

VEGAN SPECIALTIES

(NO YOGURT, CREAM OR ANIMAL STOCK USED)

ALOO GOBI Potatoes, cauliflower, tomatoes, ginger and cumin seeds 🌶️	13.00
ALOO BAINGAN Potatoes, Eggplant, tomatoes, ginger and cumin seeds 🌶️	13.00
MALABAR VEGETABLES 🌶️	14.00
with Green Herbs Masala, Nuts, Coconut and Spices	
COCONUT MUSHROOM	14.00
Coconut milk and dry red chilies, Curry leaves and Mustard	
MUSHROOM KADAH 🌶️ 🌶️	13.00
Bell Peppers, Onion, Ginger, Tomato & Mushroom	
ALOO MUSHROOM CHETTINAD 🌶️ 🌶️	13.00
Black pepper, spices and roasted coconut sauce	
GREEN BEANS AND LENTILS	13.00
Green beans, Yellow peas, Coconut, curry leaves and mustard	
OKRA MASALA Okra sautéed with tomatoes and red onions 🌶️ 🌶️	15.00
CHETTINADU VEGETABLE 🌶️ 🌶️	13.00
Black pepper, spices and roasted coconut sauce	
LASSONI GOBI 🌶️ 🌶️	15.00
Batter fried cauliflower tossed with garlic, onion, ginger	
BAINGAN CHETTINADU 🌶️ 🌶️	14.00
Baby eggplant in black pepper & roasted coconut	
CHANA MASALA Chickpeas, tomatoes, ginger and fresh coriander leaf 🌶️	13.00
COONDAPUR VEGETABLES Coconut, Potato, Mangalorean spices, Ginger	13.00
VEGETABLE VINDALOO 🌶️ 🌶️ 🌶️	13.00
Fresh vegetables in a very hot Goan Red Chili sauce	
VEGETABLE PHAL 🌶️ 🌶️ 🌶️ 🌶️	13.00
Anglo-Indian Dish - Habanero chili sauce & Spices	
TARKA DAL Yellow Split Peas, Tomatoes and Cumin seed	12.00
SAMBAR 🌶️ Yellow Split Peas, Vegetables seasoned with South Indian Spices	10.00

VEGETARIAN SPECIALTIES

PALAK (SPINACH)	14.00
in a mild pureed spinach, Cream, Spices, Tomato & Ginger - With PANEER or VEGETABLES or MUSHROOM or CHICKPEA or POTATOES	
AVIAL MALABAR A Kerala Specialty 🌶️	14.00
Plantains, beans, carrot, squash vegetable drum sticks tempered with mustard, curry leaves and whole chilly	
NAVARATAN KORMA	14.00
Fresh vegetables, pineapple, nuts in a mild creamy sauce	
MALAI KOFTA	14.00
Cheese and Vegetable dumplings in a mild almond and cashew sauce	
VEGETABLE MASALA Fresh vegetable cooked in mild tomato cream sauce	14.00
VEGETABLE AMMWALA	14.00
Fresh Vegetable Pureed Mango, Spices, Ginger and cream	
SPINACH KOFTA	15.00
Spinach dumplings in tomato sauce with colored pepper & Cream	
EGGPLANT MASALA Baby Eggplant in mild tomato cream sauce	14.00
DAL MAKHANNI Slow Cooked Mix Lentils with cream and Spices	12.00
PANEER MASALA Paneer, colored peppers, tomato and cream sauce	15.00
PANEER KURCHEN	15.00
Grated Paneer, onion, bell peppers, cream & tomato sauce	
KADAH Paneer, Bell Peppers, Onion and Spices 🌶️ 🌶️	15.00
ALOO MATTAR in a mild cashew and almond, onion & creamy sauce	14.00
MATTAR PANEER Green Peas and Paneer in creamy sauce	14.00
PANEER SHAHI KORMA Paneer in mild cashew almond sauce	15.00

Please find us on:



At Karavalli, we take great pride and derive deep satisfaction from serving our patrons, a truly exceptional Indian Cuisine.

We prepare our dishes from the best, freshest and most authentic ingredients and spices. With each dining guest in mind, we strive to prepare delicious dishes that reflect great variety and subtly. All dishes are individually prepared assuring our Karavalli patrons a remarkable dining experience

We provide services like:
Lunch Buffet, A la Carte, Takeout's,
Catering, Gift Cards, Lunch Boxes

Please contact us for more info:

Website: www.karavalli.com

Email: manager@karavalli.com



karavalli
regional cuisine of india

Weekday Lunch Buffet - \$10.95
Monday - Friday: 12:00 pm to 2:30 pm

Weekend Lunch Buffet - \$14.95
Saturday, Sunday: 12:00 pm to 3:00 pm

Dinner Timings

Monday - Thursday: 5:00 pm to 9:30 pm
Friday - Saturday: 5:00 pm to 10:00 pm
Sunday: 5:00 pm to 9:00 pm

9B JOHNSON RD
LATHAM, NY 12110
Tel:(518)-785-7600

DAKSHIN STARTERS

Dakshin appetizers served with
Sambar, Tomato Chutney and Coconut Chutney

MASALA DOSAI	9.00
Rice and Lentil crepe w/ Spiced Potato	
PLAIN DOSAI	8.00
Only Rice & Lentil Crepe	
SPRING DOSAI 🌶️	10.00
Spring vegetable thinly sliced & spiced Potato	
MYSORE MASALA DOSAI 🌶️🌶️	10.00
Spicy Masala Dosa	
RAVA DOSAI 🌶️	10.00
Semolina Crepe w/ spiced potato	
UTHAPPAM Vegetable Pan Cake	9.00
MEDHU VADA Lentil fritters (3PC)	5.00
IDDLI	5.00
Steam cooked rice & lentil patties (3PC)	
MADRAS TIFFIN	14.00
Combination of Dosa, 2 Iddli & 2 Medhu Vada	

CHAAT CORNER (STREET SNACKS)

BHEL POORI	5.00
A Delhi Favorite Rice puffs, onion, potato, coriander & tamarind	
TAMARIND EGGPLANT	8.00
Crispy Eggplant, onion, chickpea, yogurt and tamarind	
RAGADA Spiced potato patties, onion, chickpea, yogurt and tamarind	8.00
SAMOSA CHAAT Vegetable Samosa, Chickpea, Tamarind, mint sauce and yogurt	8.00

INDO— CHINESE

CHILLY CHICKEN Batter fried Chicken, Soy sauce, Bell Pepper & Chilly sauce 🌶️🌶️	16.00
CHILLY GOBI Batter fried cauliflower, Soy sauce, Bell Pepper & Chilly sauce 🌶️🌶️	15.00
CHILLY MUSHROOM Batter fried, Soy sauce, Bell Pepper & Chilly sauce 🌶️🌶️	15.00
CHILLY PANEER Batter fried Paneer, Soy sauce, Bell Pepper & Chilly sauce 🌶️🌶️	15.00

🌶️ Indicates level of spiciness,
Spiciness can be adjusted upon request

VEGETARIAN STARTERS

KURKURI BHINDI	7.00
Crispy Okra, Red Onions, Lime & Chaat Masala	
VEGETABLE SAMOSA	5.00
All-time favorite - Crisp pastries filled with spiced potatoes (3PC)	
POTATO BONDA	5.00
Spiced potato chickpea batter fried	
HARA BHARA KABAB	6.00
Spinach, Potato, Green Peas and Spices	
GREEN CHILLI BHAJIA 🌶️🌶️	6.00
Batter fried Chilies	
BHAJIA	5.00
Seasonal vegetable fritters	
KARAVALLI VEGGIE SAMPLER	10.00
Mélange of Vegetable starters	

NON-VEGETARIAN STARTERS

KHEEMA SAMOSA	5.00
Crisp pastries filled with spiced ground lamb (3PC)	
CALAMARI COCHIN Fried masala squid, red onions and bell pepper 🌶️	9.00
CHAPLI LAMB KABAB Minced Lamb with Green Chilies and Roasted Spices 🌶️🌶️	9.00
TANDOOR CHICKEN WINGS (KALMI KABAB) Chicken wings cooked in Tandoor 🌶️	9.00
CHILLY CHICKEN WINGS in a classic hot and tangy soy, chili sauce 🌶️🌶️	10.00
CHICKEN TIKKA NAN Nan filled with spiced chicken Tikka	5.00
CHICKEN HIRIYALI Spiced chicken tenders cooked in Tandoor	8.00
CHETTINADU KABAB Chicken Tenders spiced with Chettinadu spices 🌶️🌶️	8.00
GRILLED FISH Marinated Tilapia Fillet Pan Grilled 🌶️🌶️	8.00
BAGARI Shrimp Mustard & curry leaves, Cream sauce served with Poori	9.00
KARAVALLI MEAT SAMPLER Kheema samosa, Chicken Nan & Kababs	14.00

SALADS AND SOUPS

KARAVALLI SALAD House salad with vinegar olive oil dressing	5.00
CHICKPEA SALAD Cucumber, tomato, red onion, greens with tamarind and yogurt	6.00
MULLIGATAWNY SOUP Soup made with lentil and vegetable	5.00
RASAM 🌶️ Clear lentil, tomato, garlic and pepper soup	5.00

KARAVALLI SPECIALS

Pre-Plated Dinner Served with
Vegetable Biryani, Garlic Nan & Salad

RACK OF LAMB (Excellent)	25.00
Rack of Lamb marinated with herbs and Spices, Cooked in Tandoor	
RACK OF LAMB MALABAR 🌶️🌶️	25.00
Cooked in Tandoor with Green Herbs Masala, Nuts, Coconut and Spices	
RACK OF LAMB CHETTINADU 🌶️🌶️	25.00
A Tamilnadu Specialty - Cooked in Tandoor with Black pepper, spices and roasted coconut sauce	
FISH IN BANANA LEAF 🌶️🌶️	25.00
A Kerala Specialty - Marinated fish wrapped in banana leaves with South Indian Spices	
MEEN MOLEE	25.00
Kerala Syrian Christians favorite - Fish of the day cooked with curry leaves, mustard, tomato, coconut and spices	
COCHIN SNAPPER	25.00
A Kerala Specialty - Whole Red Snapper cooked in Tandoor served with curried shrimp	
PRAWN MOLEE	25.00
A Kerala Specialty- Shrimp cooked with curry leaves, mustard, tomato, coconut and spices	
CHICKEN MALABAR 🌶️🌶️	25.00
Tandoor grilled Chicken with Green Herbs Masala, Nuts, Coconut and Spices	

INDIAN BREADS

NAN Leavened white flour	3.00
Chapathy (Whole Wheat)	4.00
Nan with Nuts and Raisins	4.00
Gobi Paratha (Cauliflower)	4.00
Garlic Nan	4.00
Tandoor Roti Whole Wheat	3.00
Onion Nan	4.00
Aloo Paratha (Potato)	4.00
Rose Mary Nan	4.00
Lacha Paratha Whole Wheat	4.00
Paneer Cheese Nan	4.00
Poori Deep-fried puffed bread	5.00
Onion Chili Nan 🌶️🌶️	4.00
Garlic Chilly Nan 🌶️🌶️🌶️	4.00

SIDES

RAITA Yogurt, Tomato and Cucumber	3.00	PAPPADAM 2 Pcs	2.00
MANGO CHUTNEY	3.00	LEMON PICKLE 🌶️	3.00
BOZ ONION, MINT, COCONUT, TOMATO, TAMARIND CHUTNEY'S Each	3.00	BASMATI RICE	4.00

If you are allergic to nuts, ingredients, dairy, vegetables or meat products, please ask for assistance

TANDOORI DISHES

Meats & Sea food cooked in an earthen oven

CHICKEN TANDOORI	Full 26.00 Half 16.00
Skewered Chicken on the Bone	
CHICKEN TIKKA	16.00
Boneless white meat chicken marinated with spices and yogurt	
GARLIC CHICKEN	16.00
with Yogurt, Pepper, Nuts, Garlic, Ginger, Mint and spices	
CHICKEN MALAI KABAB	16.00
with Yogurt, Nuts, Ginger, Garlic and white pepper	
FISH TIKKA 🌶️🌶️	20.00
Fish of the day marinated with Spices, Nuts and Cream	
SHRIMP MALAI KABAB	22.00
Shrimp with yogurt, ginger, nuts and white pepper	
TANDOORI SHRIMP	22.00
Jumbo Shrimp with yogurt, ginger and spices cooked in Tandoor	
LAMB KABAB	20.00
with Green Herbs, Cream, Spices,	
SHEEKH KABAB	20.00
Ground lamb tender rolls with Onion, Pepper & Spices	
TANDOORI MEDLEY	24.00
A mélange of our favorite kababs	
BROCCOLI TANDOORI	14.00
Marinated w/ Herbs, Nuts, Cream & Spice	
VEGETABLE TANDOORI	14.00
Fresh vegetables with Herbs, Nuts, Cream & Spices	
PANEER TIKKA	16.00
with Herbs, Nuts, Cream, Onion, Pepper and Spices	

BIRIYANI 🌶️

Basmati rice, onions, Mint served with Raita, Pickle	
VEGETABLE	14.00
PANEER	16.00
EGG	12.00
SHRIMP	18.00
GOAT (With Bone)	17.00
LAMB	17.00
CHICKEN	16.00

CHICKEN SPECIALITIES

CHICKEN TIKKA MASALA Chicken tikka in mild tomato & cream sauce	16.00
MAKHANNI CHICKEN	16.00
Tandoori chicken with bell pepper, tomato cream sauce	
CHICKEN KASHMIRI Malai kabab, almond, cashew & cream sauce	16.00
CHICKEN AMMWALA	16.00
Chicken Tikka, Pureed Mango, Spices, Ginger & cream	
CHICKEN TIKKA SAAG	16.00
Chicken in a mild pureed spinach, Cream, Spices, Tomato & Ginger	
CHICKEN KORMA in a mild cashew and almond creamy sauce	16.00
COONDAPUR CHICKEN Coconut, Potato, Mangalorean spices & Ginger	16.00
ANDHRA CHICKEN Coconut, Onions, Green Chilly & Curry leaves 🌶️🌶️	16.00
KADHAI CHICKEN Bell Peppers, Onion, Ginger, Tomato and Spices 🌶️🌶️	16.00
CHICKEN PEPPER FRY Fresh Coconut, Green Chilies, Onion & Peppercorn	16.00
CHICKEN CHETTINADU 🌶️🌶️	16.00
Black pepper, spices & roasted coconut sauce	
CHICKEN VINDALOO in a hot Goan Red Chili sauce 🌶️🌶️🌶️	16.00
CHICKEN PHAAL 🌶️🌶️🌶️ Anglo-Indian Dish - Habanero chili sauce & Spices	16.00

LAMB & GOAT SPECIALITIES

LAMB KABAB MASALA In a mild tomato and cream sauce	18.00
LAMB KABAB MALABAR 🌶️🌶️	18.00
Lamb with Green Herbs Masala, Nuts, Coconut and Spices	
LAMB KORMA in a mild cashew and almond creamy sauce	17.00
LAMB SAGG in a mild pureed spinach, Cream, Spices, Tomato & Ginger	17.00
LAMB ROGAN JOSH Traditional lamb curry 🌶️	17.00
LAMB CHETTINADU Black pepper, spices & roasted coconut sauce 🌶️🌶️	17.00
BHAMIA KOOTA Calcutta Specialty-Okra, tamarind, onion tomato 🌶️🌶️	17.00
LAMB PEPPER FRY 🌶️🌶️	18.00
Fresh Coconut, Green Chilies. Onion and Peppercorns	
LAMB KADHAI Bell Peppers, Onion, Ginger, Tomato and Spices 🌶️🌶️	17.00
LAMB MADRAS 🌶️🌶️ Spicy Lamb, coconut, mustard, red chili and curry leaves	17.00
LAMB VINDALOO A Konkan Specialty 🌶️🌶️🌶️	17.00
Lamb in a very hot Goan Red Chili sauce	
LAMB PHAAL 🌶️🌶️🌶️🌶️ Anglo-Indian Dish-Habanero chili sauce & Spices	17.00

GOAT CURRY with bone cooked in medium spicy curry sauce 🌶️🌶️	17.00
GOAT CHETTINADU	17.00
Goat on bone - Black pepper, spices and roasted coconut sauce 🌶️🌶️	
GOAT VINDALOO 🌶️🌶️🌶️ Goat on bone in very hot Goan Red Chili sauce	17.00

SEAFOOD SPECIALITIES

SHRIMP MASALA in a mild tomato and cream sauce	18.00
BAGARI JHINGA in a tangy sauce with mustard and fresh curry leaves	18.00
SHRIMP SAGG in a mild pureed spinach, Cream, Spices, Tomato & Ginger	18.00
SHRIMP MANGO CURRY 🌶️ Mango, Coconut, Ginger & Mustard	18.00
MANGALORIAN SHRIMP CURRY 🌶️ Coconut, ginger, tomato, Curry leaf	18.00
SHRIMP VINDALOO 🌶️🌶️🌶️ Hot Goan Red Chili sauce & Spices	18.00
SHRIMP PHAAL 🌶️🌶️🌶️🌶️ Anglo-Indian Dish-Habanero chili sauce, spices	18.00
ALLEPPEY MEEN CURRY 🌶️🌶️	18.00
Traditional south Indian fish curry with coconut milk	
KERALA FISH CURRY 🌶️🌶️	18.00
Fish cooked in a coconut and black tamarind sauce and tempered with Curry leaves	

The FDA advises consuming raw or under cooked meats, poultry, sea food or eggs increases risk of food borne illness