

*Le* MERIDIEN



**KABAB HUT**

## KABAB HUT MENU

### NON – VEGETARIAN

#### NON VEGETARIAN APPETIZER

- **Gosht Galouti** 480  
"Galouti" means 'melts in mouth'.  
Our house recipe made with 21 secret spices
- **Lucknowi Gosht Seekh** 480  
Classic minced lamb kebab with house grown mint and garlic,  
skewered in tandoor
- **Nawabi Barra Kabab** 1200  
Overnight marinated lamb chops, cooked in tandoor
- **Murgh Parcha** 450  
Pan- seared picattas of chicken, flavored with mace and saffron
- **Tandoori Murgh** 450  
Classic chicken kebab
- **Murgh Malai Tikka** 450  
Marinated chicken with cream, hung curd and cheese, cooked in tandoor
- **Lesooni Jhinga** 700  
Garlic and cream marinated king prawns, skewered in tandoor
- **Sarson Mahi Tikka** 450  
Yellow mustard marinated fish fillet, cooked in tandoor

#### VEGETARIAN APPETIZER

- **Rajma Glouti** 400  
Mouth melting vegetable kebabs
- **Lal Mirch Ka Paneer Tikka** 400  
Smoked chilli marinated cottage cheese
- **Bharwan Tandoori Aloo** 400  
Potato stuffed with khoya and dry fruits, slow roast in oven
- **Dahi Ke Kebab** 400  
Pan fried fresh cheese curd patties
- **Hare Mutter Ka Shikampur** 400  
Green pea patty with cashew nuts, griddled
- **Palak Anardana Shami** 400  
Royal cumin spiced spinach kebab , fresh pomegranate and yoghurt
- **Khoye Aur Mawe Ka Seekh** 400  
Reduced milk and dry fruits made on skewers and charred
- **Tandoori Malai Broccoli** 400  
Yoghurt and cheese marinated broccoli cooked in tandoor

All prices are exclusive of applicable taxes. ■ Vegetarian ■ Non Vegetarian  
If you are concerned about food allergies, please alert your server prior to ordering.

### MAIN COURSE NON VEGETARIAN

- ▣ **Kadhai Jhinga** 750  
Prawns tossed with capsicum, onion and tomatoes with home ground peppercorn, coriander and fennel seeds
- ▣ **Nihari Gosht** 550  
Lamb preparation slowly cooked overnight and it's traditionally eaten in Nihari. "time before dawn"
- ▣ **Awadhi Gosht Qorma** 550  
A classical lamb preparation from Lucknow
- ▣ **Butter Chicken** 550  
Chicken cooked in charcoal pot oven with tomato cashew gravy finished with kasoori methi
- ▣ **Hundi Rogani Murgh** 550  
Chicken curry cooked with brown onions and Kashmiri red chilly
- ▣ **Khatti Machhi** 500  
Fish fillet, tangy tomatoes and tamarind gravy

### MAIN COURSE VEGETARIAN

- ▣ **Methi Malai Kofta** 450  
Cottage cheese and fenugreek dumpling, cream and cashew sauce
- ▣ **Paneer Tikka Masala** 450  
Paneer tikka tossed with onion tomato masala
- ▣ **Lesooni Palak** 450  
Garlic spinach
- ▣ **Khatte Meethe Baigan** 450  
Sweet and spicy young aborigines
- ▣ **Hing Dhaniya Ke Chat Pate Aloo** 450  
Home-style royal cumin and asafoetida tempered potatoes
- ▣ **Vilayati Kadhai Subz** 450  
Seasonal vegetables, crushed coriander and chilli
- ▣ **Dal Makhani** 420  
Simmered black lentils, finished with cream and fenugreek
- ▣ **Dhaba Dal Tadka** 420  
Yellow lentils tempered with chilies and garlic

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### CHOICE OF BIRYANI

- Awadhi Gosht Dum Biryani 475  
Lamb, select basmati, spices, dum
- Awadhi Murgh Dum Biryani 450  
Chicken, select basmati, spices, dum
- Subz Zaitooni Biryani 400  
Vegetables, select basmati, kewda

### SIDES

- Green Salad 100
- Set Curd 50
- Raita 100  
Boondi/Pudina/Tomato Onion/Aloo/Pineapple/Burani
- Masala Papad 100
- Papad 50  
Roasted/Fried

### BREADS

- Roti 110  
Plain or butter
- Naan 120  
Plain, garlic or butter
- Paratha 120  
Plain, Pudina or lachha
- Kulcha 120  
Aloo, Paneer, Mixed Veg

### SIGNATURE BREADS

- Khamiri Roti 140
- Sheermal 140
- Khasta Masala Roti 140
- Taftaan 140

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## DESSERTS

- ▣ **Shahi Tukda** 300  
Fried bread soaked with a mixture of milk, saffron stigmas & rose Water, served with rabdi
- ▣ **Kulfi Falooda** 250  
Served with falooda
- ▣ **Kesar Rasmalai** 300
- ▣ **Gulab Jamun** 300
- ▣ **Moong Dal Halwa** 300
- ▣ **Fresh Cut Fruit Platter** 300

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DESTINATION UNLOCKED

*Le* MERIDIEN

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