



# Karahi Punjabi Restaurant

**DELIGHT IN THE AUTHENTIC FLAVORS OF PUNJABI CUISINE**

**272 MID RIVERS CENTER  
ST. PETERS, MO 63376  
(636) 387-0299**

**HOURS:  
MON: CLOSED  
TUE-SUN: 3PM - 8PM**

**[www.karahiinn.com](http://www.karahiinn.com)**



# Appetizer



*served with mint and tamarind sauce*

## **Vegetable Samosa**

**\$ 5.95**

Indian style puff pastry stuffed with potatoes, peas, and spice mixture

## **Paneer Pakora**

**\$ 5.95**

Deep fried pieces of homemade cottage cheese marinated in seasoned chickpea batter

## **Aloo Tikki**

**\$ 5.95**

Mashed potatoes mixed with peas and aromatic spices, pan fried to crispy patties

## **Chicken Pakora**

**\$ 5.95**

Deep fried pieces of chicken breasts marinated in seasoned chickpea batter

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# Breads



*Baked in tandoor (clay oven)*

## **Butter Naan**

**\$ 2.95**

Fluffy white flour flatbread covered in melted butter

## **Garlic Naan**

**\$ 3.95**

Fluffy flatbread covered with minced garlic and cilantro

## **Chilli Naan**

**\$ 3.95**

Fluffy flatbread stuffed with shredded green chilli

## **Cheese Naan**

**\$ 5.95**

Fluffy Flatbread stuffed with mozzarella cheese and baked in tandoor

## **Garlic/Cheese Naan**

**\$ 5.95**

Flatbread stuffed with mozzarella cheese and covered with minced garlic and cilantro

## **Aloo Kulcha**

Flatbread stuffed with spiced mashed potatoes mixture

**\$ 5.95**

## **Onion Kulcha**

Flatbread stuffed with spiced shredded onion mixture

**\$ 5.95**

## **Tandoori Roti (Vegan)**

Flatbread made from wheat flour

**\$ 3.95**

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# ◆ ◆ ◆ *Restaurant Specials* ◆ ◆ ◆

## **Tandoori Chicken**

Bone-in-thighs and legs marinated in yogurt and spices roasted in a tandoor (clay oven)

**\$ 17.95**

## **Chicken Tikka**

Pieces of boneless chicken breast marinated in yogurt and spices roasted in a tandoor

**\$ 16.95**

## **Punjabi Tawa Chicken**

Chicken leg quarter marinated in homemade masala mixture paste and yogurt. Cooked in a spiced curry base on a griddle

**\$ 16.95**

## **Chilli Chicken**

Pieces of boneless chicken marinated with garlic chili sauce, soya sauce and black pepper. Stir fried with bell peppers and onions

**\$ 16.95**

## **Chicken 65**

Diced pieces of chicken breast marinated in seasoned chickpea batter, deep fried and cooked with sauteed onions and bell peppers

**\$ 16.95**

## **Fish 65**

Sliced pieces of Tilapia fish marinated in seasoned chickpea batter, deep fried and cooked with sauteed onions and bell peppers

**\$ 16.95**

# ◆ ◆ ◆ Karahi Specialities ◆ ◆ ◆

*served with basmati rice*

*Dishes stir fried with bell peppers and onions in a thick tomato masala gravy with a hint of kasoori methi (fenugreek leaves)*

<b>Vegetable Karahi</b>	<b>\$ 13.95</b>
<b>Paneer Karahi</b>	<b>\$ 13.95</b>
<b>Chicken Karahi</b>	<b>\$ 15.95</b>
<b>Lamb Karahi</b>	<b>\$ 18.95</b>
<b>Goat Karahi</b>	<b>\$ 18.95</b>
<b>Fish Karahi</b>	<b>\$ 18.95</b>
<b>Shrimp Karahi</b>	<b>\$ 16.95</b>

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# ◆ ◆ ◆ Korma Specialities ◆ ◆ ◆

*served with basmati rice*

*Dishes cooked in a mildly spiced onion gravy and thick creamy sauce with dry fruits*

<b>Vegetable Korma</b>	<b>\$ 13.95</b>
<b>Paneer Korma</b>	<b>\$ 14.95</b>
<b>Chicken Korma</b>	<b>\$ 15.95</b>
<b>Lamb Korma</b>	<b>\$ 18.95</b>
<b>Goat Korma</b>	<b>\$ 18.95</b>
<b>Fish Korma</b>	<b>\$ 18.95</b>
<b>Shrimp Korma</b>	<b>\$ 16.95</b>

◆ ◆ ◆ **Saag Specialities** ◆ ◆ ◆

*served with basmati rice*

*Prepared in smooth creamy spinach gravy and homemade masala mixture*

<b>Vegetable Saag</b>	<b>\$ 13.95</b>
<b>Paneer Saag</b>	<b>\$ 13.95</b>
<b>Chicken Saag</b>	<b>\$ 15.95</b>
<b>Lamb Saag</b>	<b>\$ 18.95</b>
<b>Goat Saag</b>	<b>\$ 18.95</b>
<b>Fish Saag</b>	<b>\$ 18.95</b>
<b>Shrimp Saag</b>	<b>\$ 16.95</b>

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◆ ◆ ◆ **Curry Specialities** ◆ ◆ ◆

*served with basmati rice*

*Dishes cooked with a sauce or gravy seasoned with a mixture of ground spices*

<b>Vegetable Curry (Vegan)</b>	<b>\$ 13.95</b>
<b>Chicken Curry</b>	<b>\$ 15.95</b>
<b>Lamb Curry</b>	<b>\$ 18.95</b>
<b>Goat Curry</b>	<b>\$ 18.95</b>
<b>Fish Curry</b>	<b>\$ 18.95</b>
<b>Shrimp Curry</b>	<b>\$ 16.95</b>

# ◆ ◆ ◆ *Tikka Masala Specialities* ◆ ◆ ◆

*served with basmati rice*

*Dishes cooked in creamy onion and tomato curry sauce with ground spices mixture and herbs*

<b>Vegetable Tikka Masala</b>	<b>\$ 13.95</b>
<b>Shahi Paneer</b>	<b>\$ 14.95</b>
<b>Chicken Tikka Masala</b>	<b>\$ 15.95</b>
<b>Lamb Tikka Masala</b>	<b>\$ 18.95</b>
<b>Goat Tikka Masala</b>	<b>\$ 18.95</b>
<b>Fish Tikka Masala</b>	<b>\$ 18.95</b>
<b>Shrimp Tikka Masala</b>	<b>\$ 16.95</b>
<b>Murg Makhani (Butter Chicken)</b>	<b>\$ 15.95</b>

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# ◆ ◆ ◆ *Vegetarian Specials* ◆ ◆ ◆

*served with basmati rice*

<b>Mutter Paneer</b>	<b>\$ 14.95</b>
<i>Homemade Indian cottage cheese cubes and green peas cooked in creamy gravy</i>	
<b>Chana Masala (Vegan)</b>	<b>\$ 12.95</b>
<i>Tender chickpeas cooked in warming spices in lightly caramelized onion and tangy tomato sauce</i>	
<b>Kofta Manchurian</b>	<b>\$ 13.95</b>
<i>Small dumplings of minced vegetables with homemade spice mixture, marinated in chickpea batter. Sautéed in bell peppers and onions</i>	
<b>Dal Makhani</b>	<b>\$ 12.95</b>
<i>Black lentils slowly cooked in butter and cream and simmered on low heat</i>	

**Dal Tadka (Vegan)** \$ 12.95

Masoor dal cooked with homemade masala mixture, garlic, ginger, onions, and tomatoes

**Rajma Dal (Vegan)** \$ 12.95

Red Kidney beans cooked in homemade masala mixture, onions, tomatoes and herbs

**Aloo Gobi (Vegan)** \$ 13.95

Cauliflower and potatoes cooked with blend of spices with tomatoes and ginger, garnished with hint of kasoori methi (fenugreek leaves)

**Gobbi Manchurian (Vegan)** \$ 14.95

Pieces of cauliflower marinated in chickpea batter and spices mixture. Deep fried and cooked in simmering sweet and tangy tomato gravy

**Baingan Bharta** \$ 13.95

Smokey roasted eggplant mash with blend of spices, cooked in onion gravy with green peas



## Desserts



**Gulab Jamun** \$ 5.95

Fried dough balls soaked in thick sugar syrup

**Rasmalai** \$ 5.95

Spongy soft cheese dumplings cooked in sugar syrup and then soaked in creamy cardamom flavored milk



## Drinks



**Salt Lassi** \$ 4.95

Indian yogurt drink made by mixing yogurt, and salt

**Sweet Lassi** \$ 4.95

Indian yogurt drink made by mixing yogurt, and sugar

**Mango Lassi** \$ 4.95

Indian yogurt drink made by mixing yogurt, and mango puree