



## Panjabi Food & Drinks

ਹੱਸੋ ਖਾਓ ਪੀਓ ਜੀਓ  
Laugh. Eat. Drink. Live

Founded in 2003, Karahi is steeped in the deep historical culture of Panjabi food. We bring the most traditional and authentic dishes to your table for you to enjoy. Freshly ground masalas, the very best sourced ingredients and produce highlight our commitment to serving you the very best in Panjabi food.

ਕੜਾਹੀ ੨੦੦੩ ਵੱਚਿ ਖੁੱਲਿਆ ਸੀ  
ਕੜਾਹੀ ਆਪਣੇ ਪੁਰਾਚੀਨ ਪੰਜਾਬੀ ਖਾਣੇ ਵੱਚਿ ਡੁੱਬੀ ਹੋਈ ਹੈ ਸਾਡਾ ਮਕਸਦ ਇਹ ਹੈ ਕਿ ਅਸੀਂ ਵਧੀਆ ਖਾਣਾ ਤੁਹਾਡੇ ਸਾਹਮਣੇ ਪੇਸ਼ ਕਰ ਸਕੀਏ

### Light Bites

<b>Plate Of Vegetable Samosa</b> (G, V) <i>(Two Pieces)</i>	<b>£2.00</b>
<b>Plate Of Meat Samosa</b> (G) <i>(Two Pieces)</i>	<b>£2.50</b>
<b>Vegetable Spring Rolls</b> (G, V) <i>(Two Pieces)</i>	<b>£2.50</b>
<b>Fries Regular/ Large</b> (V)	<b>£4.50</b>
<b>Masala Fries</b> (S,V)	<b>£4.00</b>
<b>Onion Bhaji</b> (G,V,M)	<b>£3.50</b>
<b>Kebab Roll Regular</b> (G,M) <i>(2 Kebabs)</i>	<b>£5.00</b>
<b>Kebab Roll Large</b> (G,M) <i>(3 Kebabs)</i>	<b>£6.00</b>
<b>Mix Kebab Roll</b> (G, MU,M)	<b>£6.50</b>

<b>Reshmi Kebab Roll</b> (G,M)	<b>£6.00</b>
<b>Paneer Tikka Roll</b> (G,M,V)	<b>£6.00</b>
<b>Aloo Tikki Roll</b> (G,M,V)	<b>£4.00</b>
<b>Chicken Tikka Roll</b> (G,M,MU)	<b>£4.00</b>
<b>Fish Tikka Roll</b> (G,M,F,MU)	<b>£6.50</b>
<b>Chilli Chicken Roll</b> (G,S,M)	<b>£6.00</b>
<b>Malai Tikka Roll</b> (G,M)	<b>£6.00</b>
<b>Chilli Paneer Roll</b> (G,S,M,V)	<b>£6.00</b>
<b>Paneer Bhurji Roll</b> (G,M,V)	<b>£6.00</b>

### Chaat Gali

*Did you know?*

Chaat or "chat" - ਚਾਟ is a savoury snack that originated in India, typically served as an hors d'oeuvre at roadside tracks from stalls or food carts across the Indian subcontinent in India, Pakistan, Nepal, and Bangladesh.

<b>Papri Chaat</b> (G,M,V)	<b>£4.50</b>
<b>Pani Puri</b> (G,V)	<b>£4.50</b>
<b>Bhel Puri</b> (G,V)	<b>£4.50</b>
<b>Dahi Puri</b> (G,M,V)	<b>£4.50</b>
<b>Aloo Tikki Chana Chaat</b> (M,V)	<b>£4.50</b>
<b>Vegetable Samosa Chaat</b> (G,M,V)	<b>£4.50</b>
<b>Meat Samosa Chaat</b> (G,M)	<b>£5.50</b>
<b>Palak Patti Chaat</b> (G,V)	<b>£4.50</b>

The Karahi founders hail from Moga Panjab. Their love for butter chicken, a classic panjabi dish, inspired them to open Karahi so that everybody can experience the great tasting Panjabi food.

### To Start With Vegetarian

<b>Cauliflower Chow Chow</b> <b>£8.00</b> <i>Cauliflower sautéed in green chilli's and garlic. (V)</i>
<b>Chilli Paneer Special</b> <b>£10.00</b> <i>Pan fried cubes of indian cheese, sautéed with fresh spring onion, red onions, sliced green chilli's and capsicum tossed in our house special szechuan sauce. (G,S,M,C,V)</i>
<b>Chilli Paneer</b> <b>£9.00</b> <i>Pan fried cubes of indian cheese, sautéed with fresh spring onion, red onions, sliced green chilli's, capsicum and tossed in our home made chilli sauce. (G,S,M,C,V)</i>
<b>Paneer Tikka</b> <b>£8.50</b> <i>Cubes of indian cheese grilled to a finish in our tandoor. (M,V)</i>
<b>Vegetable Manchurian</b> <b>£8.00</b> <i>Mixed vegetable balls fried and tossed in our sweet and sour sauce. (G,S,C,V)</i>
<b>Gobi Manchurian</b> <b>£8.00</b> <i>Florets of cauliflower spiced and battered fried and tossed in our sweet and sour sauce. (G,S,V)</i>

<b>Mogo Chips</b> <b>£6.00</b> <i>Deep fried cassava chips (V)</i>
<b>Masala Mogo Chips</b> <b>£7.50</b> <i>Deep fried cassava chips tossed in our house special masala spices. (S,V)</i>
<b>Garlic Chilli Mushrooms</b> <b>£7.50</b> <i>Crispy battered button mushrooms sautéed with fresh garlic and ginger. (S,C,V)</i>
<b>Chilli Soya</b> <b>£8.00</b> <i>Pan fried soya sautéed with fresh spring onion, red onions, sliced green chilli's and capsicum and tossed in our house special szechuan sauce. (S,C,V)</i>
<b>Tandoori Mushrooms</b> <b>£8.00</b> <i>Fresh mushrooms marinated and finished in the tandoor. (M,V)</i>
<b>Soya Chaap Tikka</b> <b>£10.00</b> <i>Soya cubes marinated and grilled to a finish in the tandoor. (S,C,MU,V)</i>

### Tandoor Se

<b>Malai Chicken</b> <b>£9.00</b> <i>Boneless pieces of chicken breast marinated in a soft cream sauce and grilled in our tandoor. (M,N)</i>
<b>Chicken Tikka</b> <b>£8.00</b> <i>Boneless pieces of chicken breast marinated in our special homemade marinade for 24 hrs and then grilled in our tandoor. (M,MU)</i>
<b>Chicken Wings (6 Pieces)</b> <b>£7.00</b> <i>Succulent chicken wings marinated in our home made masala and then grilled in our tandoor. (M,MU)</i>
<b>Reshmi Kebab (2 Pieces)</b> <b>£5.00</b> <i>Fine chicken mince kebabs spiced and flame grilled on the tandoor.</i>
<b>Tandoori Mixed Grill</b> <b>£20.00</b> <i>A house special - A collection of 2 Seekh kebabs, 4 chicken tikka, 3 chicken wings and 2 lamb chops. (M,MU)</i>

<b>The Family Mixed Grill</b> <b>£39.00</b> <i>A pure family treat - a collection of 1 seekh kebab, 1 reshmi kebab, 4 chicken tikka, 3 chicken wings 3 lamb chops 3 fish tikka topped with 1/2 a tandoori chicken. (M,MU,F)</i>
<b>Special Lamb Tikka</b> <b>£14.00</b> <i>A house special - lamb pieces cooked in the tandoor and then tossed with spring onion, peppers and tomato's, finished in a soya and chilli sauce. (M,S,C)</i>
<b>Lamb chops</b> <b>£11.00</b> <i>Succulent lamb chops marinated for 24 hours in our special spices and cooked in the tandoor. (M,MU)</i>
<b>Seekh Kebabs</b> <b>£5.00</b> <i>Fine lamb mince kebabs spiced and flame grilled on the tandoor.</i>
<b>Tandoori Chicken Half/Full</b> <b>£6.00/£12.00</b> <i>Baby Chicken marinated for 24 hours in our special house marinade and grilled over the tandoor. (M,MU)</i>

### To Start With Chicken

<b>Chilli Chicken</b> <b>£11.00</b> <i>A house special - Tender pieces of chicken sautéed with fresh cabbage, onion and mixed peppers and then tossed in our house special sweet and sour sauce. (S,C)</i>
<b>Chilli Chicken Wings (6 pieces)</b> <b>£9.00</b> <i>Chicken wings marinated in our chilli paste and flame grilled in the tandoor. (S,C,M,MU)</i>
<b>Josh Chicken</b> <b>£11.00</b> <i>Chicken coated in sesame seeds fried in batter and then tossed in our fiery house special chilli sauce. (S,C,SS)</i>

The Tandoor is over 5000 years old and originates from the Indus Valley and Harappan Civilizations of ancient Panjab.

### Lamb Specials

<b>Salt n Pepper Lamb</b> <b>£9.00</b> <i>A house special, lamb strips sautéed in chilli, pepper, and tossed in a house special soya sauce. (M,S,C)</i>	<b>Crispy Lamb</b> <b>£10.00</b> <i>Lamb strips battered and fried and then tossed in our house special soya and chilli sauce. (M,S,C)</i>
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### Seafood Specials

<b>Garlic Chilli Prawns</b> <b>£15.00</b> <i>Prawns cooked in the tandoor and then sautéed with fresh garlic and chilli and finished in a soya and chilli sauce. (S,C,CR)</i>	<b>Sizzling Garlic Chilli Fish</b> <b>£12.00</b> <i>Chunks of tilapia sautéed in fresh garlic, chilli and spring onion. (M,C,S,F)</i>
<b>King Prawn Tikka</b> <b>£13.00</b> <i>5 pieces of King Prawns marinated for 24 hours and cooked in the tandoor. (M,MU,CR)</i>	<b>Amritsari Fish</b> <b>£9.00</b> <i>From the lanes of Amritsar - chunks of tilapia battered in our special spices and deep fried to a crisp finish. (F)</i>
<b>Fish Tikka</b> <b>£9.00</b> <i>Spiced chunks of tilapia cooked in our tandoor. (F,MU,M)</i>	<b>Josh Prawns</b> <b>£15.00</b> <i>King prawns fried in batter and coated in a spicy soya and chilli sauce topped with sesame seeds. (CR,SS,S,C)</i>

## Vegetarian Mains

**Paneer Bhurji** £7.95  
Scrambled Indian cheese mixed with peas and cooked in our special home made masalas (M,V)

**Mattar Paneer** £7.95  
Cubes of indian cheese cooked with peas in our special curry sauce. (M,N,V)

**Paneer Tikka Masala** £7.00  
Cubes of indian cheese cooked in a cream sauce. (M,N,V)

**Karahi Paneer** £7.00  
Cubes of indian cheese cooked in our special karahi sauce. (M,V)

**Saag Paneer** £7.00  
Cubes of Indian cheese cooked with our spiced spinac. (M,V)

**Methi Paneer** £7.00  
Cubes of Indian cheese cooked with our spiced fenugreek leaves (M,V)

**Aloo Mushroom Curry** £7.00  
Potatoes and button mushrooms cooked in a creamy gravy (M,V)

**Aloo Methi (M,V)** £7.00  
Cubes of potatoes cooked with our spiced fenugreek leaves

**Jeera Aloo** £7.00  
Cubes of potatoes spiced with cumin seeds and pan fried to a finish. (M,V)

**Aloo Gobi** £7.00  
Cubes of potatoes tossed with florets of cauliflower and cooked in our karahi sauce. (M,V)

**Aloo Matter** £7.00  
A traditional Punjabi favourite - cubes of potatoes mixed with peas and cooked in our karahi sauce (M,V)

**Bombay Aloo** £7.00  
Pan fried cubes of potatoes sautéed with onions and tomatoes (M,V)

**Saag Aloo** £7.00  
Cubes of potatoes cooked with spinach. (M,V)

**Saag** £7.00  
The all time Punjabi classic, spinach tempered with spices. (M,V)

**Vegetable Korma** £7.00  
A blend of fresh vegetables served in a creamy sauce. (M,V)

**Vegetable Kofta** £7.50  
Vegetable dumplings deep fried and then simmered in our masala sauce. (M,V)

**Malai Kofta** £7.00  
Cheese and potato dumplings deep fried and then simmered in our creamy sauce. (M,N,V)

**Mixed Vegetables** £7.00  
A blend of fresh vegetables served in a masala sauce. (M,V)

**Bhindi Bhaji** £7.00  
Fresh okra cooked in our karahi sauce (M,V)

**Channa Masala** £7.00  
Chickpeas cooked in our tomato gravy and seasoned with fresh homemade masala (M,V)

**Daal Makhani** £7.00  
Black dal simmered with tomatoes and butter finished to a velvet texture. (M,V)

**Daal Tarka** £7.00  
Assorted lentils tempered with cumin seeds, garlic, ginger and tomatoes. (M,V)

**Tawa Soya Keema Peas** £7.00  
Soya mince cooked on a flat griddle sautéed with capsicum, tomatoes and mixed with peas. (M,S,V)

## Karahi Main Courses Seafood

**Prawn Curry** £13.00  
Prawns sautéed with onions and simmered in a spicy masala sauce. (CR,MU,M)

**Prawn Tikka Masala** £14.00  
Tender prawns simmered in our house special almond and cream sauce. (CR,MU,M,N)

**Kerala Fish Curry** £11.00  
Tilapia tempered with curry leaves and mustard seeds simmered in an onion and tomato masala and blended with coconut milk. (F,M,MU)

**Fish Masala** £10.00  
Tilapia simmered in our own house special masala sauce. (F,M,MU)

## Rice Dishes

**Steamed White Rice** £3.00  
Simple steamed rice. (V)

**Peas Rice** £4.50  
Steamed rice mixed with peas (M,V)

**Mushroom Rice** £5.00  
Steamed rice sautéed with button mushrooms (M,V)

**Pilau Rice** £4.50  
Spiced Indian Rice (M,V)

**Egg Fried Rice** £5.50  
Rice sautéed with fried eggs (M,E,S)

**Szechuan Fried Rice** £5.00  
Rice fried in vegetables. (S,C,V)

**Szechuan Egg Fried Rice** £6.00  
Rice fried in vegetables and eggs (S,C,E)

## Noodles

**Szechuan Veg Noodles** £5.00  
Noodles tossed in a selection of vegetables. (S,G,C,V)

**Szechuan Chicken Noodles** £6.00  
Noodles tossed in chicken. (S,G,C)

**Vegetable Hakka Noodles** £5.00  
Noodle's Hakka style in vegetables (S,G,C,V)

**Chicken Hakka Noodles** £6.00  
Noodle's Hakka style in chicken (S,G,C)

## Biryani Served With Raita

**Lamb Biryani** £10.00  
Pieces of lamb fused with rice and finished with a sprinkle of homemade masala (M)

**Chicken Biryani** £9.00  
Pieces of chicken fused with rice and finished with a sprinkle of homemade masala (M)

**Chicken Tikka Biryani** £10.00  
Pieces of chicken tikka fused with rice and finished with a sprinkle of homemade masala (M,MU)

**King Prawn Biryani** £14.00  
Jumbo prawns fused with rice and finished with a sprinkle of homemade masala (M,CR)

**Vegetable Biryani** £9.00  
Fresh garden vegetables fused with rice and finished with a sprinkle of homemade masala (M,V)

Let's break Naan together - Naan bread originated from Persia and was adopted by the Panjabis.

## Freshly Baked Breads

**Naan** £1.50  
Bread cooked in a tandoor (G,M,V)

**Butter Naan** £1.75  
Bread cooked in a tandoor glazed with butter (G,M,V)

**Tandoori Roti** £1.50  
Bread cooked in a tandoor (G,M,V)

**Garlic Naan** £2.75  
Naan topped with garlic and glazed with butter (G,M,V)

**Cheese Garlic Naan** £3.50  
Naan stuffed with Cheddar Cheese and Garlic (G,M,V)

**Garlic Chilli Naan** £3.00  
Naan topped with garlic and fresh green chilli glazed with butter (G,M,V)

**Keema Naan** £3.50  
Naan stuffed with spiced lamb mince. (G,M)

**Peshwari Naan** £3.50  
Naan bread sprinkled with ground nuts and coriander and cooked in the tandoor (slightly sweet) (G,M,N,V)

**Paratha Tandoor** £3.00  
A paratha mixed with butter and cooked in the tandoor. (G,M,V)

**Cheese Naan** £4.00  
Naan stuffed with cheese. (G,M,V)

**Tandoori Aloo Paratha** £3.50  
A paratha stuffed with potato's and cooked in the tandoor. (G,M,V)

## Tawa

(Note These Are Not Available Friday, Saturday, Sunday After 5pm)

**Chapatti** £1.50  
Traditional indian flat bread cooked on the tawa (G,M,V)

**Paratha Tawa** £3.00  
Punjabi style flat bread cooked on the tawa (G,M,V)

**Keema Paratha** £3.50  
Punjabi style flat bread cooked on the tawa stuffed with minced lamb (G,M)

**Aloo Paratha** £3.50  
Punjabi style flat bread cooked on the tawa stuffed with potatoes (G,M,V)

**Gobi Paratha** £3.50  
Punjabi style flatbread cooked on the tawa stuffed with grated spiced cauliflower (G,M,V)

**Onion Kulcha** £3.50  
Punjabi style flatbread baked in the tandoor and stuffed with spiced red onions. (G,M,V)

**Bhatura** £2.50  
A Punjabi classic - deep fried bread. (G,M,V)

## On The Side

**Plain Dahi** £2.00  
Plain yogurt (M,V)

**Dahi Raita** £3.00  
Spiced yogurt fused with tomatoes, onions and cucumber (M,V)

**Punjabi Salad (Small)** £2.50  
Cucumber, tomatoes, lettuce and onions

**Punjabi Salad (Large)** £4.50  
Cucumber, tomatoes, lettuce and onions

**Onion Salad** £2.00  
Onions tossed in spices with a dash of lemon juice

**Chopped Salad** £2.00  
Finely diced salad

**Pappad (Fried)** £0.75  
Fried poppadum's

## Karahi Main Courses Lamb

**Karahi Lamb** £10.00  
Seasoned succulent pieces of lamb sautéed in our house special karahi sauce. (M)

**Lamb Rogan Josh** £10.00  
Seasoned succulent pieces of lamb sautéed with tomatoes and mixed peppers in our special karahi sauce. (M)

**Bhuna Ghost** £10.00  
Seasoned succulent pieces of lamb sautéed with fresh capsicum and tomatoes and simmered in our masala sauce. (M)

**Saag Lamb** £10.00  
Seasoned succulent pieces of lamb sautéed with fresh spinach and simmered in our masala sauce. (M)

**Bhindi Lamb** £10.00  
Seasoned succulent pieces of lamb sautéed with fresh okra and simmered in our masala sauce. (M)

**Lamb Dhansak** £10.00  
Seasoned succulent pieces of lamb sautéed with lentils and simmered in our masala sauce.

**Lamb Korma** £10.00  
Seasoned succulent pieces of lamb simmered in a creamy spicy sauce. (M,N)

**Keema Peas** £10.00  
Seasoned spiced minced lamb mixed with peas. (M)

## Karahi Main Courses Chicken

**Karahi Chicken** £9.00  
Seasoned succulent pieces of chicken breast sautéed in our house special karahi sauce. (M)

**Chicken Tikka Masala** £9.00  
Seasoned succulent pieces of chicken breast simmered in our house special tikka sauce. (M,N)

**Panjabi Butter Chicken** £9.00  
Seasoned succulent pieces of chicken breast simmered in our house special velvet butter sauce. (M,N)

**Panjabi Butter Chicken** £13.00  
Seasoned chicken on the bone simmered in our house special velvet butter sauce.

**Bhuna Chicken** £9.00  
Seasoned succulent pieces of chicken sautéed with fresh capsicum and tomatoes and simmered in our masala sauce. (M)

**Chilli Chicken** £9.00  
Seasoned succulent pieces of chicken breast simmered in special spicy sauce. (M)

**Chicken Dhansak** £9.00  
Seasoned succulent pieces of chicken sautéed with lentils and simmered in our masala sauce. (M)

**Ginger Chicken** £9.00  
Seasoned succulent pieces of chicken breast sautéed with fresh ginger juliennes. (M)

**Methi chicken** £9.00  
Seasoned succulent pieces of chicken breast sautéed with fenugreek leaves. (M)

**Chicken Korma** £9.00  
Seasoned succulent pieces of chicken simmered in a creamy spicy sauce. (M,N)

**Chicken Jalfrezi** £9.00  
Seasoned succulent pieces of chicken sautéed in cumin, capsicum simmered in a special masala sauce and finished with egg. (M)