



KAROBAR

Indian Kitchen

@ The York



SMALL PLATES

Tangy Lychee (v) Sulphur, Gluten, VG Golguppa, spiced potatoes moong sprouts, tangy lychee water.	8.00
Kurkuri Bhindi (v) Sulphur, VG	8.00
Crispy fried okra, mint chutney	
Aloo Tikki Chaat (v) Sulphur, Milk Potato, peas, sweet yoghurt, tamarind & mint chutney	8.00
Chicken Wings 65 Mustard Crispy, spicy South Indian-style fried chicken wings.	8.00
Naga Pork Ribs Sesame, Soya, Gluten Succulent Pork ribs, Naga Chilli	10.00
Pav bhaji (v) Milk, Gluten Mumbai vegetable curry, soft buttered bread roll	10.00
Panner khurchan, Romali roti (v) _{Milk, Gluten} Crumbled paneer cooked with spices	12.00
Thai Spiced Coconut & Pandan Leaves Mussels <i>Molluscs, Sesame, Gluten</i> Creamy and Spicy, Thai coconut and pandan leaf broth	11.00
Crab Xacuti Quesadilla Milk, Gluten, Crustaceans, Sulphur Goan Xacuti-spiced crab, melted cheese.	12.00
Chicken Chettinad Taco Mustard, Gluten A fiery South Indian chicken taco filling, fresh pulka	12.00
Kerala Mutton Roast, Romali Roti Mustard, Gluten Succulent, peppery Lamb, roasted coconut and curry leaves.	13.00
Karobar Butter Chicken, Romali Milk, Nuts Chicken tikka in a velvety tomato and butter sauce	12.00
SIDES	
Jeera Rice	4.00
Romali Roti Gluten	3.00
Malabar Paratha (2pcs) Gluten	4.00
Masala Wedges, Chili Mayo Eggs	4.50
Plain Yoghurt / Cucumber Raita Milk	2.00 / 3.00
DESSERT	
Rasmalai Tiramisu, Old Monk Milk, Gluten	7.00
Chocolate Fondant, Kesar Kulfi, Cherry Compote Milk, GF	7.00

(V) vegetarian (VG) vegan (VGO) vegan option available (GF) gluten free (GFO) gluten free option available

Whilst every effort is made, we cannot guarantee that each dish is free from traces of allergens.

All fried items are cooked in same fryer and will contain traces of various allergen.

