



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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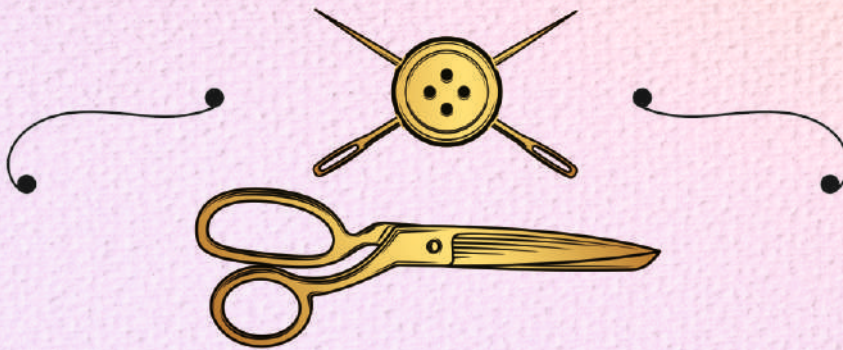
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WHERE SUSTAINABILITY MEETS ARTISTRY.



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

Zafrani Paneer Tikka

Saffron scented chunks of cottage cheese cooked in the tandoor

Per Serve - 506 Kcal

Tandoori Subz

Marinated vegetables cooked in the tandoor

Per Serve - 286 Kcal

TAWA

Regency Kebab

Spiced hara moong dal gallets

Per Serve - 318 Kcal

Rajma Galouti

Aromatic pate of red kidney beans cooked on a flat griddle

Per Serve - 355 Kcal

SIGRI

Nadru Aur Bhutte Ki Seekh

Marinated minced Lotus stem and corn cooked on a skewer

Per Serve - 339 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

▲ **Murgh Kali Mirch** 🍗🌶️🥘

Morsels of succulent chicken marinated with black pepper and cooked in the tandoor

Per Serve - 500 Kcal

▲ **Tandoori Sarsoon Jhinga** 🍤🌶️🥘

Home ground mustard marinated prawns cooked in the tandoor

Per Serve - 328 Kcal

TAWA

▲ **Mutton Shikampuri Kebab** 🍖🥘🌶️

Mint and hung curd stuffed gallets of minced mutton kebab

Per Serve - 328 Kcal

▲ **Kolivada Macchi** 🐟🥘🌶️ **CF**

Shallow fried semolina crusted spiced fish

376 Kcal - contains dairy, mustard, fish

SIGRI

▲ **Mutton Gilafi Kebab** 🍖🥘🌶️

Pepper and onion crusted skewer of minced mutton cooked on an open charcoal grill

Per Serve - 640 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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