

Kebab Gunj

Nosh
farmaiye

SOUPS



 **Tomato Soup**  **Rs. 200**

A rich and velvety blend of ripe tomatoes, simmered with herbs and spices. Smooth, slightly tangy, and served with a touch of cream—an all-time favorite comfort soup.

 **Lemon Coriander (Veg)** **Rs. 200**

A refreshing and zesty clear soup made with fresh vegetables, infused with the bright flavors of lemon and aromatic coriander. Light, healthy, and perfect for a comforting start.

 **Lemon Coriander (Non Veg)**  **Rs. 225**

A soothing clear chicken soup bursting with citrusy lemon and fragrant coriander. Slow-cooked with tender chicken and herbs for a nourishing and flavorful experience.



SIGDI SE (Starters)

VEG

- **Tandoori Aloo** **Rs. 300**
Baby potatoes marinated overnight in yoghurt and home grounded tandoori masala; grilled for smokey zaika & tossed in cream to add that melt in mouth feel!
- **Malai Soya Chaap** **Rs. 330**
Tender soya chunks are marinated in a luscious, creamy mixture of yogurt, fresh cream, and delicate spices and grilled to achieve a rich, melt-in-your-mouth texture.
- **Paneer Tikka** **Rs. 330**
Freshest paneer cooked with in-house spices, smoked to perfection to tantalise your tastebuds.
- **Paneer Tikka Makhani** **Rs. 350** 
Freshest paneer cooked with in-house spices, and smoked to perfection tossed in creamy sause to tantalise your tastebuds.
- **Tandoori Mushroom** **Rs. 350**
Freshest Mushroom marinated in curd and in-house spices, smoked to perfection to tantalise your tastebuds.
- **Tandoori Malai Mushroom** **Rs. 375** 
Freshest Mushroom marinated in curd and in-house spices, smoked to perfection and tossed in creamy sauce to tantalise your tastebuds.



SIGDI SE (Starters)

NON-VEG

-  **Chicken Galawati** **Rs. 350**
Galawat-ke-kebabs as it means surely to melt in your mouth with burst of Lucknowi Flavours.
-  **Chicken Tangdi** **Rs. 300**
Prime cut of the finest chicken leg piece; marinated overnight, tossed in butter and our special spice rub: cooked to supreme perfection in the tepid ember of tandoor.
-  **Chicken Seekh** **Rs. 350**
Chicken mince prepared in-house, blended with awadhi spices, skewered to extreme perfection.
-  **Chicken Tikka** **Rs. 370**
Prime chicken Morsels; marinated in old age guarded spice rubs: BBQ'd/smoked to perfection - in a pakka nawabi sigdi. These boneless tikkas are just yum!
-  **Afgani Chicken** **Rs. 360**
Soft and lush pieces of chicken with bones, marinated overnight in the dense intense dressing of home curd, butter and cream.
-  **Chicken Malai Tikka**  **Rs. 400**
Premium Chicken Chunks stooped in the royal marination of Kaju and Khas Khas: Slow Cooked for Reshmi Malai Tikka
Pillowy soft Tikkas!
-  **Chicken Tikka Makhani**  **Rs. 400**
These Chicken chunks are the real Show Stopper, Barbequed to perfection and then stooped in cream these tikkas are mouth melting.
-  **Cheesy Chicken Seekh** **Rs. 380**
Love for cheese surely lands you on these cheesy Murg Kebabs.
-  **Chicken Burra**  **Rs. 400**
Chicken chops marinated for over 24 hours in freshly ground spices, offering a melt-in-your-mouth experience with every bite.
-  **Chicken Tandoori (Half / Full)** **Rs. 390 / 650**
Prime Chicken Chops rubbed with homegrounded spices. Marinated with a mix of premium spices, slowly grilled over the Sigdi.

 **Must Try!**



Mutton Seekh

Rs. 450

Goodness of mutton mince skewered on seekh for perfection. Finger sized kebabs are going to surely make your day!



Mutton Galawati

Rs. 500

Galawat-ke-kebabs as it means surely to melt in your mouth. These kebabs are flavoured with our home made traditional Galawati masala.



Cheesy Mutton Seekh

Rs. 480

Juicy minced mutton blended with bold spices, layered with gooey cheese, and grilled to smoky perfection.



Mutton Boti Kebab

Rs. 500

Tender chunks of mutton, marinated in bold spices, slow-cooked over open flames for a smoky, melt-in-the-mouth experience.



Must Try!

SHAH-E-GRAVY

←)•(→ **VEG** ←)•(→

-  **Dal Makhani**  **Rs. 400**
Rich, slow cooked black urad dal & rajma, oozing with butter & cream.
-  **Paneer Butter Masala** **Rs. 400**
Made with layers of exquisite marinated paneer, slow cooked in our rich, creamy gravy.
-  **Kadhai Paneer** **Rs. 400**
Soft paneer cubes tossed with bell peppers and onions in a spicy, tangy kadhai masala—full of bold, rustic flavor.
-  **Toor Dal (Tadke Wali)** **Rs. 300**
Comforting Toor Dal slow-cooked with a touch of ghee—simple, soulful, and packed with homestyle flavor.

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SHAH-E-GRAVY

NON-VEG

-  **Butter Chicken** **Rs. 420**
Lababdar translates to a complete surrender of tastebuds, that strongly resonates to our Butter Chicken.
-  **Chicken Jahangiri (Boneless)** **Rs. 420**
Tender, boneless chicken pieces are simmered in a rich, creamy tomato-based gravy, infused with aromatic spices, nuts.
-  **Handi Chicken (Boneless)**  **Rs. 460**
Prepared in a copper handi, incredibly tender and slow cooked chicken injected with flavours from Mutton Keema, tomato and a tomato and onion base.
-  **Awadhi Mutton Keema** **Rs. 500**
Find the authentic taste of Awadh with minced mutton slowly cooked in whole spices making it a Darbari favourite.
-  **Mutton Haleem**  **Rs. 550**
Slow-cooked mutton blended with lentils, wheat, and aromatic spices—rich, hearty, and melt-in-the-mouth delicious.
-  **Mutton Nihari (Boneless)**  **Rs. 550**
Tender mutton pieces slow-cooked in a fragrant, spiced gravy for a melt-in-your-mouth experience. Perfect with naan or rice.
-  **Mutton Rogan Josh (3pcs)**  **Rs. 550**
Tender mutton simmered in a rich, red gravy made with chillies, yogurt, and warming spices—fragrant, bold, and deeply satisfying.



 **Must Try!**

DEGH DELLI KI

←)•(→ (Biryani) ←)•(→

 **Paneer Tikka Biryani** **Rs. 350**

Paneer cubes BBQ'd to perfection, tossed in a creamy sauce served over long grain basmati rice.

 **Jeera Rice** **Rs. 250**

Fragrant basmati rice tempered with roasted cumin seeds—light, fluffy, and the perfect side for any curry.

 **Egg Biryani** **Rs. 300**

Boiled eggs layered with spiced basmati rice and fragrant masala - simple, hearty, and full of flavor.

 **Chicken Masala Biryani** **Rs. 350**

Nothing beats the warmth of perfectly cooked long grain rice. Our slow cooked rice makes for a lip-smacking Murgh Masala Biryani. (with bones)

 **Chicken Tikka Biryani**  **Rs. 350**

Praises of fragrant rice, prime chicken morsels, marinated in old age guarded spices & cooked to perfection for the Awadhi taste.

 **Chicken Tikka Makhani Biryani** **Rs. 370**

Chicken morsels BBQ'd to perfection, tossed in a creamy sauce - served over long grain basmati rice. (boneless)

 **Chicken Seekh Biryani** **Rs. 350**

The royal centerpiece of every dinner table. Minced chicken skewered to perfection, prepared in-house & cooked with basmati rice.

 **Mutton Seekh Biryani** **Rs. 450**

Tender slow cooked mutton seekh prepared on Sigdi, with flavourful spicy rice, relish it with Raita and you have a royal meal.

 **Mutton Handi Biryani**  **Rs. 550**

Slow-cooked mutton layered with aromatic basmati rice and handi-style masala—smoky, rich, and bursting with flavor.

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 **Must Try!**

TAWA PARATHA ROLLS

served from 3 to 7 pm

- **Paneer Tawa Roll** Rs. 260
Soft paneer cubes tossed in tangy spices and wrapped in a warm, flaky paratha. A perfect blend of taste and texture.
- **Cheesy Egg Roll** Rs. 250
An egg-stra delightful roll with oozing cheese to give you the perfect taste!
- **Chicken Tawa Roll** Rs. 260
Juicy chicken pieces tossed in a medley of spices, wrapped in a soft, flaky paratha. A perfect on-the-go treat with bold flavors.
- **Chicken Tawa Egg Roll** Rs. 280 
Layered with spicy omlette base, chunky chicken chunks BBQ'd to perfection wrapped in a flaky paratha.
- **Chicken Galawati Roll** Rs. 260
Crowning glory of Shahi Rasoi, Slowly cooked over heavy bottomed tambe ki parath giving it a special flavour wrapped with a Paratha.
- **Butter Chicken Roll** Rs. 260 
Flavoursome and tender pieces of chicken cooked in creamy and butter makhani gravy, giving the ultimate taste to the chicken roll.
- **Chicken Tikka Makhani Roll** Rs. 270
The crowd favourite barbequed to perfection and topped in cream the chicken tikka makhani rolls are mouth melting.
- **Mutton Galawati Roll** Rs. 300
A star awadhi roll with melt in mouth mutton kebabs, legendary home grounded spices making it exquisite in every bite.
- **Mutton Keema Roll** Rs. 320
Relish the goodness of all whole spices with our home made masalas, minced mutton, cooked to perfection wapped in a paratha.

 **Must Try!**

ROOMALI ROLLS

served from 3 to 7 pm



 **Tandoori Aloo Roll** **Rs. 250**

Wrapped with the deliciousness of baby potatoes marinated overnight in yoghurt and home grounded tandoori masala.

 **Paneer Tikka Roll** **Rs. 270**

Stuffed with juicy Paneer Tikka and served with zesty green chutney—a roll full of flavor!

 **Chicken Tikka Roll**  **Rs. 270**

Succulent morsels of chicken cooked and marinated in old age guarded spices. BBQ'd smoked to perfection; wrapped in a flaky roomali.

 **Chicken Malai Tikka Roll**  **Rs. 270**

A quick fix to staisfy your hunger pang. Wrapped with creamy chicken marinated over night and grilled on sigdi.

 **Chicken Seekh Roll** **Rs. 270**

Locking in all the flavours of juicy tender chicken skewered to perfection, wrapped to satisfy your cravings!

 **Mutton Seekh Roll** **Rs. 320**

The heat from tandoor gives seekh the right amount of char and smoky flavour, wrapped in a flaky soft roomali.



 **Must Try!**

BREADS



-  **Rumali Roti**  **Rs. 65**

The eggless roomalis with wheat are the best compliments to the shahi gravies.
-  **Lachha Paratha**  **Rs. 80**

These layered parathas are surely going to win your heart!
-  **Plain Naan** **Rs. 80**

Soft, fluffy, and freshly prepared traditional Indian bread, perfect for pairing with curries and gravies.
-  **Butter Naan** **Rs. 100**

Soft, fluffy naan brushed with rich butter, enhancing its flavor, perfect with curries and gravies.
-  **Tandoori Roti** **Rs. 70**

Traditional whole wheat flatbread cooked in a clay tandoor—smoky, crisp-edged, and perfectly charred.
-  **Butter Roti** **Rs. 80**

Soft whole wheat roti brushed with melted butter—warm, comforting, and full of flavor.
-  **Butter Garlic Naan** **Rs. 100**

Soft, fluffy naan infused with fresh garlic and herbs—perfectly tandoor-charred for bold flavor in every bite.
-  **Cheese Naan** **Rs. 130**

Soft, fluffy tandoor-baked naan stuffed with gooey, melted cheese. A perfect indulgence with every bite.
-  **Cheese Garlic Naan**  **Rs. 140**

Our classic cheese naan elevated with a touch of garlic butter and fresh herbs — cheesy, garlicky, and irresistibly flavorful.

CURD & PAPAD



-  **Plain Curd** **Rs. 100**
-  **Bundi Raita** **Rs. 150**
-  **Plain Papad** **Rs. 50**
-  **Masala Papad** **Rs. 80**

 **Must Try!**

BEVERAGES



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| <input type="checkbox"/> Cold Drinks | Rs. 80 |
| <input type="checkbox"/> Masala Chaas | Rs. 150 |
| <input type="checkbox"/> Masala Coke | Rs. 150 |
| <input type="checkbox"/> Brewed Ice Tea | Rs. 150 |
| <input type="checkbox"/> Peach Ice Tea  | Rs. 150 |
| <input type="checkbox"/> Mojito  | Rs. 150 |
| <input type="checkbox"/> Fresh Lime Soda | Rs. 150 |

SWEETS



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|---|---------|
| <input type="checkbox"/> Gulab Jamun (3 pcs) | Rs. 100 |
| <input type="checkbox"/> Gulab Jamun with Ice cream | Rs. 150 |
| <input type="checkbox"/> Shahi Tukda | Rs. 200 |

Kebab Gunj

Reach out to us for
— Party Orders —

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zomato



SWIGGY



/kebabgunj

Visit kebabgunj.co.in to know more about us

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