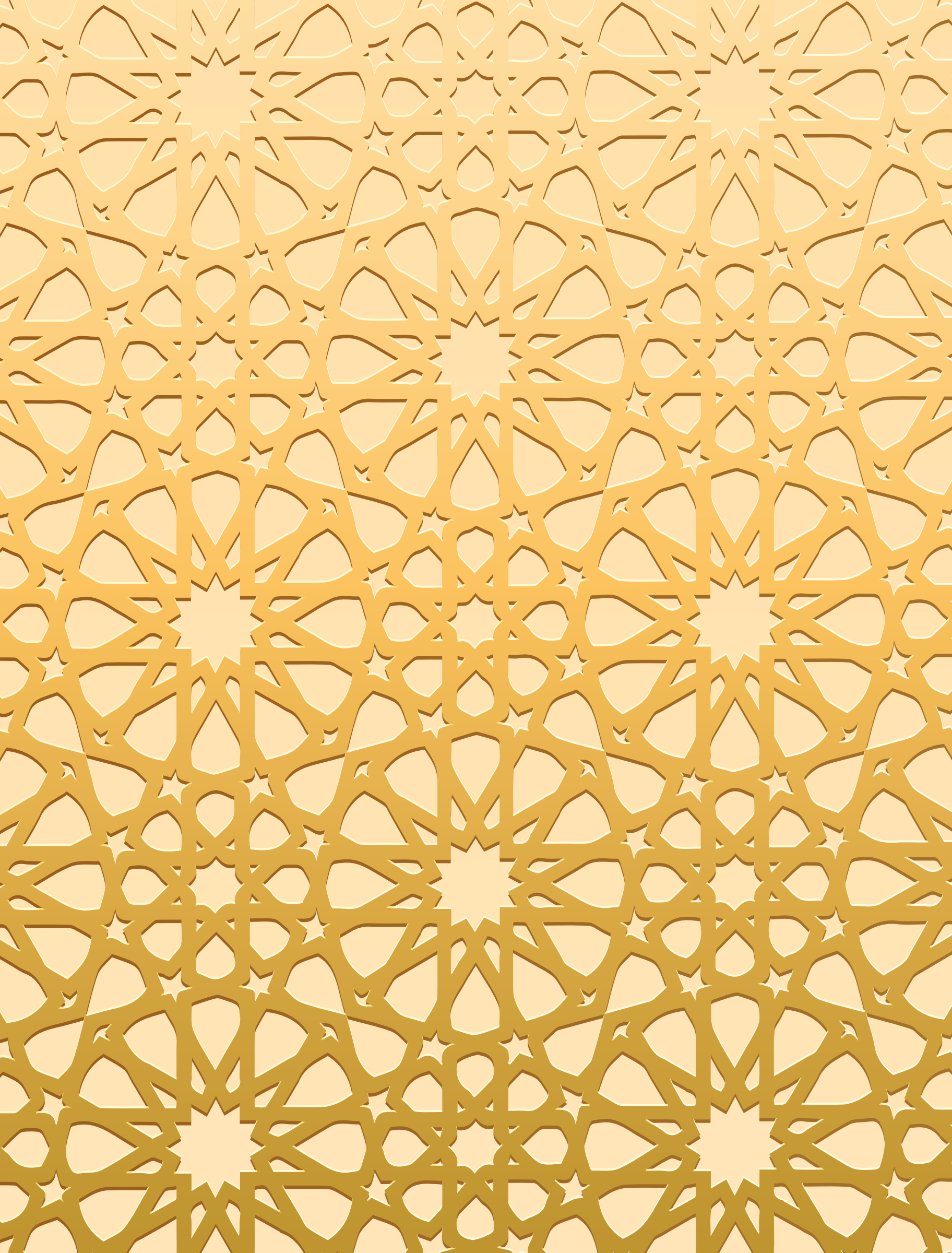
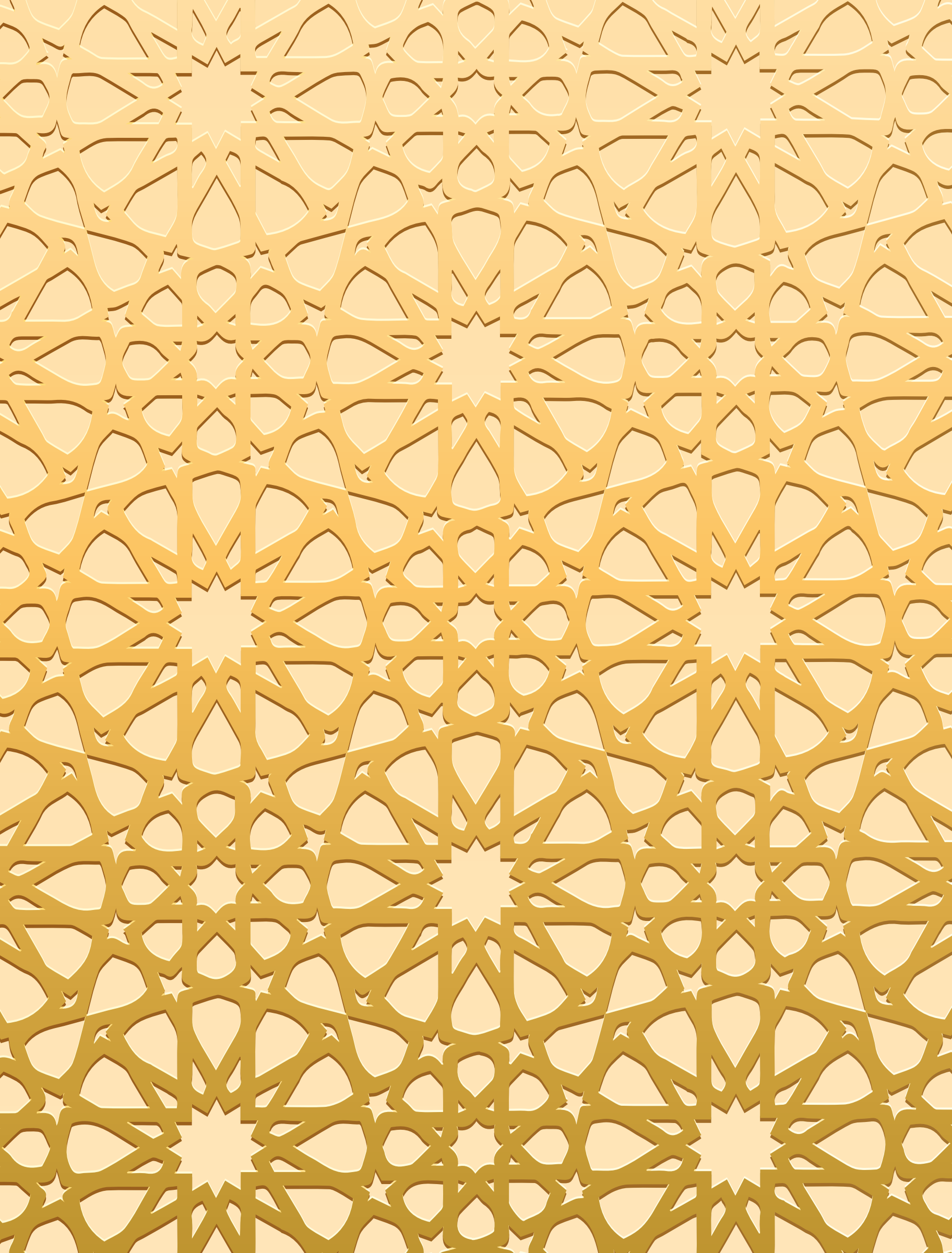


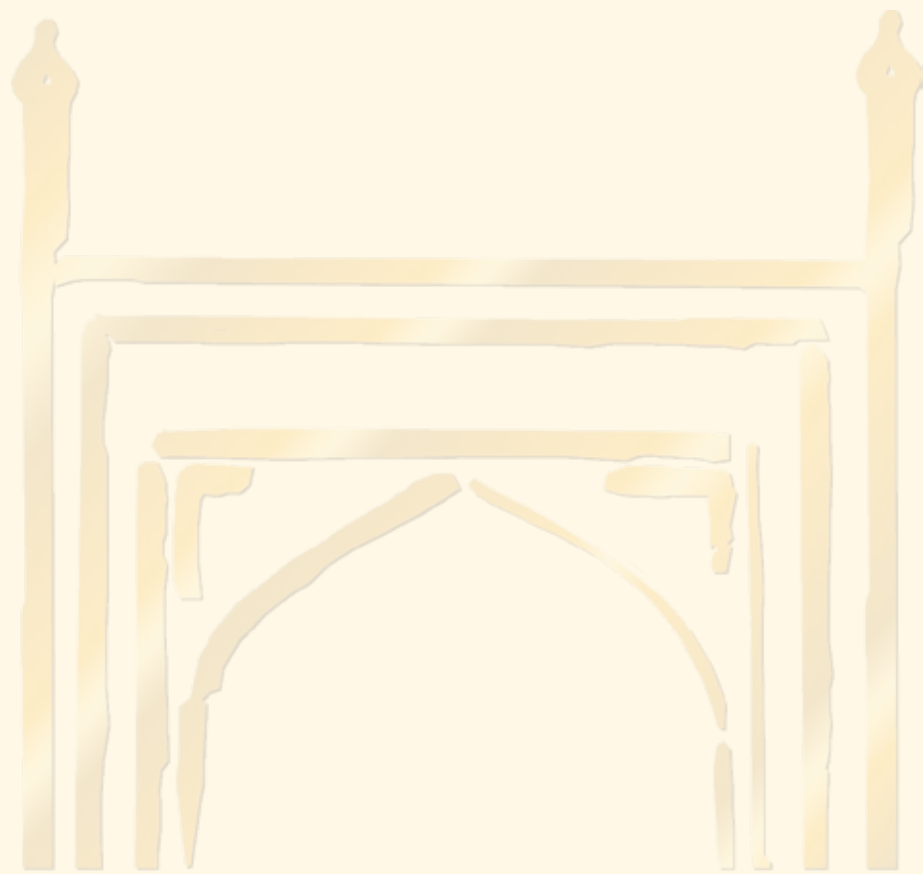






كلمة

Cuisine-exquisite



kakori

Cuisine-exquisite

Sab Se Pehle

- | | |
|---|-----|
| ■ Thandai | 900 |
| Chilled drink prepared with almonds, fennel seed, magaj tari seeds, rose petal, pepper, white poppy seeds, cardamom, saffron, milk and sugar. | |
| ■ Kesarwali Lassi | 900 |
| Iced yoghurt shakes churned from freshly set yoghurt | |

Shuruwat

- | | |
|---|------|
| ■ Chowk Ki Tikki  | 1100 |
| Griddle fried plump potato patties packed enriched with filling of asafetida-tempered fresh peas spiced with black cardamom and pepper. | |
| ■ Karare Aloo Chat  | 1100 |
| Crispy baby potatoes flavored with roasted cumin powder, served with tangy tomato chutney. | |

Shorba

- | | |
|--|------|
| ■ Bhune Makai Ka Shorba | 850 |
| Roasted corn soup with coriander | |
| ■ Subj Badam Ka Shorba | 850 |
| Mix veg soup with peanuts, lemon and ginger | |
| ■ Murgh Adrak Dhaniye Ka Shorba | 950 |
| Chicken yakhni with black pepper, coriander and lemon | |
| ■ Paya Aur Zafran Ka Shorba  | 1000 |
| Mutton trotters yakhni with lemon and coriander, flavored with saffron | |

■ Vegetarian dishes ■ Non vegetarian/ Egg dishes  Vegan  Spicy  Chef Special
Before placing your order, please inform your server if you have any dietary restrictions, allergies or special considerations.

All prices are in Nepali Rupees and inclusive of Govt. taxes.

Vegetarian Starter

- **Mewe Mawe Ki Kakori** 1300
 Charcoal grilled delicate seekh crafted from khuwa and paneer blended with roasted almonds.
- **Hare Pyaz Ka Bharwan Paneer Tikka** 1350
 Chargrilled wheels of cottage cheese stuffed with green onion and cheese.
- **Bhutte Ke Kebab** ■  1200
 Deep fried mashed potato coated with young corn.
- **Hara Bhara Kebab** 1200
 Deep shallow fried potato patties, stuffed with cashew nut and spinach.
- **Karare Chatpate Khumb** ■  1200
 Deep fried mushroom filled with bell pepper, cheese and black pepper
- **Aloo Nazakat** 1200
 Potato barrels stuffed with grated potatoes, pomegranate, coriander and mint
- **Vegetarian Kebab Platter**
Small Platter 2 pcs each/ Big Platter 4 pcs each 2475/ 4750
 Bhutte ke kebab, Hare pyaz ka paneer tikka, Aloo nazakat, Hara bhara kebab

Non Vegetarian Starter

- **Lahsooni Jheenga** 2150
 Tandoor cooked Tiger prawns marinated with garlic, yoghurt and cream.
- **Awadhi Karare Jheenga** 2150
 Appetizing deep fried succulent prawns marinated in citrus, ajwain, green cardamom, coated with multigrain batter.
- **Dhuwenwali Lobster** 6600
 Overnight reserved smoky Lobster in a non-yoghurt marinade that is a veritable symphony of exotic spices
- **Harey Masale Ka Tawa Machli** 1400
 Chargrilled fish enriched with green Indian spices.
- **Teekhe Machli Ka Tikka**  1400
 Tandoor cooked fish cube marinated with red chili paste, yogurt and cardamom seed
- **Tandoori Chicken Tikka**  1450
 Thirty years ago Balbir Singh "Beera" set shop on majitha road in Amritsar. His fare-chicken was marinated overnight & grilled on the Bhatti
- **Zafrani Murgh Tikka** 1450
 The house specialty cubes of boneless chicken steeped in a marinade of royal cumin-enriched cream, garlic & hint of saffron glazed in tandoor
- **Murgh Chapli Kebab** ■  1450
 Shallow fried chicken escalope with crushed black pepper, coriander and cumin.
- **Kakori Kebab** ■  1650
 Soft & succulent mince Lamb skewer introduced from Nawab of Kakori.
- **Lagan Ki Boti** 1650
 From the realms of rustic Baluchistan, bridging Punjab and the exotic Persia, comes this extraordinary kebab of imported Lamb cube marinated till succulently tender and roasted in tandoor.
- **Non Vegetarian Kebab Platter**
Small Platter 2 pcs each/ Big Platter 4 pcs each 3250/ 6400
 Lasooni jheenga, Kakori kebab, Zafrani murgh tikka, Teekhe machli ka tikka

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Vegetarian Main Course

Paneer Launglatta Chef's Signature Spinach stuffed cottage cheese rolls, served with garlic flavored tomato gravy	1450
Paneer Khatta Pyaz Cottage cheese cube, prepared with shallots and dry mango powder	1450
Paneer Makhani Methi Bahar Cottage cheese cube, tomato, cashew nut and fenugreek	1450
Paneer Palak Hara Masala Cottage cheese, spinach, cumin, garlic and butter	1450
Chounkwali Bhutta Palak Spinach puree, corn kernels tempered with red chili and cumin seed	1300
Subz Ki Handi Carrot, green peas, cauliflower, beans and spinach cooked in creamy tomato gravy	1300
Kadhai Bhindi Okra tempered with cumin seed, chat masala and coriander powder	1300
Subz Khada Dhaniya Masala Bell pepper, beans, green peas, cauliflower, tossed with crushed ground spices	1300
Heeng Dhaniya Ke Chatpate Aloo Baby potatoes, asafetida, green chili, tomato and cumin	1300
Khumb Kali Mirch Hara Pyaz Button mushroom, spring onion, black pepper and tomato	1300
Dal Kakori Chef's Signature The black lentil delicacy incorporated with fresh tomato puree & ginger garlic, simmered overnight on the tandoor, finished with cream and served with home-churned butter	1400
Dhabe Wali Dal Yellow lentil tempered with onion, garlic, cumin, turmeric and tomato	1300

Chawal Ke Nazrane

Subz Biryani The fragrant combination of aromatic Basmati rice and garden fresh vegetables cooked on dum in sealed pots	1350
Chawal Ke Nazrane Matar pulao, jeera pulao	1150
Khushka Khushbudaar Basmati rice steamed with a bouquet garni of cardamom, cinnamon, cloves and bay leaves	1150
Chicken Biryani Chef's Signature Cuts of chicken flavored and cooked with the finest Basmati rice.	1500
Dum Gosht Ki Biryani Cuts of lamb flavored and cooked with the finest Basmati rice	1700

Vegetarian dishes
 Non vegetarian/ Egg dishes
 Vegan
 Spicy

Chef's Signature

 Chef Special

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Non Vegetarian Main Course

Jheenga Mirch Masala  Poached Tiger prawns stir fried with ginger, garlic and hot peppers	2050
Sultan-E-Samandar  Fish fillet, matured in chili, turmeric, ginger, garlic and simmered in a fresh onion, tomato gravy	1600
Nawabi Tikke Khat-e-khat Shredded lamb and peppers stir fried in a kadhai with a spicy invigorating tomato masala, pepper, pounded coriander, cumin and fenugreek powder	1700
Gosht Nihari Nihari is a thick stew originating in Lucknow. It consists of slow-cooked meat, mainly a shank of mutton with flavor of Indian long pepper.	1700
Rogani Nalli  Braised lamb shank, slow cooked in sealed pots with chili, tomato gravy and aromatic cardamom	1700
Murgh Makhani The perennial favorite of marinated and tandoor-grilled tikka of chicken, simmered in a strained smooth tomato gravy, made with the juices of the roasted chicken & redolent of fenugreek	1650
Murgh Lasooni  Boneless chicken tossed with garlic, onion, ginger, red chili and coriander	1650
Methi Murgh Boneless chicken tempered with chili and black onion cooked with fenugreek	1650

Bread From Tandoor

Kulcha Mirch pyaz Paneer Masala	452
Parantha Pudina Lachha Aloo	396
Roti Plain Butter Roomali Missi	396
Naan Plain Butter Garlic	396
Raita Mixed vegetable, pineapple, boondi, burrani	735
Green Salad Cucumber, carrot, onion, tomato, lemon, green chili	735

 Vegetarian dishes
  Non vegetarian/ Egg dishes
  Vegan
  Spicy
  Chef Special

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Kakori Vegetarian

MENU OF THE DAY

Chef's choice : Two starters/ Three main course/ Bread/ Rice/ Raita/ One dessert
Rate : NPR. 2800 per person



Kakori Non Vegetarian

MENU OF THE DAY

Chef's choice : Two starters/ Three main course/ Bread/ Rice/ Raita/ One dessert
Rate : NPR. 3300 per person

(Without Prawn, Lobster & Lamb)

Desserts



Shahi Tukda

Bread patties soaked in thickened milk serve with saffron

1150



Chocolate Gulab Jamun Twopieces

Deep fried chocolate stuffed cheese dumplings in hot syrup

1150



Sakrewali Phirni

Saffron flavoured rice pudding with pistachio and nuts

995



Gajar Ka Halwa

Shredded carrot cooked in milk finished with nuts and saffron

995



Kesari Ras Malai Two Piece

Cheese and mawa saffron flavored dumplings

1150



Selection of Ice Cream Two Scoop

Kesar Pista | Vanilla | Strawberry | Butterscotch

1075



Vegetarian dishes



Non vegetarian/ Egg dishes



Vegan



Spicy



Chef Special

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