

ASIAN FUSION MENU (English)

Starter

181. Panko Ebi (E, G, S, SF)

Four crispy fried prawns coated in panko (Japanese breadcrumbs) with a drizzle of spicy mayonnaise.

99,

182. Crispy Duck Bao (E, G, S, SE, SF, SY)

169,

Two soft, fluffy Chinese steamed buns filled with crispy duck, fresh kimchi slaw, and crunchy fried onions, topped with spicy mayonnaise.

Noodles

184. Soya Ramen (E, G, SE, SY)

A Japanese-style chicken and soya sauce-based soup featuring crispy duck, spring onions, bamboo shoots, a soft-boiled egg, hoisin sauce, kimchi, and sesame seeds, served with ramen noodles.

229,

185. Yaki Udon Crispy Duck (F, G, SE, SY)

279,

Fried udon noodles combined with crispy fried duck, stir-fried vegetables, and spring onions, tossed in teriyaki sauce.

186. Pad Thai (E, G, N, SE, SY)

Classic Thai-style stir-fried rice noodles with eggs, crunchy nutts, and crisp bean sprouts, served with your choice of chicken, homemade paneer, or tofu.

279,

Mains

187. Peking Duck (G, SE, SY)

Crispy roast duck served alongside stir-fried vegetables in teriyaki sauce, accompanied by rice and a pancake.

319,

188. Bibimbap (E, G, SE, SY)

299,

A vibrant Korean rice bowl featuring marinated sirloin in spicy gochujang sauce, sautéed carrots, water chestnuts, crisp cucumber, tangy kimchi, and a fried egg.

189. Teriyaki Chicken (G, MO, SE, SY)

Homemade Japanese-style teriyaki sauce with crispy deep-fried chicken, sautéed with chopped garlic and paprika, served with basmati rice.

289,

190. Gong Bao Chicken (G, N, SY)

279,

Stir-fried chicken or tofu with chili, paprika, spring onions, ginger, white onions, Szechuan pepper, and cashew nuts, served with jasmine rice.

191. Kimchi Chicken (G, MO, SE, SY)

A popular Korean dish featuring homemade kimchi and crispy deep-fried chicken, served with basmati rice.

Note: This dish cannot be made mild

279,

192. Chilli Chicken/Paneer (cottage cheese) (G, MO, SE, SY)

279,

Indo-Chinese style crispy deep-fried chicken/Paneer, sautéed with fresh garlic, paprika, and onion in a flavorful soy and chili sauce, served with basmati rice.

Note: This dish cannot be made mild.



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Extras

201. Spicy/Sea salt Edamame (F, G, SF, SY)

Steamed edamame beans tossed in spicy seasoning or simple sea salt.

79,

203. Kimchi (F, G, SF)

Traditional homemade kimchi, made with fermented Korean vegetables and flavoured with savory gochujang.

69,

205. Sweet Potato Fries

59,

206. Prawn Crackers

39,

208. Rice/Pancakes

39,

202. Stir-fried Vegetables (G, SE, SY)

A colourful medley of Chinese cabbage, zucchini, carrots, spring onions, and bean sprouts, stir-fried in savory teriyaki sauce.

69,

204. Goma Wakame (G, SE, SY)

Seaweed salad topped with toasted sesame seeds.

69,

207. Fries

59,

209. Sauce/Dip

29,

Kids Meal

210. Crispy Salmon Bites (G, F, SY)

Crispy salmon bites served with rice and a mango-jalapeño sauce.

89,

211. Soya Ramen (E, G, SE, SY)

A Japanese-style chicken and soya sauce-based soup featuring crispy duck, spring onions, bamboo shoots, a soft-boiled egg, hoisin sauce, kimchi, and sesame seeds, served with ramen noodles.

114,

E – Egg, F – Fish, G – Gluten, M – Milk, MO – Molluscs, N – Nuts, S – Sulfite, SE – Sesame, SF – Shellfish, SY – Soya



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