

अनारदा  
CHANDIGARH

*The Great Indian*  
**Kebab Syllabus**



GOLF COURSE ROAD | M3M IFC, GURUGRAM  
DLF AVENUE SAKET | SANGAM COURTYARD | KARKARDOOMA | AMBIENCE MALL, VASANT KUNJ  
UNITY MALL ELEGANTE, NSP | FARIDABAD | NOIDA | CHANDIGARH | RANCHI

# The Great Indian Kebab Syllabus

## ▲ Chaap-e-Lazeez

Lamb chops marinated overnight in yogurt and Indian spices, slowly braised & charred to perfection in the tandoor - tender & succulent

785

## ▲ Patthar Ke Gosht

Lamb scallops fermented with pumpkin for 24 hours, infused with Indian spices & tender enough to melt in the mouth

785

## ▲ Sarso Mahi Tikka

Kasundi-marinated fish bursting with dill freshness and a tropical hawaiian kick - a flavour fusion

695

## ▲ Murgh Kali Mirch Ke Parche

Delicate chicken scallops infused with Malabar black pepper, drenched in yogurt & spices, yielding tender bites that just melt away

695

## ▲ Murgh Pardah Seekh Kebab

Lucknow's iconic seekh kebab, snugly wrapped in a delicate flour dough blanket, brushed with rogan and slow-baked to crusty perfection in the tandoor

655

## ▲ Old Delhi Chicken Seekh

Spiced chicken mince skewered and grilled in the tandoor, served with a creamy chilli emulsion

655

## ● Soofiana Paneer Tikka

A regal treat of tandoor-roasted cottage cheese infused with fennel goodness, marinated in a creamy yogurt blend

635

## ● Beetroot Ke Mawa Kakori

Beetroot roasted with a hint of aromatic Indian spices, blended with mawa made into melt in mouth kakoris served with a dash of Labneh

575

## ● Kathal Ke Shami Kebab

Tender young jackfruit blended with aromatic Indian spices, crafted into shami kebabs that are crisp on the outside, soft on the inside

575