

Since 1971, Kebab Korner has been the most beloved and iconic Indian restaurant for the city of Mumbai. Continuing this legacy, our reinvented menu takes you on a culinary journey through the by-lanes of the cities and towns that have made Indian cuisine what it is today. We draw inspiration from recipes handed down through generations, and showcase authentic flavours of traditional cooking styles, served in an all new avataar.

At the core of our offering are only the finest in spices, herbs, garden fresh vegetables and meats. The result – indeed, a celebration of senses – pleases the eye, rewards the palate and is suffused with irresistible aroma.

Kebab Korner is a tribute to the India that was, and a toast to the India that will be.

## Appetizers

your culinary journey begins with a selection from our legendary kebabs, and our contemporary appetizers, a taste of things to come...

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|  signature baby kulchas v         | 595 |
| spinach, creamed brombie cheese<br>truffled mushrooms<br>spiced chili cheese<br>burnt pink garlic<br>makhni masala |     |
| chilgoza panko prawns  | 595 |
| crusted prawns with pine nuts, crisp fried, served with baby spinach   |     |
|  makkai roti tacos                | 595 |
| citrus chicken chaat, cheddar<br>achari paneer bhurji, lauki ka murabba  |     |
| sweet potato ragda v   | 500 |
| shakarkandi patty, griddled, millet ragda  |     |
|  moong dal pops v               | 500 |
| cheese, stuffed served with pineapple salsa  |     |
| zimikand chips v   | 500 |
| yam wafers, topped with salsa  |     |

## tandoori & tikkas

|  |      |
|--|------|
| butter garlic tandoori jhinga  | 1850 |
| tiger prawns marinated with garlic, cooked in the tandoor  |      |
|  classic tandoori tikka |      |
| yoghurt and chili marinated, spit roasted in clay oven   |      |
| prawn  | 1850 |
| pomfret  | 1355 |
| chicken  | 1175 |
| tandoori murgh   | 1175 |
| half chicken marinated with red chili and yoghurt, cooked in tandoor                                       |      |
| murgh afghani  | 1175 |
| tender chicken breast marinated with cream and yellow chili<br>cooked in the tandoor                       |      |
|  murgh kakori kebab     | 1175 |
| fine minced chicken skewered and cooked over charcoal embers   |      |
| murgh tikka methi malai  | 1175 |
| chicken flavored with fresh cream and fenugreek  |      |
|  haleem ke kebab        | 1245 |
| slow simmered lamb & wheat patties, crisp fried on iron griddle  |      |

'v' vegetarian dishes  signature dishes  
government taxes as applicable, we levy no service charge  
please specify allergies and intolerances to any ingredients.

|  |      |
|--|------|
| tandoori chops   | 1985 |
| new zeland lamb chops marinated with indian spices, cooked in tandoor                    |      |
| 🍴 classic seekh kebab  | 1245 |
| the legendary kk seekh kebab that needs no introduction, cooked to perfection in tandoor |      |
| 🍴 kakori kebab   | 1245 |
| melt in mouth skewers of minced lamb grilled on charcoal embers                          |      |
| dum wali raan  | 1850 |
| whole leg of lamb marinated over night pot roasted and smoked in the tandoor             |      |
| subz nawabi sheekh v   | 995  |
| spiced beans skewered and cooked in the tandoor gratinated with cheese                   |      |
| 🍴 tulse paneer v   | 995  |
| cottage cheese cubes flavored with sweet basil, glazed in tandoor                        |      |
| jaituni paneer tikka v   | 995  |
| tender cottage cheese marinated with olives, smoked in the tandoor                       |      |
| khumbh dak banglow v   | 995  |
| stuffed mushrooms, smoked and marinated with mustard cooked on a spit fire               |      |
| sarson broccoli tandoori v   | 995  |
| broccoli in a mustard marinade   |      |
| khalli ke aloo v   | 995  |
| baby potatoes with home ground mustard   |      |

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## mains

|  |      |
|--|------|
| <b>anardana lobster</b>  | 1950 |
| lobster chunks tossed with garlic, pomegranate, chilies  |      |
| <b>khatai jhinga</b>   | 1540 |
| prawns with raw mango, cooked on a slow fire   |      |
|  <b>chili lemon chilean sea bass</b>  | 2400 |
| chilean sea bass with stone ground chili, lemon, cooked in tandoor   |      |
| <b>ambotik curry</b>   | 1315 |
| tangy pomfret curry tempered with curry leaves, triphala   |      |
| <b>murgh hara masala</b>   | 1215 |
| hicken in a rich spinach sauce finished on 'dum'   |      |
| <b>murgh tikka makhni</b>  | 1215 |
| chicken chunks cooked in tandoor, mildly spiced and laced with butter and cream  |      |
| <b>zardaloo keema kaleji</b>   | 1305 |
| lamb liver and mince flavoured with indian apricot   |      |
| <b>murgh handi lazeez</b>  | 1215 |
| tender chicken simmered in a brown onion and tomato curry  |      |
|  <b>martaban rogan mutton curry</b> | 1305 |
| kashmiri delicacy of lamb cooked with chilies  |      |
|  <b>dum ki raan biryani</b>         | 1405 |
| slow tandoor roasted lamb with long grained basmati rice, served in 'dum'  |      |
| <b>mumbai tawa biryani</b>   |      |
| our rendition of the city's classic  |      |
| <b>jhinga</b>  | 1540 |
| <b>gosht</b>   | 1315 |
| <b>murgh</b>   | 1215 |
| <b>burnt garlic raita v</b>  | 395  |
| roasted cumin, kashmiri chili  |      |
|  <b>kacchi mirch paneer v</b>       | 1035 |
| cottage cheese slow simmered with green pepper corns and spring onion  |      |
| <b>paneer tikka masala v</b>   | 1035 |
| cottage cheese in a rich tomato and onion gravy  |      |
| <b>subz miloni v</b>   | 1035 |
| seasonal vegetables in an onion tomato curry laced with spinach  |      |
| <b>baingan chokha tian v</b>   | 1035 |
| spiced potato & onion between fire roasted aubergine discs   |      |
| <b>bhuna gobhi masala v</b>  | 1035 |
| cumin tossed cauliflower florets, indian spices  |      |
|  <b>bharwan mirchi v</b>            | 1035 |
| red lentil & cheese stuffed chilies, tomato curry  |      |

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|   |      |
|---|------|
| <b>khatte karari bhindi v</b>   | 1035 |
| okra slivers tossed with rock salt, raw mango and chili,<br>on a bed of spicy salan                                 |      |
| <b>beawar bhindi v</b>  | 1035 |
| okra tossed with cherry tomato & 'potli' masala   |      |
| <b>lahori aloo</b>  | 1035 |
| baby potatoes in a spicy curry with bell peppers and black cumin  |      |
| <b>kalonji aloo v</b>   | 1035 |
| mild potato curry tempered with onion seeds   |      |
| <b>lehsooni palak v</b>   | 1035 |
| fresh spinach puree pan tossed with baby garlic   |      |
|  <b>martaban amritsari chole v</b> | 1035 |
| spiced chickpeas cooked with a traditional punjabi recipe   |      |
|  <b>gucchi pulao v</b>           | 1035 |
| morels and walnuts in scented basmati rice, cooked in a sealed pot  |      |
| <b>matter vadi ki khichdi v</b>   | 1035 |
| lentil dumplings, green peas cooked with buttered rice and green gram   |      |
| <b>vilayti subz biryani v</b>   | 1035 |
| english vegetables layered with aromatic long grain rice,<br>ginger and cumin tempering                             |      |
| <b>pomegranate cucumber slivers raita v</b>   | 395  |
| rock salt, roasted cumin  |      |

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## lentils

kk signature dal makhani v 935

our signature rich black lentils, cooked in a copper urn overnight and finished with tomatoes, kashmiri red chilies, cream, butter

american corn 'kadhi' v 935

corn puree tempered, served with spiced fritters

dal tadkewali v 935

yellow lentils simmered with garlic, chilies and tomatoes

we appreciate that your choice of lentils may be different from that at your table. please ask our server for an individual portion 365

## bread

jaributi naan v 220

mixed fresh herbs

chur chur laccha v 220

flaky layered bread with butter, mint, red chili

ajwaini parothi v 220

flaky leavened bread, carom seeds

butter kalonji naan v 220

white butter and onion seed flavored bread, cooked in tandoor

reshmi roomali v 220

thin and soft bread baked on a flipped iron plate

missi roti v 220

gram flour bread with chili & onion

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