

Seafood

SHRIMP SAAG	20.00
Shrimp cooked with a mild pureed Spinach sauce	
SHRIMP VINDALOO 🌶️🌶️🌶️ <i>A Goan Specialty</i>	20.00
Shrimp in a very hot Goan Red Chili sauce	
BAGARI JHINGA (Shrimp) Our Signature	20.00
Shrimp cooked in a tangy sauce with mustard & fresh curry leaves	
SHRIMP MANGO CURRY <i>A Kerala Specialty</i>	20.00
Shrimp cooked with fresh mango, coconut & tempered with curry leaves & mustard	
SHRIMP MASALA <i>A Punjab Specialty</i>	20.00
Shrimp cooked with a mild masala sauce	
SHRIMP PHAAL 🌶️🌶️🌶️🌶️ <i>VERY HOT</i>	20.00
A popular Anglo-Indian spicy dish with green chillies, ginger & coriander	
MANGALORIAN SHRIMP CURRY	20.00
Shrimp cooked with coconut sauce, ginger, tomato & tempered with curry leaves & mustard	
KERALA FISH CURRY 🌶️🌶️	20.00
Fish cooked in a coconut & black tamarind sauce & tempered with Curry leaves	
ALLEPEY FISH CURRY 🌶️	20.00
Fish cooked in coconut gravy with ginger, garlic, mustard seeds & curry leaves	
VAYANADAN FISH CURRY 🌶️	20.00
Fish cooked with mango & drumstick in coconut sauce & tempered with mustard seed & curry leaves	
CHEMMEEN ULLITHEEYAL	22.00
Slow cooked shrimp in a medium of roasted coconut, shallot, tamarind & special indian spices	

Salads & Soups

KARAVALLI SALAD	5.00
House salad with vinegar olive oil dressing	
CHICKPEA SALAD	6.00
Cucumber, tomato, red onion, greens with tamarind & yogurt	
DESI SALAD	4.00
Onion, Green Chilly, Cucumber, Lemon	
SEA FOOD SOUP	6.00
Mix of sea food with basil. Tomato & Coconut milk	
MULLIGATAWNY SOUP	5.00
Soup made with lentil & vegetable	
MANGO SALAD	8.00
Mango, bell pepper, red onion & crushed chillies	

Indian Flat Breads

NAN (flour)	3.00	Chapathy(<i>Wheat</i>)	4.00
Nan (nuts & raisins)	5.00	Gobi Paratha(<i>Cauliflower</i>)	6.00
Garlic Nan	4.00	Tandoor Roti(<i>Wheat</i>)	4.00
Onion Nan	4.00	Aloo Paratha(<i>Potato</i>)	5.00
Rose Mary Nan	4.00	Lacha Paratha(<i>Wheat</i>)	5.00
Paneer Cheese Nan	5.00	Poori <i>Deep-fried bread</i>	5.00
Chicken Nan	7.00	Coconut Nan	5.00
Onion Chili Nan Hot	5.00	Garlic Chilly Nan Hot	5.00

Sides

Aloo Gobi 1/2, Tadka Dal 1/2, Masala Sauce, Pachadi	7.00
RAITA Yogurt, Tomato and Cucumber	3.00
Hot Lemon Pickle 3.00 Basamati Rice 4.00 Pappadam(2)	2.00
Chutney (Tamarind / Onion / Mango / Mint)	3.00

Vegan NO YOGURT, CREAM USED

ALOO GOBI	13.00
Potatoes, cauliflower, tomatoes, ginger & cumin seeds	
BEAN CURD(TOFU) MASALA 🌶️	14.00
Tofu cooked in mild tomato coconut sauce	
BEAN CURD(TOFU) MANCHURIAN	16.00
Batter fried Tofu mixed with garlic, ginger, chillies, onion	
BEAN CURD(TOFU) KADAI 🌶️	14.00
Bell Peppers, Onion, Ginger, Tomato & Tofu	
BROCCOLI or GREEN BEANS & LENTILS	14.00
Yellow peas, Coconut, curry leaves & mustard	
CHETTINADU VEGETABLE 🌶️🌶️	14.00
Spicy black pepper & roasted coconut sauce	
KONDAPUR VEGETABLES 🌶️	14.00
Coconut milk, dry red chillies, curry leaves & Mustard	
CHANA MASALA 🌶️	13.00
Chickpeas, tomatoes, ginger & fresh coriander leaves	
SAMBAR	13.00
Lentil based vegetables stew cooked with tamarind	
COCONUT MUSHROOM	14.00
Coconut milk & dry red chillies, Curry leaves & Mustard	
VEGETABLE VINDALOO 🌶️🌶️🌶️	14.00
Fresh vegetables cooked in a hot & sour sauce	
EGGPLANT MASALA 🌶️	14.00
Eggplant cooked in mild tomato coconut sauce	
OKRA MASALA 🌶️🌶️	14.00
Okra, bell pepper sautéed with tomatoes & red onions	
OKRA MAPPAS 🌶️	14.00
Okra with coriander & coconut milk	
BAINGAN CHETTINADU 🌶️🌶️	14.00
Baby eggplant in black pepper & roasted coconut	
EGGPLANT ULLITHEEYAL 🌶️	15.00
Eggplant & shallot cooked in roasted coconut & tamarind sauce	
TARKA DAL	13.00
Yellow Split Peas, Garlic, Tomato & Cumin	
DRUMSTICK, MANGO & JACK FRUIT SEED CURRY 🌶️	15.00
Drumstick & fresh mango cooked in coconut sauce with jack fruit seed tempered with mustard seeds & curry leaves	

Vegetarian Specialties

DAL MAKHANNI	13.00
Mix Lentils slow cooked with spices, tomato & cream	
PALAK (SPINACH)	14.00
Pureed Spinach with Cumin, Garlic, Ginger & cream With PANEER or VEGETABLES or MUSHROOM or CHANA or POTATOES	
AVIAL MALABAR 🌶️ <i>A Kerala Specialty</i>	14.00
Plantains, beans, carrot, squash vegetable drum sticks in yogurt coconut sauce	
NAVARATAN KORMA	14.00
Fresh vegetables, nuts in a mild creamy sauce	
MALAI KOFTA	14.00
Cheese & Vegetable dumplings in a mild almond & cashew sauce	
EGGPLANT BHARTHA	14.00
Smoked eggplant sautéed with onion, tomato & spices	
VEGETABLE MASALA	14.00
Mix vegetable cooked in mild tomato cream sauce	
VEGETABLE AMMWALA	14.00
Mix vegetables cooked with mango, spices & cream	
PANEER MASALA Tomato & cream sauce	14.00
PANEER KURCHEN	14.00
Grated Paneer, onion, bell peppers, cream & tomato sauce	
KADAI BHINDI PANEER 🌶️ Paneer, Okra, Bell Peppers, Onion	14.00
PANEER SHAHI KORMA in mild cashew almond sauce	14.00
MATTAR PANEER Green Peas & Paneer in creamy sauce	14.00



Karavalli FOOD MENU

APPETIZERS, SOUPS & SALADS, BREADS, TANDOOR
SPECIALS, ENTREES, DESSERTS, DRINKS

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47 CAROLINE STREET, SARATOGA SPRINGS, NY 12866

www.karavallisaratoga.com

‘Atithi devo Bhava’

The ethos of Indian culture preaches that

‘Guest is God’.

We believe that serving food to others is a service to humanity and ensure that quality food is always served with love. What we serve is not just for the body, but also for the mind as well as the soul...

We only use Natural Chicken and fresh vegetables

If you are allergic to any nuts, ingredients, dairy, Sea Food, please ask for the manager. Prices are subject to change. The FDA advises consuming raw or under cooked meats, poultry, seafood or eggs increases risk of food borne illness.

Vegetarian Starters

VEGETABLE SAMOSA <i>All time favorite</i>	5.00
Crisp pastries filled with spiced potatoes (2PC)	
IDLI	6.00
Steam cooked rice & lentil patties (3PC)	
MEDHU VADA	6.00
Lentil fritters (3PC)	
SPINACH & CHEESE NAAN	7.00
BHAJIA Seasonal vegetable fritters	6.00
BHEL POORI	5.00
A Delhi Favorite Rice puffs, onion, potato, coriander & tamarind	
SAMOSA CHAAT	8.00
Vegetable Samosa, Chickpea, Tamarind, mint sauce & yogurt	
UTHAPPAM	10.00
Onion, Tomato Rice Pan Cake	
TAMARIND EGGPLANT	8.00
Crispy Eggplant, onion, chickpea, yogurt & tamarind	
RAGADA	8.00
Spiced potato patties, onion, chickpea, yogurt & tamarind	
GOBI MANCHURIAN	8.00
Batter fried cauliflower tossed with bell pepper, onion, ginger & garlic	
PLAIN DOSAI	10.00
Rice & Lentil Crepe, Sambar & Chutney	
MASALA DOSAI	10.00
Rice & Lentil crepe filled with Spiced Potato	
MYSORE MASALA DOSAI 🌶️🌶️	10.00
Spicy Lentil Crepe, Sambar & Chutney	
KARAVALLI VEGGIE SAMPLER	10.00
Milange of Vegetable starters	

Non-Vegetarian Starters

KALMI KABAB <i>(Tandoori Chicken Wings)</i>	7.00
Spiced chicken wings cooked in tandoor	
CALAMARI COCHIN 🌶️	8.00
Fried masala squid, red onions & bell pepper	
SHEEKH KABAB	8.00
Skewered tender rolls of spiced ground lamb	
MALABARI WINGS 🌶️	10.00
Chicken wings tossed with bell peppers, onions & tempered with mustard & curry leaves	
BAGARI SHRIMP	10.00
Shrimp Our Signature Mustard & curry leaves, Cream sauce with Poori	
RACK OF LAMB	13.00
Rack of lamb marinated with herbs & spices in tandoor	
THAVA GRILLED FISH 🌶️🌶️	12.00
Marinated Tilapia Fillet Grilled	
KARAVALLI MEAT SAMPLER	12.00
Chicken & Lamb Kababs	

🌶️ Indicates level of spiciness, can be adjusted to your taste up on request.

Indo-Chinese

CHILLI CHICKEN 🌶️🌶️	18.00
Battered fried Chicken in a classic hot & tangy soy, chilli sauce	
CHILLI GOBI 🌶️	17.00
Batter fried cauliflower in a classic hot & tangy soy, chilli sauce	
CHILLI SHRIMP 🌶️🌶️	21.00
Batter fried Shrimp in a classic hot & tangy soy, chilli sauce	
CHILLI PANEER 🌶️🌶️	18.00
Batter fried Paneer in a classic hot & tangy soy, chilli sauce	

Tandoori Dishes

Meats, Vegetables & seafood grilled in a clay oven

VEGETABLE TANDOORI	16.00
mélange of fresh vegetables & Paneer grilled in Tandoor	
LASSONI CHICKEN	17.00
marinated with yogurt, ginger, fresh garlic, mint & spices	
CHICKEN MALAI KABAB	17.00
Chicken marinated in yogurt, ginger & white pepper	
CHICKEN TIKKA	17.00
Boneless chicken marinated with spices & yogurt	
SHEEKH KABAB	20.00
Skewered tender rolls of spiced ground lamb	
TANDOORI SHRIMP	22.00
Jumbo Shrimp with yogurt, ginger & spices cooked in Tandoor	
FISH TIKKA EXCELLENT 🌶️	22.00
Fish of the day Cooked in Tandoor	
SHRIMP MALAI KABAB	22.00
Shrimp with yogurt, ginger & white pepper	
JHINGA MAST MAST 🌶️🌶️	22.00
Shrimp with yogurt, ginger, cilantro, green chilli & ajwan	
TANDOORI MEDLEY	25.00
A mélange of our favorite kababs	
CHICKEN TANDOORI	Full 27.00, Half 17.00
Chicken on the bone Tandoor Cooked	
PANEER TIKKA	18.00
Home made cheese (Paneer) grilled in Tandoor	
GRILLED SALMON & VEGETABLES	26.00
Tandoori Grilled Salmon with Veggies	

Karavalli Specials

Served with Vegetable Biryani, Garlic Nan and Salad

MEEN MOLEE <i>Kerala Syrian Christians favorite</i>	26.00
Fish of the day cooked with curry leaves, mustard, tomato, coconut milk & spices	
MALABAR PRAWN <i>A Kerala Specialty</i>	26.00
Jumbo Tandoori Shrimp wrapped with onion, ginger, coconut, curry leaves	
RACK OF LAMB <i>(Excellent)</i>	Mkt. Price
Rack of Lamb marinated with herbs & Spices & grilled in Tandoor.	
RACK OF LAMB CHETTINADU 🌶️🌶️	Mkt. Price
Rack of Lamb grilled in Tandoor & cooked with black pepper, roasted coconut	
FISH IN BANANA LEAF 🌶️🌶️ <i>A Kerala Specialty</i>	26.00
Marinated fish (fish of the day) wrapped in banana leaves with South Indian Spices	
COCHIN SNAPPER <i>A Kerala Specialty</i>	Mkt. Price
Whole Red Snapper cooked in Tandoor served with curried shrimp	
KONJU POLLICHATHU 🌶️🌶️ <i>Indian spices marinated</i>	26.00
jumbo shrimp wrapped in banana leaves & grilled served with rice	

Biryani

<i>Aromatic Basmati rice, onions, mint, raisins & nuts, served with raita & pickle</i>	
VEGETABLE BIRIYANI 16.00	GOAT BIRIYANI 18.00
CHICKEN BIRIYANI 17.00	SHRIMP BIRIYANI 20.00
LAMB BIRIYANI 18.00	

Chicken

We only use Natural Chicken

CHICKEN TIKKA MASALA	17.00
Chicken tikka in mild tomato & cream sauce	
CHICKEN KADAI	17.00
Chicken with bell pepper, tomato cream sauce	
MAKHANNI CHICKEN	17.00
Chicken with bell pepper, tomato cream sauce	
KONDAPUR CHICKEN 🌶️	17.00
Curried coconut chicken, potatoes, Mangalorean spices	
CHICKEN AMMWALA <i>(Signature)</i>	17.00
Chicken Tikka cooked with mango & spices	
CHICKEN TIKKA SAAG	17.00
Chicken Tikka in a mild spinach sauce	
CHICKEN KORMA	17.00
Chicken cooked in mild cashew & almond creamy sauce	
CHICKEN VINDALOO 🌶️🌶️🌶️ <i>Goan Specialty Hot! Hot!</i>	17.00
Chicken in a very hot Goan Red Chili sauce	
CHICKEN CHETTINADU 🌶️🌶️ <i>A Tamilnadu Specialty</i>	17.00
Chicken in spicy black pepper & roasted coconut sauce	
CHICKEN KASHMIRI	17.00
Malai kabab, almond, cashew & cream sauce	
CHICKEN PHAAL 🌶️🌶️🌶️🌶️ VERY HOT	17.00
Spicy Chicken dish with green chilies, ginger & coriander	
ANDHRA CHICKEN 🌶️🌶️ <i>(MIRAPAKAYA KODI) SPICY</i>	17.00
Chicken, coconut, onions, green chili & curry leaves	
CHICKEN COCONUT ROASTED <i>(VARUTHARACHA CURRY)</i>	18.00
dry roasted coconut gravy with southern spices	
MALABAR CHICKEN <i>You Must Try!</i>	20.00
Tanduri chicken leg tossed with bell pepper, onion & tempered with mustard seeds & curry leaves	

Lamb & Goat

LAMB CHETTINADU 🌶️🌶️ <i>A Tamilnadu Specialty</i>	18.00
Lamb, spicy black pepper, spices & roasted coconut sauce	
LAMB KORMA	18.00
Lamb, Nuts, Raisins & very mild creamy cashew sauce	
BHAMIA KOOTA 🌶️ <i>A Calcutta Specialty</i>	18.00
Spiced lamb, okra, tamarind, onion tomato sauce	
LAMB SAAG	18.00
Lamb cooked in delicately spiced spinach gravy	
LAMB KADAI 🌶️	18.00
Bell peppers, Onion, Tomato & Ginger	
LAMB MALABAR 🌶️	18.00
Lamb cooked with potatoes, carrot & coconut	
LAMB MADRAS 🌶️	18.00
Spicy Lamb, coconut, mustard, red chili & curry leaves	
LAMB ROGAN JOSH 🌶️	18.00
The Traditional lamb curry	
LAMB DRY FRY 🌶️🌶️	22.00
Stir fried mutton with Kerala spice & coconut flakes	
LAMB VINDALOO 🌶️🌶️🌶️ <i>A Goan Specialty</i>	18.00
Lamb in a very hot Goan Red Chili sauce	
LAMB PHAAL 🌶️🌶️🌶️🌶️ VERY HOT	18.00
Spicy Lamb dish with green chilies, ginger & coriander	
LAMB MASALA	18.00
Lamb cooked in mild tomato & cream sauce	