

MINISTRY
OF KEBABS

Menu



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** **1200**
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** **950**
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** **1250**
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

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We do not levy service charges.

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



Mains

▲ Subah-e-Awadh Nihari   **1350**

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   **950**

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  **800**

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** 🍲 🥜 **900**
Chicken thigh cooked with yoghurt, golden brown onions and freshly pounded chilies 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** 🍲 **850**
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** 🍲 **175**
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

Breads

- Ulta Tawa Paratha** 🍲 🌾 **225**
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** 🍲 🌾 **225**
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

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Desserts

■ **Phirni in Mitti Kulhar**    **450**



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

■ **Kulfi**   **400**

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

Kcal - 350

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