



## STARTERS AND APPETIZERS

Baked Vegetarian Samosa (2) \$6  
*Curried Potato, Scallion, Mushroom, and Green Peas filled in Spring Roll Pastry*

Edamame \$4  
*Japanese style Steamed Whole Green Soy Beans dusted with Sea Salt*

Bademjan Dip \$5  
*An appetizing blend of slow roast Eggplant, Tomato, and Herbs with Pita and Lavhash Cracker*

Vegetarian Dolmas (3) \$4  
*Grape leaves filled with Basmati Rice simmered in Vegetable Tomato Broth*

Begumi Platter (for two or more) \$14  
*A feast of Vegetarian Dishes to include Samosa, Eggplant Dip and Dolmeh with appropriated Sauces, condiments and garnishes*

## SOUPS AND SALADS

Good Karma Soup e Ruz (Soup of the day) \$4  
*Prepared with fresh seasonal and local ingredients*

South Indian Winter Squash Soup \$5  
*Flavoured with Cumin, Ginger, and Cardamom*

Good Karma Soup & Salad \$9  
*Soup of the Day and Mandarin Salad*

Salad e Esfenaaj \$5 \$9  
*Baby Spinach, Grape Tomato, Red Radish, Pistachio in Fire Roasted Red Pepper Vinaigrette*

Salad e Fasl \$5 \$9  
*Field Mixed Green, Feta Cheese, Walnuts, Kalamata Olives in Minted Yoghurt Dressing*

Mandarin Salad \$5 \$9  
*Crisp Romaine Hearts, Mandarin Oranges, Toasted Almonds in Soy Ginger Sesame Dressing*

## NOODLES

Zaru Soba / Zaru Udon \$8  
Chilled Noodles garnished with Shredded Nori, served with Scallions and Tsoyu-Wasabi Sauce

Wakame Tamago Soba / Wakame Tamago Udon \$9  
Hot savory broth noodles with Folded Egg, Wakame Seaweed and Scallions

Kitsune Soba / Kitsune Udon \$9  
Hot broth Noodles with Seasoned Inari-Tofu, Baby Spinach and Scallions

Shoyu Ramen \$9  
Soy sauce based hot broth with Egg Noodles, accompanied by a slice of Charsiu Pork, Pickled Bamboo Shoots, Soft Boiled Egg, Baby Spinach, and Scallions

Miso Ramen \$9  
Miso based hot broth with Egg Noodles, accompanied by a slice of Charsiu Pork, Baby Spinach, Pickled Bamboo Shoots, Nori and Scallions

Charsiu-men \$11  
Choice of Soy or Miso based hot broth with Egg Noodles, garnished with three slices of Charsiu Pork, Baby Spinach, Pickled Bamboo Shoots, Nori and Scallions



## HOUSE SPECIALTIES FROM THE GRILL

*all kebabs served with your choice of basmati rice, steamed seasonal vegetables or minted couscous*

Punjabi Vegetarian Kebab \$11

Cumin scented Marinated Grilled Vegetables infused with Herb Garlic Oil and Ginger

Jujeh Kebab \$12

Marinated Young Chicken Breast in Saffron, Sun Dried Lemons and Shallots

Tandoori Lamb Kebab \$14

Grilled Tender lean Lamb cubes marinated overnight in Yoghurt, Tomato, Red Chili and Cardamom

Raj Tiger Shrimp Kebab \$14

Marinated Jumbo Shrimp in Kafir Lime, Herbs, and Pineapple

Morgh-e Leemoo \$14

Skinless Chicken Breast marinated in Cilantro, Garlic, and Citrus Juice with Seasonal Vegetables

Char Fasl Platter \$18

Assorted Grilled Kebabs to include Tandoori Lamb Kebab, Jujeh Kebab, and Punjabi Vegetable Kebab

## TRADITIONAL CURRY DISHES

*all curries served over basmati rice, accompanied with house made naan*

Vegetarian Curry of the Day \$9

Prepared with Ethnic Spices and Ingredients

Good Karma Chicken Curry \$10

Tender Chicken Breast simmered in Coconut Cream, Chilies, Ginger and Curry Leaves

Good Karma Lamb Curry \$12

Dry rubbed cubed Lamb with a hint of Cinnamon, Tomato, and Habanera Peppers

Chicken Tikka Masala (hot!) \$14

Char Broiled Breast of Chicken marinated overnight in Red Chili, Yoghurt and Crushed Tomato With Tikka Masala seasoning

Vegetarian Daal Curry \$9

Lentils cooked with Spinach, Tomato and Garam Masala Seasoning

Navratan Korma \$11

Stir Fried Variety of Seasonal Vegetables blended in Yellow Curry, Coconut Milk and Almonds

Vegetarian Combo \$11

Combination of Vegetarian Curry of the day and Vegetarian Daal

Nawabi Platter \$14

A combination of your 3 favourite Curries

Nawabi Mega Platter \$18

A combination of your 4 favourite Curries

## DESSERTS

Baklava \$4

Persian Delicacy made with Phyllo Dough, Walnuts and Rose Water

Green Tea Crème Brulee \$6

Prepared with a hint of Ginger & served with a Mango Cookie

Oasis Pudding \$4

Creamy Rice Pudding flavoured with Saffron, Rose Water and Cardamom

Selection of Sorbet \$4

Mango, Lemon, Tropical or Raspberry flavour with Lady Fingers