

SHURUAAT SE

SHAKAHARI'S

Malai Paneer Tikka

Cubes of paneer blended with cream cheese, malt vinegar, green chilly paste and grilled in tandoor

300

Malai Broccoli Tikka

Cubes of paneer blended with cream cheese, malt vinegar, green chilly paste and grilled in tandoor

320

Achari Paneer Tikka

Barbeque roasted cottage cheese in Indian pickle spices

310

Lasooni Paneer Tikka

Fresh cottage cheese marinated in yoghurt, garlic, spices and grilled

310

Paneer Kalimirch Tikka

Creamy paneer cubes marinated, spiced with crushed peppercorns and grilled

320

Paneer Harimirch Tikka

Fresh cottage cheese marinated in yoghurt, green chilly paste, spices and grilled

320

Paneer Ajwaini Tikka

Fresh cottage cheese marinated in yoghurt, red chilly paste, spices topped with caromseeds and grilled

300

Tandoori Mushroom

Button mushrooms in a spiced yoghurt marinade and grilled

250

Tandoori Chatpate Aloo

Baby potatoes in a tangy marinade and grilled

220

Tandoori Tarkari

Fresh cottage cheese, potatoes, mushrooms, cauliflower, marinated and grilled

380

Shakahari Thali (H/F)

An assortment of our finest kebabs

500 / 800

NON-SHAKAHARI'S

Afghani Chicken

Tandoori (H/F)

Creamy whole chicken marinated in yoghurt, garlic, special in-house spices and grilled

300 / 500

Jehangeeri Tandoori (H/F)

Whole spring chicken marinated with our special in-house spices and char grilled

325 / 550

Chicken Lababdar Kulfi Kebab

Juicy succulent chicken drumsticks marinated in cheese, cream, Chef's special ingredients and grilled

350

Chicken Afghani Tangdi

Chicken drumsticks marinated in yoghurt, garlic, special in-house spices and grilled

300

Chicken Makrana Tangdi

Chicken drumsticks marinated in special tandoori masala, topped with crushed black peppercorns and char grilled

300

Chicken Tandoori Leg Pc

Whole chicken leg marinated in yoghurt, red chilly paste, special in-house spices and grilled

280

Chicken Afghani Leg Pc

Creamy whole chicken leg marinated in yoghurt, garlic, special in-house spices and grilled

280

Chicken Kaali Meeri Tikka

Creamy chicken cubes marinated, spiced with crushed peppercorns and grilled

380

Chicken Reshmi Tikka

Succulent chicken cubes marinated in almond paste, cream, cheese, mild herbs, finished in our clay oven

360

Chicken Lasooni Tikka

Chicken cubes marinated in yoghurt, herbed spices, chopped garlic and grilled

350

Chicken Peeli Mirch Tikka

Creamy chicken cubes marinated, spiced with yellow chilly and grilled

360



SHURUAAT SE

SAMUNDARI SE

Chicken Chakori Tikka Chicken cubes marinated in yoghurt, green chilly paste, spices and grilled	375	Butter Lasooni Machhi Chunks of fresh Indian salmon (Rawas) marinated in yoghurt, cheese, butter, garlic, spices and grilled	400
Chicken Nizami Tikka Chicken cubes marinated in yoghurt, red chilly paste, spices and grilled	375	Achari Machhi Chunks of fresh Indian salmon (rawas) in a tangy pickle based marinade and grilled	400
Chicken Achari Tikka Chicken cubes in a tangy pickled based marinated and grilled	350	Ajwaini Machhi Chunks of fresh Indian salmon (rawas) marinated in yoghurt, red chilly paste, spices topped with carom seeds and grilled	400
Chicken Seekh Kebab Minced chicken mildly spiced skewered and grilled	300	Hariyali Machhi Chunks of fresh Indian salmon (rawas) marinated in garlic, mint, spinach and cooked in earthen oven	400
Chicken Chapli Kebab Minced chicken with chopped onions, coriander, whole masalas and pan fried	350	Pomfret Tandoori fresh Pomfret from Kerala waters marinated in special spices	380
Mutton Seekh Kebab Minced lamb skewered, with in-house spices and grilled	375	Butter Lasooni Jhinga Tiger prawns marinated in yoghurt, cheese, butter, garlic, spices and grilled	450
Mutton Galouti Kebab This melt in the mouth, lamb kebab made with its original secret recipe. A must try	400	Hariyali Jhinga Tiger prawns marinated in garlic, mint, spinach and cooked in earthen oven	500
Mutton Shami Kebab A patty of pounded meat blended with whole gram crushed spices, dry red chillies, coated with egg pan fried	425	Tandoori Jhinga Tiger prawns marinated in yoghurt, red chilly paste, spices topped with carom seeds and grilled	550
Mutton Chapli Kebab Minced lamb with chopped onions, coriander, whole masalas and pan fried	425	Koliwada Jhinga Famous Mumbai Fried Shrimps	500
Adraki Mutton Barra Succulent pieces of lamb chops marinated with royal spices, char grilled in tandoor	450	Maharaja Platter Mix Seafood Platter	1800
Mutton Chapp Fry Lamb chops coated with egg and fried	425		
Shahi Raan Tandoori Baby leg of lamb marinated in whole spices, malt vinegar and grilled			
Non Shakahari's Platter 12 / 24 pcs An assortment of our finest kebab	800/1200		



ARABIC

Fattoush Salad

240

Lebanese peasant salad: Medley of fresh vegetables served with lemon dressing and topped with crisped bread

Lentil Soup

200

A velvety soup made from lentil and freshened with lemon juice and fresh parsley

Arabic Salad

180

Salad that combines different vegetables and spices

Hummus

250

A Middle Eastern dip or savory dish made from cooked, mashed chick peas blended with tahini, lemon juice and garlic

Yoghurt Salad

200

Made of fresh yoghurt with cucumbers, garlic and fresh mint

Baba Ghanouj

200

A Levantine appetiser of mashed cooked eggplant mixed with tahini, olive oil, lemon juice and various seasonings

Green Salad

190

Seedless cucumbers with tomatoes, finely chopped parsley and small diced onion

CHINESE

Manchow Soup Thickened soup with cabbage, carrot, button mushroom scallops, special soy sauce topped with crispy noodles	180	Crispy Fried Chicken Crunchy & juicy, chicken coated in buttermilk and flour, then fried to perfection.	260
Dynamite Chicken Fried chicken with special dynamite sauce	300	Crispy Fried Vegetables Batter fried veggies, sautéed with Chef's special sauces	200
Dynamite Shrimps Fried shrimps with special dynamite sauce	460	Crisp Fried Chilly Potatoes Insanely crunchy, delicious, slightly sweet and spicy crispy honey chilli potatoes	190
Fried Wantons Chinese dumpling filled with meat or other savory ingredients cooked nice and crisp	300	Glazed Honey Potatoes Crispy potatoes covered in a sticky honey glaze	220
Chicken Corn soup Shredded boneless chicken with sweet corn kernels and veggies, seasoned lightly with ginger, garlic and sesame oil	160	Fish Manchurian Fish seasoned with spices, deep fried and cooked in a Manchurian gravy	260
Sweet & Sour Soup A lip-smacking appetizer with vegetable stock, cucumber, spring onions and tomato chilli sauce	160	Veg Manchurian Vegetables seasoned with spices, deep fried and cooked in a Manchurian gravy	200
Vegetable soup Mushroom, carrots, cabbage, celery, broccoli, spring onion in clear broth	150	Prawns Manchurian Prawns seasoned with spices, deep fried and cooked in a Manchurian gravy	400
Tom Yum Soup Thailand's most famous and delicious soup in a fragrant lemon grass broth, Thai ginger and cilantro	200		
Chilly Chicken Tender chicken cooked with garlic, ginger, fresh green chillies in a homemade sauce topped with coriander	250		
Spicy Chicken Wings An unbreaded chicken wing deep-fried and then coated in a sauce consisting of a vinegar-based cayenne pepper hot sauce.	260		
Garlic Butter Chicken Tender, juicy chicken pieces seasoned with a blend of pantry staple spices, cooked in a flavorful garlic butter sauce	300		
Garlic Butter Prawns Juicy prawns seasoned with a blend of pantry staple spices, cooked to perfection in a flavorful garlic butter sauce	550		
Garlic Butter Fish Fish fillet seasoned with a blend of pantry staple spices, cooked to perfection in a flavorful garlic butter sauce	480		

KHAAS KHANA

SHAKAHARI'S

Paneer Makhanwala Cottage cheese in butter tomato gravy flavoured with dried fenugreek	325	Hari Makai Ka Saag Sweet corn cooked in special saag masala	300
Paneer Tikka Masala Paneer tikka in spicy butter tomato gravy	350	Methi Mutter Malai Fresh green peas with fenugreek blended with herbs laced with cream	300
Paneer Kadai A spicy, warming, flavorful and super delicious dish with paneer & bell peppers in a fragrant, fresh ground spice powder.	350	Adraki Aloo Gobi Adraki Cauliflower and potatoes toasted with onion tomato masala	290
Paneer Jalfrezi paneer, bell peppers, onions, tomatoes & spices.	350	Jeera Aloo Potatoes toasted with Cumin	290
Paneer Lahori Cottage cheese cooked with masala imported from Lahore	375	Dal e Khas signature dal slow cooked for 24 hrs with home churned butter	300
Paneer Tawa Khurchan Paneer pan fried with tomatoes, capsicum, onions and tempered with in-house spices	320	Dal Tadka Yellow lentils cooked and tempered with desi ghee	280
Palak Paneer Cottage cheese cooked in spinach gravy, mildly spiced	350	Palak Dal Tadka Yellow lentils and leafy spinach cooked home style, tempered twice with garlic and pure ghee.	320
Lasooni Palak A mildly spiced pureed spinach preparation, tempered with roasted garlic	320		
Mix Veg Lahori Veggies cooked with masala imported from Lahore	300		
Mix Veg Kadai Veggies cooked in a spiced onion tomato gravy	350		
Subz Dum Deg Delicious Biryani (spiced rice dish) in a low cooking method.	350		
Veg Tawa Se Mixed vegetables tawa fried with tomatoes, capsicum, onions and tempered with in-house spices	350		
Mushroom Tawa Masala Button mushroom simmered in spicy masala gravy and cooked on tawa	300		
Hari Makai Ka Saag Sweet corn cooked in special saag masala	300		



NON-SHAKAHARI'S

Purani Delhi Butter Chicken	375	Badami Gosht Korma	500
Slow cooked tandoori chicken, makhani sauce, dried fenugreek, Indian spices.		Age old style preparation cooked in a copper vessel Lamb cooked with onions, peppercorn, red chilies, crushed coriander and cumin	
Chicken Tikka Masala	350	Mutton Kadai	380
Boneless chicken tikka in spicy butter tomato gravy		Lamb chops cooked in an in-house kadhai masala with capsicum and onions Mutton seekh cooked in special gravies and spices	
Chicken Lahori	350	Hare Mirch Ka Keema	400
Chicken cooked with masala imported from Lahore		Home style mutton mince cooked with Indian spices	
Chicken Tawa Khurchan	375	Shahi Raan Masala	1500
Chicken sliverspan fried with tomatoes, capsicum, onions and tempered with in-house spices		Baby leg of lamb marinated in whole spices, malt vinegar.* Grilled tossed in spicy tomato gravy	
Badami Murgh Korma	375		
Age old style preparation cooked in a copper vessel			
Chicken Karachi	375		
Boned chicken cooked in a brown onion gravy with spicy masalas from Karachi			
Dum Dahiwala Chicken	350		
Boned chicken simmered in a mildly spiced yoghurt gravy			
Murgh Mussallam (H/F)	450/850		
Whole grilled tandoori chicken tossed in spicy butter tomato gravy served on a bed of pulao			
Dum Dahiwala Mutton	450		
Boned lamb simmered in a mildly spiced yoghurt gravy			
Mutton Rogan Josh	450		
Classic North Indian lamb curry			
Nawabi Gosht Nihari	500		
Traditional Hyderabadi lamb curry			
Mutton Karachi	450		
Boned lamb cooked in a brown onion gravy with spicy masalas from Karachi			



MAINS

Mandi Lamb

800

Mandi is a traditional dish that originated from Hadhramaut, Yemen, consisting mainly of meat and rice with a special blend of spices, cooked in a pit underground

Mandi Chicken

500

A traditional Arabic dish that has a delicious combination of rice, chicken and a mixture of spices, cooked in a tandoor

Kabsa

600

Kabsa is a mixed rice dish that originates from Saudi Arabia but is commonly regarded as a national dish in many Arab states of the Persian Gulf. The dish is made with rice and meat.

Grilled Fish

800

Savory fish marinated in olive oil, lemon juice, basil and garlic, grilled to perfection

Grilled Shrimps

1200

Fresh shrimps marinated with olive oil, parsley, lemon juice, garlic, tomato paste and oregano, with salt and black pepper. Basting frequently with reserve marinade until opaque.

Arayes Chicken

580

Delicious grilled wrap, stuffed with a special seasoned minced chicken, crunchy on the outside and tender on the inside. Served with french fries and garlic sauce

Arayes Sausage

650

Carefully seasoned sausages wrapped in pita bread and grilled to perfection. Served with french fries and garlic sauce.

Baked Potato and cheese

400

Crispy skin baked potato with cheese sauce with a fluffy soft inside

French fries

220

Deep fried, very thin salted slices of potato

Falafel Platter

300

A staple Middle Eastern Street food of fried spiced balls of ground chickpeas

MAINS

Chicken Hakka Noodles 350

Thin, flat Noodle tossed with boiled chicken, vegetables, meat and sauces

Chicken Shezwan Noodles 360

A mix of bold spicy and sweet flavors, including veggies and/or chicken, stir-fried with the noodles

Burnt Garlic Rice 200

A very distinct, slightly bitter and nutty flavored rice loaded with vegetables to make it a complete meal

Tripple Schezwan Rice Vegetarian 280

A combination of noodles and rice cooked with vegetables in schezwan sauce, served with fried noodles and schezwan gravy

Tripple Rice Non Veg 320

A combination of noodles and rice cooked with vegetables & chicken in schezwan sauce, served with fried noodles and schezwan gravy

Chicken Fried Rice 280

Seasoned stir-fried rice mixed with vegetables, chicken, eggs

Vegetable Fried Rice 200

Seasoned stir-fried rice mixed with vegetables

Kaali Meeri Fried Rice 300

Seasoned stir-fried rice mixed with vegetables, chicken, eggs

Tom Yum Noodles 320

Noodle tossed with vegetables, meat of your choice and spicy Tom Yum paste

One-Pot Chicken Rice 320

One-Pot Chicken and Rice is part soup, part risotto, and wholly comforting meal

One-Pot Vegetables Rice 280

One-Pot Vegetable and Rice is part soup, part risotto, and wholly comforting meal



TAWA SPECIALS

Bheja Fry	300
Bheja Masala	300
Keema Fry	350
Chicken Bhuna	380
Mutton Bhuna	400
Machi Tawa Se	600
Jhinga Tawa Se	800

DESI ROTIYAN

Tandoori Roti	30
Butter Roti	35
Butter Lacchedaar Paratha	50
Varky Paratha	40
Amritsari Aloo Paratha	55
Plain Naan	35
Rumali Roti	35
Butter Rumali	45
Kulcha	65
Butter/ Aloo/ Paneer/ Cheese	55
Roti Basket	200

KHANE KE SATHI

Roasted Papad	30
Fried Papad	35
Masala Papad	40
Mix Veg Raita	80
Boondi Raita	80
Bhurani Raita	80
Curd	35

**CHAWAL AUR BIRYANI**

Steam Rice	150
Jeera Rice	175
Nilgiri Green Peas Pulao	175
Kerala Prawns Pulao	450
Lucknowi Char Bhag V Pulow	200
Gosht Pulao	350
Dal Khichdi	250
Sabz Hyderabadi Dum Biryani	280
Paneer Tikka Biryani	350
Egg Dum Biryani	280
Murgh Zafrani Biryani	350
Boneless Chicken Dum Biryani	450
Chicken Tikka Biryani	380
Kachi Gosth Ki Biryani	450
Fish Tikka Biryani	700
Jhinga Dum Biryani	800
Raan Biryani	2000

KUCH MEETHA

Malai Firni	150
Shahi Tukra	160
Doodhi Halwa	150
Gaajar Halwa	150
Kubani Ka Meetha	
Gulab Jamun with Crispy	
Seviyan and Malai Rabdi	175
Kesar Pista Kulfi	175
Mango and Mint Kulfi	165
Sizzler Brownie	150

PEENAY KE LIYA

Bottled Water (Small)	50
Bottled Water (Large)	100
Sparkling Water	200
Aerated Drinks	100
Chaas (Butter Milk)	120
Sweet Lassi	150
Fresh Lime Water	80
Fresh Lime Soda	90
Fresh Fruit Juice	200
Bartender's Mocktails	280
Curd	35

SHORBA

SHAKAHARI'S

Smoked Tamatar Shorba 160
Charcoal roasted tomato soup, green coriander and roasted cumin, ajwaini mathri.

Palak Ka Shorba 170
Pureed spinach soup flavoured with spices

Dal Ka Shorba 170
Puree of mixed lentils tempered with curry leaves and garlic

NON-SHAKAHARI'S

Murgh Yakhni Shorba 180
Aromatic chicken soup mildly spiced

Paya Ka Shorba 210
Classic lamb trotter soup

Hara Bhara

Kachumber Salad 150
Cucumber, tomatoes and onions, lime and a hint of pink salt.

Tandoori Chicken And Orange Salad 250
Tandoor grilled chicken, navel orange, wild rocket, cherry tomatoes.

Mughlai Chicken Tikka Salad 220
House greens topped with chef's special chicken tikka

Indian Cucumber Yogurt Salad 150

Chana Chat Salad 170

KOLKATA KATHI ROLLS

SHAKAHARI'S

Paneer Bhuna Roll 240
Paneer Lasooni Tikka Roll 200
Paneer Kaali Meeri Tikka Roll 240
Paneer Hari Mirch Tikka Roll 210
Chatpate Aloo Cheese Roll 170

NON-SHAKAHARI'S

Murgh Makhani Roll 260
Chicken Bhuna Roll 260
Mutton Bhuna Roll 280
Chicken Kaali Meeri Tikka Roll 260
Chicken Reshmi Tikka Roll 250
Chicken Chakori Tikka Roll 250
Chicken Seekh Kebab Roll 250
Mutton Seekh Kebab Roll 280

