RICE DISHES

CHICKEN BIRYANI	\$10.99
VEGI BIRYANI	\$9.99
CHICKEN TIKKA BIRYANI	\$11.99
PLAIN RICE	\$6.00
MUTTON BIRYANI	\$11.99
GOAT BIRYANI	\$12.99



VEGI DISHES

DAAL MASH	\$9.99
Mash bean cooked in ground spices ginger and garlic	
MIX SABZI	\$9.99
Freshly cooked mixed vegatables	
PALAK PANEER	\$9.99
Spinach and homemade cheese cooked in curry paste	
CHANNA MASALA	\$9.99
Chick peas cooked in ground spices, ginger and garlic	
SAAG	\$9.99
Mustard leaves cooked in curry sauce	-



BREAD

ROTI(SIMPLE BREAD/CHAPATI)	\$2.49
NAAN(SESAME SEED & BUTTER)	\$1.49
GARLIC NAAN(SEED/BUTTER/GARLIC)	\$2.49

DRINKS

POPS/WATER	\$1.99
2 LITER POP	\$5.99
LASSI(SWEET/SALTY)	\$3.99
MANGO SHAKE	\$3.99
JUICE	\$2.99
AUNTIE SPECIAL CHAI	\$2.99
LASSI MANGO	\$3.99
AND THE RESERVE OF THE PROPERTY OF THE PROPERT	

ICE CREAM SHAKES

MANGO ICE CREAM SHAKE	·· \$7.99
VANILLA ICE CREAM SHAKE	
STRAWBERRY ICE CREAM SHAKE	· \$7.99
CHOCOLATE ICE CREAM SHAKE	· \$7.99

DESSERTS

KHOYA KHEER	\$6.99
GULAB JAMUN (2 PIECES)	\$5.99
RASMALAI	\$5.99

LUNCH SPECIAL 11:30 AM - 3:30 PM

Beef Seekh Kabab Palak Paneer
Butter Chicken Chicken Biryani
Chicken Curry
Daal

LUNCH SPECIAL 1 Curry With Pop Naan, Rice, Salad Yogurt

ONLY \$14.50

FORMO CORNER

TAKEOUT

6 Menu

CONTACT US FOR SERVICES

BOOKING: 403-452-2575

www.fatimakarahicorner.com
 fatimakarahi@gmail.com

76-55 CASTLERIDGE BLVD NE CALGARY, ALBERTA

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NOTE: GST EXTRA AS APPLICABLE



CURRY DISHES

	\$11.49
Tandoori boneless cubes cooked in tomatoes and butter	
sauce	
CHICKEN CURRY	\$10.99
Chicken cooked in curry sauce	
MUTTON BRAIN MASALA	\$11.99
Lamb brain cooked with tomatoes,ginger and chilli	
LAHORI MURGH CHANNA	\$10.99
Chicken peas cooked with ginger, chilli, tomatoes and	
currye	
BEEF NEHARI (SHANK)	\$13.49
Beef shanks cooked on slow heat in traditional way	
PALAK MUTTON	\$11.49
$Spin ach \ and \ boneless \ chicken \ in \ curry \ sauces \ to matoes$	
& ginger	
PALAK CHICKEN	\$10.99
Spinach and boneless chicken cooked in curry sauces	
tomatoes & ginger	
MUTTON CURRY	\$11.99
Boneless Mutton in curry sauce	
GOLA KABAB MASALA (BEEF OR CHICKEN)	\$12.99
Kebab cooked in curry sauce/chicken tikka in curry	
sauce	
CHICKEN TIKAAH MASALA	\$12.99
Kebab cooked in curry sauce/chicken tikka in curry	
sauce	
GINGER CHICKEN	\$11.49
Boneless chicken cooked with ginger and tomato	
BEEF HALEEM	\$13.49
Mixed lentils and blended beef cooked in spices for	
hours	
PAYA/GOAT FEET	\$11.99
Goat feet cooked with tomatoes ginger, chilli and curry	
GOAT CURRY	.\$12.99

BBQ DISHES BEEF SEEKH KABAB......\$10.99 Finely minced beef with spices and herbs grilled in the clay oven CHICKEN BADSHAHI SEEKH KABAB...... \$11.99 Finely minced chicken with spices and herbs grilled in the clay oven SULTANI TIKKAH BOTI (BONELESS)...... \$11.99 Boneless chicken pieces marinated with spices grilled in the clay oven Chicken marinated with spinces, milk and yogurt grilled in the clay oven with topping of mozzarella cheese GOSHT KHOR PLATTER.....\$25.99 Beef Kebab or Chicken Kebab, Chicken Tikkah & Fish Tandoori naan served with pieces of tandoori chicken and salad CHICKEN TIKKA ROLL \$10.99 Tandoori naan served with pieces of boneless tandoori chicken and salad Fish cubes marinated in the traditional style and baked in clay oven SIDES RAITA\$1.49

APPETIZERS

GOL GAPPE	
CHAAT PAPRI	\$8.99

FATIMA SPECIAL KARAHIS

CHICKEN KARAHI (FULL 1 KG)\$31.99
Chicken cooked in karahi using our Special mixed Spices
and our Signature gravy
CHICKEN KARAHI (HALF KG)\$17.99
Chicken cooked in karahi using our Special mixed Spices
and our Signature gravy
MUTTON KARAHI (BONELESS FULL 1 KG)\$41.99
Boneless Mutton cooked cooked in karahi using our
Special mixed Spices and our Signature gravy
MUTTON KARAHI (BONELESS HALF KG)\$22.99
Boneless Mutton cooked cooked in karahi using our
Special mixed Spices and our Signature gravy
GOAT KARAHI (W/BONE FULL 1 KG)\$51.99
Fresh Boned Goat cooked cooked in karahi using our
Special mixed Spices and our Signature gravy
GOAT KARAHI (W/BONE HALF KG)\$29.99
Fresh Bone Goat cooked cooked in karahi using our



Special mixed Spices and our Signature gravy

