

# Lahore Karahi

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## APPETIZERS 4

<b>Papadam</b>	<b>\$1.00</b>
Crispy spiced lentil wafers.	
<b>Vegetable Samosa*</b>	<b>\$3.99</b>
Crispy turnovers stuffed with potatoes and peas.	
<b>Vegetable Pakora</b>	<b>\$3.00</b>
Mixed vegetables fritters.	
<b>Lamb Samosa*</b>	<b>\$4.99</b>
Two crispy puffs filled with ground lamb, onions and herbs.	

## TANDOORI DELICACIES 7

<b>Tandoori Chicken*</b>	<b>AVAILABLE OPTIONS</b>
Chicken marinated in special sauce and grilled.	
	Leg: \$3.99
	Breast: \$4.50
	Half: \$7.99
	Full: \$14.99
<b>Chicken Boti Tikka</b>	<b>\$8.99</b>
Tender pieces of boneless chicken marinated and grilled.	
<b>Seekh Kabab</b>	<b>\$6.99</b>
Ground lamb mixed with herbs and spices, grilled on skewers.	
<b>Chicken Seekh Kabab</b>	<b>\$6.99</b>
Ground chicken mixed with herbs and spices, grilled on skewers.	
<b>Tandoori Fish</b>	<b>\$11.99</b>
Succulent fish mixed with herbs and spices, grilled on skewers.	
<b>Lamb Chop</b>	<b>\$14.99</b>
Lamb chops marinated and grilled to perfection.	
<b>Lamb Boti</b>	<b>\$10.99</b>
Succulent pieces of lamb marinated and grilled.	

## ASSORTED CURRIES 14

<b>Chicken Korma* **</b>	<b>\$8.99</b>
Chicken cooked in a mildly spiced curry sauce.	
<b>Chicken Saag</b>	<b>\$8.99</b>
Chicken cooked with spinach and herbs.	
<b>Karahi Chicken</b>	<b>\$8.99</b>
Chicken sauteed with fresh onions, tomatoes and bell peppers.	
<b>Butter Chicken*</b>	<b>\$8.99</b>
Tandoori chicken cooked in creamy sauce and butter.	
<b>Chicken Tikka Masala*</b>	<b>\$8.99</b>
Chicken cooked with special sauce.	
<b>Chicken Vindaloo**</b>	<b>\$8.99</b>
Chicken pieces cooked with potatoes in spicy sauce.	
<b>Chicken Chana</b>	<b>\$9.99</b>
Chicken and garbanzo cooked with mildly spicy curry sauce.	
<b>Lamb Korma*</b>	<b>\$9.99</b>
Boneless lamb cooked in mildly spiced curry sauce.	
<b>Lamb Vindaloo**</b>	<b>\$9.99</b>
Boneless lamb cooked with potatoes and spicy sauce.	
<b>Saag Gosht</b>	<b>\$9.99</b>
Lamb cooked with spinach and herbs.	
<b>Lamb Bindi</b>	<b>\$9.99</b>
Lamb cooked with okra.	
<b>Aloo Keema</b>	<b>\$9.99</b>
Ground lamb cooked with potatoes.	
<b>Lamb Dal</b>	<b>\$9.99</b>
Lamb, mixed lentils delicately spiced in a creamy sauce.	
<b>Lamb Tikka Masala</b>	<b>\$9.99</b>
Lamb cooked with special sauce.	

## VEGETARIAN SPECIALTIES 14

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<b>Lahori Chikkar Choley</b>	<b>\$7.99</b>
Garbanzo beans cooked in a special blend of tomatoes and onions.	
<b>Daal Masala**</b>	<b>\$7.99</b>
Yellow lentils cooked in mild sauce.	
<b>Daal Makni</b>	<b>\$7.99</b>
Yellow lentils cooked in mild sauce.	

<b>Vegetable Korma**</b>	<b>\$7.99</b>
Mixed vegetables cooked with onions, tomatoes and aromatic spices.	
<b>Aloo Palak</b>	<b>\$7.99</b>
Spinach cooked with potatoes and kasoori methi.	
<b>Bengan Bhartiia</b>	<b>\$7.99</b>
Roasted eggplant cooked with onions, tomatoes and cream.	
<b>Saag Paneer</b>	<b>\$7.99</b>
Spinach cooked with homemade cheese and herbs.	
<b>Matar Mushroom**</b>	<b>\$7.99</b>
Green peas cooked with mushrooms in mild tomato sauce.	
<b>Shahi Paneer</b>	<b>\$7.99</b>
Lightly fried cheese cooked with nuts in tomato sauce.	
<b>Bindi Masala</b>	<b>\$7.99</b>
Okra cooked with spices and herbs.	
<b>Aloo Ghobi</b>	<b>\$7.99</b>
Cauliflower and potatoes cooked with spices and herbs.	
<b>Matar Paneer</b>	<b>\$7.99</b>
Green peas cooked with cheese in a creamy tomato sauce.	
<b>Dal Saag</b>	<b>\$7.99</b>
Mustard, yellow lentils cooked with spices and herbs.	
<b>Chana Saag</b>	<b>\$7.99</b>
Mustard, garbanzo beans cooked with spices and herbs.	

## **BIRYANIS** 5

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<b>Vegetable Biryani</b>	<b>\$7.99</b>
Saffron flavored basmati rice with vegetables.	
<b>Chicken Biryani</b>	<b>\$9.99</b>
Saffron flavored basmati rice with chicken.	
<b>Lamb Biryani**</b>	<b>\$9.99</b>
Saffron flavored basmati rice with spiced lamb.	
<b>Prawn Biryani</b>	<b>\$11.99</b>
Saffron flavored basmati rice with prawns.	
<b>Fish Biryani</b>	<b>\$11.99</b>
Saffron flavored basmati rice with fish.	

## **SEAFOOD** 5

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<b>Fish Curry**</b>	<b>\$11.99</b>
Fish marinated with herbs and spices cooked in curry sauce.	
<b>Fish Tikka Masala**</b>	<b>\$11.99</b>
Chilean seabass cooked in a mild creamy tomato curry sauce.	
<b>Prawn Tikka Masala**</b>	<b>\$11.99</b>
Prawns sauteed with tomatoes and a blend of spices.	
<b>Prawn Vindaloo**</b>	<b>\$11.99</b>
Prawns and potatoes in a medium spicy sauce.	
<b>Prawn Curry**</b>	<b>\$11.99</b>
Traditional prawn curry.	

## NAAN BREADS 10

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<b>Naan</b>	<b>\$1.00</b>
Leavened flour bread baked in clay oven.	
<b>Sesame Naan</b>	<b>\$2.00</b>
Naan with sesame seeds on top.	
<b>Onion Kulcha</b>	<b>\$2.50</b>
Naan stuffed with onions and fresh cilantro.	
<b>Aloo Naan</b>	<b>\$2.50</b>
Naan stuffed with spiced potatoes and fresh cilantro.	
<b>Garlic Naan</b>	<b>\$2.50</b>
Naan with fresh garlic and cilantro.	
<b>Afghani Naan</b>	<b>\$3.50</b>
Naan stuffed with raisins, nuts, cheese and cherries.	
<b>Roti</b>	<b>\$1.50</b>
Whole wheat bread.	
<b>Chilli Cheese Naan</b>	<b>\$2.50</b>
<b>Cheese Naan</b>	<b>\$2.50</b>
<b>Chicken Cheese Naan</b>	<b>\$3.00</b>

## SIDE ORDERS 4

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<b>Lahore Karahi Rice</b>	<b>\$2.00</b>
Basmati rice seasoned with special blend of spices.	
<b>Achar</b>	<b>\$2.00</b>
Mixed pickle in oil.	

**Mango Chutney** **\$2.00**

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**Raita** **\$2.00**

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## **HOMEMADE DESSERTS** 3

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**Kheer** **\$3.00**

Rice pudding with nuts.

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**Kulfi** **\$3.00**

Indian style ice cream.

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**Gulab Jaman** **\$3.00**

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## **BEVERAGES** 3

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**Mango Lassi** **\$3.00**

Mango flavored lassi.

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**Canned Sodas** **\$1.00**

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**Bottled Water** **\$1.00**

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