

# KEBAB PAVILLION MENU

## VEGETARIAN KEBABS

### SUBZ SHAMMI KEBAB

MINCED ASSORTED VEGETABLES MARINATED WITH SPICES, HERBS,  
YOGHURT AND PAN GRILLED

### PANEER TIKKA

KEBAB OF FRESH COTTAGE CHEESE, MARINATED IN A BATTER OF CREAM,  
GRAM FLOUR RED CHILLIES ,SKEWERED AND GRILLED IN THE  
"TRADITIONAL" OVEN

### TANDOORI PHOOL

WHOLE CAULIFLOWER SEASONED WITH YELLOW CHILI, CHAAT MASALA,  
LEMON JUICE AND GINGER PASTE, COATED WITH AN "AJWAIN"  
FLAVORED BATTER OF GRAM FLOUR, FRIED SKEWERED AND CHAR  
GRILLED

### TANDOORI ALOO

SCOOPED POTATOES, STUFFED WITH POTATO HASH, RAISINS,  
CASHEW NUTS, MIXED WITH GREEN CHILIES, GREEN CORIANDER,  
SKEWERED AND ROASTED OVER CHARCOAL FIRE

## ELLAA' S CHEF SPECIAL VEGETARIAN KEBABS

### KEBAB PLATTER MEAL

4 DELICIOUS KEBABS SERVED IN A PLATTER WITH DAL MAKHNI, LASOONI DAL, BREAD BASKET, BIRYANI AND DESSERT

### PHALDARI CHAT

SEASONAL FRUITS MARINATED WITH A SPICY MIXTURE OF CHAAT MASALA,  
YELLOW CHILIES, "GARAM MASALA", BLACK CUMIN  
AND LEMON JUICE SKEWERED AND GRILLED IN THE "TANDOOR"

### ALOO SHEEKAMPURI

WELL SEASONED POTATO, STUFFED WITH CHOP ONIONS, CHEESE, GREEN CHILIES  
SEASONED WITH CUMIN CORIANDER DEEP FRIED TILL GOLDEN BROWN.  
SERVED WITH MINT CHUTNEY

### HARA BARA KEBAB

SEASONAL VEGETABLE WITH WHOLE SOME OF GREEN PEAS SEASONED  
WITH WHOLE GRAMA MASALA MINCED,  
WEDGED WITH CASHEW NUT AND GOLDEN FRIED

### AJWAIN PANEER TIKKA

KEBAB OF FRESH COTTAGE CHEESE, MARINATED IN A BATTER OF CREAM,  
GRAM FLOUR, "AJWAIN" AND YELLOW CHILI SKEWERED AND GRILLED IN  
THE "TRADITIONAL" OVEN

# NON VEGETARIAN KABABS

## **TANDOORI JHINGA**

JUMBO PRAWNS MARINATED IN AN "AJWAIN" FLAVORED MIXTURE OF YOGHURT, RED CHILIES, TURMERIC AND SEASONED WITH GARAM MASALA SKEWERED AND ROASTED OVER CHARCOAL FIRE.

## **SEEKH KEBAB**

TENDER ROLLS OF SUCCULENT LAMB MINCE, MIXED WITH GINGER, GREEN CHILIES AND CORIANDER, SPICED WITH ROYAL CUMIN, SAFFRON & SKEWERED AND GRILLED OVER CHARCOAL FIRE

## **FISH TIKKA**

TENDER CUBES OF FISH MARINATED IN A SPECIAL TANDOORI MASALA AND COOKED IN THE TANDOOR.

## **MURGH MALAI KEBAB**

CREAMY KEBAB OF BONELESS CHICKEN BLENDED WITH CREAM CHEESE, LEMON JUICE AND GREEN CORIANDER GRILLED IN MODERATE TANDOOR.

## **TANDOORI CHICKEN**

THE "KING OF KEBAB" AND THE BEST KNOWN INDIAN DELICACY IS THE TASTIEST WAY TO BARBEQUE CHICKEN.

## **CHICKEN TIKKA**

BONELESS CHICKEN CUBES MARINATE IN SPICES AND CREAM OF YOGHURT GLAZED IN TANDOOR

## **ELLAA' S CHEF SPECIAL NON-VEGETARIAN KEBABS**

### **KEBAB PLATTER MEAL**

4 DELICIOUS KEBABS SERVED IN A PLATTER WITH DAL MAKHNI, LASOONI DAL, BREAD BASKET, BIRYANI AND DESSERT

### **KALMI KEBAB**

LEG OF CHICKEN DEBONED MARINATED WITH LUCKNOWI SPECIAL SPICES & HERBS AND CHICKEN GLAZED IN TANDOOR

### **PATHER KA GOSHT**

PARCHAS OF LAMB SPICED AND COOKED ON STONE.

### **SAFFRONI TANGDI**

CHICKEN LEGS MARINATED WITH SAFFRON, HUNG CURD, CHEESE SPICES & HERBS. SKEWERED, GRILLED IN TANDOOR.

### **GOULATI KEBAB**

WELL FLAVORED MINCED MEAT AND CHANA DAL SEASONED WITH VARIOUS SECRET SPICES, HERBS MELTS IN THE MOUTH

### **SHAMI KEBAB**

CHUNK OF BONELESS LAMB, MARINATED WITH SPICES AND HERBS AND GROUND TO A PASTE AND PAN GRILLED.

### **GOSHT SHEKAMPURI**

WELL SEASONED MUTTON MINCE, STUFFED WITH CHOP ONIONS, CHEESE, GREEN CHILIES SEASONED WITH CUMIN CORIANDER & SHALLOW FRIED

# QORMA , QALIYA , NEHARI & SALAN

## PANEER QALIYA

PANEER COOKED IN SAFFRON AND HERBS WITH THICK RICH CREAMY GRAVY

## DUM KI KHUMB

BUTTON MUSHROOMS SLOW COOKED IN TOMATO AND CASHEW NUT BASED AROMATIC GRAVY, IMBUED WITH FENNEL AND DRIED GINGER

## PRAWNS DUM NISHA

JUICY SUCCULENT PRAWNS COOKED IN CASHEW NUT AND SAFFRON GRAVY FINISHED WITH COCONUT MILK

## SAFEED MURGH KA KORMA

TENDER CHICKEN PIECES COOKED IN ALMOND, POPPY, WALNUTS , CASHEW NUT & CHIRONJI GRAVY AND FINISHED WITH WHOLE SOME OF GHEE AND CREAM

## DUM KA MURGH

TENDER CHICKEN PIECES COOKED IN WHOLESOME RICH GRAVY MADE OF SESAME SEEDS, PEANUTS, COCONUT COOKED FOR SUCCULENT FLAVORS OF THE SPECIAL HOMEMADE MASALA

## MURGH NIHARI

A TYPICAL HYDERABAD STYLE TENDER CHICKEN SIMMERED FOR HOURS WITH A SECRET POTLI MASALA

## TALA HUA GOSHT

SOFT AND TENDER PIECES OF LAMB COOKED IN GHEE, WITH ONION TOMATO MASALA, CURRY LEAVES AND HOT SPICE

## SEENA DALCHA

LAMB RIBS COOKED ALONG WITH TOOR DAL AND FLAVORED WITH SPICES, GINGER AND GARLIC; IT IS A ROYAL TREAT TO THE TASTE-BUDS

## GOSHT KI CHUTNEY

A SPECIAL DISH MADE OF LAMB MINCE COOKED WITH GARLIC PODS, RED CHILI WHOLE MUSTARD, JEERA AND CURRY LEAVES

## PANEER MAKHNI

DICES OF FRESH COTTAGE CHEESE SIMMERED IN A VELVETY TOMATO GRAVY

## PANEER METHI CHAMAN

A DELICACY MADE OUT OF GRATED PANEER AND METHI LEAVES BEST SERVED ALONG WITH INDIAN BREADS

## BARGE BAIGAN

A HYDERABADI SPECIALTY DISH MADE OUT OF BRINJALS IN SESAME SEEDS, PEANUTS, AND MELON SEEDS WITH CURRY LEAVES AND MUSTARD SEEDS

## BHINDI DO PYAZA

OKRA TOSSED IN DOUBLE ONION CREAM GRAVY, SEASONED WITH CUMIN AND CORIANDER POWDER BEST SERVED WITH INDIAN BREADS

## SUBZ DEGH

ASSORTED VEGETABLES SIMMERED IN A SPECIAL GRAVY, GROUND CASHEW NUTS AND KHOYA COOKED ON DUM.

### **DAL MAKHNI**

A HARMONIOUS COMBINATION OF BLACK LENTILS, TOMATOES, GINGER AND GARLIC  
SIMMERED OVERNIGHT ON SLOW CHARCOAL FIRE AND FINISHED WITH CREAM

### **SAFEED MIRCH KA SALAN**

GREEN CHILIES IN SESAME AND CUMIN FLAVORED SAUCE  
TEMPERED WITH CURRY LEAVES CUMIN AND MUSTARD SEEDS

### **BIRYANI**

A RICE PREPARATION COOKED WITH ONIONS, TOMATOES, SAFFRON, AND FLAVORED  
WITH EXOTIC SPICES AND SERVED WITH SPICED YOGHURT. WITH CHOICE OF:

**LAMB**

**CHICKEN**

**VEG.**

## **BREADS & ACCOMPANIMENTS**

**TANDOORI NAAN**

**TANDOORI ROTI**

**ROOMALI ROTI**

**ONION KULCHA**

**BUTTER NAAN**

**BUTTER ROTI**

**PUDINA PARATHA**

**LAAL MIRCH LACHHA**

**CHILLY GARLIC ROTI**

**TEEN KONI PARATHA WITH OLIVE OIL**

**CHICKEN BAIDA ROTI**

MINCED CHICKEN COOKED ALONG WITH EGG AND FINISHED WITH CREAM, METHI, CHILI POWDER AND SPICES

**PANEER ROTI**

MINCED PANEER COOKED ALONG WITH CREAM AND FINISHED WITH, METHI, CHILI POWDER AND SPICES

**RAITA**

## **DESSERT**

**GULAB JAMUN**

**RASMALAI**

**KHUBANI KA MEETHA**

**PHIRNI**

**KADDU KA KHEER**

**JAGGER KA HALWA**