

KEBAB SHOP DINNER (This is a reference menu, it changes everyday)

Rate: INR 5000 + taxes



Experience the Flavors of Tradition at The Kebab Shop

Step into a world of smoky grills, aromatic spices, and timeless recipes at **The Kebab Shop**, where every dish tells a story of culinary craftsmanship. Perfectly blending tradition and innovation, the menu offers a delightful journey through the rich heritage of Indian kebabs and classic main courses

A Feast for the Senses

The experience begins with the sizzle of skewers over open flames, filling the air with tantalizing aromas.

Whether you choose the succulent **Chicken Tikka** or the melt-in-your-mouth **Veg Galouti**, every bite is a testament to the mastery of the chefs. From the crisp, golden **Paneer Tikka** to the royal **Non-Veg Galouti Kebab**, each dish is crafted with care, using the finest ingredients and a blend of spices that have been perfected over generations.

Barbeque - Vegetarian

- **Paneer Tikka**
Soft and juicy cottage cheese cubes marinated in spiced yogurt, grilled to perfection with a smoky flavor.
- **Veg Galouti**
Melt-in-the-mouth vegetarian kebabs made with aromatic spices and a hint of saffron.
- **Kebab-e-Akhrot Ki Tikki**
Crispy walnut-infused patties, delicately spiced and cooked to golden perfection.

Barbeque - Non-Vegetarian

- **Chicken Tikka**

Tender chicken pieces marinated in a tangy spiced yogurt blend and grilled over a charcoal flame.

- **Shami Kebab**

Juicy minced meat patties mixed with lentils and exotic spices, pan-seared to create a flavorful bite.

- **Non-Veg Galouti Kebab**

A royal delicacy with finely minced meat and aromatic spices, known for its rich, creamy texture.

Main Course Indulgence

Move from the grill to the table with a selection of hearty mains like the creamy **Paneer Makhani** or the rich and flavorful **Chicken Curry**, paired perfectly with aromatic **Vegetable Biryani** or soft, pillowy **Naan**. The **Dal Razwadi**, slow-cooked and tempered with ghee, is a must-try for lovers of authentic Indian flavors.

- **Paneer Makhani**
Soft cottage cheese simmered in a velvety tomato and butter-based gravy.
- **Chicken Curry**
Succulent chicken cooked in a traditional blend of spices and rich curry sauce.
- **Dal Razwadi**
A robust lentil dish cooked with flavorful spices and tempered with ghee for an authentic taste.
- **Plain Rice**
Fluffy and fragrant steamed white rice.
- **Vegetable Biryani**
Aromatic basmati rice cooked with mixed vegetables, saffron, and delicate Indian spices.

Accompaniments:

- **Onions**
- **Green Chilies**
- **Mint Sauce** – A refreshing chutney made with mint, yogurt, and a hint of spice.

Indian Breads:

- **Naan** – Soft and fluffy leavened bread, perfect for scooping curries.
 - **Missi Roti** – Traditional Indian bread made with gram flour and spices.
 - **Roti** – Whole wheat flatbread, a classic staple.
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Sweet Endings

No meal is complete without dessert. End on a sweet note with the indulgent **Gulab Jamun**, refreshing **Fresh Fruits**, or a scoop of creamy **Ice Cream**.

- **Gulab Jamun**
Soft, spongy milk dumplings soaked in warm sugar syrup, flavored with cardamom and rose water.
- **Ice Cream**
Creamy and delicious, available in a variety of flavors.
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The Perfect Atmosphere

The Kebab Shop combines warm hospitality with a relaxed, inviting ambiance, making it the perfect spot for family gatherings, casual meals, or special celebrations. Every detail, from the presentation of the dishes to the attentive service, is designed to create a memorable dining experience