

# THE YORK

- PUBLIC HOUSE -



## KAROBAR

INDIAN KITCHEN

### OPENING HOURS

Mon - Wed 16:00 - 23:00  
Thursday 16:00 - 00:00  
Fri - Sat 12:00 - 00:00  
Sunday 12:00 - 22:00

### KITCHEN HOURS

Mon - Thurs 16:00 - 21:00  
Fri - Sat 12:00 - 21:00  
Sunday 12:00 - 20:00

**(v)** Vegetarian

**(ve)** Vegan

**(gf)** Gluten free

**(gfo)** Gluten free option

**(g)** Gluten

**(cr)** Crustacean

**(e)** Egg

**(c)** Celery

**(p)** Peanuts

**(f)** Fish

**(d)** Dairy

**(m)** Mustard

**(mo)** Mollusc

**(so)** Soya

**(n)** Nuts

**(se)** Sesame

**(su)** Sulphur

**(lu)** Lupin



THEYORKSHEFFIELD / KIRKSTALLBREWERY

[WWW.THEYORKSHEFFIELD.CO.UK](http://WWW.THEYORKSHEFFIELD.CO.UK) / [WWW.KIRKSTALLBREWERY.COM](http://WWW.KIRKSTALLBREWERY.COM)

## BAR BITES

Bar bites are a great way to start your night out or to have something to snack on while enjoying a drink

|  |            |
|--|------------|
| <b>Poppadom</b> (v) (gfo) (d) (su)                       | <b>6.0</b> |
| Mango chutney, mint yoghurt                              |            |
| <b>Pyaaaz Bhaji</b> (v) (gfo) (su)                       | <b>7.0</b> |
| Spicy, crispy, onion fritters served with mint chutney   |            |
| <b>Kurkuri Bhindi</b> (v) (su)                           | <b>7.0</b> |
| Crispy fried okra with mint chutney                      |            |
| <b>Bread Pakora</b> (v) (g) (d) (su)                     | <b>7.0</b> |
| Potato & paneer bread fritters                           |            |
| <b>Fish &amp; Pink Prawn Amritsari</b> (f) (d) (cr) (su) | <b>8.0</b> |
| Batter fried fish & pink prawn served with dill yoghurt  |            |
| <b>Chicken Wings 65</b> (m)                              | <b>8.0</b> |
| Crispy, spicy south Indian-style chicken wings           |            |



## SMALL PLATES

|  |            |
|--|------------|
| <b>Tangy Lychee Pani Puri</b> (v) (g) (su)               | <b>7.0</b> |
| Golguppa, spiced potatoes, moong sprouts & lychee water  |            |
| <b>Aloo Tikki Chaat</b> (v) (d) (su)                     | <b>7.0</b> |
| Potato, peas, sweet yoghurt, tamarind & mint chutney     |            |
| <b>Punjabi Samosa</b> (v) (g) (su)                       | <b>8.0</b> |
| Savoury fried pastry filled with potatoes, peas & spices |            |
| <b>Pav Bhaji</b> (v) (g) (su) (m) (e) (d)                | <b>9.0</b> |
| Mumbai vegetable curry, soft buttered bread roll         |            |

**Tandoori Baked Avocado Salad** (v) (gf) (d) (su) **9.0**

Warm, spiced avocado with crisp greens & lemon vinaigrette

**Medu Vada, Sambhar** (v) (gfo) (m) **10.0**

South indian breakfast snack made from lentils

**Thai Spiced Coconut & Pandan Leaf Mussels** (mo) (g) (d) **11.0**

Creamy & spicy, Thai coconut & pandan leaf broth

**Crab Xacuti Quesadilla** (m) (g) (d) (cr) (mo) **12.0**

Goan xacuti-spiced crab with avocado chutney, melted cheese & potato wedges

**Crisp Naga Pork Belly** (so) (se) **10.0**

Spices & sizzle, Indo-Chinese pork

**Chicken Chettinad Taco** (d) (m) (g) **12.0**

A fiery south Indian chicken taco filling, fresh pulka

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## CURRIES

**Paneer Khurchan** (v) (gf) (d) **14.0**

Crumbled paneer cooked with spices

**Karobar Butter Chicken** (gf) (m) (d) (n) **14.0**

Chicken tikka in a velvety tomato & butter sauce

**Railway Lamb** (gf) **14.0**

Lamb curry with potatoes. A robust British-Indian dish

**Goan Pork Cheek Vindaloo** (gf) **15.0**

Farmed pork, todi vinegar & goan spices

**Prawn Mollee** (gf) (m) (cr) **15.0**

A light & fragrant coconut prawn curry from south India

**Jackfruit & Peas Biryani** (v) (gfo) (d) (n) **15.0**

Incredibly interesting & flavourful vegetarian biryani with raita

**Chicken Tikka Biryani** (gfo) (d) (n) **16.0**

Flavours of chicken tikka are combined with fragrant basmati rice & raita

## DOSA / UTTAPAM

Crispy rice & lentil pancakes, served with Sambhar, coconut chutney & roasted tomato chutney

**Masala Dosa** (v) (gf) (m) **11.0**

**Chicken Chettinad Dosa** (gf) (m) (d) **13.0**

**Lamb Roast Dosa** (gf) (m) **14.0**

**Jack fruit Uttapam** (v) (gf) (m) **11.0**

## SIDES

**Jeera Rice** (v) (gf) **4.0**

**Rumali Roti** (v) (g) **3.0**

**Malabar Paratha (2pcs)** (g) **4.0**

**Masala Wedges, Chili Mayo** (gfo) (d) (su) **4.5**

**Sambhar** (v) (gf) (m) **4.0**

**Plain Yoghurt / Cucumber Raita** (v) (gf) (d) (su) **2.0 / 3.0**

# JUNIOR MENU

Here at **KAROBAR**, younger guests are welcome to order from our main menu, just like the grown-ups

If you prefer to keep things simple we've put together this special menu with our younger guests in mind

Smaller portions, MILDLY SPICED, but just as nice!

|  |            |
|--|------------|
| <b>Coronation Fried Chicken Burger</b> (d) (g) | <b>8.0</b> |
|--|------------|

With chips or salad

|                                   |            |
|-----------------------------------|------------|
| <b>Amritsari Fish Fingers</b> (f) | <b>8.0</b> |
|-----------------------------------|------------|

With chips or salad

|   |            |
|---|------------|
| <b>Butter Chicken</b> (gfo) (d) (n) (g) | <b>8.0</b> |
|---|------------|

With roti or rice

|  |            |
|--|------------|
| <b>Paneer Khurchan</b> (v) (gfo) (d) (g) | <b>8.0</b> |
|--|------------|

With roti or rice

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## DESSERT

|  |            |
|--|------------|
| <b>Beetroot Halwa, Petha, Pistachio Kulfi</b> (v) (gf) (d) (n) | <b>7.0</b> |
|--|------------|

|  |            |
|--|------------|
| <b>Chocolate Fondant, Kesar Kulfi, Gulkand</b> (gf) (d) (e) (so) (n) | <b>7.0</b> |
|--|------------|

# VEGAN MENU

Please inform your server when ordering from the Vegan menu

## BAR BITES

**Poppadom** (ve) (gf) (su) 6.0

Mango chutney & mint chutney

**Pyaz Bhaji** (ve) (su) 7.0

Spicy, crispy, onion fritters served with mint chutney

**Kurkuri Bhindi** (ve) (su) 7.0

Crispy fried okra with mint chutney

## SMALL PLATES

**Punjabi Samosa** (ve) (g) (su) 8.0

Savory fried pastry filled with potatoes, peas & spices

**Medu Vada, Sambhar** (ve) (gfo) (m) 10.0

South Indian breakfast snack made from lentils

**Tangy Lychee Pani Puri** (ve) (g) (su) 7.0

Golguppa, spiced potatoes, moong sprouts & lychee water

**Tandoori Baked Avocado Salad** (ve) (su) 9.0

Warm, spiced avocado, crisp greens & lemon vinaigrette

## DOSA / UTTAPAM

South Indian crispy rice & lentil pancakes, served with sambhar, coconut chutney & roasted tomato chutney

**Masala Dosa** (ve) (gf) (m) 11.0

**Jackfruit Uttapam** (ve) (gf) (m) 11.0

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## BIRYANI

**Jackfruit & Peas Biryani** (ve) (gfo) 15.0

Incredibly interesting & flavourful vegan biryani

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## SIDES

**Jeera Rice** (ve) (gf) 4.0

**Rumali Roti** (ve) (g) 3.0

**Malabar Paratha (2pcs)** (ve) (g) 4.0

**Sambhar** (ve) (gf) (m) 4.0

Please speak to your server regarding any dietary requirements.  
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 & will contain traces  
of various allergens

# BEER

**KIRKSTALL BEERS** are brewed in Leeds, check availability & see board for today's line up

Seasonal specials from Five Points, Veltin's, Allsopps, Erdinger, Guinness & Local Breweries also available

## CASK

### Three Swords

*Extra Pale Ale - 4.5%*

Three American hop varieties are used in abundance to deliver a crisp, aromatic pale ale with clean & refreshing citrus-fruit flavours

### Kirkstall Pale Ale

*Hoppy Yorkshire Pale - 4.0%*

Hoppy Yorkshire Pale Known for its rich golden colour & delicate balance of fruity hop notes with biscuity, honey-like malt flavours

### Dissolution

*Intensely Hopped IPA - 5.0%*

A classic India Pale Ale, with resolute hoppy kick & lasting citrus flavour

### Black Band

*Porter - 5.5%*

This classic English Porter balances rich flavours of chocolate & coffee with a bitter toffee & malt loaf. A perfectly balanced dark beer

### Bitter

*Prize ales Revival Series - 3.8%*

Amber malt takes centre stage in this bitter, East Kent Golding adding a touch of forest fruits alongside a thirst-quenching bitterness

## KEG

### Virtuous

*Session IPA - 4.5%*

Session IPA using the holy trinity of American hops - Citra, Mosaic & Simcoe - flavours of tropical fruit, pine & citrus. Easy-drinking & well balanced but packed with flavour

### Virtuous Grapefruit

*Fruited Session IPA - 4.5%*

Aromatic grapefruit adds complexity & a refreshing sharpness to our base Virtuous recipe. All of the great flavours of Virtuous with an added citrus kick

### Judicious

*Juicy Pale Ale - 4.8%*

This soft, clean & highly-hopped juicy pale is bursting with flavours of pink grapefruit, pineapple, mango, lychee, passion fruit & peach, with a gentle hint of coconut

### Pilsner

*Lager - 4.0%*

Clean, crisp, unfiltered lager at a sessionable strength. Gentle flavours of grain & soft fruit with a dry finish

### Kriek

*Cherry Beer - 3.4%*

A medium-bodied & well-balanced fruit beer, rich with summer cherries, gentle sweetness & a smooth, dry finish. Brewed for us by Brouwerij Haacht in Belgium

### Spokane

*West Coast IPA - 5.5%*

A prodigious West Coast IPA, retaining delectable drinkability. A consciously subdued malt base allows the citrus, piney, resinous hop aroma to dazzle, before a clean & dry finish



# WINE

175ML / 250ML / BOTTLE (125ML AVAILABLE)

## WHITE

### Millstream Chenin Blanc

(South Africa) 12.5%

Light & fresh with an attractive quince & pear character

6.0 / 8.0 / 23.0

### Ponte Pinot Grigio

(Italy) 12.5%

Very light & neutral, revealing just a hint of green fruit

6.3 / 8.5 / 24.0

### Canforrales Verdejo

(Spain) 12.5%

Fresh & zingy with plenty of aromatic fruit

7.0 / 9.5 / 28.0

### Winzer Krems, Gruner Veltliner

(Austria) 13%

The exotic peach & nectarine aroma is followed by a fresh & dry palate

7.5 / 11.0 / 30.0

### Lawson's Dry Hills 'Inviniti', Sauvignon Blanc

(New Zealand) 12.5%

Fresh & zesty with ripe gooseberry fruit & a crisp finish

8.0 / 11.50 / 32.0

## RED

### Lazy Bones Vinho Tinto, Castelão/Cabernet Sauvignon

(Portugal) 13.5%

A youthful & juicy mid bodied red with lots of blueberry & black grape aromas

6.0 / 8.0 / 23.0

### Pocket Watch Shiraz

(Australia) 13.5%

A mid-full bodied Shiraz with a good intensity of black cherry & blackberry

6.3 / 8.5 / 25.0

### Dead Man's Dice Malbec

(Argentina) 12.5%

Deep & vibrant Malbec. Intense nose of plum, damson & dark chocolate aromas

7.0 / 9.5 / 28.0

### Famille Bougrier 'Pure Vallée' Pinot Noir

(France) 12.5%

This red wine has an elegant soft style with a delicate, raspberry fruit flavour

7.5 / 11.0 / 30.0

### Masseria Borgo dei Trulli Primitivo

(Italy) 14%

Intense ruby-red in colour, it displays aromas of black cherries, prunes, spice & white pepper; the mouth feel is full-bodied, velvety & elegant, with soft yet firm tannins & a long, lingering finish

7.5 / 11.0 / 30.0

## ORANGE

### Domaine de La Baume 'Capucine'

*(France) 13%*

Deep gold in colour, broad & intense on the nose with notes of ripe honeydew melon & candied peel

8.0 / 11.5 / 32.0

## ROSÉ

### Jack & Gina Zinfandel Rosé

*(USA) 13%*

Medium-sweet with delicious red fruit flavours & plenty of lively acidity

6.0 / 8.5 / 24.0

### Sieur d'Arques, 'Cuvée du Soleil'

*(France) 12.5%*

This rosé wine has pleasant strawberry flavours & a crisp dry finish

6.0 / 8.5 / 24.0

## SPARKLING

### Terre del Doge Prosecco Extra Dry

*(Italy) 11%*

Intensely sparkling with light, fresh, apple aromas. Not too dry on the palate

125ml - 6.4  
Bottle - 29.0

### Zimor Prosecco Rosé

*(Italy) 11%*

Light, crisp & off-dry with plenty of delicious red fruit character

125ml - 7.0  
Bottle - 30.0

### Aimery, Crémant de Limoux Brut NV

*(France) 12%*

A fruity & fresh sparkling wine that has an excellent nose & no dry palate

125ml - 8.0  
Bottle - 40.0

### Aimery, Crémant de Limoux Rosé Brut NV

*(France) 12%*

This powerfully sparkling rosé has quite a complex aroma & an appealing dryish taste

125ml - 8.5  
Bottle - 42.0

# COCKTAILS

## CLASSICS

9.0 EACH OR 2 FOR 16.0 (2 OF THE SAME)

### Espresso Martini

Vodka, coffee liqueur & espresso sugar syrup

### Picante Margarita

Tequila, lime, chilli, coriander & agave syrup

### Spiced Mango Daiquiri

Light rum, mango puree, lime, chilli, & sugar

### Karobar-tini

Vodka, passionfruit, lime, vanilla & pineapple our twist on a modern classic

### Pineapple Margarita

Tequila, pineapple, chilli, lime & agave

### Dirty Mango Lassi

Captain morgan spiced rum, yoghurt, mango, cardamon

### Whisky Sour

Singleton 12 year whisky, lemon juice, & a touch of sugar

## SPRITZ

9.0 EACH OR 2 FOR 16.0 (2 OF THE SAME)

### Aperol Spritz

Aperol, prosecco, soda & orange

### Hugo Spritz

St germain, prosecco, soda, mint & lime

### Rhubarb & Raspberry Spritz

'Yorkshire sommer aperitif, prosecco, soda & orange'

### Marmalade Spritz

Marmalade gin, prosecco & soda

## MOCKTAILS

6.0 EACH OR 2 FOR 10.0 (2 OF THE SAME)

### Mango Lassi

Yoghurt, mango, cardamon

### Tropical Pineapple Punch

Falernum syrup, lime, & ginger beer

### Peach Fuzz

Peach puree, lemon juice, london essence white peach & jasmine soda

## NO & LO

### Virtuous Low Alcohol

0.5%

4.0

### Veltins Alkoholfrei

0.0%

3.8

### Erdinger Alkoholfrei

0.5%

4.5

### Guinness 0.0

0.0%

4.5

### Tanqueray 0.0

0.0%

3.0

### Mash Gang Chug DRAFT

0.0%

Pint - 5.5

Half - 2.8

### Old Mout Berries & Cherries

0.0%

4.8

## SNACKS

2.0 EACH

### Pipers Crisps

**Nuts** Dry Roasted / Salted / Chilli

### Scampi / Bacon Fries

### Pork Scratchings

### Quavers

## SOFTS

### Britvic 55

3.0

### Diet Pepsi / Pepsi Max / Lemonade

Pint - 4.0

Reg - 3.0

### Fruit Juice

Pint - 3.5

Reg - 3.0

### London Essence

Tonics / Ginger Beer / Sodas

2.4

### Harrogate Water

Still / Sparkling

2.5

### J20

Various Flavours

3.0

### Fentimans

Various Flavours

3.5

## HOT DRINKS

### ALTERNATING BLENDS

**Tea** 2.8

**Americano** 3.0

**Double Espresso** 3.0

**Flat White** 3.5

**Cappuccino** 3.5

**Latte** 3.5

**Hot Chocolate** 3.5