



MEET CHEF SIRAJUL RAHAMAN THE HEART AND SOUL OF MINISTRY OF KEBABS.



Renowned for his dedication and profound love for Indian cuisine, Chef Sirajul Rahaman is the driving force behind our culinary excellence at Ministry of Kebabs. With over a decade of experience, his journey began in the bustling kitchens of his homeland, where he developed a passion for grilling and the art of kebabs.

At Ministry of Kebabs, Chef Sirajul Rahaman's creations are symphonies of tradition and innovation. From secret-spiced lamb kebabs to fresh vegetarian skewers, each dish is a masterpiece.

Every creation is an invitation to savor kebab heritage, embrace tradition with a modern twist, and indulge in the joy of a meal that transcends sustenance. When you dine with us, don't miss the chance to say 'HELLO' to the heart and soul of Ministry of Kebabs, where each meal is a celebration of flavor, culture, and culinary artistry. Chef Rahaman's culinary excellence is renowned globally, having served three heads of state from various countries. So at Ministry of Kebabs, you're not just dining; you're experiencing the royal treatment fit for kings.





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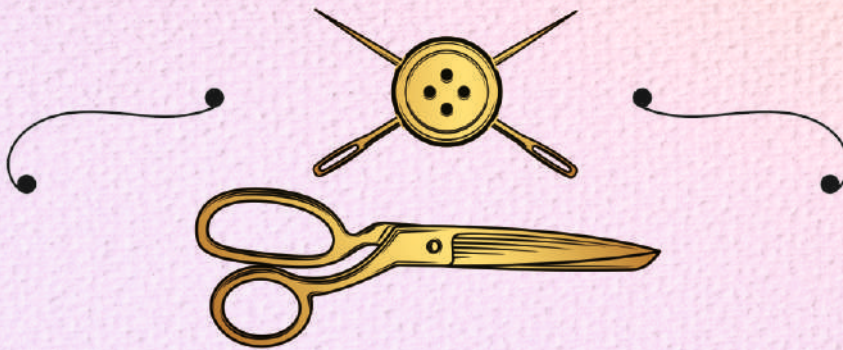
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WHERE SUSTAINABILITY MEETS ARTISTRY.



In harmony with our commitment to sustainability, our heartists proudly don attire by the celebrated designer, Abhishek Dutta and meticulously crafted by reformed inmates from correctional homes.

Every thread in this remarkable design is a tribute to the origins of kebab stories from around the world. This fusion of sustainability and artistry is not just in the fabric; it's a symbol of our dedication to a better, more inclusive future.



THE KEBAB STORY



Vegetarian Selection

TANDOOR

Paneer Pasanda Kebab

Marinated chunks of cottage cheese sandwiched a nut filled special filling

Per Serve - 294 Kcal

Tandoori Aloo

Chili yoghurt marinated baby potato cooked in the tandoor

Per Serve - 240 Kcal

TAWA

Bhutte Matar ki Shami

Cumin flavored gallets of minced succulent corn and green peas

Per Serve - 182 Kcal

Khumb Ki Galouti

Melt in the mouth pate of farmed mushrooms seasoned with aromatic spices

Per Serve - 146 Kcal

SIGRI

Palak Akhrot Ki Seekh

Minced spinach and walnut marinated and cooked on a skewer

Per Serve - 191 Kcal



 Vegetarian  Non-Vegetarian  Round-the-clock  Contains Dairy Products  Contains Nuts
 Contains Mushrooms  Contains Gluten  Contains Soya  Contains Egg
 Contains Pork  Contains Fish  Contains Shellish  Contains Chilli  Contains Sulphite

**Please inform the server of any allergies or gluten restrictions you have when placing your order.*

THE KEBAB STORY



Non-Vegetarian Selection

TANDOOR

▲ Kalmi Kebab 🍗 🥘

Yoghurt marinated tender drumsticks cooked in the tandoor

Per Serve - 220 Kcal

▲ Tandoori Jhinga 🍗 🥘

Lemon ginger marinated prawns smoked in the clay oven

Per Serve - 149 Kcal

TAWA

▲ Mutton Galouti 🍗 🥘

A signature succulent kebab made on mutton mince and spices

Per Serve - 321 Kcal

▲ Tawa Macchi 🍗 🥘 CF

Chunks of marinated fish cooked on a flat griddle

Per Serve - 109 Kcal

SIGRI

▲ Mutton 'Charminar' Kebab 🍗 🥘

Chunks of marinated mutton cooked Hyderabad style on open charcoal grill

Per Serve - 228 Kcal



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🍄 Contains Mushrooms 🍷 Contains Gluten 🥜 Contains Soya 🥚 Contains Egg
🐷 CP Contains Pork CF Contains Fish 🐚 Contains Shellish 🌶️ Contains Chilli 📦 Contains Sulphite

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BREADS & BIRYANI

🍲 Ulte Tawe ka Paratha 🍲🍲

Ulte Tawe Ke Parathe are Lucknowi parathas made on an inverted griddle

Per Serve - 243 Kcal

🍲 Khameeri roti 🍲🍲🍲

A traditional Indian sour dough bread

Per Serve - 143 Kcal

🍲 Roomali Roti 🍲🍲🍲

A signature soft unleavened bread

Per Serve - 150 Kcal

🍲 Gosht dum biryani 🍲🍲

Morsels of mutton marinated with delicate spices and cooked with fragrant rice

Per Serve - 343 Kcal

🍲 Murgh biryani 🍲🍲

Marinated succulent pieces of chicken cooked with basmati rice in dum

Per Serve - 284 Kcal

🍲 Taheri 🍲🍲🍲

Taheri is a delicious rice and vegetable based dish

Per Serve - 164 Kcal

🍲 Dal 🍲

Dal 'MOK'

Yellow Dal tadka

Per Serve - 208 Kcal



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DESSERT



Phirnee

A thick dessert made of rice and milk

Per Serve - 121 Kcal

Jalebi Rabri

Indian desserts made by deep-frying a wheat flour batter in pretzel or circular shapes

Per Serve - 200 Kcal

Kulfi Falooda

A famous delicious dairy based dessert, which is made using rich milk and is creamier and smooth.

Per Serve - 240 Kcal

Gulab Jamun

A popular dessert made by frying dumplings made of milk dough

Per Serve - 230 Kcal



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