



MAIN MENU



EARLY DOORS



VEGAN



GLUTEN FREE

With over 60 years worth of family recipes passed down to us; we know a thing or two about curry. Dada-bai (aka Grandpa Miah) unknowingly set things in motion in 1955 when he left Sylhet, Bangladesh and came to the UK to peruse his dream of opening a restaurant and to bring a piece of his beloved culture to England. Specifically to the Wirral as he'd fallen in love with this little peninsula. His wife, Dadu-Muni (aka Grandma Miah), became the Wirral's first female Bengali

restaurant chef in the early 70's. Together husband and wife created something special and they passed that passion for food to their children and their children's children. Bringing us to the present day. Inspired by our families resilience, we've kept Dada-bai's dream going, incorporating our chefs passion and our teams dedication. This is our take on it. Welcome to Karma, est. 2002.

STARTERS

PAPADOMS 85p each

Roasted for that perfect crispness.

CHUTNEY TRAY 2.00

Good, old fashioned mango chutney, onion salad & mint yoghurt.

PICKLE TRAY 2.50

Changes often so just ask what's on it.

ONION BHAJI 4.50

No description necessary.

SALMON TIKKA 5.25

Oven baked Scottish Salmon marinated with yogurt & spices.

CHICKEN KOFTA 4.75

Freshly ground chicken, in smokey chilli & ginger seasoning.

KEEMA BHATURA 4.95

Fluffy fried bread with a rich ground lamb curry.

CHICKEN CHAAT 4.95

Chopped Chicken fried with onions, tomato, seasoned with a chat masala served on a puri.

AMRITSARI FISH 5.25

Hake fried in a spicy chickpea batter.

CAULIFLOWER PAKORA 4.75

Spicy cauliflower fritter with turmeric & ginger.

TIGER PRAWNS 5.25

Tiger Prawns coated in a unique (& secret) blend of spices.

SHAMEE 4.75

Pan fried, freshly ground leg of lamb patties. Crumbly & tender.

KARMA HOUSE CURRIES

Each dish reflects our hard work & creativity. We took 60 years' worth of recipes & combined them with our knowledge of spice blends, giving each dish a unique twist.

BUTTER CHICKEN 2 9.95

Marinated chicken cooked in an onion, tomato, ginger & yogurt base sauce with butter for a smooth finish.

NYKUL MERG 3 9.95

Chicken Tikka focusing mainly on spinach enhanced by coconut & lemon to give you a slightly hot but sweet, dry curry.

CHANA LAMB 3 10.50

Melt in your mouth Welsh Lamb, cooked to perfection with chickpeas in a light medium curry.

DALI GOST 2 10.50

Our delicious Welsh Lamb beautifully paired with fresh lentils, flavoured with garlic, onion, cilantro & a hint of lemon to tie it all together.

BENGALI PRAWN CURRY 3 10.95

De-shelled Tiger Prawns cooked with peppers, onions & tomatoes into a delicious broth. Perfect.

TENGA MAS 4 10.95

A typical Bengali sour fish curry (Hake), cooked with lemon & chilli.

SIDES

NAAN 2.50

PESHWARI NAN 2.75

GARLIC NAAN 2.75

CHILLI NAAN 2.75

ROTI 2.10

CHAPATI 1.25

PILAU RICE 2.50

PLAIN RICE 2.25

BHATURA 2.00

A fluffy fried bread. Like a puri, just better!

MASALA SKINNY FRIES 2.95

HOUSE SALAD 2.50

HOMESTYLE BIRYANI

Takes years of practice to perfect, making every bite that bit more special. Packed with layers upon layers of combined flavours, spices, & a sauce at the base of it all. Served with salad, you can't go wrong.

CHICKEN 11.00

LAMB 12.00

VEGETABLE 10.50

CLAY OVEN

Meats cooked in the Tandoori Oven are first marinated in our own blend of yogurt and spices. We then cook them to order so you get the best possible quality. These dishes are served with a rich masala sauce.

CHICKEN TIKKA 10.50

TIGER PRAWN TIKKA 12.95

CHICKEN SHASHLIK 10.95

Chicken tikka, peppers & onions in a rich tangy masala. No sauce needed, we serve it with a fresh chopped salad.

VEGETARIAN

SAG PANEER 4.25 8.50

Spinach & cheese.

CAULIFLOWER BHAJI 3.75 7.50

Spiced cauliflower.

ALOO BHAJI 3.75 7.50

Spiced potato.

TARKA DHAL 3.75 7.50

Garlic & lentils.

SAG BHAJI 3.75 7.50

Spinach & potato.

ALOO GOBI 3.75 7.50

Potato & cauliflower.

CHANA BHAJI 3.75 7.50

Spiced chickpeas.

FOOD ALLERGIES & INTOLERANCES

Please speak to our staff about the ingredients in your meal, when making your order. Thank you.

OLD FAVOURITES

CHOOSE FROM:

CHICKEN 9.25

LAMB 9.75

TIGER PRAWN 9.95

VEGETABLE 8.25

KORMA 1

Coconut & almonds in a creamy, mild sauce.

SAAG 2

Spinach cooked together with plenty of garlic, coriander.

JALFREZI 4

Sliced mixed peppers with onions, green chillies mixed in a hot, yoghurt based curry.

BHUNA 2

Spicy sauce made from finely chopped onions & tomatoes simmered with coriander.

ROGAN JOSH 3

Peppers, onions, garlic & tomatoes cooked in a spicy curry.

CEYLON 5

Coconut milk base flavoured with ginger & chilli in a slightly sweet, hot curry.

JALMEETA 4

Cooked with garlic, tomatoes, and chillies in a hot sweet & sour curry. Back by popular demand!

TIKKA MASALA 1

Mildly spiced sauce cooked with coconut cream & yoghurt.

GARLIC CHILLI MASALA 4

Garlic, chillies & curry leaves in a hot masala sauce.

STRENGTH GUIDE

1 - MILD

2 - MEDIUM

3 - MEDIUM/HOT

4 - HOT

5 - VERY HOT



You should always advise your server of any special dietary requirements, including intolerances and allergies. Where possible, our trained staff will advise you on alternative dishes. However, while we do our best to reduce the risk of cross-contamination in our restaurants, we CANNOT guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. Guests with severe allergies are advised to assess their own level of risk and consume dishes at their own risk.



MAIN MENU



EARLY DOORS



VEGAN



GLUTEN FREE

DESSERT MENU

DESSERT LIST

GULAB JAMON Indian sponge cake soaked in syrup served hot with ice cream.	3.95
KALA KAND Sweet milk fudge flavoured with cardamon served with ice cream.	3.95

KULFI Traditional Indian Ice Cream. Two scoops.	3.25
ICE CREAM / SORBET Various flavours. Two scoops.	2.95

COFFEE / TEA

FILTER COFFEE / DECAFF	2.50
ENGLISH BREAKFAST TEA	2.00

DRINKS MENU

WHITE WINE	Glass 175ml	Btl 250ml
MARQUES DE CALADO MACABEO Light & refreshing, this wine offers citrus & floral notes with a lively acidity.	4.50	12.95
VIÑA CARRASCO SAUVIGNON BLANC, CHILE Bursting full with grass, elderflower & gooseberry flavours, this is a youthful & invigorating white.	5.00	14.95
CRESCENDO PINOT GRIGIO, ITALY A clean, fresh & fruity wine with lots of citrus & ripe pear flavours.		16.95
BARON DE BAUSSAC VIOGNIER, FRANCE A fleshy white, with bright aromas of ripe apricot & peach, hints of grapefruit & fresh pineapple.		19.50
FERNLANDS SAUVIGNON BLANC, NEW ZEALAND A smooth & elegant wine, with classic flavours of tropical gooseberry, mango & green pepper.		20.50

RED WINE	Glass 175ml	Btl 250ml
MARQUES DE CALADO TEMPRANILLO Notes of dark cherry & bramble on a rich, jammy palate with velvety tannins & a satisfying finish.	4.50	12.95
BRESCO MERLOT, ITALY Soft & balanced, with flavours of plum, blackcurrant & a hint of vanilla ending on long and toasty finish.	4.75	13.95
RISCOS MALBEC, CHILE Heavy, bold and brimming with stewed black fruits & hints of coffee. A powerful & opulent red.		17.95
MARQUES DE LAIA RESERVA, RIOJA A complex wine that displays a harmonious blend of dried, stewed fruits & nuances of leather, vanilla & tobacco.		23.95

ROSÉ WINE	Glass 175ml	Btl 250ml
LE BOIS DES VIOLETTES ROSE, SOUTH OF FRANCE Fresh & crisp, with a subtle strawberry fruit & a dash of sweet spice.	5.00	13.95
SPARKLING & CHAMPAGNE		
PROSECCO LA GIOIOSA ET AMAROSA 20CL, ITALY Light, floral & fruity, with notes of blossom & apple & a refreshing finish.		6.95
PROSECCO LA GIOIOSA ET AMAROSA DOC, ITALY As above, but in a bigger bottle!		21.50
SPIRITS SINGLE		
GORDONS GIN		2.75
SMIRNOFF VODKA		2.75
BELLS		2.75
JACK DANIEL'S		2.75
COURVOISIER		2.75
BACARDI		2.75
AMARETTO		2.75
BOMBAY SAPPHIRE		2.75
SAMBUCA		2.75

KARMA COCKTAILS



NEGRONI INDIANA 7.00 An Indian twist on your classic Negroni.	CUCUMBER, GINGER G&T 6.50 Crunchy, cool & crisp. A gift from the east.	MANGO BELLINI 7.00 Juicy Asian mangos made even better with sparkle.
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SOFT DRINKS

STILL / SPARKLING WATER	2.95
COCA COLA / DIET COKE	2.25
SPRITE	2.25
ORANGE / CRANBERRY	2.25
SODA / TONIC	2.25
APPLETIZER	2.50
PINAPPLE JUICE	2.25
APPLE JUICE	2.25

BOTTLED BEER

KINGFISHER	3.50
COBRA	3.50
PERONI	3.50
TIGER	3.50
IPA - BOMBAY BICYCLE	4.50
ALCOHOL FREE - BAVERIA	3.25
GLUTEN FREE - PERONI	4.00

LIQUEURS SINGLE

ARCHERS	2.75
BAILEYS	2.75
TIA MARIA	2.75
COINTREAU	2.75
DRAMBUIE	2.75
MALIBU	2.75
SOUTHERN COMFORT	2.75

BOOK A TABLE OR ORDER FOOD ONLINE: www.karmaindianfood.com

FOLLOW US:





MAIN MENU



EARLY DOORS



VEGAN



GLUTEN FREE

STARTERS

ONION BHAJI	4.50
No description necessary.	
VEG SAMOSA	4.50
A little triangle parcel of deliciousness.	
VEG PURI	4.50
Spicy mixed vegetables.	
ALOO PURI	4.50
Spicy semi mashed potato.	

VEGETARIAN

	Sides	Mains
CAULIFLOWER BHAJI	3.75	7.50
Spiced cauliflower.		
ALOO BHAJI	3.75	7.50
Spiced potato.		
TARKA DHAL	3.75	7.50
Garlic & lentils.		
SAG BHAJI	3.75	7.50
CHANA BHAJI	3.75	7.50
SAG ALOO	3.75	7.50
Spinach & potato.		
ALOO GOBI	3.75	7.50
Potato & cauliflower.		

STRENGTH GUIDE

- 1 - MILD 2 - MEDIUM 3 - MEDIUM/HOT
4 - HOT 5 - VERY HOT

OLD FAVOURITES

8.25

CHOOSE FROM:

KORMA 1

Coconut & almonds in a creamy, mild sauce.

SAAG 2

Spinach cooked together with plenty of garlic, coriander.

JALFREZI 4

Sliced mixed peppers with onions, green chillies mixed in a hot, yoghurt based curry.

BHUNA 2

Spicy sauce made from finely chopped onions & tomatoes simmered with coriander.

ROGAN JOSH 3

Peppers, onions, garlic & tomatoes cooked in a spicy curry.

CEYLON 5

Coconut milk base flavoured with ginger and chilli in a slightly sweet, hot curry.

JALMEETA 4

Cooked with garlic, tomatoes, onions and peppers in a medium curry.

TIKKA MASALA 1

Mildly spiced sauce cooked with coconut cream & yoghurt.

GARLIC CHILLI MASALA 4

Garlic, chillies & curry leaves in a hot masala sauce.

VEGETABLE HOMESTYLE BIRYANI

Takes years of practice to perfect, making every bite that bit more special. Packed with layers upon layers of combined flavours, spices, & a **sauce at the base of it all**. Served with salad, you can't go wrong.

10.50

BREADS & RICE

NAAN	2.50
GARLIC NAAN	2.75
CHILLI NAAN	2.75
ROTI	2.10
CHAPATI	1.25
PILAU RICE	2.50
BOILED RICE	2.25
MASALA SKINNY FRIES	2.95
HOUSE SALAD	2.50

FOOD ALLERGIES & INTOLERANCES

Please speak to our staff about the ingredients in your meal, when making your order. Thank you.



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restaurant chef in the early 70's. Together husband and wife created something special and they passed that passion for food to their children and their children's children. Bringing us to the present day. Inspired by our families resilience, we've kept Dada-bai's dream going, incorporating our chefs passion and our teams dedication. This is our take on it. Welcome to Karma, est. 2002.

STARTERS

PAPADOMS 75p each
Roasted for that perfect crispness.

CHUTNEY TRAY 1.50
Good, old fashioned mango chutney, onion salad & mint yoghurt.

PICKLE TRAY 2.50
Changes often so just ask what's on it.

ONION BHAJI 4.50
No description necessary.

SALMON TIKKA 5.25
Oven baked Scottish Salmon marinated with yogurt & spices.

TIGER PRAWNS 5.25
Tiger Prawns coated in a unique (& secret) blend of spices.

CHICKEN KOFTA 4.75
Freshly ground chicken, in smokey chilli & ginger seasoning.

AMRITSARI FISH 5.25
Hake fried in a spicy chickpea batter.

SHAMEE 4.75
Pan fried, freshly ground leg of lamb patties. Crumbly & tender.

KARMA HOUSE CURRIES

Each dish reflects our hard work & creativity. We took 60 years' worth of recipes & combined them with our knowledge of spice blends, giving each dish a unique twist.

BUTTER CHICKEN 2 9.95
Marinated chicken cooked in an onion, tomato, ginger & yogurt base sauce with butter for a smooth finish.

NYKUL MERG 3 9.95
Chicken Tikka focusing mainly on spinach enhanced by coconut & lemon to give you a slightly hot but sweet, dry curry.

CHANA LAMB 3 10.50
Melt in your mouth Welsh Lamb, cooked to perfection with chickpeas in a light medium curry.

DALI GOST 2 10.50
Our delicious Welsh Lamb beautifully paired with fresh lentils, flavoured with garlic, onion, cilantro & a hint of lemon to tie it all together.

BENGALI PRAWN CURRY 3 10.95
De-shelled Tiger Prawns cooked with peppers, onions & tomatoes into a delicious broth. Perfect.

TENGA MAS 4 10.95
A typical Bengali sour fish curry (Hake), cooked with lemon & chilli.

HOMESTYLE BIRYANI

Takes years of practice to perfect, making every bite that bit more special. Packed with layers upon layers of combined flavours, spices, & a sauce at the base of it all. Served with salad, you can't go wrong.

CHICKEN 11.00

LAMB 12.00

VEGETABLES 10.50

VEGETARIAN

	Sides	Mains
SAG PANEER Spinach & cheese.	4.25	8.50
CAULIFLOWER BHAJI Spiced cauliflower.	3.75	7.50
ALOO BHAJI Spiced potato.	3.75	7.50
TARKA DHAL Garlic & lentils.	3.75	7.50
SAG BHAJI	3.75	7.50
SAG ALOO Spinach & potato.	3.75	7.50
ALOO GOBI Potato & cauliflower.	3.75	7.50
CHANA BHAJI Spiced chickpeas.	3.75	7.50

CLAY OVEN

Meats cooked in the Tandoori Oven are first marinated in our own blend of yogurt and spices. We then cook them to order so you get the best possible quality. These dishes are served with a rich masala sauce.

CHICKEN TIKKA 10.50

TIGER PRAWN TIKKA 12.95

SHASHLIK CHICKEN 10.95
Chicken tikka, peppers & onions in a rich tangy masala. No sauce needed, we serve it with a fresh chopped salad.

FOOD ALLERGIES & INTOLERANCES

Please speak to our staff about the ingredients in your meal, when making your order. Thank you.

OLD FAVOURITES

CHOOSE FROM:

CHICKEN 9.25

LAMB 9.75

TIGER PRAWN 9.95

VEG 8.25

KORMA 1
Coconut & almonds in a creamy, mild sauce.

SAAG 2
Spinach cooked together with plenty of garlic, coriander.

JALFREZI 4
Sliced mixed peppers with onions, green chillies mixed in a hot, yoghurt based curry.

BHUNA 2
Spicy sauce made from finely chopped onions & tomatoes simmered with coriander.

ROGAN JOSH 3
Peppers, onions, garlic and tomatoes cooked in a spicy curry.

CEYLON 5
Coconut milk base flavoured with ginger and chilli in a slightly sweet, hot curry.

JALMEETA 3
Cooked with garlic, tomatoes, onions and peppers in a medium curry.

TIKKA MASALA 1
Mildly spiced sauce cooked with coconut cream & yoghurt.

GARLIC CHILLI MASALA 4
Garlic, chillies & curry leaves in a hot masala sauce.

STRENGTH GUIDE

- 1 - MILD
- 2 - MEDIUM
- 3 - MEDIUM/HOT
- 4 - HOT
- 5 - VERY HOT

BREADS & RICE

GLUTEN FREE BREAD 2.50

PILAU RICE 2.50

BOILED RICE 2.25

MASALA SKINNY FRIES 2.95

HOUSE SALAD 2.50

DESSERT LIST

KULFI 3.25
Traditional Indian Ice Cream. Two scoops.

ICE CREAM / SORBET 2.95
Various flavours. Two scoops.



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MAIN MENU



EARLY DOORS



VEGAN



GLUTEN FREE

AVAILABLE:
SUNDAY TO THURSDAY
5.45pm-7.15 PM

PAPADOMS & CHUTNEY + TWO COURSES = £13.95

PAPADOMS & CHUTNEYS

STARTERS

THE CLASSIC ONION BHAJI

No description necessary.

CHICKEN TIKKA

Freshly marinated chicken breast cooked in the tandoori oven.

SHAMEE

Pan fried, freshly ground leg of lamb patties. Crumbly & tender.

PAN FRIED TIGER PRAWNS

Tiger Prawns coated in a unique (& secret) blend of spices.

STRENGTH GUIDE

1 - MILD

2 - MEDIUM

3 - MEDIUM/HOT

4 - HOT

5 - VERY HOT

MAIN COURSE All meals served with pillau rice.

KORMA 1

Coconut & almonds in a creamy, mild sauce.

SAAG 2

Spinach cooked together with plenty of garlic, coriander.

JALFREZI 4

Sliced mixed peppers with onions, green chillies mixed in a hot, yoghurt based curry.

TIKKA MASALA 1

Mildly spiced sauce cooked with coconut cream & yoghurt.

BHUNA 2

Spicy sauce made from finely chopped onions & tomatoes simmered with coriander.

CHOOSE FROM:

CHICKEN

LAMB

TIGER PRAWN

VEG

BREADS AND SIDES

Sides

SAG PANEER

Spinach & cheese.

4.25

CAULIFLOWER BHAJI

Spiced cauliflower.

3.75

ALOO BHAJI

Spiced potato.

3.75

TARKA DHAL

Garlic & lentils.

3.75

SAG BHAJI

3.75

CHANA BHAJI

3.75

SAG ALOO

Spinach & potato.

3.75

ALOO GOBI

Potato & cauliflower.

3.75

NAAN

2.50

PESHWARI NAN

2.75

GARLIC NAAN

2.75

CHILLI NAAN

2.75

KEEMA NAAN

2.75

BHATURA

2.00

ROTI

2.10

CHAPATI

1.25

MASALA SKINNY FRIES

2.95

FOOD ALLERGIES & INTOLERANCES

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TAKE AWAY MENU

T: 0151 625 5999



TAKE AWAY



EARLY DOORS



VEGAN



GLUTEN FREE

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restaurant chef in the early 70's. Together husband and wife created something special and they passed that passion for food to their children and their children's children. Bringing us to the present day. Inspired by our families resilience, we've kept Dada-bai's dream going, incorporating our chefs passion and our teams dedication. This is our take on it. Welcome to Karma, est.2002.

STARTERS

PAPADOMS 85p each

Roasted for that perfect crispness.

CHUTNEY TRAY 2.00

Good, old fashioned mango chutney, onion salad & mint yoghurt.

PICKLE TRAY 2.50

Changes often so just ask what's on it.

ONION BHAJI

No description necessary.

3.95

SALMON TIKKA

Oven baked Scottish Salmon marinated with yogurt & spices.

4.50

CHICKEN KOFTA

Freshly ground chicken, in smokey chilli & ginger seasoning.

4.50

KEEMA BHATURA

Fluffy fried bread with a rich ground lamb curry.

4.50

CHICKEN CHAAT

Chopped Chicken fried with onions, tomato, seasoned with a chaat masala served on a puri.

4.50

AMRITSARI FISH

Hake fried in a spicy chickpea batter.

4.50

CAULIFLOWER PAKORA

Spicy cauliflower fritter with turmeric & ginger.

4.25

TIGER PRAWNS

Tiger Prawns coated in a unique (& secret) blend of spices.

4.50

SHAMEE

Pan fried, freshly ground leg of lamb patties. Crumbly & tender.

4.50

KARMA HOUSE CURRIES

Each dish reflects our hard work & creativity. We took 60 years' worth of recipes & combined them with our knowledge of spice blends, giving each dish a unique twist.

BUTTER CHICKEN ²

Marinated chicken cooked in an onion, tomato, ginger & yogurt base sauce with butter for a smooth finish.

7.95

HOMESTYLE BIRYANI

Takes years of practice to perfect, making every bite that bit more special. Packed with layers upon layers of combined flavours, spices, & a sauce at the base of it all. Served with salad, you can't go wrong.

CHICKEN

9.95

LAMB

10.50

VEGETABLE

9.25

NYKUL MERG ³

Chicken Tikka focusing mainly on spinach enhanced by coconut & lemon to give you a slightly hot but sweet, dry curry.

7.95

CHANA LAMB ³

Melt in your mouth Welsh Lamb, cooked to perfection with chickpeas in a light medium curry.

8.50

DALI GOST ²

Our delicious Welsh Lamb beautifully paired with fresh lentils, flavoured with garlic, onion, cilantro & a hint of lemon to tie it all together.

8.50

BENGALI PRAWN CURRY ³

De-shelled Tiger Prawns cooked with peppers, onions & tomatoes into a delicious broth. Perfect.

9.50

TENGA MAS ⁴

A typical Bengali sour fish curry (Hake), cooked with lemon & chilli.

9.50

OLD FAVOURITES

CHOOSE FROM:

CHICKEN

7.50

LAMB

7.95

TIGER PRAWN

8.95

VEGETABLE

7.25

KORMA ¹

Coconut & almonds in a creamy, mild sauce.

SAAG ²

Spinach cooked together with plenty of garlic, coriander.

JALFREZI ⁴

Sliced mixed peppers with onions, green chillies mixed in a hot, yoghurt based curry.

BHUNA ²

Spicy sauce made from finely chopped onions & tomatoes simmered with coriander.

ROGAN JOSH ³

Peppers, onions, garlic & tomatoes cooked in a spicy curry.

CEYLON ⁵

Coconut milk base flavoured with ginger & chilli in a slightly sweet, hot curry.

JALMEETA ⁴

Cooked with garlic, tomatoes, and chillies in a hot sweet & sour curry. Back by popular demand!

TIKKA MASALA ¹

Mildly spiced sauce cooked with coconut cream & yoghurt.

GARLIC CHILLI MASALA ⁴

Garlic, chillies & curry leaves in a hot masala sauce.

SIDES

NAAN

2.25

PESHWARI NAN

2.50

GARLIC NAAN

2.50

CHILLI NAAN

2.50

ROTI

1.95

CHAPATI

1.10

PILAU RICE

2.30

PLAIN RICE

2.10

BHATURA

A fluffy fried bread. Like a puri, just better!

2.00

MASALA SKINNY FRIES

2.95

HOUSE SALAD

2.50

CLAY OVEN

Meats cooked in the Tandoori Oven are first marinated in our own blend of yogurt and spices. We then cook them to order so you get the best possible quality. These dishes are served with a rich masala sauce.

CHICKEN TIKKA

9.50

TIGER PRAWN TIKKA

10.95

CHICKEN SHASHLIK

Chicken tikka, peppers & onions in a rich tangy masala. No sauce needed, we serve it with a fresh chopped salad.

9.95

VEGETARIAN

Sides Mains

SAG PANEER

Spinach & cheese.

3.50 7.00

CAULIFLOWER BHAJI

Spiced cauliflower.

3.25 6.50

ALOO BHAJI

Spiced potato.

3.25 6.50

TARKA DHAL

Garlic & lentils.

3.25 6.50

SAG BHAJI

3.25 6.50

SAG ALOO

Spinach & potato.

3.25 6.50

ALOO GOBI

Potato & cauliflower.

3.25 6.50

CHANA BHAJI

Spiced chickpeas.

3.25 6.50

FOOD ALLERGIES & INTOLERANCES

Please speak to our staff about the ingredients in your meal, when making your order. Thank you.

STRENGTH GUIDE

¹ - MILD

² - MEDIUM

³ - MEDIUM/HOT

⁴ - HOT

⁵ - VERY HOT



You should always advise your server of any special dietary requirements, including intolerances and allergies. Where possible, our trained staff will advise you on alternative dishes. However, while we do our best to reduce the risk of cross-contamination in our restaurants, we CANNOT guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. Guests with severe allergies are advised to assess their own level of risk and consume dishes at their own risk.



OPEN 7 DAYS A WEEK

5:45PM TO 10PM
SUNDAY - THURSDAY

5:45PM TO 10:30PM
FRIDAY AND SATURDAY

OTHER MENUS AVAILABLE

EARLY DOORS MENU

SUNDAY TO THURSDAY
5:45PM TO 7.15PM
£13.95

VEGAN MENU

GLUTEN FREE MENU

BOOK A TABLE ONLINE: www.karmaindianfood.com



Karma Indian Food 9 Grange Road, West Kirby, Wirral, CH48 4DY | T: 0151 625 5999 | Follow Us:

