

SAMPLE MENU



Non Vegetarian

Galouti kabab

Signature kabab of restaurant, made of finely minced lamb, mixed with Indian spices & cooked on Mahi Tawa.

Punjabi Chooza

chicken with bone flavoured with saffron, cheese & cardamom & cooked in tandoor.

Achari maechi tikka

Pickled fishes of fish cooked in tandoor.

Bhuna murg tikka

Boneless chicken preparation flavoured with Indian spices cooked in Tandoor.

Gosht seekh kabab

Tender mince lamb cooked in tandoor in rich gravy of onion & saffron.

Tandoori Jheenga

Marinated prawns cooked in tandoor.

Gosht biryani

Traditionally prepared rice along with lamb on dum method.

Vegetarian

Subz galouti

Kabab made of finely minced yam & dal mixed with Indian spices, cooked on Mahi Tawa.

Lazeez paneer tikka

Cottage Cheese flavoured with cream, royal saffron & green cardamom cooked in tandoor.

Tandoori aloo chatpate

Potatoes flavoured with chat masala Cooked in tandoor.

Bhuttee ke kabab

Flat dumpling made of corn flavoured with garam Masala & cooked in Mahi tawa.

Dohra Khumb

Battered, double mushroom stuffed with cheese deep fried.

Pudina seb Ananas

Cubes of pineapple & apple flavoured with mint, cooked in tandoor.

Subz biryani

Tempting vegetables cooked with rice and flavoured with Indian spices.

Live Counter - Golegappa / Aloo Tikki / Dahi bhalla Papadi

Dal factory

Black lentils simmered with cream, tomato-onion and spices.

Punjabi dal tadka

Yellow lentils tempered with red chilly.

Paneer do Pyaza

Cottage cheese coated with onion and tomatoes.

Rizala murg

(with accompaniment of Indian specialty breads).

DESSERTS of THE DAY

Kesari phirni

Saffron flavoured rice pudding.

Tinka kulfi

Condensed milk, flavoured with cardamom and topped with chopped almonds.

Gulab jamun

Sweet dumplings made of reduced milk.

Moong dal halwa

A rich, dessert made of lentils with lot of desi ghee and dry fruits.



*Where the
Kabab is King!*

Brand marketed & franchised by UMAK Hospitality Pvt. Ltd.
For franchise enquiries, pls contact us at info@umakhospitality.com

SAMPLE MENU

Assortment of Chutneys / Salad of the day

NON VEGETARIAN

Galouti kabab

Signature kabab of restaurant, made of finely minced lamb, mixed with Indian spices & cooked on Mahi Tawa

Raan e murg

Legs of chicken flavored with saffron, cheese & cardamom & cooked in tandoor

Achari macchi tikka

Pickled cubes of fish cooked in tandoor

Bhuna murg tikka

Boneless chicken preparation flavored with Indian spices cooked in tandoor

Lagan ki Chop

Tender lamb chops cooked in lagan in rich gravy of cashew nut & saffron

Badami murgh seekh

Minced chicken flavored with Indian spices & coated with almonds & skewered in tandoor

VEGETARIAN

Subz galouti

Kabab made of finely minced yam & dal mixed with Indian spices, cooked on Mahi Tawa

Lazeez paneer tikka

Cottage Cheese flavored with cream, royal cumin & green cardamom cooked in tandoor

Tandoori aloo chatpate

Potatoes flavored with chaat masala Cooked in tandoor

Bhuttey ke kabab

Flat dumpling made of corn flavored with garam Masala & cooked in Mahi tawa

Dohra Khumb

Battered, double mushroom stuffed with cheese deep fried

Pudina seb Ananas

Cubes of pineapple & apple flavored with mint, cooked in tandoor

Gosht biryani

Traditionally prepared rice along with lamb on dum method

Subz biryani

Tempting vegetables cooked with rice and flavored with Indian spices

Dal factory

Black lentils simmered with cream, tomatoes and spices

Punjabi dal tadka

Yellow lentils tempered with red chilly

Paneer do Pyaza

Cottage cheese cooked with onions and tomatoes

Rizala murg

(with assortment of Indian specialty breads)

DESSERTS OF THE DAY

Kesari phirni

Saffron flavored rice pudding

Tinka kulfi

Condensed milk, flavored with cardamom and topped with chopped almonds

Gulab jamun

Sweet dumplings made of reduced milk

Moong dal halwa

A rich dessert made of lentils with lot of desi ghee and dry fruits



*Where the
Kabab is King!*