



Mann-o-salwa

| Dining Experience



MENU



Khaano ki Tafseel

Khaaney mei namak se zyaada zaruri ajza mohabbat hai...
yaha usmey kanjoosi nahi hoti...



Have you ever wondered what it means to experience true
Mehmaan Nawazi?

Revealing the secrets of a perfect dining experience:
Mehmaan Nawazi (hospitality): The art of welcoming guests
with open arms and generosity. Zaiqa (taste): A burst of
flavour that will tantalize your taste buds.

Riwayat (tradition): Centuries-old recipes passed down
through generations, promising an authentic culinary
journey.

Mahaul (ambience): An atmosphere that surrounds you,
transporting you to a world of comfort and delight.

Khuloos (true-heartedness): The warmth and sincerity in
your dining experience.



Tawa se Tandoor Tak



Fish malai tikka ₹550

Jal ki rani marinated with dry fruits and chef's special in-house-made malai.

Fish raseela tikka—₹520

Fish cooked to perfection with aromatic spices and chilli paste topped with a raseela sauce.

Tandoori Pomfret--H₹500/F₹760

Pomfret fish marinated in chef's special spices roasted up to perfection

Fish makkhan malai-₹550

Roasted fish chunks stir fried in chef's special makkhan malai gravy

Fish lehsuni kebab—₹490

Garlic in garlic out fish marinated in garlic cream sauce roasted until perfect

Nizami dum fish tikka -₹580

roasted fish prepared with flavors of curry leaves , garlic and coconut milk

Tandori jalpari ₹690

Prawns roasted with a melange of spices



Tawa se Tandoor Tak



Murgh boti raseeli tikka ₹395

Chicken marinated in red chilli, kashmiri chilli and chilli oil, hung curd and garam masala topped with raseela sauce

Murgh chandi tikka - ₹485

Chef's secret recipe of juicy kebab garnished with pure silver flakes.

Afghani barra (With bone) ₹ 690

cream and cashew marinated roasted chicken tossed in makhana malai will tantalize your tastebuds

Ghelafi cheese kebab—₹480

Roasted chicken cushion wrapped in melting cheese, will definitely melt in your mouth.

Alfredo cheese tikka-₹ 520

Roasted Chicken Kebab stir-fried in your favourite creamy Alfredo sauce -

The 65 tikka -₹520

roasted chicken tikkas tossed in the 65's spice mix, with flavours of curry leaves and lots of hyderabadi magic

Chicken chilli garlic tikka - ₹ 490

Garlic Tikka Stir-fried in chilly garlic sauce

Chicken chatpata barra (with bone)- ₹690

The Delhi Jama Masjid Special roasted gravy Chicken Kebab

Chicken makhana malai—₹480

Boneless chicken chunks stir-fried in chef's special makhana malai gravy

Chicken lehsuni kebab—₹395

Garlic in, garlic out chicken marinated in garlic cream sauce, roasted until perfect

Nizami dum ka kebab --₹550

smoky chicken kebab with a melange of hyderabadi curry leaves and garlic, will definitely make you drool after it.



Tawa se Tandoor Tak



Mutton bihari boti kebab-F₹950/H₹550

tender mutton and NANI,s magical spices
blended & roasted to perfection.

Mutton malai kebab F₹950/H₹550

cashew and cream marinated mutton topped
with chef's special malai

Mutton afghan chopaan-F₹950/H₹550

THE MASCULINE KEBAB . mutton pieces marinated
overnight in afghan spices prepared without any tenderizer

Mutton awadhi pasinda ₹950

tender strip cut mutton and awadh's traditions old fragrant
spices merging together to give a delicious delight

Mutton velvet tawa kebab-F₹990

Shredded boneless mutton meat, roasted and then beaten
over the tawa to make an innovative delight.

Murgh pakhtunkhwa F ₹680/H ₹380

Afghan special; roasted bone chicken marinated in yoghurt
with refreshing flavours of ginger mint and cilantro

Red velvet tawa tikka -₹490

Spiced tikka cooked on angara beaten over
the tawa to make an innovative delight

Chuza tandoori F-₹690/H-390

India's favourite spicy tandoori delicacy

Murgh masakkali malai kebab- ₹480

Chicken thighs marinated with cream cheese fennel paste and
smoked yoghurt ,topped and garnished with a special in house-
made malai



Shorba



Chicken Pashto herbal soup

chicken broth & selective green herbs
simmered and cooked together

₹290

Mutton paaye ka shorba

Mutton feet and bone broth simmered overnight
with aromatic and earthy spices

₹360