



Karma
SALFORD HALL
THE VALE OF EVESHAM, UK

A TASTE OF INDIA

INSPIRED BY JAMES WOODHAMS RECENT CULINARY JOURNEY
WHILE EXPLORING OUR INDIAN RESORT DESTINATIONS

NON - VEGETARIAN DISHES

All mains come with basmati rice

MURGH MAKANI

Yoghurt marinated chicken, in a rich tomato & butter sauce

£16.00

LAMB ROGAN JOSH

A much-loved Kashmiri curry of tender lamb, slow-cooked with onions, tomatoes, garlic, and ginger. Rich, hearty, and full of comforting flavour.

£20.00

‘BIRMINGHAM CHICKEN BALTI’

A distinctive style of curry that originated in Birmingham, UK within the Kashmiri community in the 1970s, rich, aromatic flavours and quick high-heat cooking method

£16.00

VEGETARIAN DISHES

All mains come with basmati rice

ALOO GHOBI ADHARAKI

North Indian dish made with potatoes, cauliflower and ginger

£9.00

DAAL TADKA

Toor dal tempered with black mustard seeds, spicy Kashmiri chili, and curry leaves

£9.00

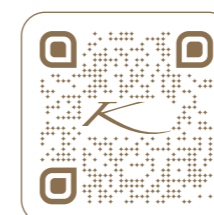
PALAK PANNER

Fresh paneer cheese simmered in a smooth spinach gravy, gently spiced with garlic, ginger, and cumin. A wholesome North Indian favorite that's creamy, vibrant, and full of flavour

£12.00



A discretionary 10% service charge will be added to your final bill.
Tailoring Experiences to you - your insights lead the way.
Scan the QR Code to share your feedback.



STARTERS

DAHI KE KEBAB

North Indian kebab made with paneer cheese and yoghurt

£8.00

CHICKEN 65

Crispy chicken marinated in yoghurt with 65 spices tempered with chilli

£9.00

PANEER MANCHURIAN

Indo-chinese crispy paneer cheese in a spicy, tangy sauce

£9.00

SIDE DISH SELECTIONS

JEERA RICE

£5.00

CHAPATI

£2.50

NAAN BREAD

£5.00

add garlic or cheese

£1.00

DESSERTS

GULAB JAMUN

Spongy fritters soaked in a cardamom and rose water syrup

£8.50

SAFFRON KULFI

Rich and creamy frozen dessert flavoured with saffron and cardamom

£8.00

WE CREATE... EXPERIENCES