

अनारदा
VASANT KUNJ, AMBIENCE MALL

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 725
- ▲ **Murgh Kali Mirch Ke Parche**
Delicate chicken scallops infused with Malabar black pepper, drenched in yogurt & spices, yielding tender bites that just melt away 725
- ▲ **Sarso Mahi Tikka**
Kasundi-marinated fish bursting with dill freshness and a tropical hawaiian kick – a flavour fusion 725
- ▲ **Patthar Ke Gosht**
Lamb scallops fermented with pumpkin for 24 hours, infused with Indian spices & tender enough to melt in the mouth 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 725
- **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 695
- **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 675