

Beverages

COLD DRINK

Mineral Water 1L	20
Lemon Soda Sweet/Salty	90
Soft Drink	80

HOMEMADE ICE-TEA

Sparkling Lemon Ice-Tea	150
Black tea, soda, & mint sirup	
Watermelon Ice-Tea	170
Green Tea, Watermelon Juice, Black salt, Hajmola, Chaat Masala	
Fruity Ice-Tea	180
Mixed fruit juice & mint sirup	

FRESH JUICE

(availability depending on season)

Fresh Orange Juice	130
Mosambi Juice	130
Pineapple Juice	140
Pomegranate Juice	160
Mixed Fruit Juice	150

SHAKE/LASSI

(Shake with milk; Lassi with curd;
coconut milk possible +30)

Banana Shake	160
Chocolate Shake	180
Plain Lassi	110
Mango Lassi	130
Banana Lassi	130
Papaya Lassi	150

TEA/COFFEE

Chai	40
Black Tea with milk and ginger	
Masala Chai	50
Black tea with milk, ginger and different spices	
Black Tea	40
Green Tea	80
Ginger Lemon Tea	90
With honey	
Instant Black Coffee	60
Instant Milk Coffee	80
Espresso	100
Brewed from ground coffee	
Cappuccino	180
Hot Chocolate	150
Milk, Cocoa Powder, Sugar	

COLD COFFEE

Cold Coffee	160
Brewed cold coffee with milk and sugar sirup	
Cold Coffee with Ice Cream	200
Choose your Flavour: Vanilla, Hazelnut, Caramel	

Breakfast

NORTH INDIAN

Poha 120

flat rice with onions, potatoe, peanuts, coriander leaves

Plain Paratha 80

Shallow-fried whole wheat flatbread, 2pcs, served with fresh chutney

Aloo Paratha 100

Shallow-fried whole wheat flatbread with spiced potatoe filling, served with fresh chutney, 1pcs

Aloo-Pyaaz Paratha 120

Shallow-fried whole wheat flatbread with spiced potatoe-onion filling, served with fresh chutney, 1pcs

Paneer Paratha 140

Shallow-fried whole wheat flatbread with spiced paneer filling, served with fresh chutney, 1pcs

Chhole Bhature 210

Chickpea curry with deep-fried whole wheat flatbread, 2pcs

Puri Bhaji 210

Deep-fried puffed wheat bread (puri) served with a spiced potato dish, 4pcs puri

BREAKFAST COMBO

Small Breakfast 150

Toast (2pcs) with butter & jam, coffee/chai

Classic Breakfast 320

Toast (2pcs) with butter & jam, small fruit bowl, egg to order (boiled, scrambled, omelette, fried) or Poha, coffee/chai

Karuna Breakfast 460

Toast (2pcs) with butter & jam, small fruit bowl, egg to order (boiled, scrambled, omelette, fried) or Poha, Muesli with curd, fresh orange juice, coffee/tea

SOUTH INDIAN

Idli Sambar 120

Soft steamed rice-lentil cakes, served with a spicy vegetable stew

Masala Dosa 180

Crispy rice and lentil crepe filled with a spiced potato and onion mash

Veg Uttapam 220

Thick pancake made from fermented lentil rice batter, topped with chopped veggies

CONTINENTAL

Toast (2pcs) with Butter & Jam 120

Muesli with Milk/Curd 150

Oat Porridge with Honey 150

Prepared with milk (coconut milk +30)

Fruit Salad 250

Bowl of fresh chopped seasonal fruit

Pancakes 180

2 pcs, topped with honey and powdered sugar, (contains egg)

Egg of Choice (plain) 150

2 eggs boiled/scrambled/fried/omelette, served with toast

Masala Omelette 170

Omelette (2 eggs) with onion, tomato & Indian spices, served with toast

Sides & Starters

SALAD

Green Salad 120
Raw veggies of season in slices

Cucumber Salad 110

Kachumber Salad 130
Fine chopped veggies with lemon dressing

Aloo-Chaat 150
Crispy fried potatoes with spicy and sweet chutney

Channa Salad 140
Roasted channa, fresh veggies, Indian spices, topped with coriander leaves and lemon dressing

RAITA

Indian yoghurt side dish

Plain Curd 80

Mixed Veg Raita 140
Yoghurt mixed with fresh small chopped veggies & Indian spices

Boondi Raita 120
Yoghurt with fried droplets of batter made from gram flour

Fruit Raita 170
Yoghurt with small chopped fruits & Indian spices

PAPAD

Thin crispy Indian wafer made from lentils

Roasted / Fried Papad 40

Masala Papad 70
Roasted / fried papad served with Kachumber salad (see salad selection)

TOAST/SANDWICH

All sandwiches come with french fries and tomato ketchup & homemade (eggless) mayonese

Cheese Chilli Toast 260
Baked toasts topped with chopped onion, capsicum, chilli and grated cheese

Veg Grilled Sandwich 320
Sliced tomatoe, onion, capsicum, and cheese in grilled toast, served with coriander chutney

Bombay Style Sandwich 290
Mashed masala potatoe in grilled toast, served with coriander chutney

Mushroom Spinach Sandwich 330
Mushrooms, spinach & cheese in grilled toast

Sides & Starters

SOUP

All soups are served with homemade bread

Clear Soup

Clear soup with noodles and veggies

180

Lemon Coriander Soup

Clear soup with veggies, flavoured with fresh coriander & lemon

190

Tomato Cream Soup

Prepared with fresh tomatoes, topped with bread crumbs & cream

200

Sweet Corn Soup

Soup with sweet corn & small chopped veggies

210

Spinach Cream Soup

Prepared with fresh spinach, topped with bread crumbs & cream

220

Dal Shorba

Indian spiced lentil soup

210

Hot & Sour Soup

Spicy soup with fresh veggies, mushrooms & soy sauce

200

Veg Manchow Soup

Savory and smoky taste, veggies topped with crunchy noodles

210

SNACKS

Peanut Masala

Roasted peanuts, topped with chopped raw veggies and Indian spices

140

Veg Pakora

Deep-fried spicy fritters made from vegetables and gram flour, 15pcs

210

Paneer Pakora

Deep-fried paneer coated in gram flour, 12pcs

250

Crispy Corn

Deep fried spiced sweet corn, with Chinese sauce

200

Veg Spring Roll

6pcs, served with tomato sauce

200

Corn Cheese Balls

Fried potatoe-corn cheese balls filled with melted cheese, seved with tomato sauce & coriander chutney, 10pcs

260

Hara Bhara Kebab

Fried patties made from spinach, potatoe & peas, served with coriander chutney, 10pcs

250

Veg Cutlet

Veggie patties dipped in batter and breadcrumbs and fried in oil, served with tomato sauce, 2pcs

240

Classic French Fries

180

Peri-peri French Fries

Fries tossed in very spicy Peri-peri Masala

200

Cheese loaded Fries

Fries gratinated with cheese and finely chopped veggies

220

Honey Chilli Potatoe

Potato fried in Chinese honey-chilli sauce

250

Main Course-Indian

VEG CURRY

Aloo Gobhi (dry) Potato & cauliflower cooked in Indian sauce	240	Baingan Kalonji Eggplants stuffed with curd, coriander leaves, chaat masala	310
Mixed Veg (dry) Veggies cooked in Indian sauce, choice of veggies depending on season	280	Baingan Bharta Local dish, smashed fire roasted eggplants, onions, tomatoes & spices, smoky taste	300
Veg Jalfrezi (dry) Stir-fried sliced veggies in tangy and bold Indian sauce	290	Kashmiri Dum Aloo (gravy) Boiled and fried small potatoes cooked in a yogurt-based red Indian sauce	320
Crispy Bhindi (dry) Okra coated in lentil & corn flour, chilli flakes and Indian masala, deep fried	240	Chole Masala (semi-gravy) Chickpeas cooked in Indian sauce	270
Mushroom Do Pyaaz (gravy) Mushrooms cooked with caramelised onions in Indian sauce	320	Kaju Curry (gravy) Cashew nuts cooked in creamy Indian sauce	380
Methi Matar Malai (gravy) Fenugreek leaves & peas cooked in cream, milk & cashew sauce, slightly sweet	320	Palak Corn (gravy) Sweet corn cooked in smooth Indian spinach sauce	330
Malai Kofta Fried paneer and potato balls served in creamy Indian sauce from cashews and cream	340	Shabnam Mixed veggies cooked in white cream Indian sauce	310

PANEER CURRY

Paneer is Indian cottage cheese; we use paneer from cow milk

Stuffed Tomato Tomatoes stuffed with potato & paneer, cooked in Indian sauce	290	Shahi Paneer (gravy) Paneer cubes cooked in cream, onions, tomato & Indian spices, slightly sweet	330
Palak Paneer (gravy) Paneer cubes in smooth spinach sauce	330	Matar Paneer (gravy) Paneer cubes & peas cooked in creamy Indian sauce	310
Paneer Butter Masala (gravy) Paneer cubes cooked in buttery Indian sauce, slightly sweet	350	Kadai Paneer (gravy) Paneer cubes & green capsicum cooked in spicy Indian sauce	350
Paneer Burji (dry) Scrambled paneer with onion, tomato & spices	330	Paneer Pasanda (gravy) Paneer stuffed with nut-potatoe mixture, cooked in a creamy Indian sauce with veggies	390

Main Course-Indian

THALI

Veg Classic Thali 240

Dal, 1 mixed veg curry, 4 tandoori roti, papad, plain rice, little salad

Veg Special Thali 310

Dal, 1 mixed veg curry, 1 paneer curry, papad, 2 tandoori roti, 1 butter naan, Jeera Rice, little salad, Indian sweet

Karuna Deluxe Thali 400

Dal, 1 mixed veg curry, 1 paneer curry, 1 Baingan Bharta, papad, 2 tandoori roti, 1 garlic naan, Matar Pulao, little salad, Raita, Indian sweet

RICE

Plain Rice 120

Jeera Rice 150

Rice with butter and cumin seeds

Matar Jeera Pulao 190

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

Veg Pulao 220

One pot rice dish with different veggies, cumin seeds & spices

Kashmiri Pulao 310

One pot rice dish, mildly sweet topped with cashew, dry fruits & fruits,

Veg Biryani 290

Rice dish with mixed veggies and biryani spices, served with veg Raita

Masala Khichdi 220

One pot rice-lentil dish with veggies and Indian spices

DAL

Dal Fry 180

Yellow lentils sauteed with cumin, onion, tomato

Dal Tadka 200

Yellow lentils mixed with tempered tomatoes & Indian spices

Dal Maherani 260

Yellow lentils fried with curry leaves & whole coriander seeds

Dal Makhani 290

Black lentils cooked in herby & spices, finished with cream & butter

BREAD

Tawa Roti *plain/butter* 15/20

Indian unleavened flatbread baked in pan

Tandoori Roti *plain /butter* 25/30

Indian unleavened flatbread baked in traditional clay oven

Missi Roti 70

Indian flatbread made from gram flour & wholewheat flour

Makki Roti 70

Indian flatbread made from maize flour

Laccha Paratha 80

Layered flatbread with flaky texture

Naan (made in traditional clay oven):

Plain Naan 60

Butter Naan 80

Garlic Naan 90

Cheese Naan 110

Kabli Naan 130

Made from Chasheew

Main Course - Continental

PIZZA

Margherita	390
Fresh tomato sauce, mozzarella and oregano	
Funghi	430
Fresh tomato sauce, topped with fresh mushroom, garlic, thyme and & mozzarella	
Pepe	430
Fresh tomato sauce, capsicum, onion, olives, red chilli, mushrooms, topped with mozzarella	
Pepato	430
Spicy fresh tomato sauce, topped with garlic, onions, black olives & paneer	
Karuna Special	480
Fresh tomato sauce, onion & fresh veggies of season (zucchini, broccoli, capsicum), topped with mozzarella and oregano	
Bruschetta	220
Garlic homemade Toast with sliced pomodori	
Bruschetta with Cheese	260

PASTA

Red Sauce Pasta	290
Penne or Spaghetti with Italian tomato sauce with garlic, red chilli & Italian spices	
White Sauce Pasta	310
Penne with white sauce made from cream, butter & milk and Italian herbs	
Mixed Sauce Pasta	330
Combination of red & white sauce	

LIGHT FOOD

Sauteed Vegetables	320
Mixed veggies (depending on season) lightly sauteed in butter	

Main Course - Chinese

FRIED RICE

Veg Fried Rice

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

180

Schezwan Fried Rice

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

200

Chilli-Garlic Fried Rice

Stir fried rice and veggies with spicy garlic-chilli sauce

230

FRIED NOODLES

Hakka Noodle

Stir fried noodles with veggies & sauce with smoky flavour

210

Chilli-Garlic Noodle

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

240

Singapore Noodle

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

240

CURRY

Manchurian Dry/Gravy

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

260

Chilli Paneer (dry)

Wok tossed paneer with Schezwan spices, chilli, capsicum & onions

300

Dessert

INDIAN SWEET

Gulab Jamun with Ice Cream

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

120

Shai Tudka

Fried bread soaked in cardamom flavoured sugar syrup & condensed milk, topped with cream & nuts

210

Kheer

Milk pudding made with rice, flavoured with cardamom, dry fruits & nuts

170

Simanya Pudding

Milk pudding made with noodles, flavoured with cardamom, dry fruits & nuts

190

Suji ka Halwa

Semolina toasted in butter and sugar

180

OTHER SWEETS

Ice Cream with Fruits

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

230

Banana Toffee

Banana pieces dipped in a crisp batter, deep-fried until golden, served with vanilla ice cream

230

HOME-MADE CAKES

All cakes are freshly homemade and eggless

Chocolate Cake

With Cacao and real chocolate, 1 slice

240

Apple Pie

With raisins & Cashewnuts, 1 slice

250

Date & Fix Pie

With dry fruits & walnuts, 1 slice

300

Tandoor Specialities

All of our Tandoori items are prepared in a traditional Tandoor. This is a large vase-shaped oven made of clay. It reaches very high temperatures and is used to roast & bake items such as vegetables, paneer and bread.

Aloo Tikka	280
Potatoe stuffed with paneer, marinated with yoghurt and Indian spices	
Paneer Tikka	320
Paneer, capsicum, tomato & onion marinated with yoghurt & ginger-garlic paste	
Paneer Hariyali Tikka	340
Paneer, capsicum, tomato coated in a green herb marinade of fresh mint, coriander, yogurt & spices	
Achari Paneer Tikka	340
Cottage cheese tossed in tangy pickle flavour	
Mushroom Stuffed Tikka	320
Mushrooms stuffed with cheese, paneer and garam masala	
Tandoori Stuffed Aloo	300
Potato stuffed with dry fruits, paneer and garam masala.	
Mushroom Kebab	280
Mushrooms stuffed with paneer & cheese , dsahiand Indian spices, crispy coating	
Paneer Kulcha	160
Leavened flatbread stuffed with spiced paneer	
Aloo Kulcha	130
Leavened flatbread stuffed with spiced, mashed potatoes	
Malai Brokkoli	340
Brokkoli coated with a yoghurt-masala marinade	