

# KEBAB KORNER

The Kebab Korner has been tempting and teasing the palate of Mumbaikars since 1960.

It now welcomes you back.

As you look around and enjoy the new ambience: the gleaming glass frontage, the contemporary lines and of course, the sweeping view of the Arabian Sea, we would like to point out that much remains unchanged.

The old team of Chefs, from the narrow lanes and alleys of Old Delhi, rule the kitchen. Skills and secrets are still handed down from father to son. At Kebab Korner there are no written recipes, no measure of ingredients. In fact, the ingredients remain a bit of a mystery

Many patrons, food lovers and food critics have tried to charm these from the Chefs over the years but with little success. A smile is all that the Masters are willing to share.

The rules are as before: at Kebab Korner, every dish is prepared as if it is the only one, there is no cooking in bulk. Meat is fresh, never frozen and it is marinated for at least 12 hours or the Chefs do not serve it to the guests. Masalas come from the lanes of the Jama Masjid, as they have been all these years...

For vegetarians, there is a separate kitchen. Only the finest, most authentic ingredients are accepted. So what can you expect? A feast. Of taste and texture. Of aroma. The strongest spices, the most delicate touch, in one magical celebration.

All our food is still cooked using only the 3 traditional methods.

## THE SIGDI OR OPEN CHARCOAL GRILL

Many have tried to describe the unique smoky flavour and taste of food cooked on charcoal but the words melt in the mouth. Let the mind travel back in time when succulent pieces of meat were thrown on an open fire, which is how our Murgh Afghani was born and is prepared till today

## THE TANDOOR OR CHARCOAL CLAY OVEN

The age old clay oven has been conjuring up magic from its deep recesses. The real secret is that heat can only escape through the top. With deft handling, the juices are sealed even in a crisper texture and taste.

## THE TAVA OR IRON HOT PLATE

This flat iron griddle sizzles with secrets. Cooking is light, touch even more. Seasoned with time, the tava imparts its own distinctive flavour to the dish. Connoisseurs insist the same dish, cooked on different tavas, tastes different.



KK SIGNATURE



VEGETARIAN



NON VEGETARIAN



CONTAINS LACTOSE



CONTAINS SEAFOOD



CONTAINS NUTS



VEGAN



GLUTEN FREE

## TO START

-    ● **AFGHANI KUMBH CHILGOZA SHORBA** 600  
*Roasted mushroom broth with whole spices and pine nuts, served with pine nut froth*  
Kcal: 289
-  ● **LUCKNOWI BASKET CHAAT** 850  
*Boiled peas, spiced potatoes, yogurt, date and mint chutneys, served in a fried potato basket*  
Kcal: 630

## KEBABS & GRILLS

Our kebabs have been our forte since our inception in 1960. The chefs source only the freshest seafood and meats and have followed the same time honoured marinades and traditions handed down from one generation of artisans to the next. The culinary ethos of Kebab Korner is rooted in fresh produce and its no-freeze policy which ensures that every kebab is the same every single day. All our kebabs and grills are served with our signature 36 spice dahi ki chutney, unchanged for 6 decades, and our mint and coriander chutney.

-   ● **BHARWAN ANAR ALOO** 1000  
*Yogurt and chilli marinated potatoes stuffed with spicy, crunchy potato flakes, nuts and fresh pomegranate, cooked in a clay oven*  
Kcal: 500
-  ● **TANDOORI KASUNDI BROCCOLI**  1000  
*Head of broccoli marinated with kasundi mustard, yellow chilli, yogurt, salt and pepper, cooked in a clay oven*  
Kcal: 170
-  ● **SUBZ KHAS KHAS KI SEEKH**  1000  
*Spiced and minced vegetables, skewered and coated with poppy seeds, cooked in a clay oven*  
Kcal: 593
-  ● **PANEER LAL MIRCH TIKKA** 1000  
*Classic paneer tikka marinated with degi chilli, cooked in a clay oven*  
Kcal: 566
-  ● **MUSHROOM KI GALAWAT**  1050  
*Smokey mushroom mousse, flavoured with cardamom and mace, served on a Lucknowi paratha*  
Kcal: 476
-  ● **DAHI KE KEBAB** 1050  
*Hung curd patties flavoured with cardamom, white pepper, salt and stuffed with sweet mango chutney, slow cooked on a griddle*  
Kcal: 528
-  ● **TAWA SUBZ KI SHAMMI** 1050  
*Patties of minced seasonal vegetables and spinach with whole and powdered spices, cooked on a griddle*  
Kcal: 590
-  ● **SUBZ TASTARI** 2400  
*Paneer Tikka / Kasundi Broccoli / Subz Khas Khas Ki Seekh / Bharwan Aloo*  
*An assorted platter of our chef's curated kebabs and tikkas*  
Kcal: 963

Government taxes as applicable, we levy no service charge  
Please specify allergies and intolerances to any ingredients

-  ▲ **MURGH AFGHANI TIKKA**  1250  
*Tender chicken thighs marinated with Kashmiri yellow chillies, clay oven cooked*  
 Kcal: 414
-  ▲ **MURGH TIKKA** 1250  
*Boneless chicken thighs in red chilli and yogurt marination, slow cooked in a clay oven*  
 Kcal: 499
-  ▲ **MUGHLAI KALMI KEBAB** 1250  
*Chicken thighs marinated with yellow chilli, powdered raw mango, cardamom, mace, cashew paste and cream, slow cooked in a clay oven*  
 Kcal: 454
-  ▲ **KK SIGNATURE LAMB SEEKH**  1600  
*Baby lamb minced with fresh mint and spices, skewered and clay oven roasted*  
 Kcal: 588
-  ▲ **LUCKNOWI LAMB KI GALAWAT** 1700  
*Our take on the famous Awadhi delicacy, melt-in-the-mouth, smoked and spiced ground lamb, served on a ulte tawe ka paratha*  
 Kcal: 610
-   ▲ **KASUNDI FISH TIKKA** 2000  
*River sole marinated with yogurt, kasundi mustard and lemon, cooked in a clay oven*  
 Kcal: 580
-   ▲ **PEELI MIRCH KA JHINGA**  2250  
*Prawns marinated with yogurt and yellow chilli, cooked in a clay oven*  
 Kcal: 375
-  ▲ **LAHORI LAMB BARRAH** 2950  
*Lamb chops marinated in a black pepper-cardamom spice mix and cashew-onion paste, clay oven roasted*  
 Kcal: 515
-   ▲ **TANDOORI POMFRET** 2950  
*Fillet of silver pomfret marinated with yogurt, local spices and chilli, cooked in a clay oven*  
 Kcal: 573
-   ▲ **KEBAB TASTARI** 2950  
*Classic Lamb Seekh / Murgh Tikka / Peeli Mirch Ka Jhinga / Kalmi Kebab*  
*An assorted platter of our chef's curated kebabs and tikkas*  
 Kcal: 1837

## MAINS

- 🍽️ ● **AMRITSARI CHOLE** ⚡ 1000  
*Tea steeped chickpeas simmered over coal, cooked with onions, tomato, ginger, garlic, whole and powdered spices*  
Kcal: 413
- 🍽️ ● **LASOONI KAFULI PALAK** ⚡ 1050  
*Fresh puréed spinach and fenugreek, pan tossed and tempered with garlic, chilli and mild spices*  
Kcal: 365
- 🍽️ ● **KK KI DAL MAKHANI** ⚡ 1050  
*A KK signature, overnight simmered black lentils, cooked with Kashmiri chilli, tomato purée, fenugreek and finished with ghee, white butter and cream*  
Kcal: 413
- 🍽️ 🍴 ● **BHUNI SUBZ** 1050  
*Seasonal vegetables cooked in a thick onion and tomato gravy, flavoured with Indian spices*  
Kcal: 347
- 🍽️ 🍴 ● **KADHAI MUSHROOM** 1250  
*Pan-tossed mushrooms, onions and peppers, cooked in tomato gravy and spiced with kadhahi masala*  
Kcal: 248
- 🍽️ 🍴 ● **PANEER TIKKA MASALA** 1250  
*Clay oven cooked cottage cheese tempered with garlic, chilli and simmered in a spicy onion-tomato gravy*  
Kcal: 418
- 🍽️ 🍴 ● **PANEER TAWA MASALA** 1250  
*Cottage cheese and bell peppers cooked in a rich tomato-onion gravy*  
Kcal: 408
- ▲ **KASHMIRI ROGAN JOSH** ⚡ 1750  
*Slow cooked lamb stew with onion, Kashmiri chilli, alkanet roots, powdered ginger and fennel*  
Kcal: 613
- 🍽️ 🍴 ▲ **AFGHANI GOSHT MASALA** 1750  
*Lamb (with bone) tempered with whole spices, ginger, garlic, chilli, onion, tomato, cashew paste and powdered spices*  
Kcal: 671
- 🍽️ 🍴 ▲ **KK KI MURGH MAKHANI** ⚡ 1600  
*The most popular dish of Delhi and Punjab, clay oven roasted boneless chicken in a mildly spiced tomato and cashew gravy, enhanced with butter and cream*  
Kcal: 771
- 🍽️ 🍴 ▲ **DHUNGARI MURGH KORMA** 1600  
*A Nawabi dish of chicken, slow cooked in a cashew-onion gravy with ghee, cardamom, yellow chilli and smoked with cloves*  
Kcal: 750



● TANDOORI NAAN 250  
*(Plain/ Butter/ Garlic /Chilli)*  
Kcal: 258

● MISSI ROTI 250  
*Gram flour bread with chilli and onion*  
Kcal: 195

## SALAD

● GREEN SALAD 300  
*Cucumber, tomato, onion, carrot, lemon and chilli*  
Kcal: 50

● RAITA 300  
*(Choice of Mixed Vegetables / Tomato)*  
*Flavoured curd with cumin powder, chilli powder and black salt*  
Kcal: 97

## SHAHI MITHAS

● ICE CREAM 650  
*Vanilla / Chocolate / Strawberry / Tender Coconut*  
Kcal: 240

● SHAHI TUKRA 700  
*Sliced brioche soaked in thickened saffron milk, layered with rabdi and garnished with dried nuts*  
Kcal: 410

● AMINABADI FALOODA 700  
*A famous, local Lucknowi dessert, kulfi loaded with seviyan, rabdi, rose syrup and nuts*  
Kcal: 430

● JAMUN-E-KHAAS 700  
*Baked baby gulab jamuns topped with rabdi and garnished with nuts*  
Kcal: 490