

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 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 flavor 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 flavor to the dish. Connoisseurs insist the same dish, cooked on different tavas, tastes different.

TO START

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SIGNATURE BABY KULCHA BASKET

(1 piece of each variety)

Amritsari aloo / olive truffle / chilli cheese / masala methi

Kcal: 293

750
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(3 pieces of any one variety)

Amritsari aloo / olive truffle / chilli cheese / masala methi

Kcal: 272

650
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SHORBA

(add chicken to any of the vegetarian options)


Kcal: 165


100
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YAKHANI SHORBA

Lamb marrow soup flavoured with mild spices

Kcal: 316

700
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PALAK AUR PISTA KA SHORBA

Fresh spinach and pistachio soup with lots of mint and coriander

Kcal: 160

600
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BHUNE BHUTTE KA SHORBA

Roasted corn soup with a hint of lime and red chilli spice

Kcal: 183

600
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CHATPATA TAMATAR KA SHORBA

Rich hearty tomato broth with aromatic fresh coriander

Kcal: 160

600

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 & grills are served with our signature 36 spice dahi ki chutney, unchanged for 6 decades and our mint and coriander chutney.

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LOBSTER KALI MIRCH

Tellicherry black pepper marinated lobster.

charbroiled, served on the half shell

Kcal: 691

2850
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TANDOORI ATLANTIC SALMON

Fresh ground mustard and lemon marinated Atlantic salmon

Kcal: 528

2850
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TANDOORI POMFRET

Yoghurt and chilli marinated whole / fillets of silver pomfret

Kcal: 573

2850
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ACHARI MACHLI TIKKA

Chunks of Indian rock salmon in a mustard, fennel, fenugreek and dried mango marinade

Kcal: 580

2000
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LEHSOONI JHEENGA

Fresh garlic rubbed, grilled jumbo prawns

Kcal: 493

2250

- **JHEENGA PANCH PHORAN**
Prawns marinated in East-Indian five spice, tandoor grilled
Kcal: 510

2250
- **MURGH BADAMI SEEKH**
Almond crusted chicken mince skewers, cooked over an open charcoal grill
Kcal: 493

1350
- **TANDOORI MURGH**
Half a chicken, on the bone, marinated with red chilli and spiced yoghurt
Kcal: 473

1350
- **MURGH TIKKA**
Classic chicken tikka, boneless thighs, yoghurt and chilli marinated
Kcal: 499

1200
- **MURGH AFGHANI TIKKA**
Tender chicken thighs, with a therapeutic Kashmiri yellow chilli marinade
Kcal: 432

1200
- **ACHARI MURGH TIKKA**
Chicken thighs in fresh ground spice mustard, fennel, fenugreek and dried mango marinade
Kcal: 490

1200
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FIRANGI MURGH TIKKA
Cashew-chilli marinated chicken tikka drizzled with a creamy black pepper cheese fondue
Kcal: 493

1200
- **MURGH MALAI TIKKA**
Tandoor roasted, yoghurt and cream cheese marinated chicken
Kcal: 473

1200
- ⚡

NEW ZEALAND LAMB BURRAH
Charbroiled lamb chops, slow roasted
Kcal: 521

2850
- ⚡

DUM WALI RAAN
Whole leg of lamb marinated overnight, pot roasted, smoked with dill seeds
Kcal: 843

2850
- ⚡

KK CLASSIC SEEKH KEBAB
Hand ground lamb mince infused with fresh mint and spices. A KK signature since inception
Kcal: 731

1450
- **GILAWATI KEBAB**
The famous Lucknowi lamb patties with the distinct flavour of clove, served on a lacchha naan
Kcal: 613

1450
- **NON VEGETARIAN KEBAB PLATTER**
Afghani murgh tikka, achari machli tikka, lehsooni jheenga & KK classic lamb seekh kebab
Kcal: 1093

2750

⚡ Signature dishes

● Vegetarian ● Non-Vegetarian ● Vegan ☯ Gluten Free
 government taxes as applicable, we levy no service charge
 please specify allergies and intolerances to any ingredients

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PANEER TIKKA

Classic paneer tikka, yoghurt and chilli marinated

Kcal: 566

950
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MULTANI PANEER TIKKA

Cottage cheese with a mild North West Frontier style cashew-chilli marinade

Kcal: 571

950
- KUMBH AUR SOYA KA SHIKAMPURI KEBAB

Tawa seared soya nuggets and mushroom patty

Kcal: 386

950
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BHUNA BHUTTA AUR SINGHADE KI SEEKH

Crunchy water chestnuts and fresh corn minced with our secret spices and herbs, cooked on a skewer in tandoor

Kcal: 493

950

- RAJMA KI GILAWAT

Clove scented kidney bean patties, mini khasta roti, saffron crème

Kcal: 380

950
- SUBZ NAWABI SEEKH^V

Minced greens, skewered and cooked in the tandoor, finished with melted cheese

Kcal: 593

950
- ⚡

TANDOORI BROCCOLI

Whole head of broccoli in a Philadelphia cream cheese and kasundi mustard marinade

Kcal: 371

950

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JODHPURI SHAKARKAND

Sigdi roasted sweet potato flavoured with chilli, five spice and lemon

Kcal: 398

950

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BHARWAAN ALOO

Saffron and yoghurt marinated tandoori potato stuffed with spiced vegetables

Kcal: 566

950

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KUMBH DAK BANGLA

Stuffed mushrooms, smoked and marinated with mustard, cooked on a coal grill

Kcal: 380

950

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ACHARI ALOO

Charbroiled baby potato, marinated with mango pickle mustard, fennel and fenugreek

Kcal: 593

950























- VEGETARIAN KEBAB PLATTER

Paneer tikka, kumbh dak bangla, achari aloo and subz nawabi seekh





Kcal: 963

2000

MAINS

	ANARDANA LOBSTER	2850
	<i>Lobster chunks tossed with garlic, pomegranate, chillies</i>	
	<i>Kcal: 1590</i>	
	TAWA POMFRET MASALA	2850
	<i>Fillets of pomfret smothered with a semi-dry onion masala on tawa</i>	
	<i>Kcal: 1620</i>	
	MACCHLI KA SALAN	1500
	<i>Rawas in Hyderabadi style curry with peanuts and fresh green chilli</i>	
	<i>Kcal: 923</i>	
	 LEHSOONWALI JHEENGA MASALA	2250
	<i>Spiced prawns, young garlic, fresh herbs, onion-tomato masala</i>	
	<i>Kcal: 766</i>	
	 COOKER KA KOOKAD	1400
	<i>Chicken simmered in a luxurious brown onion-tomato masala</i>	
	<i>Kcal: 576</i>	
	 MURGH MAKHANI	1400
	<i>Classic tandoori chicken cooked in a butter and tomato gravy</i>	
	<i>Kcal: 771</i>	
	MURGH LABABDAR	1400
	<i>Mildly spiced smooth and creamy gravy with pulled tandoori chicken</i>	
	<i>Kcal: 526</i>	
	SAAG WALA MURGH	1400
	<i>Slow cooked chicken with pureed mustard greens</i>	
	<i>Kcal: 512</i>	
	MURGH MALAI DHUNGARI	1400
	<i>Luxurious smoked cardamom and cashew gravy with tandoori malai tikka</i>	
	<i>Kcal: 511</i>	
	BURHANI CHAAP MUSSALLAM	2850
	<i>New Zealand lamb chops cooked with rich onion and cashew gravy</i>	
	<i>Kcal: 632</i>	
	 MUTTON ROGAN JOSH	1550
	<i>Slow cooked Kashmiri lamb curry with ratanjot and brown onions</i>	
	<i>Kcal: 613</i>	
	 NALLI NIHARI	1550
	<i>Mildly spiced lamb shanks in a bone marrow gravy with nutmeg and pepper</i>	
	<i>Kcal: 653</i>	
	DESI GOSHT MASALA	1550
	<i>Dhaba style lamb, slow cooked with lots of onion, tomato and fresh coriander</i>	
	<i>Kcal: 671</i>	
	 LEHSOONI BURRATA PALAK^V	1250
	<i>Quick grilled burrata with fresh spinach puree, wok tossed and tempered with baby garlic</i>	
	<i>Cal: 476</i>	
	 PANEER TIKKA MASALA^V	1150
	<i>Tandoori cottage cheese in a rich tomato and onion gravy</i>	
	<i>Kcal: 413</i>	

 Signature dishes

 Vegetarian  Non-Vegetarian  Vegan  Gluten Free
government taxes as applicable, we levy no service charge
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- **METHI PANEER**
*Cottage cheese cooked in a creamy tomato and cashew
 gravy with fresh fenugreek leaves*
Kcal: 431

1150
- **PANEER MALAI DHUNGARI**
*Cubes of malai cottage cheese cooked in a smoky
 butter and cashew gravy*
Kcal: 472

1150
- ⚡

TANDOORI BROCCOLI MUSSALLAM
*Charred and smoked broccoli in a rich onion and
 cashew gravy*
Kcal: 410

1150
- **SARSON KA SAAG**
Traditional Punjabi recipe of pureed fresh mustard greens
Kcal: 390

1150
- 🌱⚡

SUBZ MILONI
*Seasonal vegetables in an onion-tomato gravy laced
 with spinach*
Kcal: 372

1050
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KARARI BHINDI
*Okra slivers tossed with black salt, raw mango and chilli,
 with a side of spicy yoghurt*
Kcal: 376

1050
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MIRCH KA SALAN
*Stuffed chillies in a Hyderabadi style peanut and fresh
 green chilly curry*
Kcal: 355

1050
- ⚡

LEHSOONI PALAK
*Fresh spinach puree, wok tossed and tempered
 with baby garlic*
Kcal: 342

1050
- ⚡

KUMBH MATTAR KI SUBZI
Kashmiri style mushroom and green peas curry
Kcal: 344

1050
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BHUNI SUBZ
*Fresh seasonal vegetables cooked in a onion tomato
 masala flavoured with Indian spices*
Kcal: 347

1050
- **AMRITSARI CHHOLE**
*Tea steeped, spiced chickpeas simmered over coal
 using a traditional KK recipe*
Kcal: 413

1000
- **TADKEWALI TAZI GOBHI**
*Pan tossed cauliflower florets with roasted cumin,
 sauteed*
Kcal: 322

950
- **JEERA ALOO**
*White butter and cumin tempered potatoes
 with fresh coriander*
Kcal: 318

950
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KK SIGNATURE DAL MAKHANI
*Our signature dal. Black lentils, slow cooked in
 a copper urn over coal for 24 hours*
Kcal: 413

1050
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DAL TADKEWALI
*Yellow lentils tempered with fresh garlic, cumin and
 fresh coriander*
Kcal: 293

950

⚡ Signature dishes

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BIRYANI

The Kebab Korner biryani is a homage to the great gharana style of biryanis. All our signature biryanis were created by “ustaaads” culinary geniuses of the royal kitchens. They all have distinctly different recipes and methods of cooking which we feel is warranted by the very nature of the ingredients. All biryanis come served with the traditional ‘purdah’ which seals the flavours and aromas in and is cut open at your table

🍽️	JHEENGA BIRYANI <i>Pot roasted, prawns, long grained basmati, slow cooked on dum</i> Kcal: 318	2750
🍽️	DUM WALI RAAN BIRYANI <i>Pot roasted, dill smoked, whole leg of lamb, long grained basmati, slow cooked on dum</i> Kcal: 676	2750
🍽️	HYDERABADI CHICKEN BIRYANI <i>Bone on chicken and long grained basmati rice, slow cooked together on a low flame</i> Kcal: 501	1400
🍽️	MURGH TIKKA BIRYANI <i>Tandoori charbroiled chicken tikka layered with a fragrant saffron rice and brown onion</i> Kcal: 501	1400
🍽️⚡	NIYAZI GHOSHT BIRYANI <i>In the style of the Niyazuddin family of “ustaaads”, with a robust aroma, tender lamb cooked along with the finest basmati rice in yoghurt marination and spices</i> Kcal: 676	1750
🍽️	PANEER TIKKA BIRYANI <i>Tandoor cooked paneer with flavourful saffron rice and brown onion</i> Kcal: 461	1150
🍽️	DUM SUBZ BIRYANI <i>A vegetable biryani where the fresh vegetables are the real heroes. A layered classic, finished with a light ginger and cumin tempering</i> Kcal: 361	1150
🍽️	STEAMED BASMATI RICE / JEERA RICE Kcal: 198	300

BREADS

TANDOORI ROTI plain / butter Kcal: 120	250
WHOLEWHEAT LACCHA ROTI plain / butter / mint Kcal: 247	250
CHURCHUR LACCHA ROTI flaky layered bread with butter, mint, red chilli Kcal: 247	250
AJWAINI PARATHA , flaky leavened bread, carom seeds Kcal: 197	250
NAAN plain / butter / garlic Kcal: 250	250
BUTTER KALONJI NAAN , white butter and onion seed Kcal: 250	250

⚡ Signature dishes

● Vegetarian ● Non-Vegetarian 🌱 Vegan 🍽️ Gluten Free
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- RESHMI ROOMALI *thin and soft bread baked on a flipped iron plate* 250
Kcal: 120
- 🍷 MAKKI KI ROTI, *gluten free cornmeal bread* 250
Kcal: 144

SIDES

- MASALA PAPAD 250
Kcal: 324
- GREEN SALAD PLATTER 250
Kcal: 50
- PLAIN YOGHURT / KACHUMBER RAITA 250
Kcal: 97

SIGNATURE DESSERTS

- 🍷 MOTICHOOR RABDI PARFAIT 625
Chilled rabdi topped with warm motichoor ladoo pearls
Kcal: 561
- GULAB JAMUN 625
With a rabdi mousse, pistachio soil
Kcal: 481
- BADAM HALWA PHYLLO TARTE 625
Saffron ice cream quenelle
Kcal: 219
- 🍷🌱 COCONUT FALOODA PANACOTTA 625
Rose infused vermicelli, tender coconut
Kcal: 331
- KESARI SHRIKHAND 625
Pista-badam nankhatai
Kcal: 310
- 🍷 PHIRNI BRÛLÉE 625
Classic creamy sweet rice pudding, caramelized sugar crust
Kcal: 242
- 🍷 DARK CHOCOLATE MOUSSE 625
72% Belgian chocolate, vanilla double cream
Kcal: 490

ICE-CREAMS

- CLASSIC MALAI KULFI 625
Traditional Indian hand churned ice cream, rose jelly
Kcal: 391
- BASKIN-ROBBINS PREMIUM ICE CREAM 625
THE FLAVOURS OF INDIA SERIES
Kesar pista / tender coconut / alphonso mango
Kcal: 290