A warm welcome awaits you at

CONTEMPORARY INDIAN CUISINE



Fully Air Conditioned







You are welcome to bring your own drinks.

TAKEAWAY MENU

% Discour

within 4 mile radius, minimum order £10

Tel: 0121 354 8103

www.karmalounge.co.u

32 First Floor, Boldmere Road, Sutton Coldfield, B73 5TD







APPETISERS Served with appropriate salad dressings.

3 10 12 Samosa

. Tandoori Chickon

Tender pieces of diced chicken or lamb marinated with spices, cooked over charcoal on skewers with tomatoes,

onions and fresh green peppers.

Marinated chicken on the bone	Lamb or vegetables served in a
 Sheek Kebab or Shami Kebab 3.10 Minced lamb with coriander, ginger and garlic, with herbs & spices. 	triangular pastry. 13. Chicken or Lamb Shashlick 4.25 Succulent pieces of diced chicken or lamb, with tomatoes, onions and fresh green peppers.
 Chicken Tikka Pakora 3.50 Chicken Tikka deep fried in spicy batter. 	
4. Chicken Chat	14. Chicken or Lamb Tikka 3.10 Marinated & barbecued with various spices.
& cucumber cooked with spicy chat massala.	15. Tandoori Fish Trout
 Shahi Lamb Chops	roasted in tandoori oven. 16. Chicken Tikka Puree
6. Stuffed Pepper (Chicken, Lamb or Veg) 3.95.	with crispy bread.
Whole pepper barbecued in clay oven, served with filling.	17. Prawn on Puree
 Nargis Kebab	18. Salmon Tikka
Mix Shashlick	19. Onion Bhajee
Mix Starter	20. King Prawn Butterfly 4.50 Marinated with spicy batter & crisp fried.
10. Tetul Mix	21. King Prawn Shashlick 4.95 Tiger King prawn with tomatoes, onions and fresh green peppers.
mushrooms, onions, capsicums, pan fried in tangy tamarind sauce, served with paratha.	22. Murghi Chomchom
Garlic Aloo Mushroom 3.10 Mushrooms and baby potatoes with blend of garlic and coriander.	23. Mustard Breast Fillet
	I SPECIALS
Served with appro	priate salad dressings.
24. Tandoori Mix Deluxe	28. Tandoori Chicken
25. Roop Chanda (Pomfrete Fish) 8.95 Marinated whole fish from the bay of Bengal grilled with herbs and spices in a clay oven.	29. Tandoori King Prawn 9.95 King sized prawns marinated in garam massala and a dozen herbs, skewered over charcoal.
26. Chicken or Lamb Tikka 6.10	
Special juicy pieces of chicken or tender fillet lamb, marinated in fresh ground spices & roasted in tandoori oven on skewers.	30. Tandoori King Prawn Shashlick9.95 King sized prawns marinated with spices, cooked over charcoal with tomatoes, onions and fresh
27 Chicken or Lamb Shashlick 6.95	green peppers.

spices and roasted in the tandoori oven.

KARMA LOUNGE SPECIALITIES		
32. Chicken Capsila	42. Bengal Jalfa	
33. Karma Lounge Grill Special	43. Chicken Tikka Sag Special	
keema sauce, spicy and medium. 34 Jhinga Chilli Bhoona	44. Bengal Naga	
chilli, special herbs & spices. Cooked in a spicy garlic bhoona sauce. 35. Jhinga Shahi Rogan	45. Karma Lounge Lamb Shank 10.95 (Dine In only) Lamb shank cooked with marrow, bengal style.	
King prawns marinated and reasted in the tandoori. Cooked in a spicy garlic bhoona sauce, served with roasted tomatoes.	46. Chicken Pineapple Boat	
36. Mango Chasni (mild)	served in a fresh carved out pineapple. 47. Duck-La-Jawab	
Mild dish cooked with tender pieces of chicken, sliced mango with fruit and cream.	with French beans, tomatoes & fresh green herbs. 4s. Duck Malai (very mild)	
38. Salmon Fish Roshuni	malai sauce & cottage chrese. 49. Lamb Kufta Palok	
39. Bengal Fish Supreme	herbs and spices, served in a thick sauce. so. Garlic Sea Bass	
40. Karma Lounge Delicacy	(Off the bone) Pan fried fillet of Sea Bass served with spinach, capsicum, tomatoes & various spices. (Medium strength)	
41. Garlic Bahar	51. Shatkora	

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garlic, coriander & special herbs.

with Baneladeshi citrus fruit.

CILL 3 SIGNATORE DISTRES		
52. Chicken or Lamb Tikka Massala6.95	59. Tandoori Murghi Massala6.50	
Diced pieces of tandoori grilled chicken or lamb	Tandoori chicken off the bone cooked with mince	
prepared with ground almond & coconut, with a touch of	lamb, egg and special spices to bring out the	
fresh cream. (A very popular dish)	exquisite massala flavour, (Mild)	

- 53 Chicken or Lamb Tikka Passanda......6.95 Marinated chicken or lamb tikka cooked with Tender fillet of lamb or chicken pieces spiced with capsicum, onion, green chilli, coriander & tomatoes fresh cream, cultured voehurt and garnished with to give a fairly bot taste.
- pistachio. (A rich and creamy dish) 61 King Prawn Jalfrezi9.95 54. Jhinga Massala9.95 Marinated tandoori king prawns cooked with capsicum, onion, This dish captures the exquisite flavour of king sized green chilli, coriander and tomatoes to give a fairly hot taste. prawns roasted on the tandoori on skewers and cooked in
- mild spices with fresh cream and a touch of butter. 62. Butter Chicken (Very popular dish)6.50 (A most tasteful dish) Tikka chicken cooked in mildly spiced sauce with butter 63. Achari Chicken or Lamb......6.50 ss. Jhinga – La – Jawaab9.95 Tandoori grilled king sized prawns stir fried in Chicken or lamb cooked with pickles, herbs and spices.
- medium sauce, garnished with French beans, tomatoes 64 Bengal Fish Massala......7.95 and fresh green herbs. (A truly delicious dish) Fillet fish cooked in a home style massala sauce. 56. Chicken Tikka Makhani......6.50 65. Northern Indian Garlic Chilli Chicken., 6,50
 - Tikka chicken cooked in mildly spiced sauce. Cooked in a hot chilli garlic sauce, garnished with (Very popular dish) coriander, hot and spicy to taste.
- 57. Karma Lounge Special Jalfrezi......8.95 66. Bengal Chicken (Slightly hotter than medium) .. 6.95 Chicken tikka, lamb tikka and king prawn cooked Fresh chicken cooked with fresh green chilli and coriander.
 - with capsicum, onions, green chillies, garnished 67. Chicken Tikka Akbari with coriander to give a fairly hot taste. Tandoori grilled chicken cooked with garlic and finely
- ss. Karma Lounge Special King Prawn 10.95 chopped onion in a slightly hot spicy sauce, garnished with fresh tomatoes and green pepper. Karma Lounge chef's exclusive recipe.

TRADITIONAL MAIN DISHES

These wonderful dishes are recognized by everyone and had been enjoyed by generation of Indian food lovers Our careful selection of these favorite dishes are prepared with the finest ingredients to bring out its true authentic taste. Your chosen dish can be prepared with any of the following or create your own dish to suit your individual taste.

Kurma

Very mild dish cooked with ground almonds, coconut with cream.

Rhoona Semi dry dish cooked with onions, cansicum,

tomatoes & spices. Pathia

Sweet, sour and hot dish in a medium dry

thick souce

Dansak Slightly hot dish cooked with lentils to give a sweet

& sour taste with pincapple in a creamy sauce.

Sagwalla Freshly chopped spinach and onions, lightly

spiced with added herbs & spices.

Korai

Cooked in a medium spiced sauce with cansicums, tomatoes and coriander Chicken or Lamb5.50 Prawn......5.50

Chicken or Lamb Tikka6.50

Tawa

Cooked with onions, green peppers, tomatoes, garlic, fresh coriander and bay leaves. a medium dish Rogan Josh

Medium spiced with exotic fresh berbs, fried onions and tomato to create a unique flavour. Dupiaza

Medium strength dish garnished with diced onions and cansicums, cooked with a mixture of spices and fresh herbs to create a unique taste. Madras

Special selection of herbs and spices, creating a fairly bot taste

Curry

Cooked from a selection of ground herbs & spices creating a mouth watering taste. mild to medium King Prawns8.50 Tandoori Chicken (off the bone)6.50 Vegetable4.95

> Mushroom 6.75 Chana Balti...6.754.958.95 wn Balti 9.95 nops Balti......7.95 ecial Balti 8.50 nd king prawn) d lamb)............6.95

BALTI DISHES

A very popular dish in the Midlands. A combination of fresh herbs and spices cooked with onions, balti dish.

h fresh coriander. Served in a
73. Chicken or Lamb Balti
74. Chicken or Lamb 75. Vegetable Balti
76. Bengal Fish Balti 77. Tandoori King Pra 78. Tandoori Lamb C
79. Karma Lounge Sp
(Chicken, lamb, prawn a
may contain traces of nuts.

If there is a dish not listed on our menu, please inform a member of staff.

We would be pleased to fulfill your request.

BIRYANI	SUNDRIES
Truly majestic dishes with special basmati rice treated	105. Boiled Rice
together with chicken, lamb, prawn or vegetable in ghee (clarified butter) with delicate herbs and spices,	106. Pilau Rice Basmati fragrant rice 2.25
complimented with fresh vegetable curry to give an exquisite flavour of the dish.	107. Fried Rice2.25
	Bolied rice fried with finely chopped onions
81. Chicken Biryani	108. Mushroom Pilau Rice
83. Prawn Biryani7.95	109. Keema Pilau Rice
84. Karma Lounge Special Biryani 9.95 Chicken, lamb, prawn & king prawn	110. Meetah Pilau Rice
85. Chicken Tikka Biryani8.50	111. Shabzi Pilau Rice
86. Lamb Tikka Biryani8.50	112. Peas Pilau Rice2.50
87. King Prawn Biryani9.95	Pilau rice cooked with peas & egg
88. Tandoori Chicken Biryani8.50	113. Lemon Rice
89. Vegetable Biryani6.50	114. Sag Rice
	115. Sag Chana Rice2.50
VEGETABLE SIDE DISHES	Fried rice with spinach & chick peas
D 1 1 1 2 2 2 2	116. Nan1.70
90. Bombay Aloo	117. Peshwari Nan
91. Aloo Gobi2.95	118. Keema Nan2.50
Spicy cauliflower and potato	Stuffed with minced meat
92. Sag Aloo Spicy potato and spinach 2.95	119. Garlic Nan1.95
93. Peas Aloo Spicy potato with peas 2.95	Stuffed with fresh garlic
94. Sag Bhajee Stir fry spinach	120. Onion Kulcha
95. Shim Bhajee Spicy french beans 2.95	121. Cheese and Garlic Nan
96. Bhindi Dupiaza	122 Paratha
97. Brinjal Bhajee Aubergine2.95	Layered chapatti style bread fried in pure ghee 123. Chapati
98. Tarka Dhal Lentils and Garlic	A soft wafer thin whole wheat bread
99. Vegetable Bhajee	125. Plain Popadom0.50
	126. Spicy Popadom0.50
100. Mushroom Bhajee2.95 Fresh Mushrooms	127. Pickles
101. Chana Bhoona Chick Peas2.95	128. Green Salad1.50
102. Sag Panir Spinach and Cottage Cheese 2.95	ENGLISH DISHES
103. Matar Panir Peas and Cottage Cheese 2.95	Served with fresh crisp salad and chips.
	129. Sirloin Steak10.50

130. French Fried Chicken...........6.95

131. Fried Scampi..................6.95

132. Choice of Omelette.....5.95

104. Keema Peas Mince Lamb and Peas.......3.95

The above dishes can be prepared as a main dish

at an extra charge of £2.00

Banquet Night

Karma Lounge dining invites you to our special Banquet Night Enjoy great savings as you select from our Al-a-Carte Menu:

Soloci Any Starter, Any Main Course Rice or Nan Bread, Coffee with Mint

£10.95 ρ/ρ

Welcome to Karma Lounge

Over the years Indian food has diversified, reflecting on the changes in people's desire to try new and innovating dishes. At Karma Lounge we have created a menu to suit all types of palates.

Let us indulge you in a world of exotic spices and flavours that will tantalize your taste buds. Experience the true taste of Indian cuisine with

and exclusive stroke of perfection applied by our award winning chef

Our chef's have many years of experience and ensure all food is cooked freshly and to the highest standards so please allow time to prepare your food. Your satisfaction is our success. We cater for large parties for any occasion he it birthdays, anniversaries or hen/stag parties.

HOW TO FIND US



Parking available at rear.

We cater for large parties during lunch times Advance booking required. Please note some dishes may contain traces of nuts

Opening Times: 7 days a week including Bank Holidays . Sun - Thurs: 5.00pm - 11.30pm

Fri - Sat: 5.00pm - Midnight The management reserve the right to refuse service without disclosing reasons