

MENU



Since : 1913

KARIM'S

ORIGINAL FROM JAMA MASJID
Delhi-6

Dreamland Building
GF - 11 Sudha Nagar, Opp Prabhudas
Jewellers, Jetalpur Road, Vadodara-390007.
Contact : 8320129322



A Few Words About Ourselves

The very difficult fine art of cooking tasty and nourishing food was developed and perfected under the patronage of Mughal Kings and Queens.

Cooking royal food is our hereditary profession. Our great grandfather; a Chef Par Excellence, was our Pioneer to bring the royal food to the common man. In 1913, he spread for the common man the Shahi Dastar-Khawan outside the walls of Royal Red Fort. Under the shadow of Jama Masjid, Haji Karimuddin inherited the art and ideas to his son Haji Nooruddin and his grandsons.

Karim is growing stronger and stronger by the grace of Allah.

Today the fourth generation brings to Noida the choicest Mughlai Delicacies.

Bahaar-e-Shorba

■	Tamatar ka garam ras <i>tomato soup</i>	200
■	Sabzi ka garam ras <i>vegetable soup</i>	200
■	Mushroom soup	200
■	Palak ka Shorba	200
▲	Murgh ka Shorba <i>chicken soup</i>	225
▲	Gosht ka Shorba <i>A classic mutton soup</i>	250
▲	Paya soup <i>Lamb trotter soup</i>	250



Shaan-e-Tandoor



▲	Tandoori Murgh	670
	<i>Spiced Chicken Roasted in Oven</i>	
▲	Afghani Tandoori Murgh	720
▲	Tandoori Raan	2500
	<i>Spiced Leg Roasted in Oven (in 30 Min.)</i>	
▲	Mutton Burra 3/6pcs	480/850
	<i>Spiced Mutton Roasted in Oven</i>	
▲	Mutton Chop Fry 3/6pcs	480/850
▲	Murgh Burra 4/8pcs	370/690
	<i>Our Speciality Chicken Roasted in Oven by a special process</i>	
▲	Butter Afghani Murgh 4/8pcs	380/750
	<i>Spiced Chicken Grilled in Butter</i>	
▲	Crispy Fried Chicken 4/8pcs	370/690
▲	Murgh Tandoori Leg	250
▲	Murgh Tandoori Tangdi 3pcs	425

Kabab-e-Lazeez

■	Veg Seekh Kabab	450
■	Hara Bhara Kabab	450
■	Soya Seekh Kabab	400
■	Malai Soya	400
■	French Fries	120
■	Veg Platter (12/24 Pcs)	900/1800
▲	Mutton Boti Kabab (8 Pcs)	850
▲	Dil Pasand Seekh Kabab (4 Pcs)	625
	<i>A special preparation roasted on direct heat after Wrappng spiced minced Mutton on Skewer</i>	
▲	Dil Pasand Malai Seekh Kabab(4pcs)	650
	<i>A special preparation roasted on direct heat after Wrappng spiced minced Mutton on Skewer</i>	
▲	Bemisal Shami Kabab (2/4 Pcs)	320/600
	<i>Special Minced Mutton deep fried</i>	
▲	Reshmi Seekh Kabab (4 Pcs.)	525
	<i>Spiced Minced Chicken wrapped on Skewer, Roasted on direct heat</i>	
▲	Reshmi Malai Seekh Kabab (4pcs)	550
	<i>Minced Chicken wrapped on Skewer Roasted on direct hea</i>	
▲	Non-Veg Platter (12/24 Pcs)	1250/2500

Tikka Bemisal

■	Tandoori Aloo	350
■	Paneer Tikka (6pcs)	475
■	Paneer Achari Tikka (6pcs)	475
■	Paneer Malai Tikka (6pcs)	500
■	Paneer Kali Mirch Tikka (6pcs)	500
■	Paneer Lasooni Tikka (6pcs)	475
■	Mushroom Tikka	400
■	Mushroom Malai Tikka	400
■	Mushroom Lasooni Tikka	400
■	Soya Tikka	400
■	Soya Achari Tikka	400
■	Butter Afghani Soya	400
▲	Murgh Malai Tikka 6pcs.	600
	<i>Roasted Boneless Chicken Process with Malai</i>	
▲	Murgh Tikka 6pcs.	550
	<i>Roasted Boneless Chicken pieces</i>	
▲	Murgh Achari Tikka 6pcs.	550
▲	Murgh Lasooni Tikka 6pcs.	550
▲	Murgh Kali Mirch Tikka 6pcs.	600

Nemat-e-Zameen



















■ Aloo Jeera	350
■ Mixed Vegetable	395
■ Mixed Vegetable Karahi	395
■ Aloo-Mattar-Paneer	395
■ Paneer Saag	450
<i>Cubes of Cottage Cheese cooked with Spinach curry</i>	
■ Paneer Bhuna Masala	450
■ Malai Kofta	450
<i>Delicious soft cottage cheese dumplings, Stuffed & served in a Rich Creamy Gravy</i>	
■ Paneer Tikka Masala	450
■ Shahi Paneer	450
<i>Cottage Cheese cooked in Onion Gravy with Cream</i>	
■ Karahi Paneer	450
<i>Slices of cottage cheese cooked with Spicy gravy</i>	
■ Butter Paneer	450
<i>Slices of Cottage Cheese cooked with Butter, Tomato Gravy</i>	
■ Paneer Bhurji	450
■ Kaju Butter Masala	550
■ Cheese Butter Masala	550
■ Mushroom-e-Mumtaz	450
<i>Fresh Mushroom, Peas & Small Pieces of cottage cheese cooked in Onion gravy with a touch of Cashew nut paste & finished with saffron</i>	
■ Soya Curry	350
■ Soya Butter Masala	350
■ Yellow Daal	330
■ Daal Tadka	330
■ Makhani Daal	350

A speciality of our chef

Shahi Dastar Khwan **(Chicken)**

▲	Murgh Musallam	1450
	<i>Chicken stuffed with rice & Dry fruits with special spices & cooked with gravy by special Process (Preparation in 30 min.)</i>	
▲	Chicken Mughali	580
	<i>Chicken cooked by Special Process</i>	
▲	Akhbari Murgh Masala	580
	<i>Chicken cooked with Curd, Blended in savoury spices A Dish of King's Taste (Chicken Curry)</i>	
▲	Shahi Murgh Do Piazza (Stew)	580
	<i>Chicken cooked without water in Onions with curd and flavoury Spices</i>	
▲	Murgh Kali Mirch	580
	<i>Chicken cooked with Black Pepper with a Special Process</i>	
▲	Lazeez Murgh Saag	580
	<i>A Very Light & Tasty Dish Chicken Cooked with curry of Green Spinach</i>	
▲	Murgh Changezi	600
▲	Karahi Murgh Peshawari	600
	<i>A Frontier Delicacy</i>	
▲	Bhuna Murgh	600
▲	Butter Chicken (with bone) 4/8pcs	580/1090
	<i>Chicken cooked with Butter. A rare recipe in our possession for generations</i>	
▲	Butter Chicken (boneless) 4/8pcs	450/800
	<i>Chicken cooked with Butter. A rare recipe in our possession for generations</i>	
▲	Shahjahani Murgh	600
	<i>A special Dish with thick Gravy</i>	
▲	Chicken Tikka Masala	610
	<i>Cooked in butter tomato gravy</i>	
▲	Murgh Handi H/F	500/1000

Shahi Dastar Khwan **(Mutton)**

	Mutton Rogan Josh	690
	Mughlai Qorma <i>A Special Dish of Mutton cooked with mild spices</i>	690
	Firdausi Qorma (Mutton Qorma) <i>A rare Mughlai recipe for Mutton cooking</i>	690
	Badshahi Badam Pasanda <i>Mutton Chopped by Special Process & cooked With Almonds Curd & tasty flavoury Spices</i>	690
	Nahari (Mutton) <i>A Special Dish of Mutton Cooked with Mild Spices</i>	690
	Dil Bahaar Do Piazza (Stew) <i>Mutton Cooked without water in Onions with Curd & ungrinded spices</i>	690
	Nargisi Kofta <i>Minced Mutton Bolls stuffed with Egg</i>	650
	Nayab Maghaz Masala (Brain Curry) <i>Mutton Brian cooked with curd and Oriental Spices</i>	550
	Karahi Gosht Peshawari <i>A frontier delicacy</i>	690
	Shahjahani Gosht <i>A special with Thick Gravy</i>	690
	Gurda Kaleji <i>Liver & Kidney cooked in savoury style</i>	600
	Kheema Kaleji	650
	Palak Gosht	690
	Mutton Kheema Masala	650
	Mutton Boti Masala	800
	Bhuna Gosht	800
	Gosht Handi H/F	700/1400
	Paya Curry	700

OUR SPECIALITY



MUTTON BURRA



**MUTTON SEEKH
KABAB**



MUTTON RAAN
(ORDER BEFORE 24 HOURS)



MURGH BURRA



SHAMI KABAB



OUR SPECIALITY



MUTTON QORMA



MUTTON STEW



SHEERMAAL



LAZEEZ QEEMA NAAN



MUTTON BIRYANI



MUTTON NAHARI

SEA FOOD

Staters :

▲	Fish Achari Tikka	790
▲	Fish Lasooni Tikka	790
▲	Crispy Fried Fish	790
▲	Fish Tikka	790
▲	Fish Haryali Tikka	790
▲	Tandoori Pomfret	800
▲	Pomfret Tawa Fry	800
▲	Tandoori Prawns Achari	750
▲	Butter Garlic Prawns.	750
▲	Crispy Fried Prawns.	750
▲	Tandoori Prawns	750

Curry :









▲	Fish Tikka Masala	790
▲	Fish Curry	790
▲	Pomfret Curry	800
▲	Akhbari Jhinga Masala	750

EGG

▲	Boiled Egg (2pcs)	100
▲	Egg Curry	350
▲	Egg Jahangiri	350
▲	Egg Tikka Masala	350
▲	Karahi Egg Peshwari	350
▲	Egg Korma	350






Rolls















	Paneer Roll <i>Roasted Cottage Cheese Pieces wrapped in Rumali Roti with special sauce</i>	250
	Mushroom Roll	220
	Karim's Roll <i>Kabab wrapped in Rumali Roti with Special Sauce</i>	290
	Murgh Roll <i>Roasted Chicken pieces wrapped in Rumali Roti With special sauce</i>	290
	Boti Roll <i>Roasted Mutton pieces wrapped in Rumali Roti With special Sauce</i>	310
	Fish Roll <i>Roasted Fish pieces wrapped in Rumali Roti With special Sauce</i>	325
	Shami Roll <i>Shami Kabab wrapped in Rumali Roll with Sauce</i>	300
	Bhuna Roll Mutton	310
	Bhuna Roll Chicken	290
	Butter Chicken Roll	290



Biryani & Rice

	Plain Rice	250
	<i>Fine Quality Fragrant Rice</i>	
	Zeera Rice	290
	<i>Fine Quality Fragrant Rice with Black Cumin</i>	
	Vegetable Pulao	400
	<i>Rice cooked with vegetables</i>	
	Vegetable Biryani H/F	250/450
	<i>Rice cooked with vegetables</i>	
	Paneer Tikka Biryani H/F	300/550
	Egg Pulao	400
	Egg Biryani	400
	Chicken Pulao	650
	Murgh Biryani Anarkali H/F	350/600
	<i>Chicken with Rice cooked by a special process</i>	
	Murgh Biryani Achari H/F	350/600
	<i>Chicken with Rice cooked by a particular process</i>	
	Murgh Tikka Biryani H/F	375/625
	Mutton Pulao	750
	Biryani Bahishti Gosht H/F	390/725
	<i>Mutton with Rice cooked by a special process</i>	
	Biryani Achari Gosht H/F	390/725
	<i>Mutton with Rice cooked by a particular process</i>	
	Mutton Biryani (Boneless)	750
	Raan Biryani	3500
	Pomfret Biryani	850
	Fish Tikka Biryani	750
	Jhinga Pulao	750
	Jhinga Biryani	750

Naan & Roti

	Lazeez Qeema Naan <i>Bread filled with Minced Mutton, baked in the oven preparation time 15 mins</i>	300
	Rumali Roti/Butter <i>Bread of flour baked on Iron disk</i>	50/60
	Tandoori Roti/Butter <i>Bread of flour baked in Oven</i>	50/60
	Plain Naan/Butter <i>Bread of white flour baked in the Oven</i>	90/100
	Khamiri Roti/Butter <i>Karim's Speciality</i>	90/100
	Garlic Naan <i>Garlic Bread of white flour baked in the Oven</i>	125
	Roghni Naan <i>Bread prepared by mixing Butter with white Flour, baked in Oven</i>	115
	Cheese Naan	185
	Cheese Garlic Naan	195
	Aloo Parantha <i>Bread of white flour containing Ghee & filled with Potato, baked in Oven</i>	185
	Paneer Parantha <i>Bread of white flour containing Ghee & filled with Cheese, baked in Oven</i>	210
	Tandoori Parantha <i>Bread of white flour containing Ghee, baked in Oven</i>	120
	Baqarkhani (Sheermaal) <i>Bread prepared by mixing Ghee, Milk, Sugar Elaichi with white flour, baked in Oven</i>	150
	Roti Basket	500

Gulshan-e-Raita Aur Salaad

■ Raita Vegetable	140
■ Raita Boondi	140
■ Raita Zeera Masala	130
■ Green Salad	140

Accompaniments

■ Rosted Papad	40
■ Fried Papad	50
■ Masala Papad	60

Mithaas

■ Kheer Benazeer	125
■ Shahi Tukra	150
■ Gulab Jamun	120
■ Rasgulla	120

Taro Taaza

Soft Drinks	70
Plain Soda	50
Soda with Lime	70
Lemon with Water	55
Jalzeera	60
Butter Milk	70
Lassi	110
Mineral Water	20

KARIM'S® AS SEEN BY WORLD

National Geographic
APRIL, 1985

"...a Kofta of peppery ground lamb tenderly embracing a boiled egg; succulent chicken roasted in a Tandoor, a clay oven; yogurt laced with spices that burst upon the palate like star shells. Such Moghul cuisine has subverted many Indian vegetarians... Karim's hotel is not a hotel in the western sense... it is a magic little restaurant...."

Time Magazine ranks 'Karims' amongst top restaurants in ASIA

TRANSLING IN DELHI HAVE A LOT ON THEIR PLATE. MUGHAL, MUMBAI, AND KARIM'S. KARIM'S IS THE HARBOR OF KARIM'S. KARIM'S IS THE HARBOR OF KARIM'S. KARIM'S IS THE HARBOR OF KARIM'S.

They are certainly worth visiting. Karim's is the best kept secret in the city. Karim's is the best kept secret in the city. Karim's is the best kept secret in the city.



BBC
BBC WORLD GUIDE
MARCH, 1994

".....recommend meat eaters to try Karim's.....for a traditional breakfast of spice goats' totters..... better than the bacons & eggs and more delicious..."

AKEA INC, USA

1996 AWARDS FOR BEST KABAB AND TIKKAS, BEST OF DELHI

".....whether it is chicken tikka or rumali rotis served with kababs, which are bound to melt in your mouth... you are transported back into time of the Mughal period....."



This Certificate is proudly awarded to
Karim Hotels Pvt. Ltd.

This award honors Karim Hotels Pvt. Ltd. for their dedication to great food, amazing customer service, and their commitment to the city of Delhi.

For more information, please visit: www.karimhotels.com

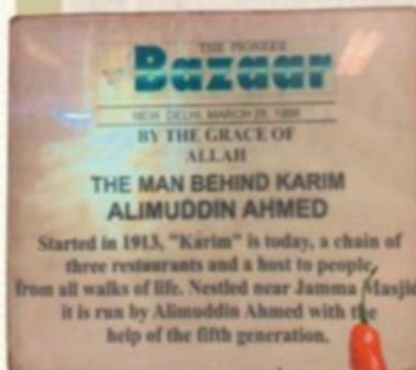
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SATURDAY TIMES
SATURDAY, JANUARY 31, 1998

Delhi's Best Restaurants

"Karim's bags the best Indian non five star category award for its authentic recipes."



SINCE 1913



BEST TASTE OF EMPIRE

Karim's. Delhi, India

Time Magazine ranks 'Karim's' amongst top restaurants in ASIA

TRAVELERS IN DELHI HAVE A LOT ON THEIR PLATE. MUGHAL monuments like the hulking Red Fort and the elegant Jamma Masjid, India's largest mosque, loom above the city's myriad bazaars and the dusty homes of forgotten poets. But no matter how much there is to explore, locals and visitors alike always return to Delhi's most beloved haunt: Karim's.

A Cycle-rickshaw ride from the Chandni Chowk Metro stop, Karim's is neither soaring fortress nor ancient temple, yet it is an unmissable landmark nonetheless, often filled to capacity with the faithful. This drab roadside dhaba (or eatery) serves up the most authentic Mughlai fare in the city which is what you might expect considering who runs the place. Haji Zahuruddin comes from a family whose bloodline extends back centuries to the chefs who conjured elaborate feasts in the courts of Mughal emperors. Generations of chefs honed their culinary wizardry in the

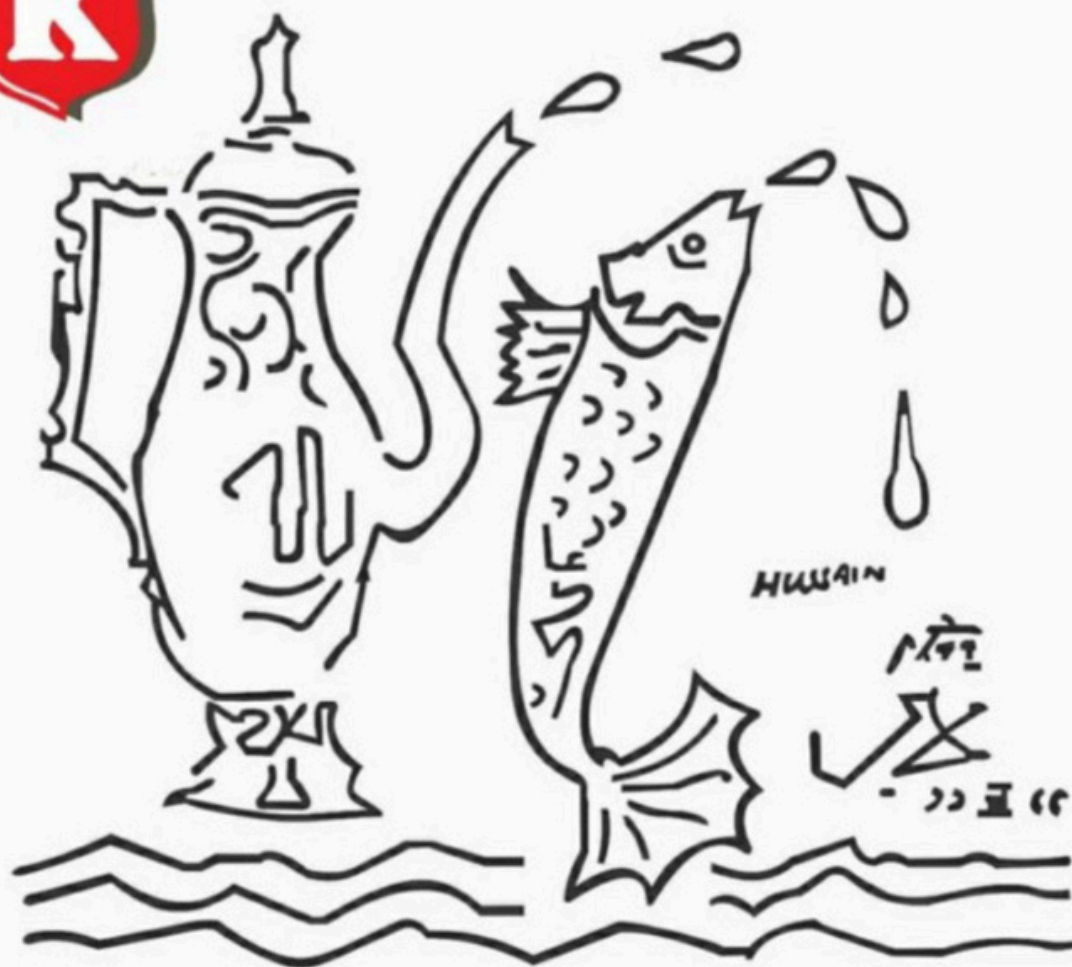
nearby Red Fort until the last Mughal ruler was toppled by the British in 1857. Returning to Delhi in 1911 after his family spend decades in exile, Haji Karimuddin, the grandfather of the present owner, set up shop in the same alleyway where his descendants now prepare their family recipes, each one a closely guarded secret.

They are certainly secrets worth keeping. Sumptuous curries like the lazeez murgh saag (a spicy chicken-and-spinach dish) or the badshahi badam pasanda (tender chunks of mutton simmered in a tangy almond paste) complement perfectly the selection of succulent grilled meats from the tandoor, and array of flavorful rice biryanis studded with dried fruits and pungent spices, and the steaming hot naans and rotis. Best of all, these regal delights still come at dhaba prices. In this imperial city, even paupers can eat like kings.



KARIM[®] HOTELS PVT. LTD.

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