

HALAL KABAB AND CURRY

7233 MARSHAL ROAD

UPPER DARBY PA, 19082

PH: 610-713-5841

FAX: 610-713-5842

www.halalkababcurry.com

MENU

VEGETARIAN APPETIZERS:

BHEL PURI.....\$ 4.99

Rice flakes tossed with onions, potatoes and tomatoes topped with tamarind and mint sauce.

CHAAT PAPRI..... \$ 4.99

Mixture of crisp, potatoes and chick peas in yogurt and tamarind sauce.

VEG PAKORA.....\$ 4.99

Fresh vegetable (Potato/Cauliflower/Onion/Eggplant) assortment dipped in spiced batter and deep fried.

VEG SAMOSA.....\$ 1.50

Cumin flavored potatoes and peas filler in a baked pastry.

SAMOSAS CHAAT.....\$ 5.99

Cumin flavored potatoes and peas filler in a baked pastry, garnished with yogurt, tamarind sauce and mildly spiced chickpeas.

CHICKEN SAMOSA.....\$ 2.00

Served with chickpeas and sauces

PANEER PAKORA.....\$ 6.99

Indian cream cheese fritters, subtly spiced.

ONION RINGS AND PETALS.....\$ 5.99

Onion rings and onion petals dipped in chickpeas spice and butter and deep fried.

JALAPENO PEPPERS WITH CHEESE..... \$ 5.99

Mini jalapeno pepper filled with rich cheddar cheese and covered in a crisp breading and chickpea spice butter and deep fried.

CRISPY KACHORI.....\$ 2.99

Kachori is a round flattened ball made of fine flour with stuffing of baked mixture of potatoes, carrot and peas.

NON-VEGETARIAN APPETIZERS

CHICKEN PAKORA..... \$ 5.99

Patties of finely ground chicken pieces cooked with spices.

FISH BOMBAY..... \$ 6.99

Fillets of fish, marinated with spices and batter fried.

SHRIMP TIL TIKKA..... \$ 6.99

Batter fried shrimp coated with roasted sesame seeds.

CHICKEN MALBAR..... \$ 6.99

Batter fried coconut fillet of chicken served with mango chutney.

CHICKEN NUGGETS..... \$5.99

Bite sized pieces of boneless chicken breast, marinated with a special blend of seasonings and deep fried.

SHAMI KABAB.....\$ 3.99

Round patties shallow fried, made of ground beef, keema lentils, and spices.

LAHORI FRIED FISH..... \$ 7.99

Spicy fish fillet coated with gram flour and spices then deep fried.

SEA-FOOD

JUMBO SHRIMP KARAHI.....\$ 12.99

Large shrimp cooked in traditional style with fresh tomatoes, green peppers, ginger and other herbs.

SALMON FISH BHUNA.....\$12.99

Salmon cooked in specially prepared herbs and spices with a touch of garlic and ginger.

SHRIMP SAAGWALA..... \$12.99

Shrimp cooked with fresh spinach, spices and ginger

SHRIMP VINDALOO.....\$12.99

Hot, spicy and tangy shrimp curry.

MAIN COURSE SERVED WITH RICE-VEG

MUTTER PANEER.....\$8.99

North Indian curry made with mutter (peas) and paneer (cottage cheese) cooked with tomatoes, ginger, garlic, onions and Pakistan herbs.

ALOO GOBI.....\$8.99

Traditional Indian dish made with cauliflower and potato cooked with vibrant flavors of fresh tomatoes, onion, ginger, garlic and cumin.

DAL FRY..... \$8.99

Popular restaurant favorite, dal fry is lentils cooked with aromatic spice.

ALOO CHOLEY.....\$8.99

Chickpeas and sliced potato cooked in traditional Punjabi style.

BHINDI MASALA..... \$8.99

Fresh crispy okra tossed with onions and spices with coriander.

DAL CHANA.....\$ 8.99

Yellow lentil simmered with tomatoes, ginger, onion, cumin and garlic.

DAL MAKHANI.....\$ 8.99

Black lentils and red kidney beans cooked with tomatoes, ginger cumin, onions and garlic.

PALAK PANEER..... \$ 8.99

Fresh homemade cheese cubes served in freshly ground spinach.

SHAHI PANEER.....\$ 8.99

Homemade cottage and vegetable croquettes, simmered in creamy sauce.

VEGETABLE JALFREZI..... \$ 8.99

Stir-fried fresh vegetables (cauliflower, carrot, cut beans, bell pepper, and red pepper) cooed with mild spices.

SARSON DA SAAG.....\$ 8.99

Fresh mustard greens cooked with spices and butt. A delicacy from Punjab.

CHANA MASALA..... \$8.99

Garbanzo beans cooked in a thick spicy curry.

MAIN COURSES SERVED WITH RICE

CHICKEN MAKHANI.....\$10.99

Boneless chicken breast pieces roasted in a clay oven and toasted in a creamy tomato sauce.

CHICKEN TIKKA MASALA.....\$10.99

Boneless chicken breast pieces sautéed with tomatoes, green pepper, and onions.

CHICKEN KARAHI.....\$10.99

Karahi is a delicacy of Asian cuisine. Boneless chicken chunks sautéed with fresh garlic, ginger and tomatoes.

BEEF KABAB MASALA.....\$11.99

Beef kabab sautéed with fresh ground spices, tomatoes, green pepper, and onions.

LAMB KUNNA..... \$12.95

Lamb kunna is one of the most wanted cuisines of Pakistan. Boneless juicy pieces of lamb cooked in traditional Pakistani masala.

TANDOORI CHICKEN..... \$10.99

Boneless pieces of chicken marinated and cooked in a clay oven.

RASHMI CHICKEN TIKKA.....\$ 10.99

Boneless pieces of chicken breast marinated and cooked in a clay oven.

CHICKEN CHARGHA TIKKA.....\$10.99

Boneless chicken breast pieces marinated in spices and herbs grilled to perfection
in clay oven.

RICE:

CHICKEN BIRYANI.....\$10.99

Pieces of chicken and long grain basmati rice cooked in a sealed pot.

LAMB BIRYANI.....\$11.99

Long grain basmati rice cooked in sealed pot with juicy pieces of lam in a blend
of exotic spice.

SHRIMP BIRYANI..... \$12.99

Long grain basmati rice cooked in a sealed pot with layers of shrimp, onions, and
fresh ginger and delicate spices.

VEGETABLE BIRYANI..... \$8.99

Long grain basmati rice cooked with fresh vegetable (cauliflower carrot, cut
beans, bell pepper, red pepper, broccoli, fresh tomato) in a blend of exotic spices
and herbs. Served with raitha.

PLAIN RICE.....\$2.99

Plain basmati rice.

TANDOORI (CLAY OVEN) SPECIALTIES:

BOTI KABAB..... \$13.99

Chunks of lamb marinated in herbs and spices then barbecued.

CHICKEN TIKKA.....\$10.99

Boneless pieces of chicken marinated and barbecued in a clay oven.

GARLIC AND GINGER KABAB.....\$11.99

Succulent cubes of chicken, marinated in yogurt, garlic and ginger, then roasted in clay oven.

LAMB SEEKH KABAB.....\$12.99

Lamb skewered and grilled over charcoal.

MALAI KABAB..... \$11.99

Chicken breast cutlets flavored with cardamom and coriander.

RESHMI KABAB.....\$11.99

Tender rolls of ground chicken and cashew nut paste.

SALMON TANDOORI.....\$11.99

Salmon cutlet marinated in exotic spice and herbs barbecued in a clay oven.

TANDOORI CHICKEN.....\$10.99

Chicken marinated in yogurt and fresh ground spices, cooked in tandoor to perfection.

TANDOORI PANEER.....\$12.99

Homemade cootage cheese mildly marinated in herbs and spices served with bell peppers, tomatoes onions.

TANDOORI SHRIMP.....\$13.99

Jumbo shrimp marinated in ajwan flavored yogurt, blended with oriental spice.
Grilled to perfection in our clay oven.

RESHMI TIKKA.....\$10.99

Chicken breast flavored with herbs and spice.

CHICKEN SEEKH KABAB..... \$9.99

Ground chicken skewered and grilled in tandoor.

BEEF SEEKH KABAB..... \$9.99

Ground beef skewered and grilled in tandoor.

CHAAT

PAPRI CHAAT.....\$4.99

Papri (crisps) tossed in a blend of boiled potatoes, chick peas, mangoes, onion, cranberries, dates, yogurt, mint chutney, and date tamarind chutneys.

BHEL POORI CHAAT..... \$4.99

A delectable combination of papri, puffed rice, sev (thin noodles) boiled potatoes, chick peas, mangoes, onions, cranberries dates and chutneys.

CHICKEN CHAAT..... \$6.99

Boneless chicken breasts marinated spiced, and grilled on skewers. Served with chaat.

BEEF CHAAT..... \$7.99

Spicy and extremely flavorful beef kabab. Served with chaat.

LAMB CHAAT.....\$9.99

Ground lamb kabab is seasoned with fresh mint, cilantro, ginger and green chilies. Served with chaat.

FISH CHAAT..... \$9.99

Lahori fried fish served with chaat.

WRAPS

VEGGIE WRAP.....\$4.99

Vegetable patty rolled in bread.

CHICKEN WRAP..... \$5.99

Boneless pieces of chicken marinated and barbecued in a clay oven and wrapped in bread.

LAMB WRAP.....\$7.99

Tender rolls of ground lamb in bread.

LAMB

ACHARI LAMB.....\$12.99

A specialty of the house, tender pieces of lamb cooked with pickled masala. A Hyderabad specialty.

BHUNA LAMB.....\$12.99

Chunks of lamb cooked with tomatoes, onions, fresh herbs and spices, a Punjabi delicacy.

LAMB KARAHI.....\$12.99

Tender lamb pieces cooked Indian style with fresh tomatoes, green pepper ginger and other spices and herbs.

LAMB ROGAN JOSH.....\$12.99

A Specialty from Kashmir, boneless juicy pieces of lamb cooked in traditional Kashmiri masala.

LAMB VINDALOO.....\$12.99

Lamb marinated in vinegar and spices, cooked goan style.

BEVERAGES

LASSI (SWEET, SALT OR PLAIN).....\$2.95

Traditional homemade yogurt drink.

MANGO LASSI.....\$2.95

Traditional mango pulp mixed with homemade yogurt.

MANGO OR APPLE OR ORGANE OR CRANBERRY JUICE...\$2.95

Fresh fruit pulp juices.

INDIAN MASALA TEA.....\$1.95

Cardamon, clove, ginger and mixed herb spiced Indian tea.

SODA OR ICE TEA OR LEMONADE..... \$1.50

Soda, coke, sprite, ginger ale, diet coke, orange, etc.

DESSERTS

GAJAR KA HALWA.....\$3.95

Traditional Indian dessert made with carrots. Served hot.

GHULAB JAMAN.....\$3.95

Cottage cheese balls fried and cooked in honey syrup. Served hot.

LAHORI KHEER.....\$3.95

Rice pudding, Lahore style.

RASMALAI.....\$3.95

Soft patties of homemade cottage cheese poached in a sweet condensed milk.

BREADS

NAAN.....\$1.50

Leavened white flour baked in a clay oven. Served hot.

KULCHA..... \$1.50

Leavened white flour bread topped with sesame seeds.

ALOO PARATHA.....\$2.50

Multi-layered bread stuffed with potato.

GARLIC NAAN.....\$2.50

Bread topped with freshly chopped garlic.

KABULI NAAN.....\$2.50

Naan bread stuffed with mixed dried fruits and nuts.

KEEMA NAAN.....\$4.99

Naan bread filled with mixed spiced ground lamb and baked in tandoor.

ONION KULCHA.....\$2.50

Naan bread stuffed with onions and fresh herbs.

ROTI.....\$1.50

A traditional whole wheat bread.

SPICY ROTI..... \$2.50

Flat chickpea flour fried on griddle in clarified butter.

BEEF KEEMA NAAN.....\$4.50

Ground beef with herbs and spices stuffed in naan bread.

