

Karuwaa



www.karuwaa.com

801.253.6083

**Appetizer
Papadam (GF)**

This is our favorite wafers made from lentil flour, cumin seed and black pepper baked in our great tandoori oven served with Mint and Tamarind chutney - \$2.99

Vegetable Somosa (G)

Our top quality ingredients potatoes, cilantro, green peas, and House spices wrapped in homemade wheat dough and deep-fried served with Mint and Tamarind chutney - \$4.99

Onion Pakora (VG)

Sliced onions with homemade chickpea flour, butter paste and House spices deep fried served with mint and Tamarind chutney - \$3.99

Vegetable Pakora (VG)

Mixed fresh vegetables with delicious potatoes, chickpea flour, red and green peppers, and House spices deep-fried served with Mint and Tamarind chutney - \$3.99

Karuwaa's Mixed Snacks

The favorite Mix-Vegetable Samosa, Onion Pakora, Vegetable Pakora and Chicken Pakora served with Mint and Tamarind chutney - \$7.99

Karuwaa's Marbal Gold Pakora

Combination of the variety of Nuts, cashew and vegetable Fried Karuwaa's Marbal Gold Pakora comes with Mint or Tamarind chutney -4Pcs \$3.99

Chicken Pakora

Boneless tender chicken seasoned with chickpea flour, batter paste and House spices deep-fried served with Mint and Tamarind chutney - 4pcs \$5.99



Vegetable Samosa



Vegetable Pakora

SOUPS

Small-\$3.99/ Medium—\$4.99

Cream of Veg Soup

Tomato Soup

Hot & Sour Soup

Mulgutwani Soup



Chicken Soup

Chunky Chicken with mixed vegetables, red and green peppers, sesame oil and House spices — Small\$4.99 Large\$5.99

Vegetable Mixed Soup

Carrots, cabbage, corn, onions, cilantro, red and green peppers, wheat flour, chili pepper, milk and Authentic spices. -3.99 small Large 4.99

Salads

Green Salad

Quality fresh green salad served with your choice of Ranch, Italian or Blue Cheese - \$4.99

Chicken Salad

Quality fresh green salad served with grilled chicken breast strips. Served with your choice of Ranch or Blue Cheese - \$6.99



Beverages



Nepali Chaai

Special tea boiled with milk and House spices -\$2.99

Mango Lassi

Fresh yogurt blended with mangoes and House spices- \$2.99

Lassi —\$2.99

Strawberry Rose Lassi Mango lassi,

Juice—\$2.99

Mango Juice, Pineapple juice. apple juice, Orange Juice,

Mango Shake — \$3.99

Banana Sake, Sharaja Shake, Mango Shake

Nepali Chai — \$2.99

Herbal Tea — \$1.99

House Coffee— \$1.99

Green Tea --\$1.99

Soft Drinks (free refills)

Coke, Coke Zero Diet Coke, Lemonade, Dr. Pepper, Root Beer, Fanta, Iced Tea - \$1.99



Aaloo Paratha (G)

100% whole wheat flat bread with baked potatoes and House spices baked in tandoor (clay oven) - \$3.99

Lachha Paratha (Multi Layers Flat Bread)

100% whole wheat flat bread baked in tandoor (clay Oven) - \$1.99

Mix Bread Basket (G)

Garlic Naan, Onion Naan, Sweet Naan, Aaloo Paratha - \$10.99

Poori Curry (G)

100% whole wheat deep-fried flat bread, curry- Potatoes, green peas, onions, ginger, garlic, cilantro and House spices - \$8.99

Chhole Bhature Curry (G)

Soft-squishy deep fried bread and curry- Potatoes, garbanzo beans, onions, ginger, garlic, cilantro and spices - \$8.99

Main course



Chicken Tikka

Tandoori chicken breast marinade in yogurt, ginger, garlic, red and green peppers and House spices barbecued over tandoor oven — 6 pieces - \$12.99

Chicken Tandoori (Boneless)

Boneless chicken marinade in yogurt, ginger, garlic, red and green peppers and House spices barbecued over tandoor oven — 6 pieces - \$12.99

Chicken Tandoori

Chicken legs marinade in yogurt, ginger with spices .

Paneer Tikka -\$12.99

Paneer ,The word tikka means "bits" or "pieces". however, is cooked in clay oven. The pieces are brushed with ghee at intervals to increase its flavor.

Shrimp Tandoori

Jumbo shrimp marinade in yogurt, sour cream, ginger, garlic, red and green peppers and Karuwaa's spices barbecued over tandoor oven - 7 pieces - \$16.99

Tandoor Breads

Teardrop-shaped flat wheat bread baked in tandoor (clay oven)

Plain Naan (G) —\$1.99

Teardrop-shaped flat bread made from high quality wheat flour

Garlic Naan (G) — \$2.99

Teardrop-shaped flat wheat bread flavored with fresh garlic, cilantro and cooked in a Traditional clay .

Butter Naan—\$2.99

Teardrop-shaped flat wheat bread flavored with fresh butter and cooked in a Traditional clay oven enriched with the touch of clarified butter

Garlic Cheese Naan — \$3.99

Teardrop-shaped flat wheat bread flavored with fresh garlic, cilantro and cooked in a Traditional clay oven enriched with the touch of clarified butter

Onion Naan (G) — \$2.99

Teardrop-shaped flat wheat bread flavored with flavored with fresh onion ,Cheese with the touch of clarified butter

Sweet Naan (Peshvari) (G) — \$3.99

Stuffed with coarsely powdered dry fruits and creams sugar and cooked in a Traditional clay oven enriched with the touch of clarified butter

Tandoor Roti (G) — \$1.99

Whole Brown wheat flour, and cooked Traditionally on clay Oven and enriched with the touch of clarified



Lamb Boti Kabob

Tender chunks of lamb marinade in yogurt, ginger, garlic, red and green peppers and House spices, barbecued over tandoor — 6 Pieces - \$14.99

Lamb Shish Kabob

Ground lamb marinade in ginger, garlic, onions, cilantro , red and green peppers and House spices barbecued over tandoor — 6 pieces - \$15.99

Shrimp Tandoori

Jumbo shrimp marinade in yogurt, sour cream, ginger, garlic, red and green peppers and House spices barbecued over tandoor oven - 7 pieces - \$16.99

Mixed Grill

Chicken Tandoori, Lamb Boti Kabob, Shish Kabob and Shrimp Tandoori — 2 each - \$18.99

Vegetable Specialists

Entrees available in mild, medium, hot and super hot upon request and served with your choice of Basmati rice, Brown rice or Plain Naan. Most vegetarian specialties curry available in mild, medium, hot and super hot upon request.



Aaloo Gobi (V)

Cauliflower and potatoes cooked with fresh tomatoes, onions, ginger, garlic and House spices - \$10.99

Mixed Vegetable Curry (V)

Fresh mixed vegetables cooked with onions, ginger, garlic, fresh tomatoes, cilantro, red and green peppers and House spices - \$10.99

Chana Masala (V)

Garbanzo beans cooked with onions, ginger, garlic, fresh tomatoes and House spices - \$9.99

Aaloo Mattar (V)

Potatoes and peas cooked with onions, ginger, garlic, fresh tomatoes and House spices - \$10.99

Saag Aaloo (V)

Potatoes and spinach cooked with onions, fresh tomatoes, ginger, cilantro, garlic and House spices - \$9.99

Daal Maharani (Daal Makhini) (V)

Black lentils cooked with onions, garlic, ginger, fresh tomatoes and House spice - \$9.99

Tofu Vindaloo Curry (V)

Tofu cooked with potatoes, onions, fresh tomatoes, ginger, garlic, red and green peppers vinegar and House spices - \$10.99

Bhindi Masala (V)

Okra cooked with onions, fresh tomatoes, ginger, garlic and House spices - \$9.99

Yellow Daal (V)

Yellow lentils cooked with onions, fresh tomatoes, ginger, garlic and House spices - \$9.99

Vegetable Coconut Curry (V)

Mixed vegetables cooked with onions, fresh tomatoes, coconut milk, cashew nuts, golden raisins, red, green peppers and House spices - \$10.99

Baygan Bharta

Roasted eggplant cooked with green peas, onions, fresh tomatoes, House spices and a touch of cream - \$10.99

Paneer Tikka Masala

Paneer cooked with onions, fresh tomatoes, ginger, garlic, red and green peppers, cream and House spices - \$12.99

Paneer Makhani

Paneer cooked with cashew nuts, onions, fresh tomatoes, garlic, ginger, red and green peppers cream and House spices - \$11.99



Mattar Paneer

Green peas and paneer cooked with cashew nuts, onions, fresh tomatoes, garlic, ginger, red and green peppers, cream, and House spices - \$10.99

Navaratna Korma

Mixed vegetables, cooked with cashew nuts, golden raisins, onions, garlic, ginger, fresh tomatoes, red and green peppers, cream, and House spices - \$10.99

Matter Mushroom

Green peas and mushrooms cooked with cashew nuts, onions, fresh tomato, garlic, red and green peppers, ginger, cream, and House spices - \$10.99

Malai Kofta— spinach/chicken

Deep fried veggie balls (cashew nuts, golden raisins, potatoes, homemade cheese) cooked with onions, red and green peppers, fresh tomatoes cream and House spices - \$11.99

Chicken Specialties

Entrees available in mild, medium, hot and super hot upon request and served with your choice of Basmati rice, Brown rice or Plain Naan.

Chicken Curry

Boneless chicken thigh chops cooked with fresh tomatoes, onions, ginger, garlic, cilantro, red and green peppers, and House spices - \$12.99

Chicken Jalfrazi

Boneless chicken thigh chops cooked with fresh tomatoes, onions, red and green peppers, mushrooms, broccoli, ginger, garlic, cilantro and House spices - \$12.99

Chicken Vindaloo

Boneless chicken thigh chops cooked with potatoes, fresh tomatoes, onion, ginger, garlic, vinegar and House spices - \$11.99

Chicken Mushroom

Boneless chicken thigh chops cooked with fresh tomatoes, mushrooms, onions, ginger, garlic, cilantro and House spices - \$12.99

Chicken Coconut Curry

Boneless chicken thigh chops cooked with coconut milk, fresh tomatoes, cashew nuts, golden raisins, onions, garlic, ginger and House spices - \$12.99



Chicken Tikka Masala

Tandoor Chicken breast cooked with bell peppers, cashew nuts, onion, fresh tomatoes, cream, ginger, garlic, and House spices - \$12.99

Chicken Saag

Boneless chicken thigh chops cooked with spinach, onions, fresh tomatoes, ginger, garlic, red and green peppers, (cream or/not) and House spices - \$11.99

Chicken Makhani - Butter Chicken

Tandoori boneless chicken thigh chops cooked with fresh tomatoes, cashew nuts, onions, ginger, garlic, cream and House spices - \$12.99

Chicken Korma

Boneless chicken thigh chops cooked with fresh tomatoes, cashew nuts, golden raisins, onions, garlic, ginger, cream

Chicken Mango Curry

Boneless chicken thigh chops cooked with fresh mango, tomatoes, onions, ginger, garlic, cilantro and House spices - and House spices - \$12.99

Lamb Specialties

Entrees available in mild, medium, hot and super hot upon request and served with your choice of Basmati rice,



Lamb Curry

Lamb chops cooked with fresh tomatoes, onions, ginger, garlic, cilantro, red and green peppers, and House spices — \$13.99

Lamb Jalfrazi

Lamb chops cooked with fresh tomatoes, onions, red and green peppers, mushrooms, broccoli, ginger, garlic, cilantro and House spices — \$13.99

Lamb Vindaloo

Lamb chops cooked with, fresh tomatoes, potatoes, onions, ginger, garlic, vinegar and House spices - \$13.99

Lamb Coconut Curry

Lamb chops cooked with coconut milk, fresh tomatoes, onions, garlic, ginger, cashew nuts, golden raisins and spices — \$13.99

Lamb Mushroom

Lamb chops cooked with, fresh tomatoes, mushrooms, onions, ginger, garlic, cilantro and spices — \$13.99

Lamb Saag

Lamb chops cooked with fresh tomatoes, spinach, onions, ginger, garlic, red and green peppers (cream or not) and spices - \$12.99

Lamb Boti Masala - Lamb Tikka Masala

Tandoor-barbecued Lamb cooked with, fresh tomatoes, red and green peppers, cashew nuts, onion, ginger, garlic, cream, and spices — \$13.99

Lamb Korma

Lamb chops cooked with, fresh tomatoes, cashew nuts, golden raisins, onions, garlic, ginger, cream and House spices — \$13.99

Seafood Specialties



Fish Curry

Mahi-Mahi cooked with fresh tomatoes, onions, ginger, garlic, cilantro and House spices - \$16.99

Shrimp Curry

Shrimp cooked with tomatoes, onions, ginger, garlic, cilantro and house spices - \$14.99

Shrimp Coconut Curry

Shrimp cooked with coconut milk, tomatoes, onions, garlic, ginger, cashew nuts, golden raisins and House spices - \$14.99

Shrimp Tikka Masala

Shrimp cooked with bell peppers, tomatoes, cashew nuts, onions, ginger, garlic, red and green peppers, cream and House spices - \$14.99

Fish Coconut Curry

Mahi-Mahi cooked with coconut milk, tomatoes, onions, garlic, ginger, cashew nuts, golden raisins and House spices - \$16.99

Biryani Specialties

Entrees available in mild, medium, hot and super hot upon request.

Lamb Biryani

Basmati rice cooked with Lamb chops, mint, yogurt, onions, ginger, garlic, red and green peppers, cashew nuts, raisins and House spices - \$14.99

Shrimp Biryani

Basmati rice cooked with jumbo shrimp, mint, yogurt, onions, ginger, garlic, red and green peppers cashew nuts, raisins and House spices - \$15.99

Egg Biryani

Basmati rice cooked with hard boiled egg, mint, yogurt, onions, ginger, garlic, red and green peppers, cashew nuts, raisins and House spices - \$10.99

Accompaniments

Cucumber Raita

A tangy mixture of cucumber, carrots and House spices mixed with fresh homemade yogurt - \$1.99

Onion Salad

Sliced onions, hot peppers and lemon seasoned with House spices - \$1.99

Mixed Pickle

Lime, green chilies, carrots, seasonal vegetable, ginger and coriander - \$1.99

Sweet Mango Chutney

Mango pulp cooked with green herbs in a sweet sauce - \$1.99

Tamarind Chutney

Tamarind cooked with House spices - \$1.99

Mint Chutney

Mint mixed with green herbs and House spices - \$1.99

Basmati white/Brown Rice 16oz

Special long grain white and brown rice imported from India - \$1.99



Chicken Biryani

Basmati rice cooked with chicken thigh chops, mint, yogurt, onions, ginger, garlic, cashew nuts, raisins and House spices - \$13.99

Nepali Menu

Karuwaa's signature Grill

Chicken Chhoyala

Grilled tandoori chicken with House spices, soybeans, black pepper and chili powder - \$9.99



Chicken Sekuwa

Grilled tandoori chicken marinated with House spices, soybeans, black pepper and chili powder - \$9.99

Lamb Chhoyala

Grilled lamb with House spices, soybeans, black pepper and chili powder - \$12.99



Lamb Sekuwa

Lamb marinate with House spices, soybeans, black pepper and chili power grilled on Tandoor - \$12.99

Noodles

Vegetable Noodles (G)

Noodles cooked with ginger, onions, turmeric, olive oil, cumin, cilantro, cabbage, carrots, red and green peppers, and House spices. - \$8.99



Chicken/Shrimp/Lamb Noodles (G)

Noodles cooked with grilled chicken, ginger, onions, turmeric, olive oil, cumin, cilantro, cabbage, carrots, red and green peppers and House spices - \$10.99/\$11.99

Seasonal Nepalise pork sausage noodles

noodles tossed with pork sausage, eggs ,cooking oil, soy and vegetables.-\$11.99

Tofu Noodles (G)

Noodles cooked with Fried tofu, ginger, onions, turmeric, olive oil, cumin, cilantro, cabbage, carrots red and green peppers, and House spices - \$9.99

Cantos Gravy Noodles

noodles tossed with eggs, tender meat pieces, fresh seasonal vegetables& delicious gravy —\$9.99

Mixed Noodles

All our signature noodles ,Chicken, shrimp, Pork will be added with authentic Nepali flavor spice with vegetables — \$13.99

Vegetable/Chicken/Shrimp/Toffu Thukpa (G)

Noodles cooked with fried chicken, tomatoes, ginger, onions, turmeric, olive oil, cumin, cilantro, cabbage, carrots, red and Green peppers, broccoli and House spices - \$9.99— \$12.99

Momo

Chicken Momo (G)

The most popular food in Mt. Everest , Nepal. Ground chicken, ginger, onions, turmeric powder, olive oil, cumin powder, cabbage, carrots and House spices - \$9.99



Vegetable Momo (G)

Ginger, onions, salt, turmeric powder, olive oil, cumin powder, cabbage carrots and House spices - \$9.99

Momo Chili (G)



Chicken Chili Momo (G)

Ground chicken, ginger, onions, turmeric powder, olive oil, cumin powder, cabbage, carrots, cilantro, red and green pepper with soy sauce and House spices — \$13.99

Shrimp Chili Momo

Steamed Momo cooked with green, red peppers, onion ginger, garlic, black pepper with Nepali spices and sauce.—\$13.9

Pickle



Aaloo Achar

Boiled potatoes marinate with House spices - \$4.99

Nepali Menu

Chili

Entrees available in mild, medium, hot and super hot upon request and served with your choice of Basmati rice, Brown rice or Plain Naan.



Chicken Chili

Deep fried chicken cooked with tomatoes, onions, ginger, garlic, cilantro, red and green peppers and House spices - \$10.99

Panneer Chili

Deep fried panner cooked with tomatoes, onions, ginger, garlic, cilantro, red and green peppers and House spices - \$11.99

Shrimp Chili

Deep fried shrimp cooked with tomatoes, onions, ginger, garlic, cilantro red and green peppers and House spices - \$11.99

Sausage Chili

Deep fried sausage cooked with tomatoes, onions, ginger, garlic, cilantro red and green peppers and House spices - \$9.99

Momo Chili

Seamed authentic Momo cook with tomatoes, onions, ginger, garlic, cilantro red and green peppers and House spices - \$10.99




Nepali Style Fry Rice

Fried basmati rice with green vegetables, red and green peppers, and House spices - \$6.99





Dessert Menu

Desserts

Kheer (Rice Pudding)

Jasmine Scented rice boiled with Milk coconut, cashew nuts, Golden Raisin sugar and House Spices -\$2.99



Kheer (Rice Pudding)

Mango Pudding

Mango Pulp, rose water, condense milk, Venial ice-cream - \$2.99

Gulab Jamun (g)

A light pastry made from dry milk and flour, and soaked in thick sugary syrup garnished with coconut - \$2.99



Gulab Jamun

Pistachio kulfi

Pistachio, cashew, vanilla cream, condenser milk, rose water, cardamom seeds and cream - \$3.99



Pistachio kulfi

Mango Ice Cream

Mango Pulp, vanilla cream, condenser milk, rose water - \$2.99

Ice Creams

Flavors

Strawberry

German Crunch

Moon Brownies

Flavors

Cookie Dough

Vanilla

Playdough

Drizzles

Hot Fudge

Caramel

Wipped Cream



Once you order any food from us, we are not responsible for any food allergies please let us know your food allergies, intolerance or dietary needs before you order. We may not describe some ingredients in our menu. Thank you

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Please contact us for reservations or for ToGo orders.

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