

*Karuwaa*



[www.karuwaa.com](http://www.karuwaa.com)

801.253.6083

## Appetizer

Served with mint and Tamarind chutney.

### **Papadam (GF)**

Wafers made from lentil flour, cumin seed and black pepper \$2.99



Vegetable Samosa

### **Vegetable Somosa (G)**

Our top quality ingredients potatoes, cilantro, green peas, and House spices - \$4.99

### **Onion Pakora (VG)**

Sliced onions with homemade chickpea flour and House spices - \$4.99



Vegetable Pakora

### **Vegetable Pakora (VG)**

Mixed fresh vegetables with delicious potatoes, chickpea flour, red and green peppers, and House spices - \$4.99

### **Karuwaa's Mixed Snacks**

The favorite Mix-Vegetable Samosa(1), Onion Pakora(2), Vegetable Pakora(2) and Chicken Pakora(2) - \$7.99



Chicken Pakora

### **Chicken Pakora**

Boneless tender chicken seasoned with chickpea flour, and House spices - 4pcs \$5.99

## **SOUPS**



Chicken Soup \$5.99

Mulugutwani Soup \$4.99

Tomato Soup \$4.99

## **Beverages**



### **Nepali Chaai**

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



### **Mango / Strawberry Lassi**

Fresh yogurt blended with House spices- \$2.99

## **Salads**

### **Green Salad**

Quality fresh green salad served with your choice of Ranch, Italian or Blue Cheese - \$5.99

### **Chicken Salad**

Quality fresh green salad served with grilled chicken breast strips. Served with your choice of Ranch or Blue Cheese or Italian Ranch - \$8.99



### **Ro Lassi**

Fresh yogurt blended with House spices- \$2.99

### **Juice — \$2.99**

Mango Juice, Apple juice,

Nepali Chai — \$2.99

Karuwaa Tea — \$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

(GF)= Gluten Free. (G)= With Gluten. (VG)= Vegan  
Please let your server know of any food allergies, intolerance or dietary needs



**Aaloo Paratha (G)**

100% whole wheat flat tandoor bread with baked potatoes and House spices - \$3.99

**Lachha Paratha (Multi Layers Flat Bread**

100% whole wheat flat bread baked in Tandoor (clay oven) - \$3.99

**Mix Bread Basket (G)**

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

**Chhole Bhature Curry (G)**

Soft-squishy deep fried bread and curry mixed with potatoes, garbanzo beans, onions, ginger, garlic, cilantro and spices - \$10.99

**Bhature (G)**

Soft-squishy deep fried bread \$3.99

**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 - \$13.99

**Chicken Tandoori (Bone OR Boneless)**



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

**Paneer Tikka -\$12.99**

Paneer cooked in clay oven and brushed with ghee at intervals to increase its flavor- \$12.99

**Shrimp Tandoori**

Jumbo shrimp marinade in yogurt, sour cream, ginger, garlic, red and green peppers and Karuvaa'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 with fresh garlic, cilantro and cooked in a traditional clay .

**Butter Naan (G)—\$2.99**

Teardrop-shaped flat wheat bread enriched with the touch of clarified butter

**Garlic Cheese Naan (G)— \$4.99**

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) — \$3.99**

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

**Sweet Naan ( Peshvari) (G) — \$4.99**

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) (Vegan) — \$2.99**

Whole Brown wheat flour, and cooked Traditionally on clay Oven

**Lamb Boti Kabob**

Marinade tandoor grilled of lamb with flavor of ginger, garlic, red and green peppers and House spices — 6 pieces - \$15.99

**Lamb Shish Kabob**

Marinade barbecued ground lamb in ginger, garlic, onions, cilantro with red and green peppers and House spices — 6 pieces - \$15.99

**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 & House spices - \$9.99

### Aaloo Mattar (V)

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

### 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 & House spice - \$9.99

### Tofu Vindaloo Curry (V)

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

### Vegetable Korma (Non Vegan)

Mixed vegetable cooked with, fresh tomatoes, cashew nuts, golden raisins onions, garlic, ginger, creamy House spices — \$10.99

### Vegetable Tikka Masala (Non Vegan)

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

### Baygan Bharta

Roasted eggplant cooked with green peas, onions, fresh tomatoes and creamy House spices - \$10.99

### Paneer Tikka Masala

Paneer coked with onions, fresh tomatoes, ginger, garlic, red & green peppers and creamy House spices - \$12.99

### Paneer Makhani

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

### Mattar Paneer



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

### Navaratna Korma

Mixed vegetables, cooked with cashew nuts, golden raisins, onions, garlic, ginger, fresh tomatoes, red & green peppers, and creamy 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

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

### Chana Saag (V)

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



## Chicken Specialties

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

### **Chicken Curry**

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

### **Karuwaa's signature Chicken**

South Indian flavored Karuwaa's signature chicken cooked with Onion, potatoes, ginger, garlic, tomatoes and house spices—\$11.99

### **Chicken Tikka Masala**



Tandoor Chicken breast cooked with bell peppers, onion, fresh tomatoes, ginger, garlic, and creamy House spices -\$11.99

### **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 - \$11.99

### **Chicken Korma**

Boneless chicken thigh chops cooked with fresh tomatoes, cashew nuts, golden raisins onions, garlic, ginger, cream and house spices—\$12.99

### **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 & 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 Korma**

Lamb chops cooked with, fresh tomatoes, cashew nuts, golden raisins onions, garlic, ginger, creamy House 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 house spices - \$12.99

### **Lamb Boti Masala - Lamb Tikka Masala**

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

**Seafood Specialties**



**Salmon Tikka Masala**

Creamy Salmon tikka masala cooked with onions, ginger, garlic cilantro and house spices - \$22.99

**Salmon Curry**

Salmon cooked with fresh tomatoes, onions, ginger, garlic, cilantro and House spices - \$21.99

**Salmon Coconut Curry**

Creamy Salmon Coconut cooked with onions, ginger, garlic cilantro and house spices - \$22.99

**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 & 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, golden raisins & House spices - \$16.99

**Biryani Specialties**

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

**Toffu Biryani**

Basmati rice cooked with Toffu chops, onions, ginger, garlic, red and green peppers, cashew nuts, raisins and House spices - \$12.99

**Shrimp Biryani**

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

**Egg Biryani**

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

**Vegetable Biryani**

Basmati rice cooked with mixed vegetable and onions, ginger, garlic, red and green peppers, cashew nuts, raisins and House spices - \$11.99

**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 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 - \$2.49

**Nepali Style Fry Rice**



Fried basmati rice with fresh vegetables, red and green peppers, and House spices - \$9.99



**Chicken Biryani**

Basmati rice cooked with chicken thigh chops, onions, ginger, garlic, cashew nuts, raisins and House spices - \$12.99

**Lamb Biryani**

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

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## Nepali Menu

### Karuwaa's signature Grill

#### Chicken Chhoyala

Grilled tandoori chicken marinated with black pepper, onion, tomatoes & cilantro with house spices - \$10.99



Chicken Sekuwa

#### Chicken Sekuwa

Grilled tandoori chicken marinated with House spices, black pepper and house spices - \$9.99



Chicken Chhoyaoa

#### Lamb Chhoyala

Grilled tandoori lamb marinated with black pepper, onion, tomatoes and cilantro with house spices - \$12.99

#### Lamb Sekuwa

Lamb Grilled tandoori lamb marinated with House spices, black pepper and house spices - \$12.99

### Noodles



#### Vegetable Noodles/ Tofu Noodles ( G )

Noodles cooked with ginger, onions, turmeric, olive oil, cumin, cilantro, cabbage, carrots, red and green peppers, and House spices. - \$8.99/\$9.99

#### Chicken/Shrimp/Lamb Noodles/ Mix 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/\$13.99

### Thukpa

#### Vegetable/Chicken/Shrimp/Tofu Thukpa ( G )

Noodles cooked with fried chicken, tomatoes, ginger, onions, turmeric, olive oil, cumin, cilantro, cabbage, carrots, red and Green peppers, 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 - \$10.99



#### Vegetable Momo ( G )

Ginger, onions, salt, turmeric powder, olive oil, cumin powder, cabbage carrots and House spices - \$10.99

#### 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

Shrimp cooked with green, red peppers, onion ginger, garlic, black pepper with Nepali spices and sauce.—\$14.99

#### Paneer Chili

Paneer cooked with green, red peppers, onion ginger, garlic, black pepper with Nepali spices and sauce.—\$13.99

#### Tofu Chili

Tofu cooked with green, red peppers, onion ginger, garlic, black pepper with Nepali spices and sauce.—\$13.99



## Kids Menu

French Fries -\$3.99

Chicken Pakara (4pcs) -\$5.99

Vegetable Pakara (4pcs) -\$5.99

Chicken Sausage (4pcs) -\$5.99

Spaghetti with Ketchup -\$4.99

Rice Pudding-\$3.99

Mango Pudding Rice-\$3.99

Boiled Egg( 2 PCS) -\$3.99



Chicken Pakara (4pcs)



Boiled Eggs (2 Qty)

## Kids' Combos

### 1. Kids Combo Meal-\$8.99

- French Fries
- Karuwaa's slice Fries
- Chicken Pakora ( 2 PCS)
- 
- Chose A Drink**
- Apple/ Mango Juice
- Chocolate Milk/ Mango Lassi



### 2. Karuwaa's Sausage Combo - \$8.99

- Chicken Sausage
- French Fries
- Karuwaa's slice fries
- Mango Basmati rice
- Chose A Drink**
- Apple/ Mango Juice
- Chocolate Milk/ Mango Lassi



Kids Drinks -\$2.99

- Apple/ Mango Juice
- Chocolate Milk/ Mango Lassi





**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**

**Gulab Jamun (g)**

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

**Pistachio kulfi**

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



**Pistachio kulfi**

**Ice Creams**

**Flavors**

Strawberry

German Crunch

Moon Brownies

**Flavors**

Cookie Dough

Vanilla

Play dough

**Drizzles**

Hot Fudge

Caramel

Whipped 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

**(801) 253-6830**

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Please contact us for reservations or for To-Go orders.





Kamwaa

