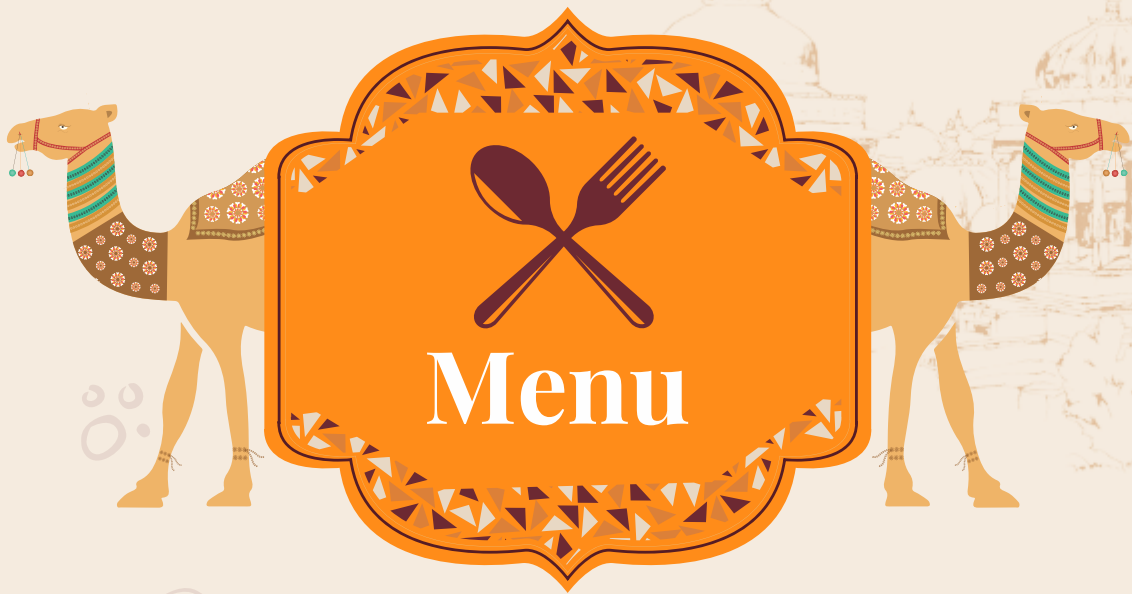




**KESARIYA**  
♦ RESTAURANT ♦



**NORTH INDIAN | AUTHENTIC RAJASTHANI FOOD**  
**CHINESE | CHAAT**  
**THALI | MONTHLY MESS | CATERING**



## SOUP

<b>Hot N Sour Vegetable/Chicken</b> (Mushroom, mix vegetable, rice vinegar, soya sauce)	16/ 18
<b>Sweet Corn Soup With Vegetable/Chicken</b> (Sweet corn kernel, spices and herbs, mix vegetable)	16/ 18
<b>Manchow Soup Vegetable/Chicken</b>	16/ 18

## SALAD PAPAD RAITA

<b>Green Salad</b> (Mix lettuce, cherry tomato, cucumber, lemon vinaigrette dressing)	14
<b>Mix Veg Raita</b> (Onion, cucumber, lemon, yoghurt, chaat masala)	10
<b>Boondi Raita</b> (Fried Boondi, roasted cumin, chat masala)	8

### Roasted Papad/ Fried

## STARTER - VEG

<b>Masala Papad</b> (Papad with chopped onion, tomato, cucumber)	6
<b>Malai Paneer Tikka</b> (Paneer marinated in a mixture of cream (malai), spices, and yogurt)	28
<b>Hariyali Paneer Tikka</b> (Paneer is marinated in a vibrant green marinade made with fresh herbs like coriander, mint, spinach, along with spices and yogurt)	28
<b>Tulsi Paneer Tikka</b> (Paneer is marinated using tulsi, also known as holy basil)	28
<b>Malai Broccoli</b> (Broccoli florets in a creamy, often mildly spiced sauce made with ingredients like cream, yogurt, or coconut milk, along with various spices and herbs)	28
<b>Paneer Shashlik Tikka</b> (Marinated paneer with capsicum)	28

AED

<b>Vegetable Seekh Kabab</b> (Made by skewering a mixture of finely chopped or grated vegetables, such as potatoes, carrots, peas, bell peppers, along with spices and binding agents.)	28
<b>Murphy Ball</b> (Stuffed potato with cheese)	25
<b>Mix Platter Veg/Non Veg</b> (An assortment of various starters or appetizers)	45/50
<b>Achhari Paneer Tikka Kabab</b> (Paneer served with pickle spices and tangy curd)	28
<b>Hara Bhara Kabab</b> (Mixed vegetable, paneer, spinach, plain flour, breadcrumbs and Indian spices)	28
<b>Dahi Ke Kabab</b> (Hang Curd dumpling with chef special spices)	28
<b>Tandoori Bharwa Mushroom</b> (Stuffed mushrooms with spices, herbs & yogurt)	28

## STARTER - NON VEG

<b>Tandoori Chicken</b> (Chicken marinated in yoghurt and spices cooked in clay oven)	35
<b>Chicken Tikka</b> (Boneless chicken marinated with indian spices)	35
<b>Chilli Chicken (Dry/Gravy)</b> (Bone less chicken with vegetables in Chinese sauce)	35
<b>Pahadi Murgh Tikka</b> (Chicken pieces are marinated in a flavorful blend of spices, yogurt, and herbs, often including cilantro, mint, green chilies, and other aromatic seasonings)	35
<b>Murgh Malai Tikka</b> (Marinated chicken served with yoghurt, cashew and cream)	35
<b>Amritsari Fish</b> (Fish, gram flour and spices)	35
<b>Tilasmi Fish Tikka</b> (Boneless chunks of fish marinated in delicious spices)	35
<b>Mutton Seekh Kabab</b> (Boneless chunks of fish marinated in delicious spices)	40



AED





## MAIN COURSE VEG

	AED
<b>Jeera Aloo</b> (Potato, Indian spices, herbs)	22
<b>Panchmel Dal</b> (Mix dal, tomato, onion, temperd with galic)	22
<b>Rajasthani Kadhi Pakora</b> (Gram flour, Indian spices, yoghurt)	20
<b>Gatta Curry</b> (Gram flour roundels in curd base gravy with special Rajasthani spices)	25
<b>Lahori Aloo</b>	22
<b>Veg Hyderabad</b>	24
<b>Kadhahi Mushroom</b>	25
<b>Pindi Chole</b>	22
<b>Dal Tadka</b> (Lentil, ghee, spices tempered with garlic)	20
<b>Dal Makhani</b> (Whole black lentil loaded with spices, butter cream)	25
<b>Malai Kofta</b> (Fried balls of potato, cheese, covered in a creamy sauce of blended nuts)	25
<b>Sev Tamatar Ki Sabji</b> (Tomato curry preparation with sev (tiny, crispy, fried, spiced gram flour vermicelli))	22
<b>Jodhpuri Bhindi</b> (Lady finger, onion, tomato, capsicum and indian spices)	22
<b>Amchoori Bhindi</b> (Tangy and crispy stuffed with some flavorful spice)	22
<b>Baingan Ka Bharta</b> (Smoky mashed eggplants, spices)	22
<b>Lahsuni Palak</b> (Spinach cooked with garlic)	24
<b>Veg Jalfrezi</b> (Mixed vegetables ,bellpepper cooked in sweet, tangy and spice gravy)	24
<b>Aloo Gobhi Adraki</b> (Potatoes, cauliflower, spices and herbs with ginger flavour)	22

	AED
<b>Subz Kolhapuri</b>	24
<b>Subz Diwani Handi</b>	24
<b>Subz Makhnawala</b>	24
<b>Navratan Korma</b>	24
<b>Mix Vegetable</b> (Combination of cut vegetables, spices)	24
<b>Mushroom Shabnam Curry</b> (A combination of mushrooms and peas cooked in nutty cashew nut gravy)	25
<b>Paneer Mathania</b> (Cottage cheese, mathania chilly, spices)	25
<b>Paneer Lababdar</b> (Cottage cheese, spicy tomato cashew gravy)	25
<b>Paneer Tikka Butter Masala</b> (Roasted cottage cheese cooked in spices, onions, tomatoes, cashews and butter)	25
<b>Paneer Hara Pyaaz</b> (Cottage cheese, green onion)	25
<b>Kadhahi Paneer</b> (Kadai masala, bell peppers, tomatoes & cottage cheese)	25
<b>Palak Paneer</b> (Cottage cheese, creame, spinach, spices)	25
<b>Paneer Makhnawala</b> (Cottage cheese butter (makhan), tomatoes and cashews)	25
<b>Paneer Do Pyaza</b> (Cottage cheese with onion and cashew garvy)	25
<b>Paneer Bhurji</b> (Scrambled paneer cooked with some more ingredients)	25
<b>Shahi Paneer</b> (Cottage cheese, creamy gravy made of onions, yogurt, nuts)	25

## SIGNATURE DISHES

<b>Dal Bati Churma With Lehsun Ki Chutney</b> (Rajasthan's Special)	28
<b>Rajasthan's Special Thali</b>	40
<b>Makki Di Roti With Sarson Da Saag</b>	25
<b>Amritsari Chole Kulche With Lassi</b>	25
<b>Ajmeri Kadhi Kachori</b>	8



# MAIN COURSE NON VEG

AED

<b>Laal Maas</b> (Mutton curry prepared in a sauce of yoghurt and hot spices)	45
<b>Butter Chicken</b> (Curry made from chicken with a spiced tomato and butter)	38
<b>Rogan Josh</b> (Lamb, Indian spices)	45
<b>Nagori Murgh</b> (Traditional Indian curry originating from the northern parts of the country)	38
<b>Bhuna Gosht</b> (Mutton is slow-cooked with a variety of spices)	45
<b>Chicken Korma</b> (Chicken, yogurt and creamy sauce, and spices)	38
<b>Kadhai Gosht</b> (Mutton, tomato, bell pepper, onion, garlic, garam masala)	45
<b>RARA Gosht</b> (Minces mutton & meat pieces cooked with indian spice)	45
<b>Murgh Tikka Masala</b> (Chicken cooked in clay oven, tomato cream sauce)	38
<b>Methi Gosht</b> (Spicy mutton curry with methi leaves)	45
<b>Mutton Korma</b> (Mutton braised with yogurt and cream)	45
<b>Kadhai Chicken</b> (Chicken, spicy and profound taste)	38
<b>Chicken Curry</b> (Chicken, spicy and profound taste)	38
<b>Fish Curry</b> (Fish cooked in Indian spices)	38
<b>Fish Tawa Fry</b> (Fried fish, spices and masala with a tang of lemon)	38

## RICE

<b>Hyderabad Dum Biryani (Veg/Chicken/Mutton)</b> (Seal cooked basmati rice tempered with Indian whole spices)	28/32/35
<b>Murgh Tikka Biryani</b> (Basmati rice cooked with chicken tikka and Indian spices)	32
<b>Steamed Rice</b> (Plain cooked basmati rice)	12
<b>Veg Pulav</b> (Seal cooked rice with vegetables)	18
<b>Jeera Rice</b> (Basmati rice tempered cumin seeds)	16
<b>Dal Khichdi</b> (Rice cooked with yellow lentils)	18
<b>Paneer Tikka Biryani</b>	28



## BREADS

<b>Bread Basket</b>	18
<b>Naan</b>	6
<b>Butter Naan</b>	7
<b>Garlic Naan</b>	7
<b>Missi Roti</b>	5
<b>Bajre Ki Roti</b>	5
<b>Lacchey Daar Paratha</b>	5
<b>Tandoori Roti</b>	4
<b>Paneer Paratha</b>	12
<b>Aloo Ka Paratha</b>	12
<b>Paneer Kulcha</b>	12
<b>Mix Veg Kulcha</b>	12
<b>Onion Kulcha</b>	12
<b>Cheese Naan</b>	7
<b>Pudina Parantha</b>	10
<b>Makke Ki Roti</b>	5
<b>Stuffed Naan</b>	12
<b>Plain Parantha</b>	6





## DESSERT

	AED
<b>Moong Dal Halwa</b> (Moong lentils, ghee, milk, sugar, fragrant flavoring and nuts)	12
<b>Gajar Ka Halwa</b> (Carrot based sweet dessert pudding made with milk)	12
<b>Badam Ka Halwa</b> (Classic indian dessert, ghee, flavored of cardamom and saffron)	15
<b>Shahi Tukda</b> (Traditional Mughlai dessert made with ghee, sugar, bread)	15
<b>Jalebi With Rabri</b> (Full fat milk, sugar, cardamoms and nuts)	15
<b>Rasmalai (2 Pc)</b> (Cottage cheese dumpling, mawa)	12
<b>Gulab Jamun (2 Pc)</b> (Deep fried dumplings, made of khoya simmered in hot sugar syrup)	10

## DRINKS

<b>Masala Coke</b> (Coke, chaat masala and black salt)	10
<b>Lemongrass/Peach/Lemon Tea</b> (Blend of lemon juice, sugar and water)	10
<b>Lemonade</b> (Blend of lemon juice, sugar and water)	10
<b>Fresh Lime Soda/Water</b> (Lime juice, salt, sugar, soda/water )	10
<b>Badam Milk</b> (Indian dirk made with milk, almonds, cardamom)	15
<b>Punjabi Sweet Lassi</b> (Yogurt base creamy and chilled drink with sweet flavour)	15
<b>Chas (Plain/Masala)</b> (Plain curd base drink with black salt, masala with black salt, cumin powder, coriander)	10
<b>Special Kullad Tea</b> (Masala tea in kullad)	6
<b>Tea</b>	2
<b>Green Tea</b>	2
<b>Coffee With Milk</b>	8
<b>Black Coffee</b>	6
<b>Soft Drink</b>	4
<b>Water Small</b>	3
<b>Water Large</b>	5



## CHAAT

<b>Dahi Bhalla Chaat</b>	12
<b>Aloo Papdi Chaat</b>	12
<b>Aloo Tikki Raghada Chaat</b>	12
<b>Samosa Raghada Chaat</b>	12
<b>Ajmeri Kadhi Kachori</b>	8
<b>Dal Kachori (2 Pc)</b>	7
<b>Samosa (2 Pc)</b>	7
<b>Mirchi Vada</b>	7
<b>Pav Bhaji</b>	22
<b>Chole Bhatura</b>	22
<b>Chole Kulcha</b>	22
<b>Vada Pav</b>	6
<b>Sev Puri</b>	12
<b>Pani Puri (8 Pc)</b>	10
<b>Dahi Puri</b>	12
<b>Bhel Puri</b>	12
<b>Vegetable Kathi Roll</b>	14
<b>Chicken Kathi Roll</b>	16
<b>Mutton Kathi Roll</b>	20
<b>Chilli Paneer</b>	30

## CHINESE

<b>Vegetable Manchurian With Fried Rice</b>	30
<b>Chicken Manchurian</b>	25
<b>Vegetable Hakka Noodle</b>	22
<b>Vegetable Chicken noodle</b>	25



## CONTACT US

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# THANK YOU

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