



Khyber EST. 1958

MUMBAI | DUBAI

Summer Flavors Non-Vegetarian Set Menu

AED 199 per person



Amuse Bouche

Dahi Bhalla (D)

Soft lentil dumpling, yoghurt, tamarind chutney

STARTER PLATED

Bhatti Da Jhinga (D)

Prawns marinated with aromatic spiced yogurt, char-grilled

Chicken Sikandari Kebab (D)

Chicken breast coated in spiced yogurt, stuffed with spinach and cheese, finished in the tandoor

Chapli Kebab (D)

Shallow-fried lamb patties with ground spices, bell pepper, and onion

MAIN COURSE FAMILY STYLE

Murgh Handi Lazeez (D)(N)

Marinated chicken thigh roasted with spices, poached in cashew creamy sauce

Dum Ka Gosht (D)

A classic dish of slow-cooked lamb with onions, tomatoes, and spices

Kadhai Paneer (V)(D)(N)

Cottage cheese and bell peppers tossed with a freshly ground spice mix

Dal Makhani (D)(V)

Black lentils and kidney beans cooked with cream, butter, and tomato purée

Saffron Pulao (D)

Assorted Tandoori Bread (D)(G)

DESSERT

Gulab Jumun (D)(N)

Golden dumplings, rosewater and sugar syrup

Matka Kulfi (D)(N)

Indian homemade ice cream

Please inform our server of any dietary requirements

(N) Nuts, (D) Dairy, (G) Gluten

