

ANARDANA
RANCHI

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

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| ▲ | Chaap-e-Lazeez | Lamb chops marinated overnight in yogurt and Indian spices, slowly braised & charred to perfection in the tandoor – tender & succulent | 695 |
| ▲ | Patthar Ke Gosht | Lamb scallops fermented with pumpkin for 24 hours, infused with Indian spices & tender enough to melt in the mouth | 675 |
| ▲ | Sarso Mahi Tikka | Kasundi-marinated fish bursting with dill freshness and a tropical hawaiian kick – a flavour fusion | 595 |
| ▲ | Murgh Kali Mirch Ke Parche | Delicate chicken scallops infused with Malabar black pepper, drenched in yogurt & spices, yielding tender bites that just melt away | 545 |
| ▲ | 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 | 545 |
| ▲ | Old Delhi Chicken Seekh | Spiced chicken mince skewered and grilled in the tandoor, served with a creamy chilli emulsion | 545 |
| ● | Soofiana Paneer Tikka | A regal treat of tandoor-roasted cottage cheese infused with fennel goodness, marinated in a creamy yogurt blend | 495 |
| ● | 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 | 455 |
| ● | 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 | 455 |