A warm welcome awaits you at

CONTEMPORARY INDIAN CUISINE



**Fully Air Conditioned** 







You are welcome to bring your own drinks.

## TAKEAWAY MENU

# 20% Discoun

on takeaway collection orders only

# FREE HOME DELIVERY

within 4 mile radius, minimum order £10

Tel: 0121 354 8103

www.karmalounge.co.uk

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





All major Credit Cards accepted

# APPETISERS Served with appropriate salad dressinas.

3.10 12 Samosa .

1. Tandoori Chicken.....

27. Chicken or Lamb Shashlick .... 6.95

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
Chicken Tikka Pakora	lamb, with tomatoes, onions and fresh green peppers.
Chicken Chat	14. Chicken or Lamb Tikka 3.10 Marinated & barbecued with various spices.
& cucumber cooked with spicy chat massala.	15. Tandoori Fish Trout
s. Shahi Lamb Chops	roasted in tandoori oven.  16. Chicken Tikka Puree
6. Stuffed Pepper (Chicken Lambor 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	23. Mustard Breast Fillet
TANDOORI	SPECIALS
Served with appropri	riate 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
Chicken or Lamb Tikka 6.10     Special juicy pieces of chicken or tender fillet lamb, marinated in fresh ground spiecs & 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

green peppers.

spices and roasted in the tandoori oven.

### KARMA LOUNGE SPECIALITIES 6.50 & Bengal Jalfa .....

7.50

22 Chicken Cansila......

(Very popular dish)

57. Karma Lounge Special Jalfrezi.........8.95

Chicken tikka cooked with green peppers, finely chopped onions and spicy herbs, medium to hot.	(Chicken, lamb or prawn) Flavoured with spices and green chillies, peppers, mushroom and coriander.			
33. Karma Lounge Grill Special	43. Chicken Tikka Sag Special			
keema sauce, spicy and medium.  34. Jhinga Chilli Bhoona	44. Bengal Naga			
garlic bhoona sauce.  35. Jhinga Shahi Rogan	45. Karma Lounge Lamb Shank			
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			
37. Mango Delight	Tandoori duck stir fried in medium sauce & garnished with French beans, tomatoes & fresh green herbs.			
38 Salmon Fish Roshuni9.95	48. Duck Malai (very mild)			
Pieces of salmon fish marinated in spicy fish massala sauce, grilled and cooked with onion, tomato and garlic.	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			
CHEF'S SIGNATURE DISHES				
<ol> <li>Chicken or Lamb Tikka Massala</li></ol>	59. Tandoori Murghi Massala			
ss. Chicken or Lamb Tikka Passanda6.95 Tender fillet of lamb or chicken pieces spiced with fresh cream, cultured yoghurt and garnished with pistachio. (A rich and creamy dish)	60. Chicken or Lamb Jalfrezi			
54. Jhinga Massala	61. King Prawn Jalfrezi			
mild spices with fresh cream and a touch of butter. (A most tasteful dish)	62. Butter Chicken (Very popular dish)			
55. Jhinga – La – Jawaab	63. Achari Chicken or Lamb			
medium sauce, garnished with French beans, tomatoes and fresh green herbs. (A truly delicious dish)	64. Bengal Fish Massala			
56. Chicken Tikka Makhani	65. Northern Indian Garlic Chilli Chicken6.50 Cooked in a hot chilli garlic sauce, garnished with			

66. Bengal Chicken (Slightly hotter than medium) .. 6.95 Chicken tikka, lamb tikka and king prawn cooked with capsicum, onions, green chillies, garnished Fresh chicken cooked with fresh green chilli and coriander, 67. Chicken Tikka Akbari ..... with coriander to give a fairly hot taste. chopped onion in a slightly hot spicy sauce, garnished

ss. Karma Lounge Special King Prawn 10.95 Karma Lounge chef's exclusive recipe. with fresh tomatoes and green pepper.

#### 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 Lamb ......5.50 Prawn......5.50

Chicken or Lamb Tikka ......6.50

## 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 Prawns ......8.50 Tandoori Chicken (off the bone) .......6.50 Vegetable ......4.95

> h Mushroom 6.75 b Chana Balti...6.75 4.95 i ......8.95 rawn Balti ...... 9.95 Chops Balti.....7.95 Special Balti ..... 8.50 n and king prawn) ced lamb).............6.95

#### BALTI DISHES

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

tomatoes, green peppers garnished wit	n fresh coriander. Served
e. Chicken or Lamb or Prawn Balti5.95	73. Chicken or Lan Balti
Chicken Tikka or     Lamb Tikka Balti6.75	74. Chicken or Lan 75. Vegetable Balt
o, Tandoori Chicken Balti (off the bone)	76. Bengal Fish Ba 77. Tandoori King I 78. Tandoori Lamb
. King Prawn Balti8.95	79. Karma Lounge
Chicken or Lamb Tikka     Saag Balti7.50	(Chicken, lamb, pras 60. Keema Balti (M
Please Note: Some dishes	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	107. Fried Rice		
exquisite flavour of the dish.	Bolied rice fried with finely chopped onions		
81. Chicken Biryani7.95	108. Mushroom Pilau Rice2.50		
82. Lamb Biryani7.95	Basmati rice cooked with mushrooms & spices		
Control of the Contro	109. Keema Pilau Rice2.95		
83. Prawn Biryani7.95	Basmati rice cooked with minced lamb & spices		
84. Karma Lounge Special Biryani 9.95	110. Meetah Pilau Rice2.95		
Chicken, lamb, prawn & king prawn	Pilau rice cooked with mixed fruit cocktails		
85. Chicken Tikka Biryani8.50	111. Shabzi Pilau Rice		
86. Lamb Tikka Biryani8.50	112. Peas Pilau Rice2.50		
	Pilau rice cooked with peas & egg		
87. King Prawn Biryani9.95	113. Lemon Rice2.50		
88. Tandoori Chicken Biryani8.50	Fried rice with zest of lemon		
89. Vegetable Biryani6.50	114. Sag Rice2.50		
	Fried rice cooked with spinach		
VEGET 4 DI E ODE DIQUEO	115. Sag Chana Rice		
VEGETABLE SIDE DISHES	116. Nan		
90. Bombay Aloo2.95	117. Peshwari Nan		
Spicy potatoes with fresh herbs	Sweet nan stuffed with almonds, occount & honey		
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 peas2.95	Stuffed with fresh garlic		
94. Sag Bhajee Stir fry spinach	120. Onion Kulcha		
	121. Cheese and Garlic Nan2.50		
95. Shim Bhajee Spicy french beans 2.95	Nan with cheese and fresh sliced garlic		
96. Bhindi Dupiaza2.95	122. Paratha1.95		
(Okra) Ladies Fingers	Layered chapatti style bread fried in pure ghee		
97. Brinjal Bhajee Aubergine2.95	123. Chapati1.25		
98. Tarka Dhal Lentils and Garlic	A soft wafer thin whole wheat bread		
	124. Chips		
99. Vegetable Bhajee2.95 Mixed Vegetables	125. Plain Popadom0.50		
	126. Spicy Popadom0.50		
100. Mushroom Bhajee	127. Pickles		
101. Chana Bhoona Chick Peas	128. Green Salad1.50		
102. Sag Panir Spinach and Cottage Cheese 2.95	ENGLISH DISHES		
	Served with fresh crisp salad and chins		

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

129. Sirloin Steak ......10.50

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

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

132. Choice of Omelette.....5.95

# **Banquet Night**

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

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

£11.95 p/p

# Welcome to Karma Lounge

Over the years Indian food has diversified, reflecting on the changes in people's desire to tru new and innovating dishes. At Karma Lounge we have created a menu to suit all tupes 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 be it birthdays, anniversaries or hen/stag varties.

#### 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.