

अNARDAन्त
KARKARDOOMA

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	825
▲	Patthar Ke Gosht	Lamb scallops fermented with pumpkin for 24 hours, infused with Indian spices & tender enough to melt in the mouth	825
▲	Sarso Mahi Tikka	Kasundi-marinated fish bursting with dill freshness and a tropical hawaiian kick – a flavour fusion	795
▲	Murgh Kali Mirch Ke Parche	Delicate chicken scallops infused with Malabar black pepper, drenched in yogurt & spices, yielding tender bites that just melt away	675
▲	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	675
▲	Old Delhi Chicken Seekh	Spiced chicken mince skewered and grilled in the tandoor, served with a creamy chilli emulsion	675
●	Soofiana Paneer Tikka	A regal treat of tandoor-roasted cottage cheese infused with fennel goodness, marinated in a creamy yogurt blend	595
●	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	595
●	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	565