9.95**
Marinated duckling pieces cooked in tangy spicy sauce with coriander and garlic medium taste.
- 25. DUCKLING ZOYTON** **9.95**
Duckling pieces, green pepper, tomato and onions char grilled then covered in a medium sauce with black olives served sizzling.

TANDOORI DISHES

All tandoori dishes are first marinated for several hours in a mixture of fresh herbs and oriental spices, with homemade yogurt and then grilled over charcoal in the clay oven, served with a small portion of green salad. All tandoori dishes are available as a starter portion if requested.

- 26. TANDOORI CHICKEN** **5.65**
- 27. TANDOORI LAMB CHOP** **7.95**
- 28. TANDOORI TROUT** **9.95**
- 29. TIKKA (CHICKEN, LAMB)** **5.95**
- 30. FISH TIKKA** **5.95**
- 31. SHEEK KEBAB** **5.65**
- 32. DUCKLING TIKKA** **6.95**
- 33. TANDOORI KING PRAWN** **10.95**
- 34. TANDOORI MIXED GRILL** **9.95**

BIRIANY DISHES

A dish famous in both East & West of Bengal. Saffron flavoured rice cooked with dishes listed below & served with a mixed vegetable curry.

- 35. MEAT or CHICKEN** **6.95**
- 36. BIRIANY SPECIAL** **9.95**
- 37. CHICKEN or LAMB TIKKA** **7.95**
- 38. PRAWN** **6.95**
- 39. KING PRAWN** **10.95**
- 40. VEGETABLE** **5.95**

SEAFOOD HOUSE SPECIALITIES

- 41. KING PRAWN THISTA** **10.95**
King prawn charcoal grilled in the clay oven then cooked prepared with fresh onion and a combination of several fresh herbs and spices.
- 42. GOLDA CHATHA** **10.95**
King prawns with mushrooms cooked with special Karma sauce, strongly recommended, medium.
- 43. SHORSHE CHINGRI** **7.85**
Prawn cooked in South Indian style hot sauce, using crushed mustard seeds, ginger & garlic.

- 44. FISH MASALLA** **7.85**
Fresh water fish curry 'a taste of Bengal' cooked in an aromatic sauce with green herb coriander & lemon juice.
- 45. FISH KOFTA BAKARA** **7.85**
Cooked in an exotic combination of several herbs & spices, quite spicy medium in strength.
- 46. SALMON GULNA** **8.95**
Slice salmon roll spring with lightly herbs pan fried.

UNIQUE HOUSE SPECIALITIES

- 47. LAMB KAZAANA** **6.50**
Finely sliced lamb cooked with orange zest in a slightly hot sauce.
- 48. ROSHANI (chicken or lamb)** **6.50**
An aromatic combination of small cubed chicken or lamb cooked with a special spice and fresh garlic.
- 49. SHAKUTI (chicken or lamb)** **6.50**
Chicken breast cooked in an exotic combination of several herbs & spices. Quite spicy but medium in strength, could be made hot & is highly recommended.
- 50. NAGA (chicken or lamb)** **6.50**
Prepared in a thick sauce with a special kind of chilli only available in Bangladesh, fairly hot.
- 51. BAKHARA (chicken or lamb)** **6.50**
Cooked with tomatoes in an exotic combination of several herbs & spices. It's quite spicy but medium in strength, could be made hot & is highly recommended.
- 52. PESHWARI (chicken or lamb)** **6.50**
Lean pieces of lamb or tender spring chicken grilled over charcoal in the clay oven and then cooked in a medium sauce.
- 53. GHUST KATA MASALLA** **6.50**
Succulent lamb braised golden brown with chopped onions, sliced ginger, a touch of garlic and mild ground garam masalla.
- 54. BENGAL ROAST CHICKEN** **6.50**
Whole breast of chicken fried over slow fire then cooked with yogurt and lots of fried onions and fresh herbs of Karma.
- 55. REZALA (chicken or lamb)** **6.50**
Pieces of chicken or lamb cooked in a hot and slightly tangy sauce made with fresh tarkish chillies, capsicum and tomato.
- 56. MURGHI ZIL ZILA** **6.50**
Marinated chicken fried and cooked with mustard, green pepper, garlic, onions and green chillies.
- 57. MODUCASH MURGHUI** **6.50**
Delicately mild, combination of chicken, cashew nuts and honey, strongly recommended.
- 58. MALANCHO CHICKEN** **6.50**
Whole breast of chicken cooked savoury minced meat served with salad mild, medium, hot.
- 59. PONEERWALA (chicken or lamb)** **6.50**
A must for cheese lovers, chicken or lamb grilled in charcoal, delicately prepared with home made cheese and a touch of cream.
- 60. SHATKORA (chicken or lamb)** **6.50**
Shatkora is a special lime which is only available in Bangladesh in the Syhlet region. Its unique aromatic taste makes it different from any other lime Cooked in Bengal spice, medium in thick sauce.

MILD CREAMY DISHES

- | | Chicken | Lamb | King Prawn |
|--|-------------|-------------|--------------|
| 61. KARMA SPECIAL | 7.85 | 7.85 | 10.95 |
| A dish so exclusive it has been named the special! Cooked in our special sauce and topped with a mouthwatering array of coconut, almond, and butter sprinkled with ground pistachio nuts. This is highly recommended for the mild curry eating connoisseurs. | | | |
| 62. TIKKA MASALA | | | 6.50 |
| Britain's favourite dish cooked in a succulent blended sauce with herbs and spices. | | | |
| 63. BADAMI | | | 6.50 |
| Fresh chicken cooked in a mild and creamy sauce with pistachio and almonds. | | | |
| 64. KORMA | | | 5.50 |
| Sweet and delicate flavour for this mild dish. | | | |
| 65. DELIGHT | | | 6.50 |
| Cooked in a rich creamy sauce made with mango, coconut and almond. | | | |
| 66. HARYALI | | | 6.50 |
| Chicken baked in a marinade of spinach, mint and coriander in a creamy sauce. | | | |
| 67. MURGH MOGLAI | | | 6.50 |
| Whole breast of chicken braised with onion and butter ghee, simmered in mild sauce with scrambled egg. (dish from the Mugal Empire) | | | |
| 68. PASSANDA | | | 6.50 |
| Yogurt with ground cashew nuts & mild spices. | | | |
| 69. KARELA MOLEY | | | 6.50 |
| Mixture of squid, salmon, scallops and mussels steamed and then cooked in coconut milk and shakuti sauce. | | | |

TRADITIONAL SPECIALS

- | | Chicken | Lamb | Prawn | King Prawn |
|---|-------------|-------------|-------------|--------------|
| 70. ACHARI | 6.50 | 6.50 | 6.95 | 10.95 |
| Cooked with black peppercorns, chilli & ground spices. | | | | |
| 71. KARAHI | 6.50 | 6.50 | 6.95 | 10.95 |
| Cooked with sliced onions, green pepper & other fresh spices, served in an iron sizzling pan called Karahi. Quite spicy but medium in strength, could be made hot & highly recommended. | | | | |
| 72. JALFREZI | 6.50 | 6.50 | 6.95 | 10.95 |
| Cooked in a fairly hot sauce, richly treated with green chillies in an exotic combination of several herbs & spices. | | | | |
| 73. CURRY | 4.95 | 4.95 | 5.95 | 8.95 |
| Medium | | | | |
| 74. ROGAN | 5.50 | 5.50 | 5.95 | 8.95 |
| Medium with tomatoes | | | | |
| 75. BHUNA | 5.50 | 5.50 | 5.95 | 8.95 |
| Medium with a thick sauce | | | | |
| 76. DANSAK | 5.50 | 5.50 | 5.95 | 8.95 |
| Hot sweet & sour with lentils | | | | |
| 77. PATHIA | 5.50 | 5.50 | 5.95 | 8.95 |
| Hot & sweet in a thick sauce | | | | |
| 78. PALAK | 5.5 | 5.50 | 5.95 | 8.95 |
| Medium with spinach | | | | |
| 79. DUPIAZA | 5.50 | 5.50 | 5.95 | 8.95 |
| Medium with onions and peppers | | | | |

BALTI

The following dishes are cooked in Balti sauce prepared by the chef's special mixture of spices and herbs together with Balti paste, onion, capsicum and coriander

80. CHICKEN BALTI	6.50
81. LAMB BALTI	6.50
82. KING PRAWN BALTI	6.50

VEGETABLE HOUSE SPECIALITIES

83. SHOBJI SPECIAL	5.75
<i>A popular dish in Bangladesh prepared with vegetables using the minimum of spice and flavoured with fried garlic and green pepper.</i>	
84. SARSO BAIGAN	5.95
<i>Aubergine fried with mustard & green peppers.</i>	
85. VEGETABLE BAKHARA	5.95
<i>Vegetables cooked in an exotic combination of herbs & spices quite spicy but medium in strength.</i>	
86. NAVRATAN KOFTA	5.95
<i>Mashed vegetable balls, cooked with gram flour, deep fried accompanied by medium sauce with peppers and onion.</i>	
87. SYLHET SAG	5.95
<i>Spinach cooked with peas and green chillies, hot.</i>	
88. VEGETABLE JALFREZI	5.95
89. PANEER TIKKA MOSALLA	5.95
90. BHINDI ACHARI	5.95
91. VEGETABLE BADAMI	5.95
<i>Fresh vegetables cooked in a mild and creamy sauce with pistachio and almonds.</i>	
92. TANDOORI PANEER SHASHLICK	6.85
<i>Diced pieces of cottage cheese marinated in fresh ground aromatic herbs & spices barbecued with onion, green peppers and tomatoes, cooked in clay over.</i>	
93. VEGETABLE CHILLI MOSALLA	5.95

VEGETABLE SIDE DISHES

94. SHABZI	2.75
<i>Mixed vegetables cooked in a spicy sauce.</i>	
95. ALOO GHOBI	2.75
<i>Potatoes, cauliflower cooked with herbs and spices.</i>	
96. BOMBAY ALOO	2.75
<i>Potatoes cooked with herbs & spices.</i>	
97. GHOBI BHAZI	2.75
<i>Cauliflower cooked with fresh herbs & Spice.</i>	
98. COURGETTE BHAZI	2.75
<i>Courgette cooked with fresh herbs, spices & fresh coriander.</i>	
99. SAGH PANEER	2.75
<i>Spinach cooked with garlic & cheese.</i>	
100. MUSHROOM BHAZI	2.75
<i>Mushroom cooked with fresh onion and spices.</i>	
101. SAGH ALOO	2.75
102. SAGH BHAZI	2.75
<i>Spinach cooked with garlic and onions.</i>	
103. BROCCOLI BHAZI	2.75
<i>Broccoli cooked with herbs, spices & fresh coriander.</i>	

104. BHINDI BHAZI	2.75
<i>Okra cooked with mixed spices.</i>	
105. BAIGAN MASALLA	2.75
<i>Aubergine cooked with tomatoes, sliced giner, garlic, coriander & mild spices.</i>	
106. TARKA DALL	2.75
<i>Lentils cooked with spices and fresh garlic.</i>	
107. CHANA MASALLA	2.75
<i>Chick peas cooked in spices.</i>	
108. MUTTER PANEER	2.75

SUNDRIES

109. BOILED RICE	1.70
110. PILAU RICE	1.95
111. SPECIAL FRIED RICE	2.50
112. MUSHROOM RICE	2.50
113. COCONUT RICE	2.50
114. LEMON RICE	2.50
115. NAAN	1.75
116. KEEMA NAAN	1.95
<i>Naan stuffed with mince meat.</i>	
117. KULCHA NAAN	1.95
<i>Naan stuffed with onions.</i>	
118. PESHWARI NAAN	1.95
<i>Stuffed with sultanas & mixed nuts.</i>	
119. STUFFED NAAN	1.95
<i>Naan stuffed with vegetables.</i>	
120. GARLIC NAAN	1.95
<i>Stuffed with garlic.</i>	
121. CHEESE NAAN	1.95
122. PARATH	1.70
123. STUFFED PARATHA	1.95
<i>Stuffed with vegetables.</i>	
124. CHAPATI	0.95
125. PUREE	1.05
123. PAPADOM	0.50
127. SPICY PAPADOM	0.50
128. CHUTNEY	0.50
129. MIXED PICKLE	0.50
130. ONION SALAD	0.50
131. RAITHA	1.50
<i>Plain/Onion/Cucumber.</i>	
132. CHIPS	1.50

SET MEAL FOR 1 PERSON	9.95
<i>onion bhaji, chicken tikka masala, pilau rice, bombay potato and plain naan.</i>	

SET MEAL FOR 2 PEOPLE	19.95
<i>chicken tikka, sheek kabab, chicken korma, chicken bakhara, 2x pilau rice, bombay potato, mushroom bhaji, garlic naan and keema naan.</i>	

Karma

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