

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** 625
Roasted mushroom broth with whole spices and pine nuts, served with pine nut foam
Kcal: 289

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** ⚡ 1075
Head of broccoli marinated with kasundi mustard, yellow chilli, yogurt, salt and pepper, cooked in a clay oven
Kcal: 170
- 🍴 ● **PANEER LAL MIRCH TIKKA** 1075
Classic paneer tikka marinated with degi chilli, cooked in a clay oven
Kcal: 566
- 🍴 ● **TAWA SUBZ KI SHAMMI** 1075
Patties of minced seasonal vegetables and spinach with whole and powdered spices, cooked on a griddle
Kcal: 590
- 🍴 ● **MUSHROOM KI GALAWAT** ⚡ 1100
Smokey mushroom mousse, flavoured with cardamom and mace, served on a Lucknowi paratha
Kcal: 476
- 🍴 ● **DAHI KE KEBAB** 1100
Hung curd patties flavoured with cardamom, white pepper, salt and stuffed with sweet mango chutney, slow cooked on a griddle
Kcal: 528
- 🍴 ▲ **MURGH AFGHANI TIKKA** ⚡ 1275
Tender chicken thighs marinated with Kashmiri yellow chillies, clay oven cooked
Kcal: 414
- 🍴 ▲ **MURGH TIKKA** 1275
Boneless chicken thighs in red chilli and yogurt marination, slow cooked in a clay oven
Kcal: 499
- 🍴 ▲ **KK SIGNATURE LAMB SEEKH** ⚡ 1650
Baby lamb minced with fresh mint and spices, skewered and clay oven roasted
Kcal: 588
- 🍴 ▲ **LUCKNOWI LAMB KI GALAWAT** 1750
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** 1750
Bhetki 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

MAINS


 ● **LASOONI KAFULI PALAK** ⚡ 1075
Fresh puréed spinach and fenugreek, pan tossed and tempered with garlic, chilli and mild spices
Kcal: 365

 ● **KK KI DAL MAKHANI** ⚡ 1075
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** 1075
Seasonal vegetables cooked in a thick onion and tomato gravy, flavoured with Indian spices
Kcal: 347

 ● **PANEER TIKKA MASALA** 1250
Clay oven cooked cottage cheese tempered with garlic, chilli and simmered in a spicy onion-tomato gravy
Kcal: 418


 ▲ **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


 ▲ **CHICKEN TIKKA MASALA** 1600
Chicken thigh morsels tossed with onion, tomato and fresh chillies, simmered in a rich, mildly spiced tomato gravy
Cal: 730

▲ **KASHMIRI ROGAN JOSH** ⚡ 1775
Slow cooked lamb stew with onion, Kashmiri chilli, alkanet roots, powdered ginger and fennel
Kcal: 613

● **DAL TADKA** 950
Yellow lentils tempered with cumin, garlic, asafoetida and chilli
Kcal: 352

SALAD

 ● **GREEN SALAD** 375
Cucumber, tomato, onion, carrot, lemon and chilli
Kcal: 50

 ● **RAITA** 375
(Choice of Mixed Vegetables / Tomato)
Flavoured curd with cumin powder, chilli powder and black salt
Kcal: 97

BIRYANI AND RICE

- 🍽️ ▲ **NAWABI GOSHT BIRYANI** ⚡ 2000
A KK delicacy of lamb, marinated with yogurt, cardamom and mace, slow pot roasted and layered with basmati rice, scented with sweet attar
Kcal: 642
- TAWA-BIRYANI**
Indian street-style tawa biryani tempered with garlic, onion, chilli, tomato, powdered spices and seasoning.
- 🍽️ ● **VEGETABLE TAWA BIRYANI** 1200
Kcal: 331
- 🍽️ ▲ **CHICKEN TIKKA BIRYANI** 1600
Kcal: 553
- 🍽️ ● **STEAMED RICE** 495
Indian long grain basmati rice
Kcal: 121
- **JEERA RICE** 525
Steamed basmati rice tempered with cumin, coriander and salt
Kcal: 160

BREADS

- **TANDOORI ROTI** 220
Clay oven baked wheat flour roti
Kcal: 150
- **CHURCHUR LACHHA PARATHA** ⚡ 270
Flaky, layered bread with carom seeds, dusted with tandoori masala
Kcal: 250
- **TANDOORI NAAN** 270
(Plain/ Butter/ Garlic /Chilli)
Kcal: 258
- 🍽️ ● **MISSI ROTI** 270
Gram flour bread with chilli and onion
Kcal: 195

SHAHI MITHAS

- 🍽️ ● **BASKIN & ROBBINS ICE CREAM** 575
Choice of : bavarian chocolate/ very berry strawberry/ alphonso mango/ classic vanilla
Kcal: 240
- 🍽️ ● **AMINABADI FALOODA** 725
A famous, local Lucknowi dessert, kulfi loaded with seviyan, rabdi, rose syrup and nuts
Kcal: 430
- 🍽️ ● **JAMUN-E-KHAAS** 750
Baked baby gulab jamuns topped with rabdi and garnished with nuts
Kcal: 490