



SAT SRI AKAL NYC!

Welcome to the heart of our pind, our home, our Punjab, Kebab and Sharab! What we can promise you is a very warm, local, homely, exciting, lively, and splendid experience here, amongst us: the ones that roam with the essence of Punjab in our hearts.

The Chicken marinated in a blend of spices that hold the power to hypnotize you. The Dal with a Tadka that sizzles right into your heart. The Roti (bread) that is as soft as a dream. The Tikkas that'll keep you craving for more. And the Kebabs, these wonders melt in your mouth, leave you wanting for more. In better words: Tandoori Chicken, Butter Chicken, Biryani, Laccha Paratha and everything else that has already teleported you to our hometown.

With cocktails crafted with the essence of our origin, food that takes you to Punjab, and a vice that says Burraah! We welcome you, to Kebab and Sharab.

**With Love,
India**



CHAAT

A popular street snack from India, that directly translates to “lick something”. It’s a stimulant for your appetite and characteristics of salty, sweet, sour and spicy.

Purple Sweet Potato Chaat 20

3 Ways Sweet Potato, Mousse, Crisp And Grilled, Yogurt, Imli Chutney

Aloo Tikki Chaat 19

Crispy Patty, Chatpate Chole, Mint & Tamarind Chutney



KOYLE SE

Kashmiri Tandoori Chicken With Kachumber 27

*Chicken (Bone-in) Marinated in Tandoori Masala,
pickled onion, Chutney*

Lamb Chops Lal Mass Vada Mash 39

Lamb Chops Prepared in a Sauce of Yoghurt and Red Mathania Chilies

Sardarji Machi Pudine Ki Chutney 28

Seasonal Fish from the Streets of Sadar Bazaar, Purani Delhi

Lobster Tail With Mango Chutney 37

Curry Leaf and chili infused, Sweet & Tangy Mango Sauce

Aslam Butter Chicken Tikka 22

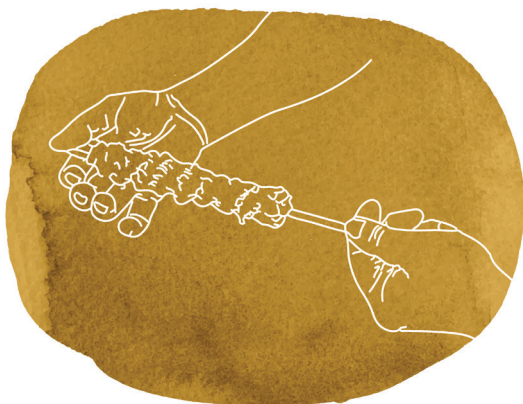
Old Delhi's Famous Aslam Grilled Chicken, Smoked Butter, Cream

Baby Goat Doori Kebab, Sheermal 28

Mouthmelting Kebab Served with Persian Rich and Royal Sheermal

Rib Eye Seekh 32

*Rib Eye Mince, Houseblend Garam Masala, Green Chili,
Onion, Bell Pepper, Cilantro*



LOVE SE

Dahi Ke Kebab 20

Hung Yoghurt Kebab, Saffron Delicacy of Awadh

Mirch ka kebab, koyle se 21

Stuffed long hot pepper with spiced mustard potato

Vegetables Papad Ki Seekh Gongura Chutney 20

Veg Seekh Kebab, Fermented Pickle Chutney

Paneer Shashlik 25

*Soft Cheese on a Skewer, Onion, Tomato, Bell Pepper
and Cheesy Cardomom Marinade*

Malai Broccoli Kebab 19

Malai Marinated Broccoli, Onion, Bell Pepper



PYAAR SE

Wagyu Beef Pathar Ke Kebab 75

Traditional Hyderabad Delicacy cooked on Hot Granite Stone

Andhra Green Chili Chicken 25

Spicy Pan Tossed Chili Chicken, Crunchy Sago Papad

Venison Ghee Roast 36

*Venison Meat Balls in Dry Aromatic Ghee Roast Masala
with Curry Leaves*



DIL SE

Old Delhi Korma 33

*Jama Masjid Wala Mutton Korma, Essence of Mace,
Green Cardamom, Saffron*

Famous Butter Chicken 30

Chicken in Vintage Tomato & Cashew Nut Curry, Swirl of Cream

Chicken Changezi 30

*Named after the Mongolian Warlord Changez (Genghis) Khan
Mildly Spiced Gravy*

Palak Paneer Mirch Rogan 28

*Spinach Puree, Confit Garlic Cottage Cheese,
Aromatic Blend of Chili Rogan*

Paneer Butter Masala 26

*Paneer in Tomato & Cashew Nut Curry, Fenugreek,
Honey, Swirl of Cream*

Dal Makhani 20

Slow Cooked Black Lentil, with a Dollop of White Butter



DIL SE

Kerala Fish Curry 36

*South Indian Preparation with Shallots,
Fresh Coconut Milk and Kokum, seasonal fish*

Rose Petals and Paneer Kofta 26

*Cottage Cheese and Rose Petal Flavored Dumplings,
Luscious Smooth Sauce*

Special Muradabadi Daal 20

*Yellow Lentils Slow Cooked with Curry Leaves, Mustard Seed,
Topped with Onion, Tomato and Dal Crisp*

Bangin' Baingan 28

Smoked Eggplant Mince, Tomato, Onion, Chili, Hickory Smoke

Keema Kaleji Kata Kat...35

*Tawa style baby goat mince with heart cooked flat tawa reminiscent of
Sanju Baba's favorite dish*



Chawal

Malabar Bone Marrow Pulao 39

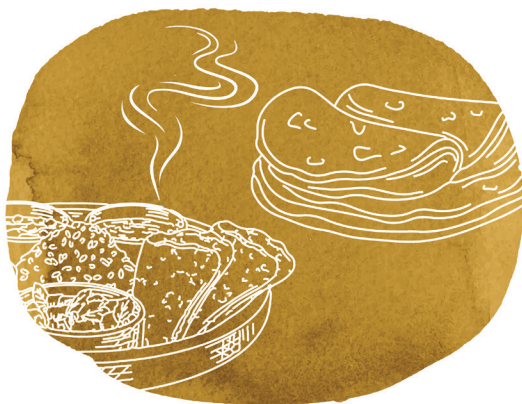
*From the Coast of Malabar
Coconut, Ghee and Curry Leaf, Aged Basmati Rice*

Himalayan Morel Pulao 30

Handpicked Luxury Ingredient of Kashmir, Pilaf

Chicken Biryani 29

*Chicken Marinated with Chef's Special Spices
Cooked to Perfection Over a Slow Flame*



ROTI SHOTI

Ghee Wali Roti 6

Flatbread made with Whole Wheat

Butter Naan 7

Leavened Flatbread made from Refined Flour

Lacchha Paratha 7

Flaky Bread, Layered with Ghee

Roomali Roti 8

Handkerchief Lookalike Bread made from All-Purpose Flour

Basmati Ghee Chawal . . . 7

*Steamed Rice
(Chawal translates to rice in Hindi)*

Garlic Naan 8

Leavened Bread Topped with Amul Butter and Garlic

Keema Kulcha 22

Goat Mince, Onion, Chili, Cilantro

Sides

Classic Raita 6

Sweet, Spicy and Tangy, Seasoned with Few Spices and Herbs

Seasonal Salad 15

Chefs choice of seasonal greens and fruit in a kala khatta dressing



MEETHA

Gol Chakkar. . . . 20

*Coconut jaggery custard, passion fruit gel, jackfruit puree
honeycomb, almond and coconut crumble*

Chai Cake 20

*Mawa cake infused with rasmalai milk, nankhatai crumble
chai ice cream and saffron cream, almond flakes*

Saffron Pancakes with Nuts Crumble 20

*Traditional Indian Pancakes dunked in saffron syrup, Ice-Cream,
Nuts Crumble, rose petals, dry ice*

Dairy Milk Nostalgia....20

Chocolate carrot halwa, ganache cream, chocolate pearls



KUCH THANDA

Limca 6

Thumbs Up 6

Bottled Water 9

Sparkling Water 9.5

Masala Soda (Choice of Limca / Thumbs up) 8

Lassi Lychee & Mango 12

