

NON-VEGETARIAN KURRIES

Butter Chicken DHS 48

Boneless chicken cooked in rich creamy tomato gravy. A traditional recipe.

Murg Lababdar DHS 50

A must try. Chicken cooked in a rich secret masala gravy.

Chicken Curry Home-Style DHS 48

Homestyle light chicken gravy cooked with tomatoes and onions.

Malai Chicken Curry DHS 48

Grilled chicken breast simmered in delicately prepared rich cashewnut gravy with hints of cardamom.

Chicken Korma/Lamb Korma DHS 48/52

Tender pieces of chicken or lamb tossed in a korma of brown onions, cardamom and cashewnut.

Mutton Roganjosh DHS 52

Pieces of mutton braised with a gravy flavoured with garlic, ginger and aromatic spices, onions or yoghurt.

Afghani Mutton DHS 52

Tender lamb cooked in secret afghani masalas in a white sauce.

Dhaba Mutton Curry DHS 52

Light mutton gravy inspired from the Indian Highway Dhabas (small restaurants).

Coastal Curry (Fish/Prawns) DHS 48/60

Fish/Prawn cooked in coastal coconut based curry.

Prawn Maharaja DHS 60

Prawns in a rich creamy tomato onion gravy.

BREADS

Naan (Plain, Butter, Garlic, Chili, Garlic Chili) DHS 10.50

Tandoori Paratha/Pudina Paratha / Chili Paratha/Laccha Paratha

DHS 10 /12.50 /12.50/ 12.50

Tandoori Roti/Tandoori Roti Butter DHS 10/11

KATHI ROLLS (SERVED WITH FRIES)

Egg Roll DHS 35

Chicken Tikka Roll DHS 42

Chicken Tikka Egg Roll DHS 45

Bhuna Mutton Roll DHS 48

Paneer Roll DHS 42

BIRYANI & RICE

Chicken Biryani (Bone- in/Boneless) DHS 48/50

Butter Chicken Biryani DHS 50

Afghani Chicken Tikka Biryani DHS 50

Tandoori Chicken On Biryani Rice DHS 48

Mutton Biryani (Bone-in/Boneless) DHS 48/57

Fish Biryani DHS 48

Prawn Biryani DHS 65

Veg Biryani DHS 44

Kashmiri Pulao DHS 38

Plain Biryani DHS 36

Egg Biryani DHS 38

Steamed Rice DHS 18

DESSERT

Gulab Jamun DHS 20

RasMalai DHS 20

Rasgulla DHS 20

Tripti Bhog DHS 22

KABABS & KURRIES

THE INDIAN GRILL

☎ 02-5526900

📍 Food court, Level 3, Al Raha Mall, Al Raha, Abu Dhabi

📷 @kababskurriesabudhabi

STREET FOOD

Samosa DHS 22
3 Classic Samosa's stuffed with masala of potatoes and peas.

Samosa Chaat DHS 25
Samosas with dressing of yogurt, mint & tamarind chutney, garnished with crispy savory & pomegranate.

Pani Puri Chaat DHS 25
Hands-on street food! Crispy crackerballs stuffed with potatoes, tamarind chutney and tangy-flavoured water.

Dahi Sev Puri DHS 25
Crispy crackler balls stuffed with potatoes & chickpeas, topped with mint, tamarind chutney & yogurt.

Mumbai Vada Pav DHS 32
Indian veggie sliders with crispy potato, curry leaves, and homemade gunpowder.

Delhi Momo (Veg/Chicken) DHS 29/32
Steamed veg/chicken momos (6 Pcs).

Channa Bhatara DHS 36
Spiced chickpeas, served alongside fried crispy round bread called Bhatara.

Pav Bhaji DHS 36
"Bombay Style" - Spiced mixture of mashed vegetables served with two toasted buttery buns.

Chicken Lollipop DHS 38
Chicken drums dipped in spiced batter, deep fried.

Amritsari Crispy Fish DHS 38
Crispy & spiced battered Fish fingers served with mint yogurt chutney.

Aloo Mattar Tikki DHS 32
Crispy combination of potatoes and peas mixed with masalas, served with chutney.

Onion Bhajiya DHS 25
Crispy onion fritters served with chutney.



KABABS

Chicken Tikka DHS 45

Classic Chicken Tikka
Malai Chicken Tikka
Afghani Chicken Tikka
Lemon Grass Chicken Tikka
Peri Peri Chicken Tikka
Murg Tiranga Tikka (Assortment of 3 tikkas)

Tandoori Chicken DHS 33/48

Marinated with classic tandoori masalas, half/whole chicken charred in clayoven.

Seekh Kabab (Mix Veg, Chicken, Lamb) DHS 38/42/45
Minced veg, chicken or lamb on skewers cooked over a charcoal fire.

Fish Tikka (Tandoori Garam Masala Fish Tikka) DHS 46
Delicate fish marinated with choice of masala, cooked over charcoal.

Malai Paneer Tikka DHS 44

Cubes of paneer, marinated with tandoori spices, smoked in the tandoor.

Hari Bhari Tikki DHS 38

Pan grilled assorted vegetable tikki.

Spinach Corn Tikki DHS 38

A classic combination of Spinach and Corn with Indian Masalas, pan grilled.

SOUP & SALADS

Arabic Salad DHS 22

Classic Green Salad DHS 20

Cream of Chicken/Mushroom DHS 23

Lentil Soup DHS 23



VEGETARIAN DELICACIES

Bombay Aloo DHS 38
Spiced & diced potato tossed with spices, and coriander leaves.

Gobi Aloo Mattar DHS 38
Home style & light potatoes and cauliflower tossed in Indian Masalas.

Subz Khada Masala DHS 38
Seasonal mixed veggies cooked in Indian spices with tomatoes and onions.

Kadhai Mushroom Mattar DHS 38
A perfect blend of mushrooms, peas and corn kernels cooked in authentic Indian wok, perfect for vegetarians.

Paneer Methi Shimla Mirch DHS 40
Cubes of homemade cottage cheese cooked with fresh leaves of fenugreek and bell peppers.

Paneer Black Pepper DHS 40
Cottage cheese cooked in cashewnuts and cream gravy, spiced with black peppers.

Kadhai Paneer DHS 40
Cottage cheese tossed with bell peppers, tomatoes and onions with homemade spices.

Paneer Makhani DHS 40
Paneer cooked in a tomato and cream gravy. An all time favorite.

Daal - Yellow/Makhani DHS 38
Classic yellow or black lentils.

Chandani Malai Kofta DHS 42
Paneer dumplings simmered in a rich creamy gravy, flavoured with cardamom and garam masala.

Eggplant Masala DHS 38
Smoked eggplant, mashed, cooked with tomato and onion masala.

