



KARUNA

Namaste & welcome
in our restaurant !



Dear guest,...

Namaste and welcome in our **vegetarian** restaurant **Karuna**.

Let us briefly introduce ourselves. *Karuna* from Sanskrit means compassion.

Karuna describes the ability to relate to another, to care for ourselves as much as for others. Karuna is love for all beings. Let's rediscover and explore the sense of **oneness** in this world.

Our restaurant is a place where people should come together to enjoy, a place of creation and creativity. First and foremost it's about food, of course. But actually it is about much more. Music, art, passion, culture...

If you enjoyed your visit with us, we would appreciate a short **review** on Google.

Hygiene & Kitchen

We ensure that the food in our restaurant is prepared and served under the best **hygienic** conditions. For the preparation of food and drinks, as well as for washing fruit and vegetables we only use **filtered water**.

The water jar you find on each table is filled with filtered water (Aquaguard water filter system).

We use oil, spices and chili **in moderation**. Please let us know your preference when ordering. **Vegan** alternatives are sometimes possible, please ask when you order your meal.

Rent our Place

Are you planning an event and you are looking for a place? You can also **rent our restaurant**.

We are also open for musical performances. The best way to contact us is by telephone.

Enjoy your time here!

Beverages

Cold Drink

FILTERED WATER..... 10

Fill up your own water bottle with filtered water from our Auquaguard water filter system, save plastic

PACKAGED WATER 1L..... 30

LEMON SODA..... 70

(Sweet/Salty)

MIRINDA SOFT DRINK..... 60

Orange Lemonade



Fresh Juice

(availability depending on season)

ORANGE JUICE..... 130

PINEAPPLE JUICE..... 140

WATERMELON JUICE..... 140

MIXED FRUIT JUICE..... 150

Choice of fruit depending on season

Tea/Coffee

CHAI..... 35

Black tea with milk and ginger

MASALA CHAI..... 45

Black tea with milk, ginger, cinnamon, cardamom, bay leave, black pepper, clove

BLACK TEA..... 30

GREEN TEA..... 70

GINGER LEMON TEA..... 100

With honey

BLACK COFFEE..... 50

MILK COFFEE..... 60



Shake / Lassi

(standard with cow milk; soy milk possible +30)

BANANA SHAKE..... 160

GULKAND SHAKE..... 180

Sugared rose petals

CHOCOLATE SHAKE..... 180

With chocolate ice cream & chocolate syrup

PLAIN LASSI..... 90

MANGO LASSI..... 110



Breakfast

Combo

CONTINENTAL	280
Toast (2pcs) with butter & jam, muesli with milk / curd, egg to order (boiled, scrambled, omelette), coffee / tea	
KARUNA SPECIAL (VEGAN).....	350
Oat porridge prepared with coconut milk, topped with roasted nuts, dry fruits, sliced seasonal fruits & cinnamon, coffee / tea	
ENERGY BOOST.....	290
Peanut butter sandwich with banana slices, coffee / tea	
INDIAN BREAKFAST.....	180
2pcs Aloo Paratha (North Indian whole wheat flatbread with spiced potato filling), seasonal Chutney, homemade pickle, coffee / tea	

Single Items

POHA.....	90
Typical Indian breakfast, flat rice with onions, potato, peanuts and coriander leaves	
ALOO / ALOO-PYAAZ PARATHA.....	80/100
North Indian whole wheat flatbread with spiced potato filling or spiced potato-onion filling, 1pcs, served with chutney	
TOAST (2PCS) WITH BUTTER & JAM.....	100
MUESLI WITH MILK / CURD.....	130
FRUIT SALAD.....	220
Bowl of chopped fresh seasonal fruit	
SMOOTHIE BOWL.....	280
Muesli topped with smoothie (pureed seasonal fruits) garnished with nuts and fruits	
EGG OF CHOICE.....	140
Boiled/scrambled/omelette (plain), served with toast	
MASALA OMELETTE.....	170
Omelette with onions & tomato, spiced with indian masala	



Starters

Soup

HOT & SOUR SOUP..... 120

Spicy soup with fresh veggies, mushrooms, spices & soy sauce

VEG MANCHOW SOUP.....140

Savory and smoky taste, veggies topped with crunchy noodles

SWEET CORN SOUP..... 130

Creamy soup with sweet corn, beans & carrots.

TOMATO CREAM SOUP.....120

Prepared with fresh tomatoes , topped with bread crumbs & basil

LEMON CORIANDER SOUP..... 140

Clear soup with veggies and flavoured with fresh lemon & coriander

Salad

GREEN SALAD..... 80

Raw veggies of season in slices

KACHUMBER SALAD..... 70

Fine chopped veggies with refreshing dressing

TOMATO MOZZARELLA..... 120

Sliced tomato & mozzarella topped with basil and dressing

CAESAR SALAD..... 280

Lettuce, boiled eggs, fresh veggies, topped with croutons, parmesan cheese, dressed with lemon juice, olive oil, mustard.

Papad

Thin crispy Indian wafer made from lentils

ROASTED / FRIED P. 15

MASALA PAPAD.....50

Roasted / fried papad served with kachumber salad (see *salad* selection)

Toast / Sandwich

TOAST (2PCS) PLAIN / BUTTER..... 30/50

CHEESE CHILLI TOAST..... 190

Roasted toast with mixed bell pepper and cheese, flavoured with Indian masala

VEG GRILLED SANDWICH..... 280

Sliced tomato, onion, bell pepper, cheese, in grilled toast, served with coriander pesto

BOMBAY STYLE SANDWICH.....240

Mashed masala potatoe, in grilled toast, served with green coriander pesto,

MUSHROOM SPINACH CHEESE

SANDWICH..... 280

Herb sautéed mushrooms & spinach, cheesy sauce in grilled toast

Snacks

PEANUT MASALA..... 110

Roasted peanuts, chopped tomato, onion, carrot, green chilli, flavoured with Indian salt

CRISPY CORN.....180

SALT & PEPPER / CHILLI

Deep fried spiced sweet corn with Chinese toppings

VEG SPRING ROLL..... 180

6pcs of crispy spring roll, served with sweet chilli sauce

CORN CHEESE BALLS..... 190

fried potato-corn balls filled with melted cheese, flavoured with thyme & rosemary

JALAPEÑO CHEESE BALLS..... 210

Fried potato-jalapeño balls filled with melted cheese

MUSHROOM CROQUETTES..... 180

Fried potato rolls filled with fresh mushroom

FRENCH FRIES..... 180

CHEESE LOADED FRIES..... 220

French fries gratinated with cheese

PERI-PERI FRIES..... 200

Spicy french fries seasoned with onion, garlic, ginger & chilli powder

HONEY CHILLI LOTUS.....210

Sliced crispy lotus stem tossed in Schezwan style honey-chilli sauce & toasted white sesame

HONEY CHILLI POTATOE.....220

Potato fried in Chinese honey-chilli sauce

Main Course - (North) Indian

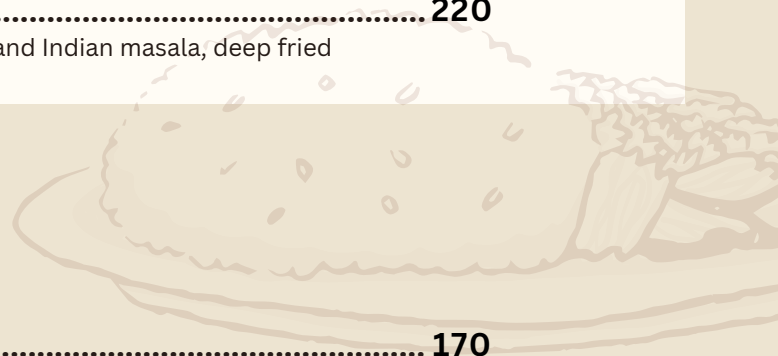
Indian currys and dal are usually eaten with Indian bread and/or rice. These have to be ordered separately.

Curry

MIXED VEG (DRY)	260
Veggies cooked in Indian sauce, choice of veg depending on season	
ALOO GOBHI (DRY)	210
Potato & cauliflower cooked in Indian sauce	
MUSHROOM DO PYAAZ (GRAVY)	290
Button mushrooms cooked with caramelised onions in Indian sauce	
SHAHI PANEER (GRAVY)	270
Paneer cubes cooked in cream, onions, tomato & Indian spices, slightly sweet	
MATAR PANEER (GRAVY)	260
Cubes of paneer and peas cooked in creamy Indian sauce	
KADAI PANEER (GRAVY)	310
Paneer cubes and green bell pepper cooked in spicy Indian Sauce	
PALAK PANEER (GRAVY)	280
(SEASONAL) Paneer cubes in smooth spinach sauce	
PANEER BUTTER MASALA (GRAVY)	300
Paneer cubes cooked in buttery Indian sauce, slightly sweet	
PANEER BHURJI (DRY)	290
Scrambled paneer with onion, tomato & spices	
METHI MATAR MALAI (GRAVY)	310
Fenugreek leaves & peas cooked in cream, milk & cashew sauce, slightly sweet	
KAJU CURRY (GRAVY)	330
Cashew nuts cooked in creamy Indian sauce	
CRISPY BHINDI (DRY)	220
Okra coated in lentil & corn flour, chilli flakes and Indian masala, deep fried	

Dal

DAL FRY	170
Yellow lentils sautéed with cumin, onion & tomato	
DAL TADKA	190
Yellow lentils mixed with separately tempered tomatoes & Indian spices	
DAL MAKHANI	280
Black lentils cooked in herbs & spices, finished with cream, butter & roasted fenugreek	



Main Course - (North) Indian

Bread

NAAN 60/80/90

PLAIN/BUTTER/GARLIC

Indian bread made from all-purpose flour, optional with butter or butter & garlic

TANDOORI ROTI 20/25

PLAIN/ BUTTER

Indian unleavened flatbread baked in clay oven, optional with butter

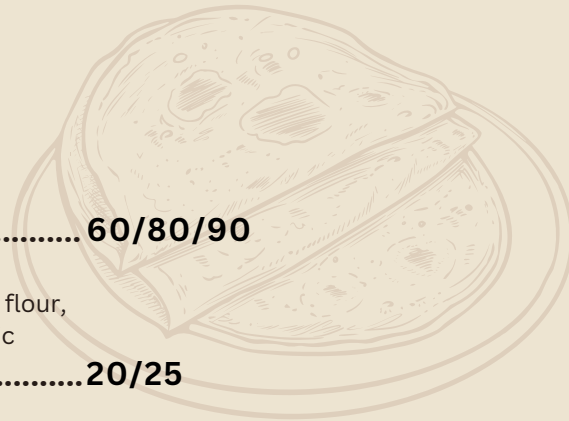
TAWA ROTI..... 15/20

PLAIN/BUTTER

Indian unleavened flatbread baked in pan, optional with butter

MISSI ROTI..... 40

Indian flatbread made with gram flour, whole wheat flour and spices



Thali

A selection of various dishes which are served on a platter

VEG THALI 200

1 dal, 1 mixed veg curry, 4 roti, plain rice, little salad

VEG SPECIAL THALI..... 280

1 dal, 1 paneer curry, 1 mixed veg curry, 4 Roti, jeera rice, little salad, Indian sweet

Rice

PLAIN RICE..... 100

JEERA RICE..... 120

Rice with cumin seeds

MATAR JEERA PULAO..... 150

One pot rice dish made with peas, cumin seeds and spices

VEG BIRYANI..... 210

Rice dish with mixed veggies and biryani spices



Raita

Indian yoghurt side dish

MIXED VEG RAITA..... 80

Yoghurt mixed with fresh small chopped veggies & Indian spices

BOONDI RAITA..... 70

Yoghurt with fried droplets of batter made from gram flour

FRUIT RAITA..... 90

Yoghurt with small chopped fruits & Indian spices

Main Course - Continental

Pizza



- MARGHERITA**..... 300
Marinara sauce topped with mozzarella & basil
- FUNGI-GARLIC** 320
Marinara sauce topped with fresh mushroom, garlic, corn & mozzarella
- MAKHANI PIZZA** 310
Makhani sauce topped with paneer, onion, capsicum, green chilli, coriander & mozzarella
- KARUNA SPECIAL**..... 350
Marinara sauce topped with capsicum, zucchini, spinach (seasonal), onion, jalapeño & mozzarella

Lebanese

- HUMMUS & PITA BREAD**..... 200
Chickpeas blended with tahini, lemon juice, and garlic, topped with olive oil, served with pita bread
- HUMMUS FALAFFEL PLATTER**..... 280
Three different kind of hummus with falafel (deep-fried balls made from chickpeas) & pita bread



Pasta



Choose pasta



Choose sauce



Choose toppings

PENNE..... 80



SPAGHETTI..... 80



ARRABIATA..... 110

Italian tomato sauce with garlic, red chilli & Italian spices

WHITE CREAM..... 130

White sauce made from cream, butter & milk

MIXED RED & WHITE..... 120

Combination of white & red sauce

AGLIO E OLIO..... 120

Olive oil & garlic with red pepper flakes, & Italian spices

MAKHANI..... 140

Indian red sauce with cream & Indian spices

PEAS..... 15

BELL PEPPER..... 20

TOMATO..... 20

MUSHROOMS..... 20

CAULIFLOWER..... 30

BROCCOLI (SEASONAL)... 30

SPINACHE (SEASONAL)... 30

ZUCCHINI (SEASONAL).... 30

CHEESE..... 20

BASIL..... 20

PARMESAN..... 30

POACHED EGG..... 40

Main Course - Chinese

Fried Rice

VEG FRIED RICE..... 180

The classic: stir fried veggies with rice flavoured with Chinese spices

SCHEZWAN FRIED RICE 200

Stir fried rice and veggies cooked with chilli & spicy Schezwan sauce

CHILLI-GARLIC FRIED RICE..... 200/230

WITHOUT/ WITH BASIL

Stir fried rice and veggies with spicy garlic-chilli sauce, optional with basil



Curry

MANCHURIAN 190

DRY / GRAVY

Mixed veggie balls in Indo-Chinese Manchurian sauce with fresh coriander

PANEER IN HOT GARLIC SAUCE..... 280

Morsels of paneer cooked with Chinese greens and mixed bell peppers in chilli-garlic sauce

CHILLI PANEER (DRY)..... 280

Wok tossed paneer with Schezwan spices, chilli, bell peppers & onions



Fried Noodle

HAKKA NOODLE..... 210

Stir fried noodles with veggies & sauce with smoky flavour

CHILLI-GARLIC NOODLE..... 240

Stir fried noodles & veggies with garlic flavour & chili, spicy dish

SINGAPORE NOODLE..... 240

Indo-chinese dish with paneer, & pineapple, tumeric flavour, slightly sweet

Dessert

Indian Sweet

GULAB JAMUN WITH ICE CREAM..... 100

Popular Indian dessert, fried dough ball soaked in sugar syrup with delicate rose flavour, served with vanilla ice cream

SHAHI TUKDA..... 180

Fried bread soaked in cardamom flavoured sugar syrup & topped with cream and nuts



Other Sweets

SIZZLER BROWNIE..... 180

Chocolate brownie topped with a scoop of ice cream & served with melted chocolate, it comes on a hot sizzler plate

ICE CREAM WITH FRUITS..... 180

Vanilla ice cream topped with chocolate syrup, seasonal fruits & nuts





Did you enjoy your food and stay at
our restaurant?

Please leave us a Review



We would appreciate if you leave us a review on Google & Tripadvisor. Just scan the QR-Codes or search for our restaurant in Google (Karuna Restaurant Khajuraho).

[Google](#)

[Tripadvisor](#)

We hope to see you again!