



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 / 100 grams**
- **Disco Papad** 🌾  
*Playful, masala-tossed papad topped with onions, tomatoes, and chatpata spices*  
**Kcal- 210 / 100 grams**
- **Aloo Papad** 🌾  
*Crispy sun-dried potato wafer with a delicate spiced crunch*  
**Kcal- 190 / 100 grams**

## Chutney:

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

▲ - Non Vegetarian    ■ - Vegetarian

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

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.  
An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary.

# 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 / 100 grams**

# Appetizers

## ▲ Dhaniya Aur Pudina Ke Seekh 🍴🌱

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 / 100 grams**

## ▲ Kesar-e-Shami 🍴🌱

A royal saffron-scented mutton shammi kebab with a delicate melt-in-mouth texture.

Inspired by Mughal culinary finesse, this kebab blends rich saffron and minced meat for a luxurious bite.

It was often served in Awadh courts as a refined starter for the Nawabs.

**Kcal- 280 / 100 grams**

## ▲ Chicken Shish Kebab 🍴🌱

Juicy chicken cubes marinated in Levantine spices and grilled on open skewers. Adapted from Middle Eastern traditions, this kebab brings Mediterranean smokiness to Indian grills.

It became popular in India via Turkish and Persian trade routes.

**Kcal- 250 / 100 grams**

## ▲ Sabut Surk Lal Murgh 🍴🌱

Sabut Surk Lal Murgh is a whole chicken marinated in fiery red chili, yogurt, and whole spices, then slow-cooked until tender, offering a vibrant, mouth-watering twist on traditional Mughlai flavours.

**Kcal- 260 / 100 grams**

## ▲ Methi Murgh Malai Tikka 🍴🌱

Bone-in leg of chicken marinated overnight in robust spices and charred in a clay oven.

"Raancha" refers to the rustic countryside style of marination and fire-roasting. Popular in Punjabi dhabas, it evokes the essence of roadside feasts.

**Kcal- 300 / 100 grams**

▲ - Non Vegetarian    ■ - Vegetarian

🌱 - Gluten    🍴 - Dairy    🌱 - Treenuts    🐟 - Fish    🦀 - Crustacean    🌱 - Soy    🍴 - Mustard

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.  
An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary.

▲ **Chettinad Prawn Kebab** 🍲🌿🐟

Juicy prawns tossed in fiery Chettinad masala and seared on iron griddle. From Tamil Nadu's Chettinad kitchens, this bold prawn kebab is rich in pepper and spice.

It was often served during community feasts and temple festivals.

**Kcal- 240 / 100 grams**

▲ **Bhangda Ki Bhuni Hui Machhli** 🍲🌿🐟

Chargrilled Indian mackerel with coastal spice rub.

Two-liner: Fresh bhangda (Indian mackerel) marinated in tangy-spicy Malvani masala and slow-roasted on a tawa. A coastal favourite that balances smokiness with the fish's bold flavour.

**Kcal- 260 / 100 grams**

▲ **Shorshe Batá Tawa Bhetki** 🍲🌿🐟

Kolkata bhetki fillet cooked with mustard paste and green chillies on a hot tawa. A Bengali household favourite, this dish is rooted in the mustard-rich cuisine of East India.

Traditionally made with river fish and mustard oil during festivals.

**Kcal- 270 / 100 grams**

■ **Hariyali Paneer Tikka** 🍲🌿

Cottage cheese cubes marinated in a green herb paste and grilled till smoky and soft. Inspired by North Indian tandoori traditions, this kebab brings the garden to the grill. Perfect for vegetarians craving freshness and spice.

**Kcal- 280 / 100 grams**

■ **Nadar Ke Gular** 🍲🌿🌱

Lotus stem dumplings spiced and pan-seared in Kashmiri-style flavours. A delicacy of Kashmiri Pandit cuisine, lotus stems or "nadru" were shaped into kebabs for festive tables.

These vegetarian "meatballs" mimic the bite of seekh kebabs.

**Kcal- 220 / 100 grams**

■ **Aloo Nazakat** 🍲🌿

Scooped baby potatoes stuffed with spiced paneer and nuts, grilled gently. This royal Awadhi dish was created to elevate humble potatoes into festive centrepieces.

The stuffing brought creaminess while the grill gave it finesse.

**Kcal- 230 / 100 grams**

■ **Bhuttey Aur Methi Ki Seekh** 🍲🌱

Skewered corn and fenugreek kebabs with a hint of garlic and earthy spice. Born from seasonal kitchens, this kebab pairs sweet corn with winter's favourite herb—methi.

It's a wholesome street-style adaptation with North Indian roots.

**Kcal- 210 / 100 grams**

■ **Subz Siya Mirch** 🍲🌱

Stuffed black pepper chillies with spiced vegetables, grilled over low heat. An Indo-Mughlai creation, this kebab blends the boldness of chillies with a hearty veggie mix.

Once used to surprise guests with a spicy bite in Nawabi platters.

**Kcal- 200 / 100 grams**

▲ - Non Vegetarian

■ - Vegetarian

🌱 - Gluten

🥛 - Dairy

🌿 - Treenuts

🐟 - Fish

🦀 - Crustacean

🌱 - Soy

🧄 - Mustard

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.

An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary.

■ **Hare Moong Dal Ki Tikki** 🥛 🌾

*Pan-seared tikkis made with green moong, ginger, and cumin for a protein-rich treat. This healthy kebab hails from sattvic traditions, where lentils are revered for purity and strength. Often served during fasts or wellness-focused feasts.*

**Kcal- 200 / 100 grams**

■ **Matter Khumb Galouti** 🥛 🌾

*Finely minced matter mushroom kebabs infused with royal spices, grilled till melt-in-mouth. Inspired by Lucknow's iconic galouti, this vegetarian rendition retains the softness and richness.*

*It was developed for those seeking indulgence without meat.*

**Kcal- 220 / 100 grams**

■ **Dahi Ke Shammi** 🥛 🌾

*Hung curd patties mixed with herbs and chickpea flour, lightly pan-fried. An elegant Awadhi creation, dahi shammi was born as a summer-friendly vegetarian kebab.*

*Its cooling base offered relief during warm royal lunches.*

**Kcal- 210 / 100 grams**

▲ - Non Vegetarian      ■ - Vegetarian

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

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.  
An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary.

# 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 / 100 grams**

## ■ 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 / 100 grams**

# 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 / 100 grams**

▲ - Non Vegetarian      ■ - Vegetarian

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

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.

An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary.

# Rice/Biryani

## ▲ **Kolkata Style Chicken Biryani** 🥛🌰

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 / 100 grams**

## ■ **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 / 100 grams**

## ■ **Raita** 🥛

Pudina, boondi, aloo, mixed vegetable

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

**Kcal- 100 / 100 grams**

▲ - Non Vegetarian      ■ - Vegetarian

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

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.  
An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary.

# Bread

## ■ Amritsari Kulcha 🥛🌾

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

**Kcal- 280 / 100 grams**

## ■ 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 / 100 grams**

## ■ 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 / 100 grams**

## ■ 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 / 100 grams**

▲ - Non Vegetarian    ■ - Vegetarian

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

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.  
An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary.

# 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 / 100 grams**

## ■ 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 / 100 grams**

## ■ 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 / 100 grams**

## ■ Kulfi 🍷🥛🌿

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

**Kcal- 350 / 100 grams**

## ■ 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 / 100 grams**

▲ - Non Vegetarian

■ - Vegetarian

🌿 - Gluten

🥛 - Dairy

🌿 - Treenuts

🐟 - Fish

🦀 - Crustacean

🌿 - Soy

🍷 - Mustard

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.

An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary.