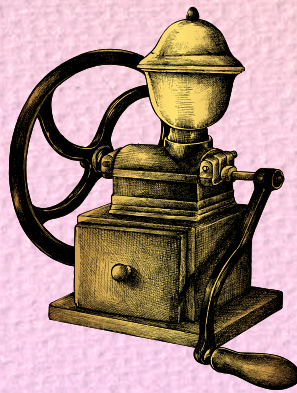




WHERE FLAVOURS MEET TRADITION.



Ministry of Kebabs, a culinary gem, weaves a tapestry of tradition and flavor through the art of kebab-making. Chef Sirajul Rahaman's secret kebab recipes, collected from across India, form the heart of this institution.

Located at the heart of New Kolkata, Ministry of Kebabs transcends being just a restaurant. It's a cultural haven, uniting people through the rich heritage of kebab craftsmanship from every corner of India.

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MEET CHEF SIRAJUL RAHAMAN THE HEART AND SOUL OF MINISTRY OF KEBABS.



Renowned for his dedication and profound love for Indian cuisine, Chef Sirajul Rahaman is the driving force behind our culinary excellence at Ministry of Kebabs. With over a decade of experience, his journey began in the bustling kitchens of his homeland, where he developed a passion for grilling and the art of kebabs.

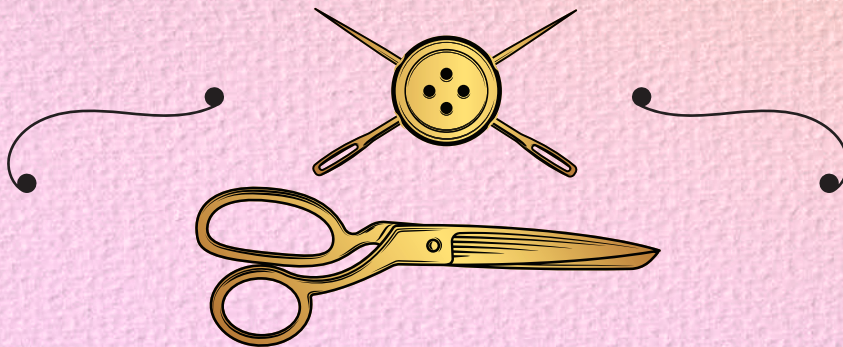
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THE KEBAB STORY



Vegetarian Selection

TANDOOR

▣ Paneer Achari Tikka

Chunks of cottage cheese marinated with pickling spices

▣ Malai Broccoli

Florets of marinated broccoli cooked in the tandoor

TAWA

▣ Subz Shikampuri Kebab

Mint and hung curd stuffed gallets of vegetable kebabs

▣ Nadru Galouti

Aromatic pate of lotus stem cooked on a flat griddle

SIGRI

▣ Subz Gilafi Seekh

Pepper and onion crusted skewer of vegetables cooked on an open charcoal grill



**Please inform the server of any allergies or gluten restrictions you have when placing your order.*

THE KEBAB STORY



Non-Vegetarian Selection

TANDOOR

▣ Tangri Kebab

Tandoor cooked chicken drumsticks

▣ Malai Jhinga

Yoghurt and cardamom marinated prawn cooked in the tandoor

TAWA

▣ Gosht Shammi

Spiced gallets of minced mutton

▣ Lahori tawa tali macchi

A north west frontier signature recipe of shallow fried fish

SIGRI

▣ Mutton Seekh Kebab

Skewers of minced mutton cooked over an open charcoal grill



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BREADS & BIRYANI



▣ Ulte Tawe ka Paratha

Ulte Tawe Ke Parathe are Lucknowi parathas made on an inverted griddle

▣ Khameeri roti

A traditional Indian sour dough bread

▣ Roomali Roti

A signature soft unleavened bread

▣ Gosht dum biryani

Morsels of mutton marinated with delicate spices and cooked with fragrant rice

▣ Murgh biryani

Marinated succulent pieces of chicken cooked with basmati rice in dum

▣ Taheri

Taheri is a delicious rice and vegetable based dish

▣ Dal

Dal 'MOK'

Yellow Dal tadka



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DESSERT



▣ Phirnee

A thick dessert made of rice and milk

▣ Jalebi Rabri

Indian desserts made by deep-frying a wheat flour batter in pretzel or circular shapes

▣ Kulfi Falooda

A famous delicious dairy based dessert, which is made using rich milk and is creamier and smooth.

▣ Gulab Jamun

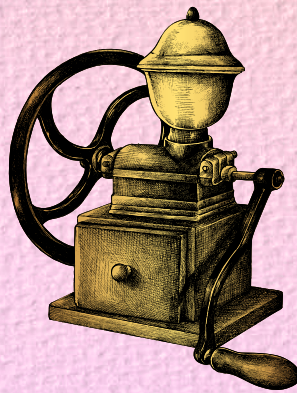
A popular dessert made by frying dumplings made of milk dough



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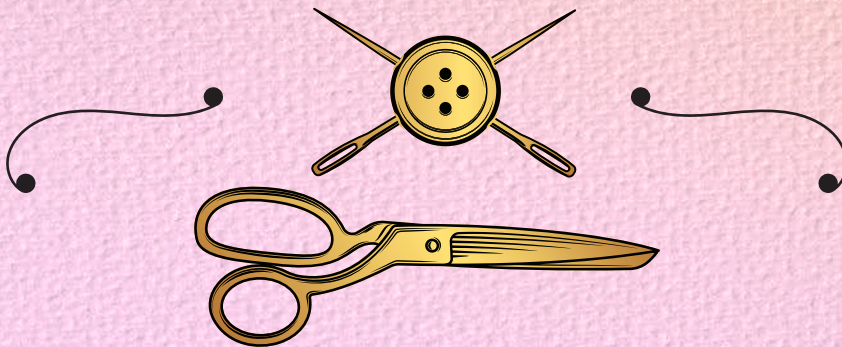
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THE KEBAB STORY



Vegetarian Selection

TANDOOR

▣ Zafrani Paneer Tikka

Saffron scented chunks of cottage cheese cooked in the tandoor

▣ Tandoori Subz

Marinated vegetables cooked in the tandoor

TAWA

▣ Regency Kebab

Spiced hara moong dal gallets

▣ Rajma Galouti

Aromatic pate of red kidney beans cooked on a flat griddle

SIGRI

▣ Nadru Aur Bhutte Ki Seekh

Marinated minced Lotus stem and corn cooked on a skewer



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THE KEBAB STORY



Non-Vegetarian Selection

TANDOOR

▲ **Murgh Kali Mirch**

Morsels of succulent chicken marinated with black pepper and cooked in the tandoor

▲ **Tandoori Sarsoon Jhinga**

Home ground mustard marinated prawns cooked in the tandoor

TAWA

▲ **Mutton Shikampuri Kebab**

Mint and hung curd stuffed gallets of minced mutton kebab

▲ **Kolivada Macchi**

Shallow fried semolina crusted spiced fish

SIGRI

▲ **Mutton Gilafi Kebab**

Pepper and onion crusted skewer of minced mutton cooked on an open charcoal grill



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▣ Dal

Dal 'MOK'

Yellow Dal tadka



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DESSERT



▣ **Phirnee**

A thick dessert made of rice and milk

▣ **Jalebi Rabri**

Indian desserts made by deep-frying a wheat flour batter in pretzel or circular shapes

▣ **Kulfi Falooda**

A famous delicious dairy based dessert, which is made using rich milk and is creamier and smooth.

▣ **Gulab Jamun**

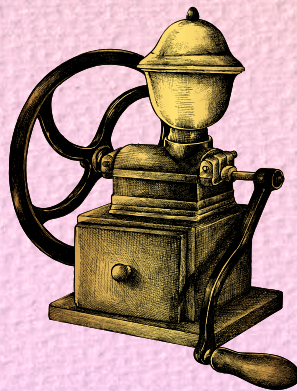
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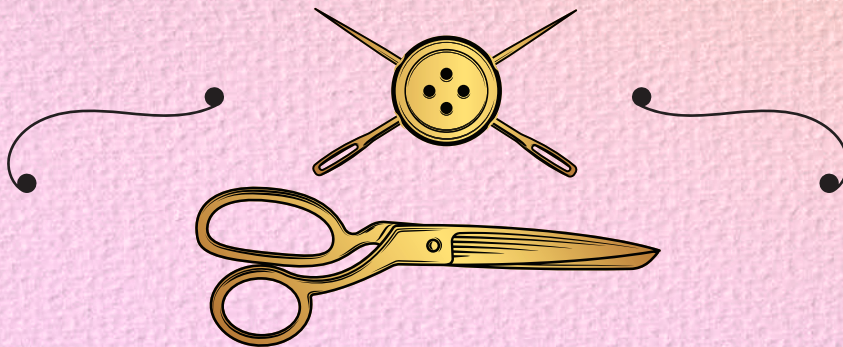
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THE KEBAB STORY



Vegetarian Selection

TANDOOR

▣ Paneer Pasanda Kebab

Marinated chunks of cottage cheese sandwiched a nut filled special filling

▣ Tandoori Aloo

Chili yoghurt marinated baby potato cooked in the tandoor

TAWA

▣ Bhutte Matar ki Shami

Cumin flavored gallets of minced succulent corn and green peas

▣ Khumb Ki Galouti

Melt in the mouth pate of farmed mushrooms seasoned with aromatic spices

SIGRI

▣ Palak Akhrot Ki Seekh

Minced spinach and walnut marinated and cooked on a skewer



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THE KEBAB STORY



Non-Vegetarian Selection

TANDOOR

▣ Kalmi Kebab

Yoghurt marinated tender drumsticks cooked in the tandoor

▣ Tandoori Jhinga

Lemon ginger marinated prawns smoked in the clay oven

TAWA

▣ Mutton Galouti

A signature succulent kebab made on mutton mince and spices

▣ Tawa Macchi

Chunks of marinated fish cooked on a flat griddle

SIGRI

▣ Mutton 'Charminar' Kebab

Chunks of marinated mutton cooked Hyderabad style on open charcoal grill



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