



Karavalli

Regional Cuisine of India

Vegetarian Starters

VEGETABLE SAMOSA (All time favorite)	5.00
Crisp pastries filled with spiced potatoes	
IDDLI	5.00
Steam cooked Rice & lentil patties served with sambar, tomato chutney & coconut chutney	
MEDHU VADA	5.00
Fried lentil Fritters served with sambar, tomato chutney & coconut chutney	
CHILLI ONION NAAN 🌶️	5.00
Naan (Leaved white flour Tandoori bread) filled and baked with hot chilies	
BHAJIA	5.00
Seasonal vegetable fritters	
BHEL POORI (A Delhi favorite)	6.00
Rice puffs, onion, potato, coriander and tamarind	
SAMOSAS CHAAT	7.00
Vegetable samosa, chickpea, tamarind, mint sauce and yogurt	
UTTAPAM	8.00
Vegetable pancake served with sambar, tomato chutney & coconut chutney	
KURKURI BHINDI	8.00
Crispy okra, Red Onions, lime and chaatt masala	
TAMARIND EGGPLANT	8.00
Crispy eggplant, onion, chickpea, yogurt and tamarind	
RAGADA	8.00
Spiced potato patties, onion, chickpea, yogurt and tamarind	
GOBI (CAULIFLOWER) MANCHURIAN	8.00
Batter fried cauliflower tossed with garlic, onion & ginger	
PLAIN DOSAI (Our signature)	10.00
Rice and lentil thin crepe served with sambar, tomato chutney & coconut chutney	
MASALA DOSAI (Our signature)	10.00
Rice and lentil thin crepe filled with spiced potato served with sambar, tomato chutney & coconut chutney	
MYSORE MASALA DOSAI 🌶️🌶️	10.00
Thin spicy Rice lentil crepe with spiced potato served with sambar, tomato chutney & coconut chutney	
KARAVALLI VEGGIE SAMPLER	10.00
Mélange of Vegetable starters	



Non - Veg Starters

KALMI KABAB (Tandoor chicken wings) 🌶️🌶️	6.00
Spiced chicken wings cooked in tandoor	
CALAMARI COCHIN (An house specialty) 🌶️	8.00
Fried masala squid, red onions and bell pepper	
SHEEKH KABAB	8.00
Skewered tender rolls of spiced ground lamb cooked in tandoor	
MALABARI WINGS	10.00
Chicken wings tossed with bell peppers, onions and tempered with mustard seeds and curry leaves	
BAGARI SHRIMP (Our Signature)	10.00
Shrimp in a tangy mustard and fresh curry leaf sauce with Pooni (Deep fried puffed whole wheat bread)	
ME-ME PEERA	12.00
Shredded Tilapia with coconut mustard, curry leaves ginger	
KARAVALLI MEAT SAMPLER	12.00
Mélange of Meat starters (Chicken & lamb kabab's)	

*** 🌶️ Indicates level of spiciness. It can be adjusted to your taste upon request


*** Special requests are always welcome

Salads - Soups - Sides

KARAVALLI SALAD		5.00
House salad with vinegar & olive oil dressing		
CHICKPEA SALAD (An house specialty)		6.00
Chickpea with cucumber, tomato, red onion, mixed greens with tamarind yogurt dressing		
SEAFOOD SOUP		6.00
Mixed Sea food with basil, tomato and cream		
MULLIGATAWNY SOUP		4.00
Soup made with lentil and vegetable		
HOT LEMON PICKLE 	3.00	PLAIN YOGURT 2.00
MANGO CHUTNEY	3.00	BASMATI RICE 4.00
RAITA	3.00	PAPPADAM (2 pcs) 2.00
Yogurt relish (with tomato and cucumber)		Thin crispy lentil and chickpea cracker

Indian Breads

NAAN (Leavened white flour Tandoori Bread)

Plain Butter Naan	3.00
Garlic Naan	4.00
Onion Naan	4.00
Rose Mary Naan	4.00
Paneer (Cheese) Naan	4.00
Nuts & Raisins Naan	4.00
Chili Onion Naan 	5.00
Chicken Tikka Naan	5.00
Coconut Naan	5.00


Whole Wheat Indian Breads

Tandoori Roti	3.00
Aloo (Potato) Paratha	4.00
Lacha Paratha	4.00
(Multi Layered & Pan grilled)	
Chappathy (Flat unleavened bread)	4.00
Gobi (Cauliflower) Paratha	4.00
Poori	5.00
(Deep fried puffed Bread)	

Tandoor Specialities

Tandoor is a traditional charcoal oven made with clay. It is an old-fashioned style of cooking .
Food cooked in a clay oven is very juicy, healthy , light and also has its own kind of smoky delicious flavor.

VEGETABLE TANDOORI		14.00
A mélange of fresh vegetables grilled in tandoor		
LASOONI CHICKEN		16.00
Chicken breast marinated with garlic, yogurt, ginger, cilantro, mint and chef's spices		
CHICKEN MALAI KABAB		16.00
Chicken marinated in yogurt, ginger, white pepper and cashew nuts		
CHICKEN TIKKA		16.00
Boneless white meat chicken marinated with spices and yogurt		
SHEEKH KABAB		20.00
Skewered tender rolls of spiced ground lamb		
TANDOORI SHRIMP		22.00
Jumbo shrimp marinated in yogurt, ginger and spices cooked in Tandoor		
FISH TIKKA 		22.00
Fish of the day cooked in tandoor with fresh herbs and spices		
SHRIMP MALAI KABAB		22.00
Shrimp with yogurt, ginger, cashew and white pepper		
JHINGA MAST MAST  		22.00
Shrimp with yogurt, ginger, cilantro, green chili and ajwan seeds		
TANDOORI MEDLEY (A mélange of our favorite kabab's)		24.00
Chicken Tandoori, Chicken Tikka, Malai kabab, Shrimp kabab, Sheekh Kabab		
CHICKEN TANDOORI	Full (8 pcs)	24.00
Chicken on the bone - Tandoori style	Half (4 pcs)	15.00

***  Indicates level of spiciness. It can be adjusted to your taste upon request

Indo Chinese Specials

SCHEZWAN CHICKEN	17.00
Boneless chicken cooked in tangy and spicy schezwan sauce	
CHICKEN JI KUAI	17.00
Boneless chicken cooked in bell pepper, tomato, coconut and onion	
CHICKEN DRAGON	17.00
Boneless fried chicken sautéed with cilantro, onion, ginger, garlic, soy oyster sauce	
GRILLED SALMON AND VEGETABLES	24.00
Grilled salmon and vegetables	

FRIED RICE

Fragrant basmati rice fried with peas, carrots, beans & eelery stalk of/with YOUR CHOICE below

VEGETABLE FRIED RICE	12.00
EGG FRIED RICE	12.00
CHICKEN FRIED RICE	14.00
SHRIMP FRIED RICE	16.00
KARAVALLI FRIED RICE (A mélange of Egg, Chicken & Shrimp)	18.00

SCHEZWAN FRIED RICE

Steamed Basmati fried rice sautéed with vegetables in spicy schezwan sauce of/with YOUR CHOICE below

VEGETABLE SCHEZWAN FRIED RICE	12.00
CHICKEN SCHEZWAN FRIED RICE	14.00
SHRIMP SCHEZWAN FRIED RICE	16.00
KARAVALLI SCHEZWAN FRIED RICE (A mélange of Egg, Chicken & Shrimp)	18.00

CHILLI SPECIALS

YOUR CHOICE below, fried & tossed in a spicy soya-garlic sauce with cilantro, chillies, onions, ginger & bell pepper	
CHILLI GOBI (Chilli Cauliflower)	15.00
CHILLI PANEER (Indian Cheese Chilli)	16.00
CHILLI CHICKEN	17.00
CHILLI SHRIMP	20.00

House Specials

Pre-plated Dinner served with Vegetable Biryani, Garlic Naan and Salad

MEEN MOLEE (A Kerala specialty)	24.00
Fish of the day cooked in tandoor with fresh herbs and spices	
MALABAR PRAWN	24.00
Jumbo tandoori shrimp wrapped with onion - ginger sauce	
KONJJAPPAM (A Kerala specialty)	24.00
Curried shrimp with traditional Kerala rice pan cake	
RACK OF LAMB (Excellent)	25.00
Rack of Lamb marinated with herbs and spices and grilled in tandoor	
CHETTINADU RACK OF LAMB (A Tamil Nadu specialty)   	25.00
Rack of Lamb grilled in Tandoor and cooked with black pepper and roasted coconut sauce	
FISH IN BANANA LEAF (A Kerala specialty)  	25.00
Marinated Fish of the day wrapped in banana leaves with south Indian spices	
COCHIN SNAPPER (A Kerala specialty)	25.00
Whole red snapper cooked in tandoor served with curry shrimp	
MALABAR FISH	25.00
Grilled fish with special chef sauce	
MEEN PORICHATHU (A Kerala specialty)	25.00
Pan fried fish of the day sided by onion-cucumber salad with vinegar dressing	

Vegan Specialities

ALOO GOBI	Half - 6.00	Full - 12.00
Potatoes, Cauliflower, tomatoes, ginger and cumin seeds tempered with curry leaves and mustard seeds		
BEAN CURD (TOFU) MANCHURIAN		12.00
Batter fried Tofu mixed with garlic, ginger, chilies & onions		
BEAN CURD (TOFU) KADAI		12.00
Tofu sautéed with bell peppers and onions		
GREEN BEANS & LENTILS		12.00
Green beans & lentils cooked with coconut, curry leaves & mustard seeds		
CHETTINADU VEGETABLE (A Tamil Nadu specialty)   		12.00
Vegetables cooked in authentic spicy black pepper and roasted coconut sauce		
KUNDAPUR VEGETABLE 		12.00
Vegetables cooked with coconut milk and dry red chilies, tempered with curry leaves and mustard seeds		
CHANA MASALA 		12.00
Chickpeas cooked with fresh tomatoes, ginger and fresh coriander leaves		
COCUNUT MUSHROOM (A Kerala specialty)		12.00
Mushroom cooked in coconut milk and dry red chilies, curry leaves and mustard		
VEGETABLE VINDALOO   		12.00
Mixed vegetables cooked in a special hot and spicy Goan sauce.		
EGGPLANT MASALA		13.00
Eggplant cooked in mild tomato - coconut sauce		
VENDEKKYA (OKRA) MAPPAS (A Kerala specialty)		14.00
Okra cooked in coconut and coriander sauce tempered with mustard and curry leaves		
OKRA MASALA  		14.00
Okra sautéed with tomatoes and red onions		
BAINGAN CHETTINADU (A Tamil Nadu specialty) 		14.00
Baby Eggplant cooked in authentic spicy black pepper and roasted coconut sauce with peanut and tamarind		

Vegetarian Specialities

TARKA DAL (Yellow split peas) / DAL MAKHANI (Black Lentil)	Half - 6.00	Full - 10.00
Black lentil or yellow split peas slow cooked in aromatic herbs and spices		
BEAN CURD (TOFU) MASALA		13.00
Tofu cooked in a mild tomato and cream sauce		
PALAK (SPINACH) with MUSHROOM or PANEER or VEGETABLE or CHICKPEA		13.00
Mildly spiced pureed spinach with Cumin, Garlic, ginger and touch of cream with either of above choice		
AVIAL MALABAR (A Kerala specialty) 		13.00
Green bananas, beans, vegetables, drumstick, carrot, eggplant & squash in coconut and yogurt sauce		
NAVARATHAN KORMA		13.00
Fresh vegetables, pineapple & nuts in a mild creamy sauce		
MALAI KOFTA		13.00
Cheese dumplings in a mild almond and cashew sauce		
EGGPLANT BHARTHA 		13.00
Smoked eggplant sautéed with onion, tomato and spices		
VEGETABLE MASALA		14.00
Mixed vegetable cooked in a mild tomato cream sauce		
VEGETABLE AMMWALA (Our Signature)		14.00
Mixed vegetable cooked with mango, spices, cream and tempered with mustard, white lentils & curry leaves		
PANEER BUTTER MASALA / MUTTER PANEER		14.00
Paneer alone / Paneer & Green Peas, cooked in mild tomato cream sauce		
PANEER KURCHAN		14.00
Grated Paneer cooked with onion & bell pepper, in a light and creamy tomato sauce		
KADHAI BHINDI PANEER		14.00
Okra and Paneer sautéed with bell peppers & onions		
SHAHI PANEER KORMA		14.00
Paneer in mild cashew almond sauce		

Biryani & Special Rice

Aromatic basmati rice , onions, mint, raisins & nuts with raita, pickle & pappad

VEGETABLE BIRIYANI	14.00	GOAT BIRIYANI	18.00
CHICKEN BIRIYANI	16.00	SHRIMP BIRIYANI	18.00
LAMB BIRIYANI	17.00	LEMON / BROWN RICE	8.00/6.00

Chicken Specialities

CHICKEN TIKKA MASALA		17.00
Chicken Tikka in a mild tomato and cream sauce		
CHICKEN KADHAI		17.00
Chicken cooked in a wok with onions & bell peppers		
CHICKEN MAKHANNI		17.00
Tandoori chicken with bell pepper, tomato cream sauce		
KUNDAPUR CHICKEN CURRY		17.00
Chicken cooked with South Indian spices and coconut		
CHICKEN AMMWALA (Our Signature)		17.00
Chicken Tikka cooked with mango, spices, cream and tempered with mustard, white lentils & curry leaves		
CHICKEN TIKKA SAAG (A Punjab specialty)		17.00
Chicken Tikka cooked in mild spinach sauce		
CHICKEN KORMA		17.00
Chicken cooked in a mild cashew & almond creamy sauce		
CHICKEN VINDALOO (A Goan specialty)	  	17.00
Chicken cooked in a very hot and tangy tomato Goan sauce		
CHICKEN CHETTINADU (A Tamil Nadu specialty)	 	17.00
Chicken in authentic spicy black pepper and roasted coconut sauce		
CHICKEN KASHMIRI		17.00
Chicken Malai Kabab in mild almond, cashew and cream sauce		
CHICKEN PHAAL	    (Very HOT)	17.00
Chicken cooked in a popular British Indian Curry with green chilies and spices.		
ANDHRA MIRAPAKAI KODI (CHICKEN) (An Andhra Pradesh specialty)	 	17.00
Chicken cooked in coconut sauce with onions, green chilies & curry leaves		
KODI (CHICKEN) VEPPUDU (An Andhra Pradesh specialty)	 	17.00
Chicken cooked with curry leaves tossed with coconut, mustard & onion		

Lamb Specialities

LAMB CHETTINADU (A Tamil Nadu specialty)	 	18.00
Lamb cooked in authentic spicy black pepper, spices and roasted coconut sauce		
LAMB KORMA (A Mughalai Specialty)		18.00
Lamb cooked in a mild cashew and almond sauce		
BHAMIA KOOTA (A Calcutta Jewish Specialty)	 	18.00
Spiced Lamb, okra, tamarind infused in a mild onion tomato sauce		
LAMB SAAG (A Punjab specialty)		18.00
Lamb cooked in a mildly spiced spinach gravy		
LAMB KADHAI	 	18.00
Lamb cooked with bell pepper, ginger, onion and tomato		
LAMB MALABAR	 	18.00
Lamb cooked with potatoes, carrot and coconut		
LAMB MADRAS	 	18.00
Spicy lamb, cooked with coconut mustard, red chili an curry leaves		
LAMB ROGAN JOSH		18.00
Lamb cooked in a ginger infused tomato & onion sauce		
LAMB VINDALOO (A Goan specialty)	  	18.00
Lamb cooked in a very hot and tangy tomato Goan sauce		
LAMB PHAAL	    (Very HOT)	18.00
Lamb cooked in a popular British Indian Curry with green chilies and spices.		

***All the above LAMB dishes can be prepared with GOAT too. Please ask your wait staff

Seafood Specialities

SHRIMP SAAG (A Punjab specialty)	20.00
Shrimp cooked in a mild spinach sauce with fresh ginger and tomato	
SHRIMP VINDALOO (A Goan specialty) 🌶️🌶️🌶️	20.00
Shrimp cooked in a very hot and tangy tomato Goan sauce	
BAGARI JHINGA (Our Signature)	20.00
Shrimp cooked in a tangy, creamy sauce with mustard and fresh curry leaves	
SHRIMP MANGA CURRY (Our Signature)	20.00
Shrimp cooked with fresh mango, coconut and tempered with curry leaves and mustard	
SHRIMP MASALA 🌶️	20.00
Shrimp cooked with coconut, ginger and turmeric	
SHRIMP PHAAL 🌶️🌶️🌶️🌶️ (Very HOT)	20.00
Shrimp cooked in a popular British Indian Curry with green chilies and spices.	
GOAN FISH CURRY	20.00
Fish of the day cooked with fenugreek, mustard, fennel seeds, bell pepper and coconut	
KERALA FISH CURRY (A Kerala specialty) 🌶️🌶️🌶️	20.00
Fish of the day cooked in coconut and black tamarind sauce and tempered with curry leaves	
ALLEPEY FISH CURRY (An East Venice - Alapuzha specialty) 🌶️🌶️	20.00
Fish of the day cooked in a blended coconut gravy, with ginger, garlic, mustard seeds & curry leaves	

- *** Please let us know if you have any allergies of nuts, dairy, vegetable or meat product or any other allergies
- *** Please let us know if you have any special dish request outside the menu.
- *** We are more than happy to adjust to your taste, so if you'd like the dish to be mild, medium or hot, please mention your request to the wait staff
- *** For wines and/or desserts, please ask for the wine list and/or dessert menu
- *** The FDA advices consuming raw or undercooked meats, seafood, poultry or eggs increases your risk of foodborne illness

We also provide the following:

Daily Lunch Buffet

Mon - Friday : 11:30am to 2:30pm

Weekend Brunch Buffet

Sat & Sun : 12:00pm to 3:00pm

