

Soups



Our Special Soup Item
Chicken Manchow Soup
- Rs. 100 -



VEG MANCHOW SOUP

Hot & spicy & tangy soup consisting of Chicken Manchow
made with Chicken, Vegetables, & Chinese Sauce

Rs.80/-

CHICKEN MANCHOW SOUP

Small Cubes of Chicken Pieces are simmered with vegetables &
spices like Ginger, Garlic, Oil & then seasoned with Salt,
Pepper, Egg & Soy Sauce

Rs.100/-

VEG HOT N SOUR SOUP

Hot & spicy & tangy soup consisting of vegetables

Rs.80/-

CHICKEN HOT N SOUR SOUP

Hot & spicy soup consisting of Chicken, Vegetables, Cabbage, Green Pepper,
Egg, Vinegar, Oil, Soy Sauce and Salt

Rs.100/-

Lebanese Food



Lukma-E-Khaas
Special Chicken Shawarma
- Rs. 100 -



NORMAL CHICKEN SHAWARMA

Shawarma is a popular food consisting of Chicken cut
into thin slices, marinated in a special sauce,
and roasted on a slowly turning vertical spit.

Rs.80/-

MEXICAN CHICKEN SHAWARMA

A special Chicken Shawarma with a
Creamy Sauce and a spicy, tangy sauce.

Rs.110/-

SPECIAL CHICKEN SHAWARMA

Shawarma is a popular food consisting of Chicken cut
into thin slices, marinated in a special sauce,
and roasted on a slowly turning vertical spit.

Rs.100/-

CHEESE CHICKEN SHAWARMA

Chicken is served in a warm pot with a creamy
cheese sauce.

Rs.120/-

WHITE SAUCE (EXTRA MAYONNAISE)

Rs.20/-

CHICKEN SHAWARMA PLATTER

A special Chicken Shawarma served with a special
sauce and a creamy sauce.

Rs.150/-

Chicken Starters



CHICKEN BADSHAH KEBAB

Special pieces of boneless chicken tikka using skewers on a broiler called angethi after marinating in Indian spices and dahi (yogurt) essentially a boneless version of tandoori chicken which is real in nature.

Rs.260/- (1/2pc)
Rs.310/- (1pc)



ZAKIR SPECIAL KEBAB

The King of all kebabs - Tender pieces of boneless chicken tikka using skewers on a broiler called angethi after marinating in Special Spices of Zakir Served with Green Chutney and Salad.

Rs.300/- (1/2pc)
Rs.340/- (1pc)

CHICKEN TANDOORI FRY

The traditional smoky, tender Chicken with the bite of chiles & the gentleness of yogurt, cooked in Tandoor served with Green Chutney & Salad.

Rs.150/- (1/2pc)
Rs.300/- (1pc)

TANDOORI CHICKEN (ROASTED)

The King of all kebabs, special full Chicken with bone. Finished in a Tandoor served with green chutney & salad.

Rs.160/- (1/2pc)
Rs.320/- (1pc)

CHICKEN TIKKA

Medium pieces of boneless chicken tikka using skewers on a broiler called angethi after marinating in Indian spices and dahi (yogurt) essentially a boneless version of tandoori chicken.

Rs.220/- (1/2pc)
Rs.260/- (1pc)

BROWNIE KEBAB

A Mild Spicy and Medium pieces of boneless chicken tikka using skewers on a broiler called angethi after marinating in Indian spices & dahi (yogurt) essentially a boneless version of tandoori chicken.

Rs.220/- (1/2pc)
Rs.270/- (1pc)

CHICKEN HARIYALI KEBAB

Sham kebabs are succulent minced chicken with spicy masala filling inside and crispy fried on the outside.

Rs.200/- (1/2pc)
Rs.230/- (1pc)

CHICKEN BADSHAH KEBAB

Special pieces of boneless chicken tikka using skewers on a broiler called angethi after marinating in Indian spices and dahi (yogurt) essentially a boneless version of tandoori chicken which is real in nature.

Rs.270/- (1/2pc)
Rs.320/- (1pc)

CHICKEN MALAI TIKKA

Tender pieces of Chicken are marinated in a unique blend of yogurt, cream, cheese, papaya and spices and cooked on a grill or oven. Perfect for an outdoor barbecue or luncheon.

Rs.260/- (1/2pc)
Rs.310/- (1pc)

CHICKEN PATIYALA KEBAB

Zakir Originated dahi Chicken Marinated in Special Tandoori Masala prepared into yellow colour with Extra Flavored herbs and finished on charcoal.

Rs.270/- (1/2pc)
Rs.320/- (1pc)

CHICKEN PAHADI KEBAB

A lip-smacking appetizer which is juicy, delectable, spicy and Green! Boneless chicken pieces are marinated in the mixture of Gunt, Spinach and Mint Leaves and grilled in oven.

Rs.250/- (1/2pc)
Rs.300/- (1pc)

CHICKEN PLATTER

A Mouth Watering appetizer which is juicy, delectable, spicy and Combination of 3 Pieces of Badshah Kebab 3 Pieces of Tikka Kebab and 3 Pieces of Hariyal Kebab will be cooked to the perfection and served!

Rs.350/- (1/2pc)
Rs.690/- (1pc)

CHICKEN TANGDI KEBAB

A marriage of garlic, ginger, gram masala, turmeric and chili gives chicken drumsticks a dose of sub-continent spice in Zakir's King's recipe. Making incisions in the drumsticks will help to permeate the marinade deep into the flesh and allow the chicken to cook quickly and evenly.

Rs.270/- (1/2pc)
Rs.320/- (1pc)

Fish Starters



Lakma-E-Khaas
Fish Amritsari Tikka
Rs. 300 -



FISH FRY

Flavorful, spicy, tangy and absolutely delicious fish fillets are coated with spicy masala and then fried until crisp.

FISH TIKKA

Medium pieces of boneless fish baked using skewers on a tandoor called angethi after marinating in Indian spices and dahi (yogurt).

FISH MALAI TIKKA

Tender pieces of fish are marinated in a unique blend of yogurt, cream, cheese, papaya and spices & cooked on a grill or oven. Perfect for an outdoor barbecue or luncheon.

FISH AMRITSARI TIKKA

A lightly battered fish fry in Indian spices, ginger, garlic paste and gram flour. It's crunchy and light to eat. Works great as an appetizer.

FISH NAZNIN

Fish cooked in a tandoori marinade with chili, cumin & coriander.

(6pcs.) - Rs.270/-

(6pcs.) - Rs.280/-

(6pcs.) - Rs.300/-

(6pcs.) - Rs.300/-

(6pcs.) - Rs.320/-

Fish Main Course

FISH CURRY

Home-style fish cooked in thick & mildly spicy tomato gravy will surely make you nostalgic for home.

FISH BENGALI CURRY

A delicious, spicy & flavorful dish made with fish, onions, tomatoes, ginger, garlic & fresh ground spices.

FISH MASALA

Delicious Moderately Spicy and Flavorful Fish Cooked on low flame. It's the perfection.

(4pcs.) - Rs.280/-

(4pcs.) - Rs.300/-

(4pcs.) - Rs.310/-

Egg Main Course

EGG BURJI

An scrambled egg seasoned with onion masala, tomatoes, and coriander, is an Indian inspired way to eat eggs for breakfast.

EGG CURRY

Egg curry is a popular side dish made with boiled eggs cooked in onion tomato gravy.

EGG MASALA

Thick, gravy made with boiled eggs, onions, tomatoes, whole spices & spice powders.

(2pcs.) - Rs.120/-

(4pcs.) - Rs.200/-

(2pcs.) - Rs.120/-

(4pcs.) - Rs.200/-

(2pcs.) - Rs.140/-

(4pcs.) - Rs.200/-



Mutton Starters

Lakma-E-Khaas Zakir Special Mutton Tikka

The King of all Mutton Tikkas

Tender pieces of Mutton laced using skewers on a
Brazier called angethi after marinating in Secret Spices
of Zakir. Served with Green Chutney and Salad



Rs.360/-(4pcs.)



MUTTON TIKKA

Medium pieces Mutton laced using skewers and brazier called angethi after marinating in
Indian spices and achi (yogurt)

Rs.320/-(4pcs.)

MUTTON MALAI TIKKA

Tender pieces of Mutton are marinated in a unique blend of yogurt, cream, cheese, papaya and spices and cooked on a grill or oven.
Perfect For an outdoor barbecue or luncheon

Rs.360/-(4pcs.)

MUTTON PATIYALA KEBAB

Zakir Originated dish. Special pieces of Mutton laced using skewers on a brazier called angethi
after marinating in Indian spices and achi (yogurt)

Rs.360/-(4pcs.)

MUTTON AFGHANI TIKKA

Heavily marinated in a creamy yoghurt marinade seasoned with an array of spices and flavouring agents.
The kebab is a juicy dish that can be cooked to perfection in barbecue grill

Rs.360/-(4pcs.)



MUTTON BADSHAH KEBAB

A Mutton Marinated in Special Tandoori Masala With Extra Flavored
Herbs And Finished On Charcoal



Rs.360/-(4pcs.)

Veg Starters



CHILLI PANEER

Chilly cubes of Cheese/Cottage are tossed in a spicy sauce made with veg. sauce, vinegar, oil, salt.

Rs. 200/-
c/plate



PANEER MALAI TIKKA

Medium-spiced Tikka recipe made with marinated paneer cubes and veggies. Unlike the traditional Tikka recipe which are known for the spicy flavors, this Tikka is mild & creamy in taste.

Rs. 210/-
c/plate

VEG MANCHURIAN

Exotic dish made of mixed vegetables steamed. Formed into dumplings deep fried & cooked in a tangy sauce.

Rs.200/-
c/plate

PANEER 65

A vegetarian appetizer made by crisp frying Cheese Cottage and then tossing it in a spicy masala.

Rs.220/-
c/plate

PANEER TIKKA

It's a famous Indian appetizer where pieces of Indian cottage cheese & marinated with yogurt & spices and then grilled until charred.

Rs.220/-
c/plate

PANEER PUDINA TIKKA

An Indian appetizer where pieces of Indian cottage cheese and marinated with yogurt Pudina and spices & then grilled until charred.

Rs.240/-
c/plate

PANEER HARIYALI TIKKA

Simple green herb based paneer recipe which is prepared using cubes of Cottage cheese, coriander leaves, mint leaves and a bit of all purpose flour.

Rs.240/-
c/plate

PANEER ZAKIR SPECIAL TIKKA

The King of all Tikkas, Tender pieces of Paneer baked using skewers on a Brazier called angethi after marinating in Secret Spices of Zakir. Served with Green Chutney and Salad.

Rs.240/-
c/plate