



SHURUAT

- AED 21 CHASS (PLAIN OR MASALA)**
PLAIN OR SPICED BUTTERMILK
- AED 25 LASSI (SALT OR SWEET)**
SWEET OR SALTED CHURNED YOGHURT
- AED 21 JAL JEERA**
A REFRESHING DRINK FLAVORED WITH
ROASTED CUMIN MINT & LEMON
- AED 25 MILK SHAKE**
MANGO, STRAWBERRY, VANILLA, BANANA
- AED 35 FRESH JUICE**
ORANGE, PINEAPPLE, WATERMELON
- AED 25 COLD COFFEE**
THE TRADITIONAL FAVORITE

SHORBA

- AED 27 DAL SHORBA**
SLIGHTLY THICK LENTIL SOUP WITH MILD SPICES
- AED 27 TOMATO SHORBA**
FRESH TOMATOES COOKED TO PERFECTION & DELICATELY SPICED
- AED 30 VEG MANCHOW SOUP**
DRIED GINGER, MIXED VEG BROTH & SIMMER IN LOW FLAME
- AED 27 HOT N SOUR SOUP (VEG OR CHICKEN)**
SMOKED CHILLI PASTE & VEG SIMMER IN BROTH
- AED 27 SWEET CORN SOUP (VEG OR CHICKEN)**
OUR OWN RECIPE OF THE FAVORITE INDIAN CHINESE



SALADS

- AED 25 GREEN SALAD**
GARDEN FRESH VEGETABLES PRESENTED ON A PLATTER
- AED 28 KACHUMBER SALAD**
DICED FRESH VEGETABLES DRESSED WITH LEMON JUICE & FRESH CORIANDER LEAVES
- AED 28 GREEK SALAD**
THE CLASSIC GREEK SALAD
- AED 28 ALOO CHANNA CHAT**
A TANGY MIX OF CHICKPEAS AND POTATOES
- AED 26 RUSSIAN SALADS**
BLANCHED VEGETABLES TOSSED WITH PINEAPPLE FINISHED WITH MAYONNAISE AND CREAM
- AED 25 PAPDI CHAAT**
CRISPY PAPDI'S BLENDED WITH MOUTH WATERING SAUCES & YOGHURT

BITES

- AED 35 CHOICE OF PAKODA (MIXED VEG/ONION/CHILLY PANEER)**
CHICKPEA FLOUR FRITTERS WITH ABOVE MENTIONED CHOICE
- AED 23 CHOICE OF RAITA**
BOONDI, PINEAPPLE, MIXED VEG, MINT, ONION
- AED 22 ALLOO TIKKI**
CRISPY POTATO PATTY BLENDED WITH YOGHURT & SPECIAL TANGY SAUCES
- AED 18 MASALA PAPPAD**
- AED 18 FRENCH FRIES**
- AED 25 PEANUT ONION MASALA**



CLAY OVEN

- AED 57 MURG PAHADI**
CHICKEN CHUNKS MARINADED WITH A MIX OF FRESH CORIANDER & MINT
MILDLY SPICED & FINISHED IN THE CLAY OVEN
- AED 57 MURG SUNHERI KEBAB**
BONELESS CHICKEN THIGHS MARINADED WITH CREAM, FENUGREEK, NUTMEG
FINISHED WITH EGG WHITE
- AED 57 MURG SEEKH KEBAB**
MILDLY SPICED CHICKEN MINCED WRAPPED AROUND THE SKEWERS AND
COOKED IN THE CHARCOAL TANDOOR
- AED 57 MURG TANGDI KEBAB**
CHICKEN DRUMSTICK MARINADED WITH HERBS & SPICES CHAR GRILLED IN CLAY OVEN
- AED 55/85 TANDOORI CHICKEN (HALF OR FULL)**
ALL-TIME FAVORITE – CHICKEN ON THE BONE MARINADED WITH THE TRADITIONAL
TANDOORI MASALA AND COOKED SLOWLY ON THE CHARCOAL TANDOOR
- AED 57 CHILLY CHICKEN (INDIAN STYLE)**
BONELESS CHICKEN TOAST IN DRIED RED CHILLI
- AED 57 MUTTON SEEKH KEBAB**
MILDLY SPICED MUTTON MINCED WRAPPED AROUND THE SKEWERS &
COOKED IN THE CHARCOAL TANDOOR
- AED 69 MUTTON KAKORI KEBAB**
AN AWDHI SPEACIALITY OF FINELY MINCED LAMB FLAVORED WITH SAFFRON,
ROSE PETALS AND CARDAMOM COOKED ON A SKEWER
- AED 65 FISH KALIMIRCH TIKKA**
SOLE CHUNKS DELICATELY MARINADED WITH CRACKED PEPPER FINISHED
IN CHARCOAL OVEN
- AED 65 AJWANI FISH TIKKA**
JUICY FISH CHUNKS MARINADED WITH YOGHURT, TANDOORI SPICES AND
FLAVORED WITH CAROM SEEDS
- AED 75 FISH TAWA FRY**
THE SEASONING IS A DELICIOUS COMBINATION OF PEPPER, SESAME AND GINGER
- AED 90 TANDOORI PRAWNS**
TIGER PRAWNS MARINADED WITH TRADITIONAL TANDOORI MASALA AND GRILLED
TO PERFECTION
- AED 90 LASSONI JHINGA**
PROMINENT FLAVORS OF GARLIC TO BRING OUT THE BEST OF FLAVORS



Kebab Korner



Kebab Korner

KEBAB
KORNER

KEBAB E-TASTARI

GOOD FOR 2-4 PERSONS
(DEPENDING UPON ACCOMPANIMENTS ORDERED)

AED 130 VEGETARIAN PLATTER

AED 185 NON VEGETARIAN PLATTER

AED 220 SEAFOOD PLATTER

HANDI LABAB NON-VEG

CHICKEN

AED 60 CHICKEN TIKKA BUTTER MASALA
IT'S THE NATIONAL DISH OF THE UNITED KINGDOM

AED 60 MUDKA CHICKEN (CHEFS SIGNATURE DISH)

AED 60 METHI CHICKEN CURRY
TENDER CHICKEN CHUNKS COOKED WITH ASSORTED SPICES
& FRESH METHI (FENUGREEK) LEAVES

MUTTON

AED 68 GOSHT ROGAN JOSH
A KASHMIRI LAMB DELICACY

AED 68 TAWA GOSHT
A TANGY LAMB COOKED OVER A GRIDDLE

AED 68 MUTTON KADAI
MUTTON KADAI IS A MUGHLAI RECIPE COOKED IN TRADITIONAL WOK

AED 68 LAL MASS
A TRUE RAJASTHAN DELICACY

AED 68 SINDHI MUTTON CURRY
AUTHENTIC MUTTON STYLE COOKED IN CLAY POT

SEAFOOD

AED 95 TANDOORI PRAWNS MASALA
CHAR GRILLED PRAWNS IN A ROBUST ONION AND TOMATO SAUCE

AED 80 FISH SUKKA (CATCH OF THE DAY)
FRIED FISH COOKED IN KADAI MASALA

DESI CHINESE - SZECHUAN STYLE (DRY/GRAVY)

- AED 45** **CHEESE AND CHILLY TOAST**
MASALA CHEESE AND GREEN CHILI, CORIANDER, ONION, MIXED WITH CREAM, TOASTED IN SALAMANDER
- AED 49** **BABY CORN CHILLY**
BABY CORN TOSSED IN CHINESE WOK AND PINCH OF HAND-MADE SPICES
- AED 50** **CRISPY FRIED VEG**
FRESH VEG DEEP FRY MIXED WITH SZECHUAN SAUCE
- AED 50** **PANEER CHILLY**
PANEER COOKED IN CHILLI SAUCE AND MIXED DESI STYLE
- AED 45** **CHILLY CHICKEN**
BONELESS CHICKEN TOSSED IN ONION, GARLIC, CAPSICUM AND SPRING ONION
- AED 38** **GOBI MANCHURIAN**
CAULI FLOWER COOKED IN MANCHURIAN SAUCE
- AED 39** **DRAGON FISH CHILLY**
BONELESS FRIED FISH COOKED IN CASHEW DRAGON SAUCE
- AED 35** **MUSHROOM CHILLY FRY**
BUTTON MUSHROOM COOKED IN SPICY CHILLI SAUCE

SOUTH INDIAN SIGNATURES

- AED 25/20/22/28** **CHOICE OF DOSA (MASALA/GHEE/EGG/CHICKEN)**
- AED 35** **CHICKEN 65**
BONELESS CHICKEN COOKED IN HAND MADE SPICES AND DEEP FRY
- AED 42** **MALABAR CHICKEN FRY**
MOTHER'S RECIPE OF HOME MIXED SPICES MARINADED FOR 7 HOURS-DEEP FRY
- AED 55** **KIZHI PRAWNS**
TIGER PRAWNS WRAPPED IN BANANA LEAF MARINADED IN SOUTH INDIAN SPICES
- AED 42** **CURRY LEAVES FRIED MUTTON**
FRESH MUTTON COOKED IN FRIED CURRY LEAVES SAUCE
- AED 35/45** **MANGO CURRY (CHOICE OF FISH/PRAWNS)**
GREEN MANGO, COCONUT & GARLIC GROUNDS MIXED IN TAMARIND CURRY SAUCE
- AED 42** **PRAWNS CHILLY ROAST**
TIGER PRAWNS COOKED IN ONION & TOMATO
- AED 45** **MUTTON PEPPER FRY**
FRESH MUTTON COOKED IN BLACK PEPPER AND DEEP FRY
- AED 48** **MUTTON ROAST**
ONION-TOMATO MASALA COOKED IN MUTTON AND FINISHED WITH COCONUT MILK
- AED 80** **FISH FRY (AS PER THE SIZE/CATCH OF THE DAY)**
(KING FISH/POMFRET/NETHOLI/AILA) SIGNATURE MASALA IS AVAILABLE
- AED 20** **COCONUT TOAST POTATO**
SLICED OF COCONUT FRIED WITH POTATO AND CURRY LEAVES
- AED 25** **VEGETABLE STEW**
FRESH VEG MIXED WITH COCONUT MILK AND GROUND SPICES
- AED 55** **KAPPA BIRIYANI**
TAPIOCA COOKED IN CHEF SPECIAL MASALA



Kebab Korner

KEBAB
KORNER

VEGETARIAN

- AED 52 KADAI PANEER**
PANEER & BELL PEPPERS COOKED IN A SPICY MASALA
- AED 52 PANEER LABABDAR**
FRESH CHEESE CHUNKS COOKED IN RICH GRAVY
- AED 40 BOMBAY POTATO**
TRADITIONAL STYLE MADE INTO NUGGETS MIXED WITH JUICY TOMATO
- AED 52 METHI CHAMAN**
A MUST TRY COTTAGE CHEESE & FRESH FENUGREEK
- AED 52 PALAK PANEER**
JUICY CHUNKS OF PANEER COOKED IN RICH SPINACH GRAVY
- AED 45 BHINDI DO PYAZA**
OKHRA TOSSED WITH FRESHLY DICED ONION
- AED 55 STUFFED PANEER TIKKA**
CHUNKS OF COTTAGE CHEESE STUFFED WITH CHEESE AND NUTS
MARINATED WITH TANDOORI MASALA COOKED IN TANDOOR
- AED 45 MUSHROOM MUTTER MASALA**
FRESH BUTTON MUSHROOMS TOSSED WITH GREEN PEAS & FINISHED
WITH ONION AND SPICES
- AED 45 MALAI KOFTA**
A POPULAR INDIAN VEGETARIAN DISH MADE OF POTATO & PANEER
BALLS SERVED WITH SMOOTH, RICH & CREAMY GRAVY
- AED 40 PINDI MASALA**
CHICKPEAS SIMMERED WITH CUMIN SEEDS, CHILIES & MIXED WITH
PUNJABI SPICES
- AED 40 DUM ALOO KASHMIRI**
THIS IS A DELICIOUS RECIPE FROM KASHMIRI CUISINE
- DAL**
- AED 39 YELLOW DAL (FRY/TADKA)**
SPLIT YELLOW LENTILS TEMPERED WITH CUMIN SEEDS,
KASHMIR CHILIES, GOLDEN BROWN ONIONS AND GARLIC
- AED 45 DAL MAKHANI**
BLACK LENTILS COOKED WITH RED KIDNEY BEANS, TOMATOES AND
FENUGREEK AND FINISHED WITH CREAM AND BUTTER
- AED 50 DAL KICHADI**
KHICHDI IS A DISH IN SOUTH ASIAN CUISINE MADE OF RICE AND LENTILS

ROTI WALI GALI

- AED 7/8 TANDOORI ROTI PLAIN / BUTTER
- AED 3/4 TAWA CHAPATHI PLAIN / BUTTER
- AED 10 LACCHA PARATHA
- AED 20 STUFFED PARATHA (ALOO, GOBI, MIX VEGETABLES, ONION)
- AED 45 ROTI KI TOKRI (A BASKET OF ASSORTED INDIAN BREADS)
- AED 7/8 NAAN PLAIN / BUTTER
- AED 8/9 GARLIC NAAN
- AED 9 ROOMALI NAAN
- AED 20 STUFFED KULCHA (ALOO, GOBI, MIX VEGETABLES, ONION)
- AED 10 MALABARI PARATHA
- AED 10 APPAM (3 PIECES)

BASMATI KI SHAAN-MATKA (NON-VEG)

- AED 60 **CHICKEN DUM BIRIYANI**
A FRAGRANT RICE PREPARATION WITH FRESH HERBS & AROMATIC SPICE SLOWLY COOKED ON WITH LAYERS OF CHICKEN AND RICE
- AED 66 **MUTTON DUM BIRIYANI**
A FRAGRANT RICE PREPARATION WITH FRESH HERBS & AROMATIC SPICE SLOWLY COOKED ON WITH LAYERS OF LAMB AND RICE
- AED 40 **MURG ZAFRANI PULAO**
A TRADITIONAL RICE PREPARATION WITH BONELESS CHICKEN FLAVOURED WITH SAFFRON

RICE & NOODLES

- AED 15/20/16/17 **FRIED RICE (VEG/SEAFOOD/EGG/CHICKEN)**
- AED 25/30 **NOODLES (VEG/NON-VEG)**
- AED 20 **STEAMED RICE**
- AED 30 **JEERA RICE**
- AED 25 **PULAO**
A FRAGRANT RICE PREPARATION WITH FRESH HERBS & SPICES WITH LAYERS OF VEGETABLES

KEBAB KORNOR



Kebab Korner



SWEETS

- AED 20 GULAB JAMUN**
CONDENSED MILK DUMPLING DEEP FRIED IN BUTTER AND SOAKED IN SUGAR SYRUP, GARNISHED WITH NUTS
- AED 32 GAJAR KA HALWA**
TRADITIONAL SWEET DISH MADE OUT OF CARROTS—A DELICACY
- AED 25 SHAHI TUKRA**
GOLDEN FRIED BREAD, SOAKED IN SAFFRON MILK DRESSED WITH THICKENED SWEET MILK GARNISHED WITH NUTS & SLIVER LEAF
- AED 32 MOONG DAL HALWA**
YELLOW LENTIL SURPRISINGLY COOKED IN A DIFFERENT WAY, SIMMERED WITH MILK AND CONDENSED MILK
- AED 25 FRUIT SALAD WITH ICE CREAM**
- AED 28 DAY SPECIAL DESSERT**



THALI (ONLY LUNCH)

- AED 35/40 NORTH INDIAN THALI (VEG/NON-VEG)**
- AED 25 SOUTH INDIAN THALI (VEG/NON-VEG)**


(DAY SPECIAL SIGNATURE DISHES ALSO AVAILABLE)




Howard Johnson

BY WYNDHAM

KHALID BIN WALEED STREET, BUR DUBAI, DUBAI – UAE

 04 393 8538 / 052 921 8827

