

NARAYANI HOSPITALITY GROUP



Qabil-e
Tareef

ATITHI DEVO BHAVA



SHURUWAT

Tamatar Dhaniya Ka Shorba 117
A delicate soup made with fresh tomatoes, tempered with cumin and coriander, garnished with croutons

Palak Corn Ka Shorba 117
Fresh spinach and creamy corn soup with special spices

Khumb Makai Ka Shorba 144
Mushroom and corn mix of garlic pepper with cream

Malligatawary Shorba 135
Lentil coconut cream with garlic fury

Murg Paya Shorba 135
Chicken paya shorba flavoured with fresh turmeric, garlic & black peppers

Paya Yakhni Shorba 135
Lamb totters stock blended with spices

Murg Shahi Shorba 126
Exotic chicken soup cooked with herbs

Multani Shorba 162
Boiled egg with chicken seek

Surmai Shorba 198
Fresh minced surmai, made with celery, ginger & blended with Indian spices



SHAWARMA

Subz Darbari Shawarma 144
Crunchy mixed vegetables flavoured with Indian spices, fried papad, olives, tomato sauce and hummus wrapped with pita bread.

Paneer Lajjatdar Shawarma 162
Grilled cottage cheese with butter, fried corn, cheese, fried green chillies, flavoured with achar, saunf with hummus, wrapped in a pita bread.

Macchi Koliwada Shawarma 198
Combination of grilled basa fish, koliwada styled prawns marinated with mixture of green chutney and laccha onions, with hummus and salad flavoured with tartar sauce. All rolled in pita bread.

Zafrani Ghost Shawarma 189
Grilled mutton marinated with hummus and mayonnaise, egg white, thin sliced potatoes, flavoured with chef's special raita. All rolled in pita bread.

Afgani Murg Shawarma 162
Chicken grilled slowly filled with thin crispy sliced potatoes and sliced onion, garlic sauce, hummus, tomato sauce, hot sauce and green chutney. All rolled in pita bread



VEGETARIAN DAWAT

Bhatti da Paneer 288
Cubes of cottage cheese marinated, topped with ajwain and grilled

Rajoli Paneer 324
Fresh cottage cheese stuffed with cheese, fenugreek marinated in special spices grilled tandoor

Paneer Dilly Dilly 288
Fresh cottage cheese, marinated in yogurt, dill leaves, chilli flakes and grilled to perfection

Paneer Shabnam 324
Cottage cheese cubes, stuffed with shredded potatoes, grated cheese marinated afgani style and grilled to perfection in tandoor

Paneer Sofiyan 288
Cubes of cottage cheese marinated in cream, yogurt, saunf and spices

Makai Cheese ka Gola 261
A deep fried combination of fresh corn and cheese

Hariyali / Achari Phool 261
Fresh cauliflower marinated in a special masala and charcoal grilled

Kumbh Lazeez 324
Fresh mushrooms stuffed with cheese and chopped mushrooms prepared in our chef's special recipe and furnace in the tandoor

Aloo ki Nazakhat 261
Baby potatoes seasoned with thyme, chilli flakes, tamarind and garlic grilled to perfection in tandoor

Chatpata Kumbh 261
Fresh mushrooms marinated in pickled spices and barbecued

Lasooni Kumbh 261
Fresh mushrooms marinated traditionally in Lucknowi style and grilled

Sabz ki Bahaar 324
Diced mixed vegetables, cottage cheese and mushrooms, marinated in an exotic tangy sauce, grilled

Tandoori baby corn til till 261
Baby corn marinated in yogurt, red chili garlic ginger paste, coated with sesame seeds & grilled

Afghani Paneer Tikka 288
Fresh Cottage cheese marinated with cheese, cashew nut paste, yogurt and spices grilled to perfection

Banarasi Seekh Kebab 216
Minced vegetables mixed with spices and herbs furnace in an earthen oven

Aloo Angari 261
Baby potatoes marinated with special masala and grilled

Bhutte Mattar ki Shammi 243
Shallow fried minced greenpeas. Asmerican corn with special herbs

Irani Kebab mix vegetable mince and deep fried chef special masala	261	Sunheri Subz Tawa Brinjal, mushroom, cauliflower, baby corn, potatoes, okra and capsicum cooked with dry spices	333	Dum ki Dhingri Baby Corn Tandoori mushrooms and baby corn cooked in a spicy masala, dum style	369
Makhmali Seekh Kebab A combination of cottage cheese marinated with brunt garlic, corn and spinach	288	Rajwadi Kofta Fresh mix veggies dumplings cooked in special spices	369	Paneer Tawa Khurchan Fresh cottage cheese, tomato, onion, green peppers sauteed with select spices finished on a tawa.	369
Assorted Veg. Platter Assorted vegetarian kebabs	720	Veg Bhuna Fresh vegetable kheema balls- our special recipe	369	Dilkas Subz Handi Fresh veggies cooked with onion, tomato and 7 freshly ground spices	333



**KHANE
KA ANDAZ**
Vegetarian

Paneer Makhanwala Diced cottage cheese cooked in rich tomato gravy	369	Dum Aloo Patiala Baby potatoes stir fried with chilli onion garlic paste and tomatoes	369	Makai - nu - Saag Sweet corn cooked in a special masala	333
Awadhi Kofta Succulent paneer dumplings cooked in a medium spicy red gravy with special Indian spices	369	Mastani Bhindi Lady fingers seasoned with fresh Indian spices and stir fried	288	Kumbh Bhutta Paneer Fresh mushrooms, corn & diced cot- tage cheese in an exciting mix of peppers, green chilies & fusion spices.	369
Paneer Jaipuri Chef's Special Preparation	369	Bhindi Do Pyaaza Fresh lady fingers and onion cooked in Chef's special spices.	288	Makai Simla Masala Delightful combination of sweet corn and diced green pepper, simmered in an unusual gravy	333
Paneer Butter Masala Diced cubes of cottage cheese cooked in tomato onion gravy	369	Subzi Jalfrezi Mix veggies in a hot, sweet & sour gravy with Qabil-e-tareef's spices	333	Shahi Paneer Cottage cheese cooked in our finest spices	369
Khasta Paneer Stuffed paneer cooked in delicious rich yellow cashew gravy	369	Methi Mutter Malai Fresh green peas, cooked in a rich cashew nut gravy blended with fenugreek leaves	369	Subzi Kadhai Seasonal vegetables prepared in an authentic Indian style	369
Paneer Simla Bhurji Paneer bhurji cooked in a Qabil-e-Tareef's special style.	369	Akhbari Kofta Fresh cottage cheese dumplings with mixed veggies simmered in an aromatic tomato cashew nut gravy	369	Dal Akbari Black lentil slow cooked overnight in a tandoor with herbs and spices	288
Palak Paneer Fresh spinach, garlic, chopped green chilly gravy, diced paneer	369	Mutter Paneer Cubes of cottage cheese cooked in special spices and tossed with fresh green peas	369	Dal Tadka Yellow lentils tempered with homemade butter, whole red chillies / fenugreek / spinach	225
Methi Mutter Paneer Cottage cheese cooked with fresh methi in a rich cashew gravy	369	Tandoori ka Khazana Qabil-e-tareef's special recipe	369	Methi / Palak / Lasooni	
Aloo Gobi Hara Pyaaz Potatoes, cauliflower forests, spring onions cooked in north Indian style	288	Kumbh Bhara Paneer Kofta cottage cheese with musroom, spinach and spicy tomato cashew gravy	405	Peshawari Kumbh Farm fresh mushrooms stuffed, ginger, chilli, with spicy gravy	369
		Punjabi Bharwan Dum Aloo Potato cubes stuffed with cottage cheese cooked in gravy	369	Paneer Lahori pieces of cottage cheese marinat- ed, cooked in tomato and onion gravy	369



CHICKEN DAWAT

Starters

Tandoori Samrat (full) 468

Full chicken marinated with yogurt and chatpatta spices broiled over charcoal

Chatpata Murg 315

Mouth watering chicken tikka marinated in pickle masala

Patiyala Tang 324

Four chicken drumsticks marinated in yogurt, red chillies and freshly crushed black pepper corn, skewered and cooked in the tandoor

Afghani Tangdi 324

Chicken drumsticks marinated in yogurt and chef's special spices and grilled to perfection

Murg Mughlai Tikka 315

Supreme pieces of chicken, our signature dish

Akbari Tandoori (Full) 504

Full chicken marinated with yogurt, cumin seeds, chilli flakes, whole coriander and grilled to perfection

Murg Aflatun Tikka 342

Chicken cubes marinated in special spices and chopped capsicum with egg

Murg Charga 513

Chicken breast pieces stuffed with chicken sausage, cheese, fenugreek, marinated in chef's special spices and grilled to perfection in tandoor

Atishi Kebab 324

Chicken cubes marinated in special spices and sprinkled with chilli flakes

Murg Gilori 315

Chicken kheema balls

Reshmi Kebab 315

Boneless pieces of chicken mildly special in fresh cream and barbecued in a clay oven

Jalandari Seekh 342

Chicken chops marinated with crushed cashewnut grilled tandoor

Murg Seekh Gilafi 315

Minced chicken coated with tomato onion & skewered.

Murg Chakori Kebab 315

Succulent cubes of chicken marinated with spinach and mint cooked in an earthen oven

Murg Dahi Lasooni Tikka 315

Chicken cubes marinated with garlic and black salt, cooked in an earthen oven

Non-Veg. Platter 1017

Assorted platter of non vegetarian kebabs



MURG KI SHAAN

Main Course

Murg Shahi Lazeez 369

Succulent pieces of chicken, slow cooked in yogurt with tomato & cashew nut sauce

Murg Lahori 369

Pieces of chicken marinated and cooked in tomato and onion gravy

Murg Mussalam 387

Roasted pieces of chicken with bones, cooked with chicken mince and Indian masalas

Dum ki Murg 387

Chicken pieces cooked in aromatic cashew nut gravy smoked with cloves and ghee

Murg Makhanwala 387

The immensely popular butter chicken, native to Punjab and now a global citizen

Murg Makhanwala (Full) 801

The immensely popular butter chicken(full) (with bone), native to Punjab and now a global citizen

Murg Tarriwala 369

Spicy special chicken curry (with bones)

Murg Nargisi Kofta 369

Chicken dumplings braised in a stock with cashew paste and the choicest Indian spices

Murg Mathnaz 387

Boneless chicken cooked in mildly spiced gravy blended with fenugreek leaves

Murg Kalmi Masala 387

Tandoori chicken drumsticks cooked in our special gravy

Murg Hyderabadhi 387

Boneless pieces of chicken cooked in authentic hyderabadhi style

Murg Banjara 369

Fresh chicken cubes, cashew. onion base with cheese

Gingery Murg 387

Cubes chicken flavoured with ginger. Classic north Indian recipe

Murg Sagoti 387

Cubes chicken and mustard leaf marinated with spinach sauce

Murg Tawa Gulnar 369

pan fried chicken in our secret smooth sauce with crushed pepper corn

Murg Patiyala 387

Shredded chicken prepared in our chef's secret recipe



GOSHT DAWAT

Starters

Nawabi Seekh Kebab 378

Tender rolls of succulent lamb mince mixed with ginger, garlic and green chillies, coated with onion, tomato and capsicum and skewered in the tandoor

Mutton Gilori Kebab 378

Mutton kheema balls - our secret recipe

Chop Tabak Maaz 441

Mutton chop marinated with malt vinegar, yogurt, raw papaya, garam masala & cooked in the tandoor.

Nalli Bhara 441

Nalli pieces of lamb cooked in special tandoori masala.

Galouti Kebab 378

Succulent paste of mutton famously known as tunde ke kebab

Sikampuri Raan 1017

Whole leg of lamb marinated in special spices, malt vinegar, and yogurt and finished in earthen oven

Irani Chop 441

Mutton Chops, marinated with whole egg, chillies and Indian spices-deep fried

Mutton Sukkha 378

Bone pieces of lamb - tawa special dish



GOSHT KI SHAAN

Main Course

Rogan Josh 414

Juicy pieces of mutton cooked in the traditional North Indian style

Dhaniya Gosht 414

Mutton pieces cooked with dry Indian spices in a brown onion garlic paste flavoured with fresh coriander leaves

Nalli Nihari 441

Breakfast from old Delhi. Lamb shanks cooked in a rich stock with special herbs and spices

Bhuna gosht 414

Succulent, tender, boneless mutton cubes cooked in a tomato & onion gravy sprinkled with cardamom.

Gosht Nawabi 441

Gosht chops cooked in a mouth watering gravy with mushrooms, bell pepper and tomatoes

Kheema Mutter Dilruba 414

Minced gosht & fresh green peas, stir fried on the Indian grill with onion & Indian spices.

Gosht Kheema Boti 414

Succulent boneless pieces of mutton cooked with mutton mince gravy

Lal Maas 414

Cubes of mutton marinated in kashmiri chilly, garam masala

Mutton Kasoori 414

Fresh mutton flavour, kasturi methi & chef special recipe

Mutton Saagoti 414

Cubes mutton and mustard leaf marinated with spinach sauce

Awadhi Korma 414

Juicy pieces of mutton cooked in Delhi style-secret special gravy

Mutton Jaipuri 414

Mutton pieces cooked with cashew nut and onion gravy

Mutton Amritsari 423

Cubes of mutton, ginger and green chilly with tomato rich gravy

Sikampuri Raan Masala 1125

Roasted baby lamb leg cooked with Qabil-e-tareef special masala



FISH DAWAT

Starters

Bhatti ki Shaan Surmai (Full) 891

Full baby surmai marinated with red chilli paste and Indian spices

Machi Tawa Fry (surmai) 567

Wholesome slices of surmai coated with special masala and rava and shallow fried on the tawa

Machi Tikka Aftabi 369

Fish chunks marinated in yogurt, white pepper and special spices, grilled to perfection

Charminari Machi Tikka 369

Chunks of fish marinated with green mango, mint, spinach, coriander laced in a pomegranate flavour and cooked in an earthen oven

Lasooni Fish Tikka 369

Chunks of fresh fish marinated in yogurt, crushed spices, sprinkled with garlic

Tandoori Prawns 567

King prawns marinated in green spices grilled to perfection

Lal Surk Tikka 369

Chunks of fresh fish marinated in yogurt, garlic, crushed spices and grilled to perfection

Kandari Machi Tikka 369

Boneless fish with special spices

Sarson Jhinga Zaitooni 567

Fresh prawns marinated in homemade mustard and olive oil, carefully broiled over charcoal

Lasooni Jhinga 567

Fresh prawns marinated in garlic flavoured with a mixture of yogurt, green chillies and turmeric

Machliyon ka Guchha 1116

Assorted Sea Food kebabs



SAMUNDAR KI PEHCHAAN
Main Course

Machi Darya Mahal
Fillet of fillet cooked in gravy flavoured with mint, spinach, fenugreek and coriander

Amritsari Machi Curry
Boneless fish cooked in an exotic and spicy gravy

Surmai Amritsari
Boneless surmai cooked in an exotic and spicy gravy

Kafril Curry
Boneless fish ,coconut ,coriander paste, exotic spicy gravy

Basa Surmai Prawns

Sarson Surmai
Choice of bone / boneless surmai cooked in traditional Bengali style in mustard gravy

Machi Mazedar
Fish cooked with red chilies, garlic, onion tomato based gravy.

Jhinga Saagoti
Fresh prawns cooked with spinach & Indian spices.

Prawns Curry
Fresh curry cooked in an exotic and spicy gravy

Karwari Curry
Boneless fish, mustard curry leaf with spicy cocout gravy

Basa Surmai Prawns

Jhinga Dum Masala
Fresh prawns cooked in tomato and onion based gravy

Bhatti ka Surmai Masala (full)
Full baby surmai marinated with red chilli paste and Indian spices



CHAWAL KI KHUSHBOO
Rice

Murg Biryani Dilliwali
An authentic north Indian chicken biryani prepared on dum

Murg Tangdi Biryani
North Indian chicken drumstick biryani prepared on dum

Gosht Dum Pukht Biryani
A classy combination of basmati rice, mutton and spices finished on dum

Kheema Rice
Mutton mince cooked with the finest rice and blended with our special spices

Chicken Kheema Rice
Chicken mince cooked with fine rice

Chiken Tikka Biryani
Grilled chicken dum, Basmati rice

Jhinga Dum Biryani
Prawns marinated in herbs and spices with basmati rice finished on dum

468 Sikampuri Raan Biryani 1449

603 Surmai Dum Biryani 540

603 Surmai marinated in exotic herbs and spices combined with basmati rice and finished on dum

612 Mutter Pulao 288
Green peas / mixed vegetables cooked in basmati rice and mild spices

Subz Dum Biryani 288
Fresh assorted vegetables and basmati rice cooked on dum in an exotically flavoured stock

Peshawari Pulao 288
Cottage cheese / mix veggies cooked with aromatic basmati rice - Signature dish

Paneer Tikka Biryani 369
Grilled Cottage cheese exotic herbs & spices combined with basmati rice & finished in dum

Zafrani Pulao 243

Dal Khichidi 288
Executive Chef's special

Jeera Rice 207

Steamed Basmati Rice 171



INDIAN BREADS

Roti / Naan / Paratha

Tandoori Roti	36
Tandoori Butter Roti	45
Makke Ki Roti	54
Missi Roti	54
Plain Naan	45
Butter Naan	54
Butter Garlic Naan	63
Cheese Garlic Naan	81
Roomali Roti	63
Ajwaini Lacha Paratha	63
Pudina Paratha	63
Lachha Paratha	63
Aloo Paratha	90
Gobi Paratha	81
Paneer Paratha	108
Onion Butter Kulcha	72
Butter Kulcha	63
Chicken Kheema Paratha	126
Mutton Kheema Paratha	135
Roti ki Tokri	360

Exquisite combination by the Tandoor Chef of 10 assorted Rotis



PAPAD

Regular Papad	36
Masala Papad	45
Masala Papad with Cheese	55
Roasted Masala Papad	45



RAITA

Mixed Veg Raita	99
Chef's Special Raita	117
Boondi Raita	99
Pineapple Raita	117
Burnt Garlic Raita	108



SALADS

Cucumber Salad	135
Green Garden Salad	135



KIDS MENU

French Fries	171
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BEVERAGES

Mineral Water	54
Masala Chaas	54
Kesar Masala Lassi	207
Pineapple Lassi	99
Sweet Lassi	99
Mango Lassi	99
Lemon Ice Tea	135
Peach Ice Tea	135
Juice	99
Cranberry	
Mango	
Grape	
Orange	
Pineapple	
Litchi	



KUCH MEETHA

Paan kulfi	180
Gulab Kulfi	180
Matka Rabdi	207
Shahi Tukda	171