



ParADISETM
A LEGEND. SINCE 1953



15th August to 30th September, 2016



Trailing Kebabs in the annals of Culinary History



The word "kebab" means morsel of meat (originally lamb meat). Having its roots in Asian and African cuisines, Kebab is considered to have originated in Turkey. After all, Sheesh Kebab comes from the Turkish words literally meaning "skewer" and "roast meat".

There are scrumptious varieties of Kebabs that one can relish - from soft and tender, that almost dissolve in the mouth without chewing, to steamed or cooked on Dum in pots, grilled on stones and many more.

Close to home, the Kebabs arrived in India around 1206 - 1506 AD via the Afghans and was sophisticated by the innovative chefs of the Mughal era. Many desi versions of Kebab emerged with distinct taste, thanks to aromatic Indian spices.

Paradise is proud to present 25 awesome varieties, the best of the lot, from around the country for you to savour.

Go ahead, Indulge!





Vegetarian Kebabs

Subz Aur Moong Phalli Seekh new 210

Minced veggies & cashew skewered kebabs crusted with peanuts and cooked in a moderate live charcoal

Bhutte Ke Kebab new 210

Minced corn kernels patty spiced with shah jeera, javethri and shallow fried in ghee

Channa Dal Aur Akhrot Kebab new 210

Ground boiled chana dal tikkis, spiced with cloves and cardamom filled with walnuts and finished on a tawa

Paneer Tikka 220

A cottage cheese kebab with bell peppers and yoghurt

Gul Lazeez Kebab new 220

Mashed arbi stuffed with cheese cigars, crusted with cracklings and deep fried

Veg Platter

All Veggies Platter 360

Assortment of Kebabs





Chicken Kebabs

- | | |
|--------------------------------------------------------------------------------------|-----|
| Zaffrani Murgh Sarfiya new | 309 |
| De-boned chicken thighs marinated with saffron, cardamom and cream cooked in tandoor | |
| Jaituni Tangdi Kebab new | 309 |
| Tender drumsticks marinated with garlic, olives and olive oil | |
| Chukundri Murgh Kebab new | 294 |
| Chicken tenders marinated with sour-free curd and minced beetroot cooked in tandoor | |
| Murgh Seekh Kebab new | 294 |
| Minced chicken kebab delicately spiced and cooked over charcoal | |
| Chicken Tikka Kebab | 294 |
| Smoky and fiery tender chicken kebab with chillies and yoghurt | |
| Chicken Kalmi Kebab | 294 |
| An all time favourite chicken drumstick kebab | |
| Tandoori Chicken (H) | 294 |
| The King of all kebabs, spiced full chicken with bone finished in a tandoor | |
| Tandoori Chicken (F) | 449 |
| The King of all kebabs, spiced full chicken with bone finished in a tandoor | |
| Chicken Garlic Kebab | 294 |
| A creamy, mild non spicy garlic flavoured kebab! | |
| Chicken Reshmi Kebab | 294 |
| Boneless chicken kebabs with cashews paste and cream cooked to perfection | |
| Murgh Nimbuda new | 294 |
| Chicken morsels marinated with lemon zest & leaves with cardamom and cashew | |



We use only Halal meat in all our preparations.

Taxes as applicable



Mutton Kebabs

Mutton Galouti Kebab new **319**

A classical Lucknowi minced lamb kebab flavoured with saffron, cashew, brown onions rolled as patty and shallow fried in ghee

Mutton Shahi Tikka new **319**

Lamb boti kebab with shahi jeera, yoghurt and cashew cooked over live coal

Mutton Sooleh **309**

Succulent lamb morsels scented with cloves and yoghurt, cooked in a tandoor

Mutton Seekh Kebab **309**

Minced lamb skewers cooked over open charcoal

Mutton Pepper Kebab **309**

Suculent tender mutton kebabs with a peppery flavour

Non-Veg Platter

Mixed Festival Platter **670**

Assortment of Kebabs

Chicken Kebab Platter **499**

Assortment of Kebabs



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Taxes as applicable





Seafood Kebabs

- | | |
|-----------------------------------------------------------------------------------------------|------------|
| Fish Tikka | 309 |
| Cubes of fish marinated in flavoured yoghurt and spices, cooked in tandoor | |
| Tawa Ki Nazuk Macchi new | 319 |
| Ajwain and turmeric scented pan fried fish | |
| Coco Fish Fry new | 319 |
| Coconut and peanut crusted fish deep fried | |
| Tulsi Macchi new | 319 |
| Basil and ginger smeared fish charrilled. | |
| Tandoori Jhinga | 349 |
| Chilies and corriander spiced tiger prawns cooked over charcoal | |





ParADISE[™]
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