AT THE HEART OF THE TABLE

LOBSTER PEPPER MASALA (s) (g)
chargrilled whole lobster, chilli-pepper

CRAB BUTTER CHILLI GARLIC (s) (d)
alaskan lump crab, soft shell crab, dry roasted spice

PRAWN CURRY (s)
masala moilee

GRILLED RED SNAPPER (f) (d)
achaari butter glaze

LAMB SHANK NIHARI (g) (d)
australian lamb shank, slow cooked rich lamb bone gravy, khameeri naan

GIDHAURI MUTTON (d)
8 hour simmered kid leg, blackened onion masala

PULLED BELGIAN PORK KHURCHAN
sweet-spicy imli tawa masala

CHICKEN KHARDA (d)
24 hour buttermilk soaked chicken supremes, green chilli-garlic-coriander spiced

NAWABI MURGH (d) (n)
slow roasted dry spice gravy

MURGH MAKHANI (d) (n)
pulled tandoor cooked chicken, kasuri methi

MUTTON BIRYANI (d)
burhani raita

SIDES

TEEKHA-MEETHA KAIRI CURRY (vg)
methi & kalonji tadka

KK DAL MAKHANI (d)
slow simmered for 24 hours, an age-old classic, unchanged

HOUSE YELLOW DAL (d)
whole red chilli & garlic butter tempering

DILLIWALE CHHOLE (d)
tea smoked, ginger slivers

RAITA (d)
burhani · lauki & aloo laccha

BREADS & RICE

BAREEKK BLACK GARLIC NAAN (g) (d)
butter brushed

BALUCHI KHAMEERI NAAN (g)
slow fermented dough

TANDOORI NAAN (g) (d)
plain · butter · cheese

TANDOORI ROTI (g) (d)
plain · butter · pudina

LACCHA DORI PARATHA (g) (d)
mirch masala

STEAMED RICE (vg)
aromatic basmati

(g) gluten (d) dairy (f) fish (s) shellfish (n) nuts (e) egg (vg) vegan
Crafted with care. Kindly inform us of any allergies. No service charge—only applicable Government taxes.

KEBAB KORNER
EST. 1971

For over five decades, Kebab Korner fondly known
and referred to by its regulars and the city as “KK”,
has welcomed generations of families around its tables;
celebrating milestones and
strengthening friendships over memorable meals.

Founded by I. K. Ghai and P. L. Lamba, in 1971,
KK brought together the bold, spirited flavours of
Old Delhi, Amritsar, Lahore & beyond,
Generations have eaten since

That tradition continues

INTRODUCING THE NEW

बारीक bareek

EXPERIENCE

बारीक — bareek — means fine. Intricate.
Attentive to the smallest thing.
We even spell it with two K’s,
You know where those came from.

A new chapter in the story of KK,
where a cherished legacy meets a more
refined expression of Indian cuisine.

The room has changed: a Bar now, and a terrace over Marine Drive.
The classics have not.
Finer ingredients, sharper sourcing,
more precise technique.
The same dish you came for.
Beside them, new cooking drawn from further
across the country, made with the same hand.

Honouring what we have always stood for
and making every detail finer.

Some flavours will feel like coming home.

Others will take you somewhere new.

All made with care, down to the finest detail.

MARINE DRIVE - MUMBAI

CHAKNA

MASALA PEANUT & MURUKKU (n) (g)
onion tomato masala, spice dust

SOUTH STYLE AVOCADO DIP (d)
kadi patta & mustard tempering, spicy nendran banana chips

CHEESY MASALA PAPAD (g) (d)
tomato chilli chutney, pickled onion, goat milk cheese

COLD SHAKARKANDI CHAAT (g) (d)
orange sweet potato, miso saunth chutney, sweet potato crisps

PAHADI POTATO TIKKI CHAAT (d)
crisp 100 layer potato tikki, chutneys, sev

JAIPURI BHINDI (d)
crisp kurkure bhindi, chhonk waali dahi dip

KULCHETTE

CHEESE KULCHETTE (d) (g)
salted butter

CHILLI CHEESE KULCHETTE (d) (g)
green chilli, shallots, cilantro, salted butter

FROM THE FIRE

VEGETARIAN

Tandoor, sigdi and tawa — the fires KK has cooked on since 1971.
The same traditions, the finest ingredients, a finer technique.

NADROO & JACKFRUIT GALOUTI (d)
tomato pachadi

TANDOORI AVOCADO (vg)
yellow pepper salan, red rice papad, mustard cress

CHARRED BROCCOLI (d) (n)
cream cheese, toasted almond slivers

BEETROOT TIKKI (g)
panko crusted, mango-mustard

MASALA CORN RIBS (d)
coal roasted, nimbu-mirchi masala, achaari aioli

PANEER-E-KHAAS (d) (g)
malai paneer, khoya crumble, khaas sauce, woodfire baked

PANEER CHARKHI KEBAB (d) (n)
shaved paneer pinwheel, tulsi & green chilli, hot black urad chutney

JAITUNI PANEER TIKKA (d) (n)
pahadi olive masala

CLASSIC PANEER TIKKA (d) (n)
tandoor grilled

KACHE KELE & BHUTTE KA KHEES (d)
khatta malai, pickled bhavnagari mirch, dill

(g) gluten (d) dairy (f) fish (s) shellfish (n) nuts (e) egg (vg) vegan
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FROM THE FIRE

MEATS & SEAFOOD

The same fires. The freshest seafood and meats we can source.

SAUNFIYA SALMON TIKKA (f) (d)
roasted aniseed and dill marinated norwegian salmon chunks

CAFREAL SEABASS TIKKA (f) (d)
cilantro-green chilli-black vinegar marinade, charbroiled

BUTTER CHILLI THECHA PRAWNS (s) (d) (n) (g)
green chilli & peanut thecha, luscious butter, mini ladi pav

LEMON CHILLI GARLIC TANDOORI PRAWNS (s) (d)
garlic confit & burnt garlic, tandoor grilled

NEW ZEALAND LAMB BURRAH (d)
tandoor grilled bone-in lamb chops

MUTTON SEEKH KEBAB (d)
unchanged since 1971

MURGH DOUBLE MALAI KEBAB (d)
twice cooked, tandoor and tawa, malai sauce

AFGHANI MURGH TIKKA (d)
yellow chilli marinate, coal grilled, a kk signature

TANDOORI STUFFED CHICKEN WINGS (d)
minced chicken, charbroiled

TANDOORI MURGH TIKKA (d)
an age old classic

AT THE HEART OF THE TABLE

VEGETARIAN

GUCCHI YAKHNI (d)
stuffed kashmiri morels, root stock gravy

KOFTA KALI MIRCH KORMA (d) (n)
pan seared 'kofta', tellicherry pepper korma

LEHSOONI PALAK (d)
an old favourite, crunchy burnt garlic

BAREEKK BAINGAN (n) (d)
coal roasted baby aubergine, sesame-peanut curry

BHATTI JALFREZI (d)
crunchy veg batons, house made paneer, oven baked

SUBZ MILONI (d)
seasonal veggies, spinach & methi

JIMIKAND KUZHAMBU (vg)
tawa grilled jimikand, creamy coconut curry

MATAR PANEER (d) (n)
ginger-butter winter pea puree, tandoori khoya stuffed paneer

LAHORI MASALA ALOO (vg)
double cooked potato, bedgi chilli, green garlic

AMRITSARI PANEER AKURI (d)
creamy paneer with fresh peas & mountain cheese

PANEER MAKHANI (d) (n)
malai paneer, classic makhani gravy

KATHAL BIRYANI (d)
salan, burhani raita

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EST. 1971

THE bakeek EXPERIENCE

KUCH MEETHA

MOTICHOOR LADDOO 'AIR' (d) (n)
motichoor laddoo, milk, saffron, warq, nut slivers

KHASTA RASMALAI (d) (g) (e)
fresh baked flaky pastry, chilled zaffrani rasmalai

FILTER KAAPI & NOLEN GUR CRÈME (d)
layered filter coffee custard & eastern smoky jaggery pudding

AAM-E-KHAAS BOMBE (d) (g) (n)
gulab jamun & rabdi reduction, mango ice cream, toasted almond, coconut sugar

BAKED MALAI MAWA NAAN (d) (g) (n)
khoya stuffed fresh baked bread, malai ice cream, gur shavings, almonds

NAWABI PISTA CAKE (d) (n) (e) (g)
pistachio sponge, flamed whipped pistachio cream, pistachio chikki, toasted pistachio

(g) gluten (d) dairy (n) nuts (e) egg

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