



KESARIYA
♦ RESTAURANT ♦



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



SOUP

Hot N Sour Vegetable/Chicken

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

Sweet Corn Soup With Vegetable/Chicken

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

Manchow Soup Vegetable/Chicken

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)

Malai Paneer Tikka

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

Hariyali Paneer Tikka

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

Tulsi Paneer Tikka

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

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)

Paneer Shashlik Tikka

(Marinated paneer with capsicum)

AED

16/ 18

16/ 18

16/ 18

14

10

8

3

6

28

28

28

28

28

AED

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.)

Murphy Ball

(Stuffed potato with cheese)

25

Mix Platter Veg/Non Veg

(An assortment of various starters or appetizers)

45/50

Achhari 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





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

VEG COMBO

Paneer Butter Masala Combo

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

Paneer Bhurji Combo

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

Dal Makhani Combo

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

Mix Veg Combo

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

Chana Masala Combo

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

Aloo Jeera Combo

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

Punjabi Rajma Chawal

(Served with steamed rice)

Punjabi Kadhi Chawal

(Pakode wali kadhi with steamed rice)

Dal Chawal

(Dal of the day served with steamed rice)

32

32

32

30

30

30

28

28

28

Add Options for Extra:

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

NON VEG COMBO

Butter Chicken Combo

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

Chicken Tikka Masala Combo

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

Kadhai Chicken Combo

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

Dhaba Mutton Combo

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

Egg Curry Combo

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

45

45

45

50

38

Egg Bhurji Combo

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

38

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

Marwar's Famous Rajasthani

Lahsun Chutney - 50 gm

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

12

Marwar's Famous Rajasthani

Lahsun Chutney - 100 gm

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

20

Marwar's Famous Rajasthani

Lahsun Chutney - 200 gm

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

35

Ker-Sangri ka Achar - 50 gm

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

15

Ker-Sangri ka Achar - 100 gm

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

25

Ker-Sangri ka Achar - 200 gm

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

45

SIGNATURE DISHES

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

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

Makki Di Roti with Sarson Da Saag

(Cornbread with mustard greens curry, showcasing Punjabi flavors)

30

Amritsari Chole Kulche with Lassi

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

35

Ajmeri Kadhi Kachori

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

12

Keema Baati With Laal Maas Gravy

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

40

Add Extra: Bati Option - AED 5





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)	AED 32
Panchmel Dal (Mixed dal with tomato, onion, and tempered garlic)	AED 28
Rajasthani Kadhi Pakora (Gram flour, Indian spices, yoghurt)	AED 28
Gatta Curry (Gram flour roundels in a spiced yogurt gravy)	AED 32
Lahori Aloo (Spiced potatoes, a regional favorite)	AED 28
Kadhai Mushroom (Mushrooms cooked with spices in a wok-style preparation)	AED 30
Pindi Chole (Spicy chickpeas cooked with traditional spices)	AED 28
Dal Tadka (Lentils tempered with ghee and garlic)	AED 25
Dal Makhani (Whole black lentils in a rich butter and cream sauce)	AED 28
Malai Kofta (Fried potato and cheese balls in creamy nut sauce)	AED 32
Sev Tamatar Ki Sabji (Tomato curry topped with crispy sev)	AED 28
Jodhpuri Bhindi (Ladyfinger with onion, tomato, capsicum, and spices)	AED 28
Amchoori Bhindi (Tangy and crispy ladyfinger with flavorful spices)	AED 28
Baingan Ka Bharta (Smoky mashed eggplant with spices)	AED 28
Lahsuni Palak (Spinach cooked with garlic)	AED 30
Aloo Gobhi Adraki (Potatoes and cauliflower with ginger and spices)	AED 28

Subz Diwani Handi (Mixed vegetables in a rich gravy)	AED 28
Mix Vegetable (Combination of assorted vegetables with spices)	AED 28
Paneer Mathania (Cottage cheese with Mathania chili and spices)	AED 35
Paneer Lababdaar (Cottage cheese in spicy tomato-cashew gravy)	AED 35
Paneer Tikka Butter Masala (Roasted cottage cheese in a rich tomato and cashew sauce)	AED 35
Kadhai Paneer (Cottage cheese with kadai masala and bell peppers)	AED 35
Palak Paneer (Cottage cheese in creamy spinach sauce)	AED 35
Paneer Makhanwala (Cottage cheese in buttery tomato and cashew sauce)	AED 35
Paneer Bhurji (Scrambled cottage cheese with spices)	AED 35

SIGNATURE DISHES

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





SALAD PAPAD RAITA

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)

Achari Paneer Tikka Kabab
(Paneer with pickle spices and tangy curd)

Hara Bhara Kabab
(Mixed vegetable, paneer, spinach, and spices)

Dahi Ke Kabab
(Hung curd dumpling with chef's special spices)

Tandoori Bharwa Mushroom
(Stuffed mushrooms with spices, herbs, and yogurt)

AED

14

12

10

3

8

40

32

32

32

50/60

32

32

32

32

STARTER – NON VEG

AED

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

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

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

Chili Chicken (Dry/Gravy)
(Boneless chicken with vegetables in Chinese sauce)

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

Murgh Malai Tikka
(Marinated chicken with yogurt, cashew, and cream)

Amritsari Fish
(Fish coated with gram flour and spices)

Tilasami Fish Tikka
(Cottage cheese, cream, spinach, spices)

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)

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

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

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

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



MAIN COURSE NON VEG AED



Laal Maas 50
(Mutton curry in a spicy yogurt sauce)

Lamb Chops 55
(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)

Nalli Nihari 55
(Slow-cooked mutton stew with tender marrow bones and aromatic spices)

Butter Chicken 45
(Chicken curry in spiced tomato and butter sauce)

Rogan Josh 50
(Lamb cooked with Indian spices)

Nagori Murgh 45
(Traditional Indian chicken curry from northern India)

Bhuna Gosht 50
(Slow-cooked mutton with a variety of spices)

Chicken Korma 45
(Chicken in a creamy yogurt and spice sauce)

RARA Gosht 50
(Minced mutton and meat pieces in Indian spices)

Murgh Tikka Masala 45
(Chicken cooked in a clay oven with tomato cream sauce)

Mutton Korma 50
(Mutton braised with yogurt and cream)

Chicken Curry 45
(Spicy chicken with bold flavors)

Jhinga Lababdar 70
(Prawns cooked in a rich, creamy tomato gravy, infused with aromatic spices for a flavorful, indulgent taste)

Jhinga Masala 70
(Prawns cooked in a spiced tomato gravy, flavored with aromatic herbs and spices)

Kadai Jhinga 70
(Prawns cooked in a spicy, tangy tomato-based gravy with bell peppers and traditional kadai spices)

RICE

Hyderabadi Dum Biryani (Veg/Chicken/Mutton) 32/38/45
(Sealed cooked basmati rice with Indian whole spices)

Biryani for Two (Hyderabadi Dum Biryani - Veg/Chicken/Mutton) 50/60/70
(Sealed cooked basmati rice with Indian whole spices, perfect for sharing)

Murgh Tikka Biryani 38
(Basmati rice cooked with chicken tikka and Indian spices)

Steamed Rice 18
(Plain cooked basmati rice)

Veg Pulav 26
(Sealed cooked rice with mixed vegetables)

Jeera Rice 18
(Basmati rice tempered with cumin seeds)

Dal Khichdi 26
(Rice cooked with yellow lentils)

Paneer Tikka Biryani 32
(Basmati rice with paneer tikka and spices)

BREADS

Bread Basket 25
(Assorted breads served together)

Naan 6
(Soft Indian flatbread)

Butter Naan 7
(Naan brushed with butter)

Garlic Naan 7
(Naan topped with garlic and herbs)

Missi Roti 5
(Flatbread made with gram flour and spices)

Bajre Ki Roti 6
(Millet flatbread)

Lacchey Daar Paratha 6
(Layered flaky bread)

Tandoori Roti 5
(Whole wheat flatbread baked in a tandoor)

Tawa Roti (Phulka) 3
(Soft unleavened bread cooked on a griddle)

Paneer Paratha 15
(Stuffed flatbread with paneer)

Aloo Ka Paratha 15
(Stuffed flatbread with spiced potatoes)

Paneer Kulcha 15
(Stuffed naan with paneer)

Mix Veg Kulcha 15
(Stuffed naan with mixed vegetables)

Onion Kulcha 15
(Stuffed naan with spiced onions)

Cheese Naan 7
(Naan stuffed with cheese)

Makki Ki Roti 6
(Cornmeal flatbread)

Plain Paratha 6
(Layered flatbread, lightly crispy)



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)

18

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

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



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