

Kangan

Experience an innovative spin on Peshawari
culinary traditions, conceptualized by the
masters of Northwestern cuisine at Kangan,
an award-winning restaurant.

Refined frontier cuisine meets authentic
regional flavors to deliver a culinary journey
like never before.

STARTERS / FROM THE TANDOOR

PESHAWARI PANEER TIKKA marinated fresh cottage cheese cubes cooked in tandoor, served with apple salad	₹ 695
HARA MASALA PANEER TIKKA char grilled slices of cottage cheese marinated in green herbs, cooked in the tandoor	₹ 695
TANDOORI BROCCOLI broccoli marinated in hung yoghurt, fresh cream, cheese, cooked in the tandoor	₹ 675
TANDOORI SUBZI fresh vegetables, pineapple marinated with tangy yoghurt mix cooked in the tandoor	₹ 595
SUBZ TARKASH KEBAB skewered assorted vegetable mince kebab, stuffed with colored bell peppers and cheese	₹ 650
PUKHTAN ALOO potatoes filled with spiced mix of cottage cheese, coriander, pomegranate and green chilies	₹ 595
TANDOORI KHUMB char grilled button mushrooms marinated in yoghurt and tandoori spices	₹ 595
MURGH PODI KEBAB succulent pieces of chicken marinated with south Indian spices, cooked in the tandoor	₹ 745
TANDOORI CHOOZA char grilled spring chicken marinated with kashmiri red chilies and yoghurt	₹ 745
PESHAWARI MURGH TIKKA chicken tikka with Peshawari spices, mint chutney and pickled onions	₹ 745
MURGH GILAFI KEBAB minced chicken kebab, coated with bell peppers, skewered, cooked in the tandoor	₹ 745

FOOD ALLERGIES

We take food allergies seriously, since our food often contains one or more of the following allergens: dairy, eggs, shellfish, nuts, and wheat. Please alert our service associates right away, should you have any food allergies, so we can accommodate your needs.

 vegetarian selection

 chef's selection

 spicy

 all meats are halal

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STARTERS / FROM THE TANDOOR

MURGH SIYAMIRCH TIKKA ★ succulent pieces of chicken breast in a creamy marinade dusted with crushed black pepper	₹ 745
GONGURA MACCHLI TIKKA 🌶️ river sole marinated with sorrel leaves and green chillies paste, flashed in the tandoor	₹ 895
BREBERE FISH TIKKA grilled river sole medallions marinated with "Berbere spices" cooked in tandoor	₹ 895
AJWAINI MAHI TIKKA grilled fish medallions with yoghurt and ground yellow chilies	₹ 895
TANDOORI LOBSTER ★ tandoor roasted lobster with Kashmiri red chillies and yoghurt	₹ 1850
TANDOORI JHINGA "KARI PATTI" ★ unique preparation of tiger prawns and curry leaves	₹ 1425
LASOONI JHINGA TANDOORI garlic flavored char grilled tiger prawns marinated with tandoor spices	₹ 1425
GOSHT HARA SEEKH skewered lamb mince kebab enriched with green herbs and aromatic spices	₹ 925
RAAN-E-LASHKAR 🌶️ ★ baby lamb leg braised with cinnamon, malt vinegar and spices finished in clay oven	₹ 1550

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SOUPS

TAMATAR TULSI SHORBA 🌿	₹ 450
basil flavoured, tangy thin tomato soup	
SUBZ NOORANI SHORBA 🌿	₹ 450
a refreshing soup of assorted vegetables and first extract of coconut	
GOSHT PUDINA SHORBA	₹ 475
fragrant lamb, broth spiked with mint leaves	
MURGH NOORANI SHORBA ★	₹ 457
seasoned chicken broth infused with spices and coconut milk	

FRY & HOTPLATE

SUBZ BHARWAN PANEER 🌿	₹ 725
grilled piccata of cottage cheese rolled and filled with vegetables	
PALAK ANNARDANA TIKKI ★ 🌿	₹ 595
fried spinach cake stuffed with fresh pomegranate seeds and hung yoghurt	
ALOO MOTI TIKKI 🌿	₹ 595
crisp fried potato patties with pearls of sago, ginger green chili and coriander	
KHATTE MITTHE TIKKI 🌿	₹ 650
vegetable cutlet stuffed with tamarind paste and khoya griddle on tawa	
DOHRI MURGH TIKKI 🌶️ ★	₹ 745
minced chicken patties stuffed with smoked chicken cube finished on griddle	
MURGH GOLI KEBAB	₹ 745
Seasoned chicken dumplings, tossed with robust spices	
TALI COPRA MACHHI 🌶️ ★	₹ 895
bhetki fillet marinated with fresh garlic, red chillies, flavoured with coconut, crumbed with curry leaves and pan fried on tawa	
BHUNA GOSHT KALIMIRCH 🌶️ ★	₹ 925
cubes of lamb cooked with caramelized onion and robust spices	
GALAWATI KEBAB ★	₹ 925
cardamom smoked mutton patties with caramelized onion – Lucknowi nawab's favourite	

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KEBAB PLATTERS FOR TWO

SELECTION OF VEGETARIAN KEBAB PLATTER 🌱	₹ 1650
paneer tikka, subz tarkash, tandoori khumb, aloo moti tikki, khatte mitthe tikki	
SELECTION OF NON VEGETARIAN KEBAB PLATTER	₹ 2375
ajwaini mahi tikka, barra kebab, murgh siyamirch tikka, galawati kebab, lasooni jhinga tandoori, tandoori choosa	
SEAFOOD PLATTER ★	₹ 2495
ajwaini mahi tikka, lasooni jhinga, tandoori lobster	
SINGLE DINER VEGETARIAN KEBAB PLATTER 🌱	₹ 950
paneer tikka, tandoori khumb or sabz tarkash, aloo moti tikki or palak anardana tikki served with dal kangan	
SINGLE DINER NON VEGETARIAN KEBAB PLATTER	₹ 1100
ajwaini mahi tikka, murgh siyamirch tikka or peshawari murgh tikka, barra kebab or gosht ka hara seekh served with dal kangan	
VEGETARIAN SAMPLER 🌱	₹ 975
choice of a paneer curry, a vegetable curry and a dal	
NON VEGETARIAN SAMPLER ★	₹ 1125
choice of two non-vegetarian curries and a dal	
SEAFOOD SAMPLER ★	₹ 1425
choice of two seafood curries and a dal	

POPPADUMS

ASSORTED INDIAN POPPADUM	₹ 175
MASALA PAPAD	₹ 195

SALADS

GREEN SALAD	₹ 150
RAITA	₹ 150
choice of raitas: plain yoghurt, burhani, mixed vegetables, boondi aur anar ka raita	

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NON VEGETARIAN MAINS

DUM KA MURGH	₹ 825
boneless pieces of chicken simmered in almond and coconut gravy	
CHICKEN TIKKA MASALA 🌶️	₹ 825
tandoori chicken tikka cooked in tomato gravy	
MAKHANI CHOOZA	₹ 825
tandoori chicken morsels in tomato, butter and sweet fenugreek gravy	
MURGH NAZBU QORMA	₹ 825
succulent pieces of chicken cooked with yoghurt and nuts, enhanced with basil flavor	
KOH-E-PESHAWAR	₹ 825
succulent pieces of chicken simmered with yoghurt based gravy flavoured with cardamom, rose water and saffron	
RASSA MURGH	₹ 825
chicken cooked in home style	
SAAG GOSHT ★	₹ 975
lamb simmered in rich spinach and fenugreek leaves based gravy	
MUSAFIR KA ADLAH ★	₹ 975
means 'travelers home cooked food' slow cooked lamb with spices, red onion, ginger, garlic and Peshawari chilies	
NALLI ROGAN JOSH 🌶️ ★	₹ 975
slow cooked lamb with caramelized red onion, ginger and Kashmiri red chilies	
KEEMA MUTTER ★	₹ 975
Minced lamb cooked with fresh green peas and robust spice	
DUM RAAN MASALA ★	₹ 1575
baby leg of lamb cooked on "Dum" with onion and robust spices	
GOSHT TAMATAR QALLYAN	₹ 975
tender lamb morsels simmered with spring onions, garlic and tomatoes	
SARSWALA MACCHLI ★	₹ 925
Homemade fish curry, spiked with fresh yellow mustard paste	
CHAPLA PULUSU	₹ 925
A local fish delicacy, cubes of murrel fish simmered in thin tangy gravy	
FISH TIKKA MASALA 🌶️	₹ 925
tandoori fish morsels simmered in rich tomato gravy	
MAHI DAKHINI QORMA	₹ 925
grilled bekti fillet laced with tomato sauce and coconut milk	
JHINGA KHADA MASALA 🌶️ ★	₹ 1350
tiger prawns laced in a spicy onion tomato masala with peppers	
JHINGA MALAI CURRY	₹ 1350
cardamom flavoured tiger prawns simmered in coconut milk and yoghurt	

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VEGETARIAN MAINS

<p>PANEER AAP KI PASAND, CHOICE OF 🌱</p> <p>makai palak: corn niblets and cottage cheese simmered in spinach gravy flavoured with cumin</p> <p>makhani: cottage cheese braised in tomato and cashew nut gravy finished with dry fenugreek leaves</p> <p>methi chaman: cottage cheese stir fried with spinach and fresh fenugreek leaves</p> <p>methi malai: cottage cheese braised in creamy cashewnut, yoghurt and fenugreek gravy</p>	<p>₹ 725</p>
<p>MUSHROOM AAP KI PASAND, CHOICE OF 🌱</p> <p>kadhai mushroom: mushrooms stir fried with capsicum in rich tomato and onion gravy.</p> <p>makai: corn niblets and mushroom stir fried in tomato gravy flavoured with coriander leaves.</p> <p>methi: mushroom stir fried in spinach and fresh fenugreek leaves.</p> <p>mattar: mushroom and fresh green peas simmered in tomato and cashew nut gravy.</p> <p>palak: mushroom simmered in spinach gravy flavoured with cumin.</p>	<p>₹ 675</p>
<p>ALOO AAP KI PASAND, CHOICE OF 🌱</p> <p>jeera: cumin tossed potatoes.</p> <p>methi: potatoes tossed with fenugreek.</p> <p>mattar gobhi: potatoes with green peas and cauliflower tossed in indian spices.</p> <p>til aloo baingan: baby potatoes stir fried with roasted sesame and brinjals.</p>	<p>₹ 595</p>
<p>NAZBU PANEER ★ 🌱</p> <p>Roulade of stuffed cottage cheese, gratinated with basil flavored tomato gravy</p>	<p>₹ 750</p>
<p>BAOLI HANDI 🌱</p> <p>home style mixed vegetable curry</p>	<p>₹ 625</p>
<p>BHINDI DO PYAAZA 🌱</p> <p>stir fried okra, onion, mint and garam masala</p>	<p>₹ 625</p>
<p>SHAHI MALAI KOFTEH 🌱</p> <p>fried soft cheese dumplings stuffed with dry fruits in a creamy saffron gravy</p>	<p>₹ 725</p>
<p>SUBZ MILONI ★ 🌱</p> <p>seasonal green vegetables sautéed with spinach and fenugreek leaves</p>	<p>₹ 625</p>
<p>PESHAWARI CHOLE ★ 🌱</p> <p>soft chickpeas cooked with Peshawari spices</p>	<p>₹ 595</p>
<p>TANDOORI KUMBH MASALA ★ 🌱</p> <p>tandoori mushroom cooked in rich tomato gravy, flavoured with dill leaves</p>	<p>₹ 650</p>
<p>DAL AWADHI 🌱</p> <p>slow stewed yellow lentils tempered with cumin, onion and garlic</p>	<p>₹ 595</p>
<p>DAL KANGAN ★ 🌱</p> <p>slow cooked black lentils, tomatoes, finished with white butter</p>	<p>₹ 625</p>

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BREADS

NAAN	₹ 175
zattar ★	
masala garlic ★	
mushroom & olive	
saffron & sesame	
almond with coconut and raisin	
cheese and chilli ★	
sun dried tomato and basil	
magazi naan	
KULCHAS	₹ 175
spiced onion	
paneer	
spiced mashed potatoes	
PARATHA	₹ 175
mint	
methi	
laccha	
ROTI	₹ 175
tandoori	
roomali	
plain naan	
SELECTION OF BREADS	₹ 475
choice of any three breads	

BASMATI

JEERA PULAO 🌿	₹ 395
saffron flavoured basmati rice tempered with cumin	
PEAS PULAO 🌿	₹ 395
basmati rice tossed with fresh green peas	
CORN PULAO 🌿	₹ 395
basmati rice tossed with fresh American corn	
SAADE CHAWAL 🌿	₹ 275
steamed basmati rice	

BIRYANI

SUBZ - DUM BIRYANI 🌿	₹ 750
basmati rice simmered with green herbs, aromatic spices, saffron and seasonal vegetables	
KACHE GOSHT KI BIRYANI	₹ 975
marinated lamb and basmati rice simmered with saffron, yoghurt, mint and aromatic spices	
MURGH TIKKA BIRYANI 🌶️ ★	₹ 895
basmati rice simmered with Indian spices, saffron and chicken tikka	
HYDERABADI MURGH BIRYANI	₹ 895
basmati rice simmered with Indian spices, saffron and chicken morsels	
JHINGA MASALA BIRYANI 🌶️	₹ 1450
basmati rice simmered with masala prawns, saffron and caramelized onions	

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DESSERTS

CLASSIC RASMALAI cottage cheese dumplings served in saffron and pistachio flavoured reduced milk	₹ 375
MALAI KULFI reduced milk flavoured with saffron topped with strings of falooda	₹ 375
ZAFRINI PHRINI ★ rose petal and rice pudding, served in ethnic clay pot	₹ 375
KULFI FALOODA ★ layers of frozen reduced milk, nuts, flavoured corn flour vermicelli, rose syrup, basil seeds, condensed milk	₹ 395
GULAB JAMUN WITH VANILLA ICE CREAM deep fried dumplings of reduced milk, steeped in sugar syrup	₹ 375
KHUBANI KA MEETHA Hyderabad's favourite sweetened apricot dessert	₹ 375
DOUBLE KA MEETHA Speciality of Hyderabad, royal bread and milk pudding, cooked on dum	₹ 395
SEASONAL FRESH CUT FRUIT PLATTER	₹ 475

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GOLD - SET MENU OPTION

₹ 2399 (PER PERSON)

(Minimum of four guests and above)

STARTER

- peshawari paneer tikka 🌱
- aloo moti tikki 🌱
- palak anardana tikki 🌱
- tandoori jhinga kari patta
- barra kebab
- murgh gilafi kebab

MAIN COURSE

- aloo jeera 🌱
- kadai paneer 🌱
- subz miloni 🌱
- dal kangan 🌱
- rassa murgh
- gosht tamatar qaliyan
- fish tikka masala
- green salad
- subz dum biryani 🌱
- murgh tikka biryani
- steamed rice 🌱
- mirch ka salan 🌱
- mixed vegetable raita 🌱
- kangan's assorted Indian bread selection

DESSERT

- khubani ka meetha
- gulab jamun
- vanilla ice cream
- rasmalai

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PLATINUM - SET MENU OPTION

₹ 2799 (PER PERSON)

(Minimum of four guests and above)

SOUP

tamatar tulusi shorba 🥕
or
murgh noorani shorba

STARTER

subz bharwan paneer 🥕
dum ki sabzi 🥕
khatte mitthe tikki 🥕
murgh podi kebab
tandoori lobster
bhuna gosht kalimirch
ajwaini mahi tikka

MAIN COURSE

shahi malai kofteh 🥕
subz aashiana 🥕
aloo khusnuma 🥕
bhindi do pyaza 🥕
murgh nazbu korma
nalli roganjosh
pahadi machli
dal kangan 🥕

BASMATI

subz dum biryani 🥕
murgh tikka biryani
kache gosht ki biryani
steamed rice 🥕
mirch ka salan 🥕
boondi or anar ka raita
green salad
kangan's assorted Indian bread selection

CHOICE OF DESSERTS

gulab jamun
vanilla ice cream
rasmalai
cut fruit platter
khubani ka metha
malai kulfi

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DIAMOND - SET MENU OPTION

₹ 3599 (PER PERSON)

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AARAMBH

kurkure 🥕

SOUP

subz noorani shorba 🥕

or

gosht pudina shorba

STARTER

tulsi dhai bharwan subz sheek kebab 🥕

tandoori broccoli 🥕

adraki palak kebab 🥕

goan mahi tikka 🍖

dohri murgh tikki

masala lasooni aur tulsi lobster

galawati kebab

MAIN COURSE

kumbh sangam matar qaliyan 🥕

nazbu paneer 🥕

baoli handi 🥕

aloo benazir 🥕

dum ka murgh

dum raan masala 🍖

jhingra nizami 🍖

dal kangan 🥕

green salad

BASMATI

subz dum biryani 🥕

murgh tikka biryani

cache gosht ki biryani

steamed rice 🥕

mirch ka salan 🥕

mixed vegetable raita 🥕

kangan's assorted Indian bread selection

CHOICE OF DESSERTS

Classsic rasmalai

Malai Kulfi

Zafrani Phirni

Kulfi falooda

Gulab jamun with vanilla ice cream

Khubani ka meetha

Moong dal halwa

Seasonal fresh cut fruits

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