



MINISTRY
OF KEBABS

Menu

Our Story

The Ministry of Kebab is our homage to India's legendary fire-kissed culinary traditions — where heritage meets precision, and technique is elevated into art.

Rooted in centuries of regional craftsmanship, we showcase three iconic methods that define the soul of Indian grilling: Tawa, Tandoor, and Sigree. Each flame tells a different story — the Tawa sears with intensity, the Tandoor roasts with depth, and the Sigree smokes with rustic charm. Every kebab is thoughtfully crafted to reflect the unique character of the flame it meets — bold, subtle, tender, or charred — always with intention.

At MOK, we bring this experience tableside in the most immersive way possible.

Our custom-designed kebab trolley is a live-action stage, fitted with working Tawa, Tandoor, and Sigree — allowing our chefs to finish, glaze, or sear kebabs directly in front of our guests. This mobile culinary theatre offers not only warmth and freshness but also the sounds, aromas, and visual drama of real-time flame cookery.

Kebabs are presented with a handpicked selection of house-made chutneys and crisp papads, completing the experience with layered flavours and textures. From premium cuts and freshly ground masalas to seasonal accents and thoughtful finishing touches, every element is curated to deliver a kebab that is both rooted in tradition and refined for the modern plate.

This is more than a service — it is a celebration of fire, culture, and craftsmanship, designed for the discerning palate.



Papad & Chutney

A crisp, vibrant beginning – our curated trio of artisanal papads paired with house-made chutneys, designed to awaken the palate and set the tone for the meal.

Papad:

- **Roasted Papad** 🌾
Thin, sun-dried lentil crisp kissed with cumin and asafoetida
Kcal- 170
- **Disco Papad** 🌾
Playful, masala-tossed papad topped with onions, tomatoes, and chatpata spices
Kcal- 210
- **Aloo Papad** 🌾
Crispy sun-dried potato wafer with a delicate spiced crunch
Kcal- 190

Chutney:

- **Raw Mango & Mint Chutney** 🥛
Bright, tangy, and herbaceous.
Kcal- 100
- **Smoked Tomato & Garlic Chutney** 🥛 🌰
Earthy, bold, and charred to perfection.
Kcal- 75
- **Sweet Tamarind & Jaggery Chutney** 🥛 🌰
Sticky, sweet, and balanced with a touch of spice.
Kcal- 60

▲ - Non Vegetarian ■ - Vegetarian

🌾 - Gluten 🥛 - Dairy 🌰 - Treenuts 🐟 - Fish 🦀 - Crustacean 🥛 - Soy 🥛 - Mustard

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Signature Salad

■ Grill & Greens 🌱

MOK's signature salad bursting with freshness and fire, blending cucumber, raw mango, pomelo, achari amla, smoked pineapple, and tender coconut, all tossed in a bold coconut-chilli dressing.

Kcal- 170

Appetizers

▲ Darbaar-e-Kebab 🍽️ 🌱 🌿

Infused with royal spices, saffron, and rose water, this kebab captures the soul of Mughlai indulgence in every bite. Originating from the royal kitchens of Hyderabad during Mughal times, Shikampuri kebabs, meaning "bellyful" in Urdu, were crafted as a luxurious, satisfying dish for nobility.

Kcal- 280

▲ Laung Lagaan Kabab 🍽️ 🌱

Tunde ke Kebab is a soft, melt-in-the-mouth Lucknowi minced meat patty, renowned for its delicate texture and aromatic spices. Originating in 1905 at Tunday Kababi in Lucknow, these kebabs were perfected by Haji Murad Ali, a one-armed chef, using a secret blend of over 160 spices. Legend has it, they were created for a toothless nawab, ensuring a tender, flavourful bite that remains iconic in Awadhi cuisine

Kcal- 270

▲ Mirch Masala Seekh 🍽️

Chicken seekh kebab is a succulent, spiced minced chicken skewer, grilled to smoky perfection. Rooted in Mughal culinary traditions, chicken seekh kebabs were crafted in North Indian royal kitchens, blending Persian grilling techniques with local spices. These flavourful, cylindrical kebabs, often served with naan and chutney, gained widespread popularity for their juicy texture and aromatic zest.

Kcal- 290

▲ Hariyali Murgh Angaara 🍽️ 🌱

Chicken marinated in a vibrant mix of mint, coriander, and green chillies, chargrilled to perfection. This kebab finds its roots in Punjab, where green herbs were used to cool and flavour meats in summer.

Kcal- 270

▲ Teekha Tandoori Wings 🍽️ 🌱

Fiery tandoori-spiced chicken wings, charred to perfection and bursting with bold desi heat. Born in the by lanes of Amritsar and raised on the flames of a clay oven, these wings pack a punch of mint, coriander leaves red chillies, hung curd, and smoky masala magic. Crafted for those who crave the thrill of spice with every bite.

Kcal- 280

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▲ **Bhatti Ka Samundari Tikka** 🍷🌰🐟

Prawns marinated in spiced yogurt and chargrilled to smoky perfection in the tandoor. Tandoori Jhinga traces its roots to coastal India, where the freshness of the sea met the fire of the North. Traditionally served at festive gatherings, the dish fuses robust tandoori flavours with the delicate sweetness of prawns for a royal seafood experience.

Kcal- 240

▲ **Sarson Macchi Tikka** 🍷🌰🐟

River fish chunks marinated in pungent mustard, hung curd, and spices, then grilled to perfection in a clay tandoor. Born in the heart of Punjab, Sarson Macchi Tikka blends the boldness of mustard with the simplicity of river fish, reflecting the region's rustic charm. Traditionally prepared during harvest festivals, it embodies the earthy flavours of mustard fields and tandoor smoke

Kcal- 250

▲ **Tawa Methi Macchi** 🍷🌰🐟

Fresh fish seared on tawa with crushed fenugreek, garlic, and house-ground spices for a bold, earthy flavour. Tawa Methi Macchi hails from the kitchens of coastal homes where fish meets the bitterness of methi in a sizzling harmony. This rustic preparation was often cooked over iron skillets during winters, blending seasonal herbs with local catch.

Kcal- 260

■ **Bhatti Wala Soya Chaap** 🍷🌰

marinated soya sticks grilled to smoky perfection with aromatic spices Tandoori Soya Chaap emerged as a hearty North Indian alternative to meat, loved for its meaty texture and rich marinade. Often served at Delhi Street stalls and Punjabi gatherings, it bridges tradition with modern vegetarian cravings

Kcal- 240

■ **Rangrez Hara Kebab** 🍷🌰

Cashew, green peas, and sweet corn blended into velvety kebabs, grilled to golden perfection. Rangrez kebab celebrates the richness of cashew with the sweetness of corn and peas. A modern tribute to Mughlai finesse, it transforms humble ingredients into regal indulgence.

Kcal- 200

■ **Khubani ke Kebab** 🍷🌰

Soft apricot-stuffed patties with a delicate blend of spices, seared to golden perfection. Inspired by royal Hyderabadi kitchens, this kebab marries sweet Khubani with savoury richness. Traditionally served during Eid and festive banquets, it's a symbol of sweet-meets-spice indulgence.

Kcal- 210

■ **Mutter Bharri aur Peethiwali Aloo ki Tikki** 🍷🌰🌱

Crisp potato patties stuffed with spiced green peas and urad dal filling, pan-seared to a golden crust. A classic from Uttar Pradesh, this tikki brings together street-style chaat flavours with festive nostalgia. The peethi stuffing was often a winter treat, using warm spices and protein-rich lentils.

Kcal- 200

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■ **Pista aur Akhroot ki Seekh** 🥣🌰🌱

Nutty seekh kebabs of pista and walnuts, bound with lentils and mild spices, grilled on skewers. Rooted in Kashmiri influence, this kebab was born from rich Himalayan produce and royal tastes. Often served in royal feasts, the combination of pista and akhroot symbolised luxury and nourishment.

Kcal- 230

■ **Rajma ki Shammi** 🥣🌱🌰

Velvety red kidney bean patties blended with spices, shallow-fried for a crisp outer layer and soft core. Inspired by the classic mutton shammi, this vegetarian twist was popularised in old Delhi households. Rajma provided the richness, while smoky notes gave it the soul of a true kebab.

Kcal- 200

■ **Mushroom Galouti** 🥣🌱🌰

Minced mushrooms cooked with aromatic spices and saffron, pan-seared till melt-in-mouth tender. Paying homage to the legendary Lucknowi galouti, this vegetarian version keeps the Nawabi finesse alive. It was crafted for royalty who desired rich flavours with a delicate, toothless bite.

Kcal- 260

■ **Sahi Paratdar Paneer** 🥣🌱🌰

Layered paneer slices marinated with saffron cream and grilled for a regal, smoky finish.

A dish once served in Awadhi courts, where paneer took centre stage in multi-layered elegance. Its 'paratdar' texture reflects royal culinary artistry, offering richness with every bite.

Kcal- 270

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Mains

▲ Subah-e-Awadh Nihari 🥛🌱

A slow-cooked mutton stew made with marrow-rich spices and herbs, traditionally served for breakfast in royal Awadhi households Nihari was a breakfast dish for warriors and nobles after morning prayers.

As it spread across regions, poultry-loving kitchens adapted it into Murgh Nihari, blending tradition with lighter meat.

Infused with bone marrow, spices, and hours of simmering, it retained its regal richness.

Today, it's a cherished comfort food, marrying royal depth with everyday simplicity.

Kcal- 280

■ Subz Korma Awadhi 🥛🌱

Mixed vegetables simmered in a luxurious gravy of onion, yogurt, poppy seeds, and aromatic spices — delicately flavoured and regal Born in the royal kitchens of Awadh, where even vegetables were treated with noble finesse, this kormas showcased culinary artistry beyond meat.

Slow-cooked in a rich blend of yogurt, cashew paste, and fragrant spices, it reflected the Nawabs' love for delicacy and depth.

Originally crafted for vegetarian courtiers and festive feasts, it carried the same grandeur as its meaty counterparts.

Today, it stands as a regal vegetarian delight from Lucknow's timeless legacy

Kcal- 320

Dal

■ Dal MOK 🥛

Black lentils simmered overnight with fresh tomato puree, blended with generous butter and cream Crafted in the kitchens of "Ministry of Kebab" (MOK), our signature black dal pays homage to the timeless Dal Makhni of Punjab.

Slow-cooked overnight with love, cream, and hand-roasted spices, it captures the soul of rustic tradition with a modern touch.

Born from heirloom recipes and perfected with patience, it's more than a dish — it's an experience.

At Dal MOK, every spoon tells a story of warmth, heritage, and culinary moments worth remembering.

Kcal- 350

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Rice/Biryani

▲ **Kolkata Style Chicken Biryani** 🥛🥚

Chicken thigh cooked with yoghurt, golden brown onions and freshly pounded chillies and finished on "Dum" with Royal basmati. In Kolkata, it's simply called Kolkata Biryani - a distinct and beloved variation of biryani that traces its roots to the Awadhi style brought by Nawab Wajid Ali Shah when he was exiled to Kolkata in the 19th century.

Kcal- 480

■ **Subz Dum Biryani** 🥛

Vegetables simmered with yoghurt, yellow chili powder, vetiver and saffron finished on "Dum" with Royal basmati.

Inspired by royal kitchens where vegetarian guests were honored with equal grandeur, Subz Dum Biryani is a tribute to nawabi finesse. Rooted in Awadhi traditions, it's slow-cooked (dum) with fragrant rice, saffron, and spiced seasonal vegetables sealed in a handi. Originally crafted during festivals and royal feasts, it balanced richness with purity.

Today, it stands as a luxurious vegetarian celebration wrapped in aroma and heritage.

Kcal- 420

■ **Raita** 🥛

Mixed vegetable

Born as a cooling companion in India's spicy feasts, Yoghurt blended with herbs and veggies, calming the heat's beast. Simple, fresh, and soothing - a balance to fiery delight,

Kcal- 100

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Bread

■ Amritsari Kulcha 🥞🌾

Stuffed, tandoor-baked flatbread, traditionally filled with spiced mashed potatoes, onions, and herbs, brushed with butter, and served hot.

Kcal- 280

■ Ulta Tawa Paratha 🥞🌾

Flaky paratha cooked in a unique way—first partially cooked on the convex side (back) of a tawa then finished on the flat side with ghee or butter

Kcal- 200

■ Khameri Roti 🥞🌾

Khameri Roti is a soft, leavened whole-wheat bread fermented with yeast for a light, airy texture.

Born in the Mughal era, Khameri Roti gets its name from khamir, meaning fermentation.

It was a staple in royal feasts, served hot with kebabs, kormas, and aromatic gravies

Kcal- 180

■ Roomali Roti 🥞🌾

Ultra-thin flatbread, rolled so large and fine it resembles a handkerchief (rumal in Hindi), then cooked quickly on the convex side of a hot tawa. It originated in Mughal royal kitchens, prized for its delicate texture and elegant folds.

Kcal- 160

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Desserts

■ Saffron Rasmalai 🍷🥛🌿

*Delicate paneer dumplings soaked in saffron- milk, served chilled
Inspired by royal Mughal kitchens, this Rasmalai blends the romantic aroma of rose with the golden warmth of saffron — a timeless dessert reborn for indulgent endings. A whisper of nostalgia in every spoonful.*

Kcal- 280

■ Phirni In Mitti Kulhar 🍷🥛🌿

Saffron flavoured rice flour puddings garnished with pistachio and cashew nuts.

*In earthen pots, creamy Phirni is gently set to cool,
The clay breathes life, adding earth's whisper to the jewel.
Chilled and delicate, it carries traditions from old days,
A humble vessel holding royal sweetness in simple ways.*

Kcal- 260

■ Gulab Jamun 🍷🌿

Gulab Jamun is a soft, melt-in-the-mouth milk-solid dumpling soaked in fragrant sugar syrup. Introduced during the Mughal era, its name means "rose berry" for its floral syrup and berry-like shape. It became a timeless dessert across India, gracing everything from royal banquets to festive celebrations.

Kcal- 300

■ Kulfi 🍷🥛🌿

Traditional dense Indian frozen dessert, slow-cooked milk flavoured with cardamom and nuts.

Kcal- 350

■ Jalebi With Rabri 🍷🌿

Jalebi with Rabri is a crispy, syrup-soaked sweet paired with thick, creamy reduced milk. Originating from ancient Middle Eastern zalabiya, jalebi travelled to India and became a festive favourite. Paired with rich rabri, it turned into a royal indulgence, enjoyed in fairs, weddings, and street-side feasts.

Kcal- 400

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