

## THE 'KK' WAY

a lunch crafted to showcase the kebab korner way of eating.

no messy currys

kebab, roti & our signature dal

followed by biryani

### **dal shorba espresso**

cilantro, rice, onion, lime

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### **choose any two kebabs/ grills**

**V**

#### **malai paneer tikka**

home made cottage cheese chunks in a creamy  
marinade & charbroiled

#### **subz nawabi seekh**

minced seasonal vegetables marinated with fresh ground  
spices, charbroiled on a open spit

#### **bharwaan aloo**

stuffed baby potatoes with a kashmiri marinade ,  
cooked in the clay oven.

#### **kumbh dak bangla**

stuffed mushrooms, smoked and marinated with mustard  
then cooked on a spit fire

**NV**

#### **murg afghani**

tender chicken breast with a therapeutic  
yellow chilli marinade

#### **seekh kebab**

hand ground lamb mince infused with  
fresh mint and spices

#### **pomfret tikka**

pomfret fillet marinated with spices , cooked in the clay  
oven.

#### **adraki jheenga**

sea water prawns marinated in a ginger and garlic,  
charbroiled

### **kk khaas daal makhani**

slow cooked black lentil cooked in a copper urn over night

### **crisp butter naan**

\* \* \*

**V**

#### **subz dum biryani**

a fast cooking vegetable Biryani that is as distinct as the  
fresh vegetables used in it, a layered classic, finished with a  
light ginger and cumin tempering

**NV**

#### **dum murg biryani**

this Biryani has been cooked in the pilaf fashion and has the  
distinct aroma of mint and the light reddish glow of  
kashmiri chillies

served with

#### **burhani raita**

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### **kurkure shahi tukde**

a delicious lucknowi classic, done in our unique kebab korner style.