



**KESARIYA**  
RESTAURANT



**NORTH INDIAN | TIKKA KEBAB & BIRYANI  
CHAAT & SWEETS | CATERING**



# SOUP

AED

## Hot N Sour Vegetable/Chicken

(Mushroom, mix vegetable, rice vinegar, soya sauce)

16 / 18

## Sweet Corn Soup With Vegetable/Chicken

(Sweet corn kernel, spices and herbs, mix vegetable)

16 / 18

## Manchow Soup Vegetable/Chicken

16 / 18

# SALAD PAPAD RAITA

## Green Salad

(Mix lettuce, cherry tomato, cucumber, lemon vinaigrette dressing)

## Mix Veg Raita

(Onion, cucumber, lemon, yoghurt, chaat masala)

## Boondi Raita

(Fried Boondi, roasted cumin, chaat masala)

## Roasted Papad/ Fried

# STARTER - VEG

## Masala Papad

(Papad with chopped onion, tomato, cucumber)

6

## Malai Paneer Tikka

(Paneer marinated in a mixture of cream (malai), spices, and yogurt)

28

## Hariyali Paneer Tikka

(Paneer is marinated in a vibrant green marinade made with fresh herbs like coriander, mint, spinach, along with spices and yogurt)

28

## Tulsi Paneer Tikka

(Paneer is marinated using tulsi, also known as holy basil)

28

## Malai Broccoli

(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

## Paneer Shashlik Tikka

(Marinated paneer with capsicum)

28

## Vegetable Seekh Kabab

(Made by skewering a mixture of finely chopped or grated vegetables, such as potatoes, carrots, peas, bell peppers, along with spices and binding agents.)

AED 28

## Murphy Ball

(Stuffed potato with cheese)

25

## Mix Platter Veg/Non Veg

(An assortment of various starters or appetizers)

45/50

## Achari Paneer Tikka Kabab

(Paneer served with pickle spices and tangy curd)

28

## Hara Bhara Kabab

(Mixed vegetable, paneer, spinach, plain flour, breadcrumbs and Indian spices)

28

## Dahi Ke Kabab

(Hung curd dumpling with chef's special spices)

28

## Tandoori Bharwa Mushroom

(Stuffed mushrooms with spices, herbs & yogurt)

28

# STARTER - NON VEG

## Tandoori Chicken

(Chicken marinated in yoghurt and spices cooked in clay oven)

35

## Chicken Tikka

(Boneless chicken marinated with Indian spices)

35

## Chilli Chicken (Dry/Gravy)

(Boneless chicken with vegetables in Chinese sauce)

35

## Pahadi Murgh Tikka

(Chicken pieces are marinated in a flavorful blend of spices, yogurt, and herbs, often including cilantro, mint, green chilies, and other aromatic seasonings)

35

## Murgh Malai Tikka

(Marinated chicken served with yoghurt, cashew and cream)

35

## Amritsari Fish

(Fish, gram flour and spices)

35

## Tilasmi Fish Tikka

(Boneless chunks of fish marinated in delicious spices)

35

## Mutton Seekh Kabab

(Boneless chunks of fish marinated in delicious spices)

40

28

28

28

28

28





# THALI

## Veg Thali

(Dry veg, curry veg, dal, 3 tawa roti, rice, and salad)

## Premium Veg Thali

(Appetizer, dry veg, curry veg, dal, 3 tawa roti, rice, salad and dessert)

## Non-Veg Thali

(Curry veg, dal, chicken curry, 3 tawa roti, rice, and salad)

## Premium Non-Veg Thali

(Appetizer, curry veg, dal, chicken curry, 3 tawa roti, rice, salad, and dessert)

AED

25

30

40

45

38

## Egg Bhurji Combo

(1 butter naan or 2 tawa roti or 1 tandoori roti, and rice)

Add Options for Extra:

Dessert AED 12 | Extra Tawa Roti AED 2 | Naan AED 5 | Tandoori Roti AED 5 | Rice AED 8

# KESARIYA SPECIAL

AED

12

## Marwar's Famous Rajasthani Lahsun Chutney - 50 gm

(Fiery garlic chutney from Marwar, made with fresh garlic, dried red chilies, and spices)

20

## Marwar's Famous Rajasthani Lahsun Chutney - 100 gm

(Fiery garlic chutney from Marwar, made with fresh garlic, dried red chilies, and spices)

35

## Marwar's Famous Rajasthani Lahsun Chutney - 200 gm

(Fiery garlic chutney from Marwar, made with fresh garlic, dried red chilies, and spices)

15

## Ker-Sangri ka Achar - 50 gm

(A traditional Indian pickle made with ker berries and sangri beans)

32

## Ker-Sangri ka Achar - 100 gm

(A traditional Indian pickle made with ker berries and sangri beans)

25

32

## Ker-Sangri ka Achar - 200 gm

(A traditional Indian pickle made with ker berries and sangri beans)

45

30

30

# SIGNATURE DISHES

30

## Dal Bati Churma with Lehsun Ki Chutney

(Classic Rajasthani trio of lentil stew, baked dumplings, and sweet crumbled bread, served with fiery garlic chutney)

30

28

## Royal Rajasthani Feast

(Dal Ki Kachori, Khamman Dhokla, Dal Bati Churma, Special Rajasthani Curry, Gatta Curry, Saffron Rice, Chaach, Salad, Papad, Chutney, Mirchi Ke Tipore, and Dal Ka Halwa)

50

28

## Makki Di Roti with Sarson Da Saag

(Cornbread with mustard greens curry, showcasing Punjabi flavors)

30

28

## Amritsari Chole Kulche with Lassi

(Spicy chickpea curry paired with fluffy kulche and refreshing lassi)

35

12

## Ajmeri Kadhi Kachori

(Crispy moong dal kachori served with hot, spicy, and tangy kadhi)

12

40

## Keema Baati With Laal Maas Gravy

(Minced Meat-stuffed Dumplings Served With Rich & Spicy Laal Maas Curry)

40

Add Extra: Bati Option - AED 5

45

45

50

38



# NON VEG COMBO

## Butter Chicken Combo

(1 butter naan or 2 tawa roti or 1 tandoori roti, and rice)

45

## Chicken Tikka Masala Combo

(1 butter naan or 2 tawa roti or 1 tandoori roti, and rice)

45

## Kadhai Chicken Combo

(1 butter naan or 2 tawa roti or 1 tandoori roti, and rice)

45

## Dhaba Mutton Combo

(1 butter naan or 2 tawa roti or 1 tandoori roti, and rice)

50

## Egg Curry Combo

(1 butter naan or 2 tawa roti or 1 tandoori roti, and rice)

38



## MAIN COURSE VEG

### Ker Sangri Ki Sabji (Seasonal)

(A traditional Rajasthani dish made with ker berries and sangri beans, cooked in aromatic spices, offering an earthy, seasonal flavor)

AED

35

### Kachi Haldi Ki Sabji (Seasonal)

(A traditional dish made with fresh, raw turmeric, cooked in aromatic spices for a unique, earthy flavor, perfect for the season)

### Panchmel Dal

(Mixed dal with tomato, onion, and tempered garlic)

28

### Rajasthani Kadhi Pakora

(Gram flour, Indian spices, yoghurt)

28

### Gatta Curry

(Gram flour roundels in a spiced yogurt gravy)

32

### Lahori Aloo

(Spiced potatoes, a regional favorite)

28

### Kadhai Mushroom

(Mushrooms cooked with spices in a wok-style preparation)

30

### Pindi Chole

(Spicy chickpeas cooked with traditional spices)

28

### Dal Tadka

(Lentils tempered with ghee and garlic)

25

### Dal Makhani

(Whole black lentils in a rich butter and cream sauce)

28

### Malai Kofta

(Fried potato and cheese balls in creamy nut sauce)

32

### Sev Tamatar Ki Sabji

(Tomato curry topped with crispy sev)

28

### Jodhpuri Bhindi

(Ladyfinger with onion, tomato, capsicum, and spices)

28

### Amchoori Bhindi

(Tangy and crispy ladyfinger with flavorful spices)

28

### Baingan Ka Bharta

(Smoky mashed eggplant with spices)

28

### Lahsuni Palak

(Spinach cooked with garlic)

30

### Aloo Gobhi Adraki

(Potatoes and cauliflower with ginger and spices)

28

### Subz Diwani Handi

(Mixed vegetables in a rich gravy)

AED

28

### Mix Vegetable

(Combination of assorted vegetables with spices)

28

### Paneer Mathania

(Cottage cheese with Mathania chili and spices)

35

### Paneer Lababdaar

(Cottage cheese in spicy tomato-cashew gravy)

35

### Paneer Tikka Butter Masala

(Roasted cottage cheese in a rich tomato and cashew sauce)

35

### Kadhai Paneer

(Cottage cheese with kadai masala and bell peppers)

35

### Palak Paneer

(Cottage cheese in creamy spinach sauce)

35

### Paneer Makhanwala

(Cottage cheese in buttery tomato and cashew sauce)

35

### Paneer Bhurji

(Scrambled cottage cheese with spices)

35

## SIGNATURE DISHES

### Dal Bati Churma With Lehsun Ki Chutney (Rajasthan's Special)

28

### Rajasthan's Special Thali

40

### Makki Di Roti With Sarson Da Saag

25

### Amritsari Chole Kulche With Lassi

25

### Ajmeri Kadhi Kachori

8

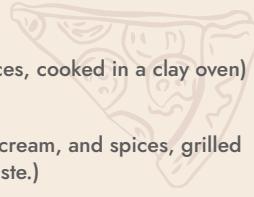


# STARTER - NON VEG

AED

## Tandoori Chicken

(Chicken marinated in yogurt and spices, cooked in a clay oven)



38

## Peshwari Murgh Tikka

(Tender chicken marinated in yogurt, cream, and spices, grilled to perfection for a creamy, flavorful taste.)

38

## Afghani Murgh

(Juicy chicken marinated in a blend of yogurt, cream, and aromatic spices, then grilled to perfection for a rich, smoky flavor.)

38

## Chili Chicken (Dry/Gravy)

(Boneless chicken with vegetables in Chinese sauce)

38

## Pahadi Murgh Tikka

(Chicken marinated in spices, yogurt, and herbs like cilantro and mint)

38

## Murgh Malai Tikka

(Marinated chicken with yogurt, cashew, and cream)

38

## Amritsari Fish

(Fish coated with gram flour and spices)

38

## Tilasami Fish Tikka

(Cottage cheese, cream, spinach, spices)

38

## Masala Lamb Chops

(Tender lamb chops marinated in a mix of spices, then grilled or pan-seared to perfection, delivering a juicy and flavorful bite with every tender morsel)

50

## Mutton Galawati Kabab

(Tender, melt-in-the-mouth mutton kababs, delicately spiced and grilled to perfection)

50

## Mutton Seekh Kabab

(Mutton mince marinated in Indian spices, cooked in a clay oven)

50

## Lahsooni Jhinga

(Succulent prawns marinated in a garlic-infused blend of spices, then grilled to perfection, offering a bold and aromatic flavor)

65

## Malai Jhinga

(Delicate prawns marinated in a rich, creamy blend of spices and yogurt, then grilled to perfection for a smooth and flavorful taste)

65

32

32

32

32

32

32

32

32

32

32

# SALAD PAPAD RAITA

AED

## Green Salad

(Cucumber, carrot, tomato, onion, green chili, and lemon)

## Mix Veg Raita

(Onion, cucumber, lemon, yogurt, and chaat masala)

## Boondi Raita

(Fried boondi with roasted cumin and chaat masala)

## Roasted/Fried Papad

(Crispy lentil crackers, roasted for a smoky flavor or fried for a golden crunch)

# STARTER - VEG

## Masala Papad

(Papad topped with chopped onion, tomato, and cucumber)

## Soya Chaap

(Marinated soy protein, grilled to perfection for a savory, meat-like flavor)

## Malai Broccoli

(Broccoli florets in a creamy, mildly spiced sauce)

## Paneer Saslik Tikka

(Marinated paneer with capsicum)

## Vegetable Seekh Kabab

(Skewered mixture of finely chopped vegetables and spices)

## Mix Platter Veg/Non-Veg

(Assortment of various starters)

50/60

## Achari Paneer Tikka Kabab

(Paneer with pickle spices and tangy curd)

32

## Hara Bhara Kabab

(Mixed vegetable, paneer, spinach, and spices)

32

## Dahi Ke Kabab

(Hung curd dumpling with chef's special spices)

32

## Tandoori Bharwa Mushroom

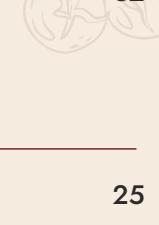
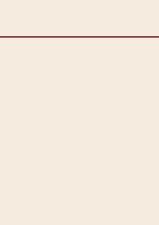
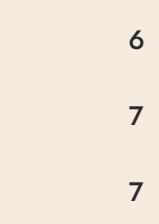
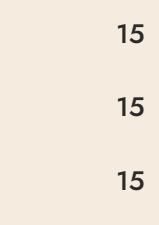
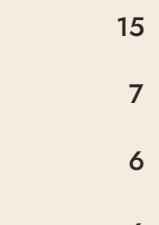
(Stuffed mushrooms with spices, herbs, and yogurt)

32



# MAIN COURSE NON VEG

AED

<b>Laal Maas</b> (Mutton curry in a spicy yogurt sauce)	50	
<b>Lamb Chop</b> (Tender lamb chops marinated in a mix of spices, then grilled or pan-seared to perfection, delivering a juicy and flavorful bite with every tender morsel)	55	
<b>Nalli Nihari</b> (Slow-cooked mutton stew with tender marrow bones and aromatic spices)	55	
<b>Butter Chicken</b> (Chicken curry in spiced tomato and butter sauce)	45	
<b>Rogan Josh</b> (Lamb cooked with Indian spices)	50	
<b>Nagori Murgh</b> (Traditional Indian chicken curry from northern India)	45	
<b>Bhuna Gosht</b> (Slow-cooked mutton with a variety of spices)	50	
<b>Chicken Korma</b> (Chicken in a creamy yogurt and spice sauce)	45	
<b>RARA Gosht</b> (Minced mutton and meat pieces in Indian spices)	50	
<b>Murgh Tikka Masala</b> (Chicken cooked in a clay oven with tomato cream sauce)	45	
<b>Mutton Korma</b> (Mutton braised with yogurt and cream)	50	
<b>Chicken Curry</b> (Spicy chicken with bold flavors)	45	
<b>Jhinga Lababdar</b> (Prawns cooked in a rich, creamy tomato gravy, infused with aromatic spices for a flavorful, indulgent taste)	70	
<b>Jhinga Masala</b> (Prawns cooked in a spiced tomato gravy, flavored with aromatic herbs and spices)	70	
<b>Kadai Jhinga</b> (Prawns cooked in a spicy, tangy tomato-based gravy with bell peppers and traditional kadai spices)	70	

# RICE

<b>Hyderabadi Dum Biryani</b> (Veg/Chicken/Mutton)	32/38/45
(Sealed cooked basmati rice with Indian whole spices)	
<b>Biryani for Two</b>	50/60/70
<b>(Hyderabadi Dum Biryani - Veg/Chicken/Mutton)</b>	
(Sealed cooked basmati rice with Indian whole spices, perfect for sharing)	
<b>Murgh Tikka Biryani</b> (Basmati rice cooked with chicken tikka and Indian spices)	38
<b>Steamed Rice</b> (Plain cooked basmati rice)	18
<b>Veg Pulav</b> (Sealed cooked rice with mixed vegetables)	26

<b>Jeera Rice</b> (Basmati rice tempered with cumin seeds)	18
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<b>Dal Khichdi</b> (Rice cooked with yellow lentils)	26
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<b>Paneer Tikka Biryani</b> (Basmati rice with paneer tikka and spices)	32
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# BREADS

<b>Bread Basket</b> (Assorted breads served together)	25
<b>Naan</b> (Soft Indian flatbread)	6
<b>Butter Naan</b> (Naan brushed with butter)	7
<b>Garlic Naan</b> (Naan topped with garlic and herbs)	7
<b>Missi Roti</b> (Flatbread made with gram flour and spices)	5
<b>Bajre Ki Roti</b> (Millet flatbread)	6
<b>Lacchey Daar Paratha</b> (Layered flaky bread)	6
<b>Tandoori Roti</b> (Whole wheat flatbread baked in a tandoor)	5
<b>Tawa Roti (Phulka)</b> (Soft unleavened bread cooked on a griddle)	3
<b>Paneer Paratha</b> (Stuffed flatbread with paneer)	15
<b>Aloo Ka Paratha</b> (Stuffed flatbread with spiced potatoes)	15
<b>Paneer Kulcha</b> (Stuffed naan with paneer)	15
<b>Mix Veg Kulcha</b> (Stuffed naan with mixed vegetables)	15
<b>Onion Kulcha</b> (Stuffed naan with spiced onions)	15
<b>Cheese Naan</b> (Naan stuffed with cheese)	7
<b>Makki Ki Roti</b> (Cornmeal flatbread)	6
<b>Plain Paratha</b> (Layered flatbread, lightly crispy)	6

	
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# DESSERT

AED

## Malai Ghewar - 1 Pc

(Rich and flavourful Indian dessert)

20

## Moong Dal Halwa

(Sweet dish made with moong lentils, ghee, milk, sugar, and nuts)

100g - AED 18  
200g - AED 30  
500g - AED 50  
1kg - AED 90

## Gajar Ka Halwa

(Carrot-based sweet pudding made with milk)

100g - AED 20  
200g - AED 35  
500g - AED 60  
1kg - AED 100

## Badam Ka Halwa

(Classic Indian dessert with ghee, cardamom, and saffron)

100g - AED 20  
200g - AED 35  
500g - AED 60  
1kg - AED 100

## Shahi Tukda

(Mughlai dessert made with ghee, sugar, and bread)

20

## Jalebi With Rabri

(Crispy jalebi served with sweet, creamy rabri)

## Rasmalai (2 Pc)

(Cottage cheese dumplings soaked in sweetened milk)

18

## Gulab Jamun (2 Pc)

(Deep-fried khoya dumplings in hot sugar syrup)

15

# DRINKS

## Masala Coke

(Coke with chaat masala and black salt)

15

## Lemonade

(Blend of lemon juice, sugar, and water)

15

## Fresh Lime Soda/Water

(Lime juice with salt, sugar, and soda/water)

15

## Badam Milk

(Indian drink made with milk, almonds, and cardamom)

20

## Punjabi Sweet Lassi

(Creamy, chilled yogurt drink with a sweet flavor)

20

## Chas (Plain/Masala)

(Curd-based drink with black salt; masala version includes cumin and coriander)

10

## Soft Drink

(Curd-based drink with black salt; masala version includes cumin and coriander.)

8

## Water (Small/ Large)

(Bottled water)

3/5



AED

20

100g - AED 18  
200g - AED 30  
500g - AED 50  
1kg - AED 90

100g - AED 20  
200g - AED 35  
500g - AED 60  
1kg - AED 100

100g - AED 20  
200g - AED 35  
500g - AED 60  
1kg - AED 100

20

18

18

15

15

15

15

15

15

15

20

20

10

8

3/5

# CHAAT

## Dahi Bhalla Chaat

(Soft lentil dumplings in yogurt and tangy chutneys)

15

## Aloo Papdi Chaat

(Crispy papdi topped with spiced potatoes and chutneys)

15

## Aloo Tikki Raghada Chaat

(Spiced potato patties with curry and chutneys)

15

## Samosa Raghada Chaat

(Crispy samosas topped with spiced curry and chutneys)

15

## Dal Kachori (2 Pc)

(Spiced lentil-filled deep-fried pastries)

9

## Samosa (2 Pc)

(Crispy pastries filled with spiced potatoes)

9

## Mirchi Vada (1 Pc)

(Spicy green chili stuffed with spiced potato filling, deep-fried)

9

## Pav Bhaji

(Mashed vegetable curry served with buttered bread rolls)

26

## Chole Bhatura

(Spiced chickpeas served with deep-fried bread)

26

## Chole Kulcha

(Spiced chickpeas served with stuffed bread)

26

## Vada Pav

(Spiced potato fritter in a bun with chutneys)

9

## Sev Puri

(Crispy puris topped with potatoes, chutneys, and sev)

15

## Pani Puri (8 Pc)

(Mashed vegetable curry served with buttered bread rolls)

12

## Dahi Puri

(Crispy puris filled with yogurt and chutneys)

15

## Bhel Puri

(Puffed rice mixed with vegetables and chutneys)

15

## CONTACT US



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