

MINISTRY
OF KEBABS











Menu










MINISTRY
OF KEBABS



APPETIZERS

- ▲ DHANIYA AUR PUDINA KE SEEKH**   **1200**
Juicy minced mutton blended with fresh coriander, mint, and warm spices, skewered and grilled over open flame. This aromatic seekh traces its roots to royal hunting camps, where herbs were foraged fresh from the wild.
Kcal – 280
- ▲ RAJWADA KALMI TANDOOR**  **950**
Rajwada Kalmi Tandoor features royal-style chicken drumsticks marinated in rich spices and chargrilled, inspired by the regal kitchens of Rajasthan and Madhya Pradesh.
Kcal – 260
- ▲ KUNDAPURI BYADGI PRAWNS**   **1250**
Prawns marinated in roasted Byadgi chilli masala and shallow-fried with curry leaves for a bold Mangalorean punch. Byadgi chilli is mainly grown in Indian state of Karnataka.
Kcal – 240
- SHAHI PALAK CHILGOZA TIKKI**   **700**
Shahi Palak Chilgoza Tikki is a royal Awadhi patty of spinach and pine nuts, seasoned with mild spices and pan-fried to perfection.
Kcal – 230
- GUNTUR MIRCHI TANDOORI PANEER**  **750**
Guntur Mirchi Tandoori Paneer is a fiery, smoky paneer tikka marinated in yogurt and Guntur red chilli paste, grilled to perfection in a tandoor.
Kcal – 230
- BHARWAN DHINGRI**   **700**
Bharwan Dhingri is a regal dish of whole mushrooms stuffed with spiced paneer, khoya, and nuts, finished in a tandoor or delicate gravy.
Kcal – 230

▲ - Non Vegetarian **■** - Vegetarian

 - Gluten  - Dairy  - Treenuts  - Egg  - Peanuts  - Soy  - Gluten free

All prices are in Indian Rupees and exclusive of 18% Goods and Services Tax.

We do not levy service charges.

Should you be allergic to any ingredient(s) kindly bring it to the attention of the server.