

## VEGETARIAN SPECIALITIES (RICE ORDER SEPERATE)

<b>Palak Paneer Or Kofta</b>	<b>\$ 13.95</b>
Homemade cottage cheese/vegetable koftas cooked in spinach and cream	
<b>Allo Gobi</b>	<b>\$15.95</b>
Potatoes and coulflower sauteed with ginger and Indian spices	
<b>Channa Masala</b>	<b>\$13.95</b>
Traditional cooked chick peas with Indian spices	
<b>Eggplant Bhartha</b>	<b>\$14.95</b>
Eggplant bhartha in charcoal oven mixed with diced onions and tomatoes	
<b>Vegetable Jal Frazie</b>	<b>\$13.95</b>
Mixed vegetables cooked in Indian spices	
<b>Malai Kofta</b>	<b>\$14.95</b>
Creamed vegetables cooked nicely In zesty sauce and Indian spices	
<b>Navrattan Korma</b>	<b>\$ 14.95</b>
Assorted vegetables cooked in nice zesty sauce	
<b>Bhindi Bhaji</b>	<b>\$ 14.95</b>
Fresh okra cooked with onions, tomatoes and 21 exotic spices.	
<b>Dal Makhni</b>	<b>\$13.95</b>
Lentils fried in garlic, butter and cream	
<b>Dal Tadka</b>	<b>\$13.95</b>
Yellow Lentils fried in garlic & butter	
<b>Mushroom Matar</b>	<b>\$ 14.95</b>
Mushroom and green peas sauteed in onions, sauce and Indian spices	
<b>Matar Paneer</b>	<b>\$ 14.95</b>
Green peas cooked with homemade cottage cheese with onions.	
<b>Shahee Panner</b>	<b>\$13.95</b>
Fresh homemade cottage cheese cooked in ginger and cream sauce	
<b>Paneer Makhni</b>	<b>\$14.95</b>
Diced shallow fries cheese cooked in fresh tomato sauce integrated cashews nuts.	
<b>Paneer Methi Malai</b>	<b>\$14.95</b>
Diced fried cheese cooked in fresh tomato sauce and fenugreek leaves	
<b>Paneer Bhurji</b>	<b>\$ 16.95</b>
Fresh minced cottage cheese cooked in light Indian spices	
<b>Paneer Tikka Masala</b>	<b>\$15.95</b>
Marinated cottage cheese pieces grilled and then cooked in gravy and cashew sauce	
<b>Karahi Paneer</b>	<b>\$14.95</b>
Fresh cottage cheese sauteed in onions, sauce and Indian spices	
<b>Paneer Chilli</b>	<b>\$ 14.95</b>
Fresh cottage cheese cooked in peppers, onions and Indian spices	
<b>Paneer Butter Masala</b>	<b>\$ 14.95</b>
Fresh cottage cheese cooked with perfect combination of tomatoes, butter cream	
<b>Veg. Coconut Curry</b>	<b>\$ 14.95</b>
Fresh cottage cheese cooked in unique combination of coconut , Indian spices and cilantro	

## RICE DISHES

<b>Mughali Biryani</b>	<b>\$16.95</b>
Chicken or lamb or beef or goat cooked delicately with Indian basmati rice and spices	
<b>Vegetable Biryani</b>	<b>\$14.95</b>
Basmati rice cooked with onions, green peppers and fresh vegetables.	
<b>Prawn Biryani</b>	<b>\$19.95</b>
Jumbo prawns cooked delicately with Indian basmati rice	
<b>Rice Pilao</b>	<b>\$4.95</b>
Rice cooked with onion and spices	
<b>Steamed Rice</b>	<b>\$3.50</b>
Steamed Indian basmati rice	
<b>Coconut Or Saffron Rice</b>	<b>\$5.95</b>
<b>Jeera Rice</b>	<b>\$5.95</b>
<b>RAITA</b>	<b>\$6.95</b>
<b>PLAIN YOGURT</b>	<b>\$5.95</b>
<b>SIDE ORDERS</b>	<b>\$3.95</b>
Mixed pickels or papadum 2pc or mango chuney	
<b>DESSERTS</b>	<b>\$6.95</b>
Rasmalai/ Kulfi/ Rice Pudding/ Gulab Jamun/ Mango Ice Cream	
<b>Faluda ice cream</b>	<b>\$9.95</b>
<b>BEVERAGES</b>	
<b>Soft Drinks</b>	<b>\$2.50</b>
<b>Salty/sweets/ Mano Lassi</b>	<b>\$5.95</b>
<b>Juices/Tea/ Indian Chai</b>	<b>\$3.95</b>
<b>Mango / Vanilla / Chocolate Shake</b>	<b>\$6.95</b>
<b>Combination Dinners</b>	
<b>Vegetable Dinner For Two</b>	<b>\$42.95</b>
Vegetable pakoras, paneer makhni, veggie of the day, rice pulao, 2 pcs naan and dessert of the day	
<b>Dinner For Two (Non Veg.)</b>	<b>\$44.95</b>
4 PCS Tandoori chicken, butter chicken, veggie of the day, rice pulao, 2 pcs naan and desert of the day	
<b>Vegetable Dinner For Four</b>	<b>\$74.95</b>
vegetable pakora, paneer makhni, dal makhni, mix vegetables, vegetable biryani, 4pc naan and dessert of the day	
<b>Dinner For Four (Non Veg.)</b>	<b>\$84.95</b>
8 pc Tandoori chicken, butter chicken, beef/lamb curry, channa masala, vegetable biryani, 4 pc naan and desert of the day	



**Cuisine of India**  
Fully Licenced

Monday to Friday (Lunch)

11:30 am - 1:30 pm

Monday to Friday (Dinner)

4:30 pm - 9:30 pm

Saturday & Sunday

noon - 9:30 pm

**Dine-in | Take-out | Delivery**

**We do catering for all occasions**

**www.karahiking.ca**

**Ph: 250.564.2129**

**Cell: 250.640.4415**



**1063-5th Ave,  
Prince George, BC**

## SHURUATT

<b>Vegetable Pakora</b> (Mixed vegetable fretters)	<b>\$9.95</b>
<b>Allo Tikki</b> (2pc potato patties served with chutney)	<b>\$6.95</b>
<b>Paneer pakora</b>	<b>\$14.95</b>
Homemade cottage cheese, battered and deep fried	
<b>Vegetable Samosa</b> (2Pc Savory pastries)	<b>\$4.95</b>
<b>Chicken/Beef Samosa</b> (2pc Chicken/Beef Pastries)	<b>\$6.95</b>
<b>Dahi ke Kebab</b> (Yogurt kebab cooked with spices	<b>\$14.95</b>
<b>9**2015 Iron One Chef challenge winning dish**</b>	
<b>Calamari</b> (Our tantalizing squid fried in batter)	<b>\$14.95</b>
<b>Chicken Pakora</b>	<b>\$13.95</b>
Chicken breast dipped in special batter and deep fried	
<b>Fish Pakora</b>	<b>\$14.95</b>
Fish marinated in yogurt, ginger, garlic and batter fried	
<b>Shrimp Pakora</b>	<b>\$14.95</b>
Shrimp marinated in yogurt, ginger, garlic and batter fried.	
<b>Curried Mussels</b>	<b>\$14.95</b>
Today's freshest mussels steamed in garlic sauce & Indian spices.	
<b>Wings From Hell</b>	<b>\$14.95</b>
Marinated cooked in zest hot sauce/ hot / honey garlic / teriyaki	
<b>Channa Bhatara</b> 2 pc Bhatara served with channa	<b>\$11.95</b>
<b>Alloo Tikki Chaat</b>	<b>\$12.95</b>
2 pcs Tikki served with channa, chutney, yogurt and tamarind sauce	
<b>Chaat Papri</b>	<b>\$12.95</b>
Diced potatoes, red onions with mint sauce and topped with yogurt & cilantro.	
<b>Vegetable Munchurian</b>	<b>\$12.95</b>
Deep fried dumplings in Chinese sauce with Indian flavors	
<b>Kachumber Salad</b>	<b>\$9.99</b>
Diced tomatoes, bell peppers, onions, cucumber and carrots	
<b>Garden Salad</b>	<b>\$8.99</b>
<b>Gol Gappe (8 Pcs.)</b>	<b>\$11.95</b>
<b>Chicken 65</b>	<b>\$14.95</b>

## OUR DAILY BREAD

<b>Naan</b> (Leavned flat bread from clay oven)	<b>\$2.5</b>
<b>Butter Naan</b> (Bread from clay oven with butter)	<b>\$3.95</b>
<b>Roti</b> (Whole wheat unleavned bread from tandoor)	<b>\$2.5</b>
<b>Parantha</b> (Whole wheat bread baked with butter)	<b>\$3.95</b>
<b>Onion or Alloo Kulcha</b> (Stuffed with onion or Potatoes)	<b>\$4.95</b>
<b>Allo Parantha</b> (Stuffed with spiced potatoes)	<b>\$4.95</b>
<b>Garlic &amp; Basil Naan</b>	<b>\$3.50</b>
<b>Paneer Kulcha</b> (Bread stuffed with cottage cheese)	<b>\$4.95</b>
<b>Amritsari Kulcha</b> (Stuffed with potatoes & cheese)	<b>\$4.95</b>
<b>Chicken or Keema Stuffed Naan</b>	<b>\$5.95</b>
<b>Coconut or Spinach Naan</b>	<b>\$4.95</b>
<b>Kashmiri Naan</b> (Stuffed with dry fruits)	<b>\$7.95</b>

## SEAFOOD SPECIALITIES (RICE ORDER SEPERATE)

<b>Fish Curry</b>	<b>\$15.95</b>
Fresh pieces of fish cooked in mild spice sauce & Indian Spices.	
<b>Fish Masala</b>	<b>\$15.95</b>
Fish marinated in fresh ground spices and sauteed with onions	
<b>Prawn Masala</b>	<b>\$17.95</b>
Succulent jumbo prawns cooked with onions and spices	
<b>Prawn Saag</b>	<b>\$17.95</b>
Jumbo prawns cooked in spinach, onion, sauce and Indian spices.	
<b>Prawns Vindallo</b>	<b>\$17.95</b>
Jumbo prawns, garlic, ginger, vinegar with potatoes	
<b>Prawn Makhni</b>	<b>\$17.95</b>
Prawns cooked in fresh tomatoes sauce in grated cashew nuts	

## THE TANDOORI EXPERIENCE (RICE ORDER SEPERATE)

<b>Paneer Tikka</b>	<b>\$17.95</b>	
Homemade cottage cheese marinated with Indian spices and grilled		
<b>Tandoori Chicken</b>	<b>4pcs \$15.95</b>	<b>8pcs \$28.95</b>
Chicken Marinated in yogurt & Indian spices and grilled in oven		
<b>Chicken Tikka</b>	<b>\$17.95</b>	
Chicken breast marinated with Indian spices and slowly cooked in oven		
<b>Chicken Malai Tikka</b>	<b>\$17.95</b>	
Chicken breast marinated in cream, cashews & Indian spices slowly cooked in oven		
<b>Fish Tikka</b>	<b>\$17.95</b>	
Boned fish marinated in yogurt, ginger, garlic over a charcoal over served with chutney		
<b>Seekh Kebab</b>	<b>\$17.95</b>	
Minced beef mixed with fresh onions Indian spices cooked on skewers		
<b>Tandoori Prawns</b>	<b>\$22.95</b>	
Jumbo succulent prawns marinated and cooked in tandoor		
<b>Mixed Grill</b>	<b>\$28.95</b>	
Tandoori chicken, chicken tikka, seekh kebab, fish tikka and tandoori prawns		
<b>Chicken Kebab</b>	<b>\$17.95</b>	
Minced chicken mixed with fresh onions, and Indian spices cooked on skewers.		



## CHICKEN SPECIALTIES (RICE ORDER SEPERATE)

<b>Butter Chicken</b>	<b>\$13.95</b>
Chicken in perfect combination of tomatoes, butter cream & fennel	
<b>Chicken Coconut</b>	<b>\$14.95</b>
Chicken cooked in unique combination of coconut, Indian spices and cilantro	
<b>Chicken Vindaloo</b>	<b>\$14.95</b>
Zesty broen chicken curry cooked with vinegar and potatoes	
<b>Chicken Saag</b>	<b>\$14.95</b>
Boneless chicken cooked in spinach with ginger and cumin	
<b>Karahi Chicken</b>	<b>\$14.95</b>
Boneless chicken cooked in tomatoes, ginger, peppers & onions	
<b>Chicken Curry</b>	<b>\$14.95</b>
Boneless chicken pieces cooked in ginger, onion & Exotic spices	
<b>Chicken Korma</b>	<b>\$15.95</b>
Boneless chicken in a creamy sauce with cashews nuts	
<b>Chicken Do Payaza</b>	<b>\$15.95</b>
Chicken cooked with onions and homemade spices	
<b>Chilli Chicken</b>	<b>\$ 15.95</b>
Chicken breast cooked in hot spices, green / red peppers with onions.	
<b>Chicken Malai Methi</b>	<b>\$15.95</b>
Boneless chicken cooked in creamy sauce, cashews and fenugreek leaves.	
<b>Chicken Tikka Masala</b>	<b>\$14.95</b>
Boneless chicken cooked with vegetables in zesty sauce	
<b>MEAT SPECIALITIES (RICE ORDERED SEPERATE)</b>	
<b>Lamb Or Beef Curry</b>	<b>\$ 16.95</b>
Boneless meat cooked in onion sauce with fresh ginger, garlic, tomatoes and spices	
<b>Lamb Or Beef Vindaloo</b>	<b>\$16.95</b>
Boneless meat in ginger, garlic, vinegar with potatoes	
<b>Saag Beef Or Lamb</b>	<b>\$16.95</b>
Boneless meat cooked in spinach with ginger and cumin	
<b>Bhuna Lamb Or Beef</b>	<b>\$17.95</b>
Meat cooked in tomatoes, ginger, garlic, vinegar and chunk of onions	
<b>Lamb Rogan Josh</b>	<b>\$ 17.95</b>
lamb cooked in Kashmiri sauce and homemade spices	
<b>Lamb Korma</b>	<b>\$17.95</b>
Lamb cooked in nice zesty sauce with cashews on top	
<b>Goat Curry</b>	<b>\$17.95</b>
Goat meat cooked in onion sauce with fresh ginger, garlic, tomatoes and spices.	
<b>Lamb Coconut</b>	<b>\$17.95</b>
Lamb cooked in unique combination of coconut and Indian spices	