



MENU

NON-VEGETARIAN

Murgh Jahangiri

A popular dish, it is named after Mughal Emperor, Jahangir. A concoction of rich fenugreek flavoured white gravy slow-cooked with chicken in a delicious blend of signature aromatic spices. It is a sure delight for your senses.

Murgh Nawabi

This recipe gets the appetite going for everyone with its luscious rustic flavours. Savour succulent chicken pieces tempered in freshly ground homespun spices.

Haleem

A delightful stew of grains and meat in whole spices slow cooked to perfection is a wholesome recipe garnished with fried onions, mint and lemon wedges.

Shahi Murgh Do Pyaza

Chicken cooked with onions, green peppers and tomatoes.

Murgh Musallam

Whole chicken, marinated with yoghurt, ginger, mace napped with nutty brown onion gravy and cooked on Dum.

Murgh Makhani

A well flavoured and mildly spiced chicken cooked in tandoor and simmered in silky tomato gravy flavoured in fenugreek, the Makhani Sauce-King of Indian gravies.

Shahi Murgh

Chicken with bone cooked in onion and yoghurt gravy, spiced with garam masala, and topped with fresh chopped coriander and ginger juliennes.

Keema Kaleji

A truly gastronomical relish created by the Nawabs of Awadhs, this recipe exhibits the delectable combination of mutton mince slow cooked along with liver chunks and freshly ground spices.

Khichda

A hidden gem, this recipe is a hallmark dish from Lucknow. A delightful stew of grains and meat in whole spices slow cooked to perfection. It is a wholesome recipe garnished with fried onions, mint and lemon wedges.

Murgh Stew

Indian interpretation of stew that has slow cooked chicken with peppercorns chilies and onions.

Moong Dal Gosht

Lamb and split green moong lentils, slow cooked with dill leaves, fresh ginger and green chilies. This dish is also tempered with white cumin seeds and topped with browned onions.

Murgh Tadka

This recipe gets the appetite going for everyone with its luscious rustic flavours. Savour succulent chicken pieces tempered in freshly ground homespun spices.

Rogan Josh

Lamb curry cooked in Rajastahni style, with chilies and garlic.

Mutton Stew

Indian interpretation of stew that has slow cooked lamb with peppercorns chilies and onions.

Badshahi Qorma

Chunks of lamb leg with bone cooked with brown onions whole spices and yoghurt gravy.

Handi Kofta

Minced mutton dumplings cooked in with brown onions whole spices and yoghurt gravy.

Mutton Mughlai

Chunks of lamb with bone cooked in onion and yoghurt gravy, spiced with garam masala and topped with fresh cilantro, ginger juliennes and Chef's Special spiced mix.

Murgh Palak

Adjunct your diet with more nutritional value with this healthy and tempting palak chicken recipe. A spinach dish cooked to perfection with chunks of chicken with a hint of garlic.

Paya Ki Nihari

Signature lamb trotter cooked overnight with aromatic potli masala, garlic and sprinkled with ground black pepper, fresh coriander leaves and a tinge of lime.

Gosht Nihari

Drool over this unique Nawabi recipe, high in flavour and rich taste. A blend of "prime cuts of lamb", cooked overnight with aromatic potli masala.

Murgh Kadhai

A highly popular dish, it gets its name from the traditional iron wok, 'Kadhai' in which its cooked. A concoction of rich onion & tomato cooked with chicken into a creamy gravy.

VEGETARIAN

Aloo Ka Salan

Savour baby potatoes cooked in a savoury spiced onion tomato gravy.

Bhindi Ka Salan

Savour okra cooked in a savoury spiced homestyle onion tomato gravy.

Paneer Saag

Homemade shredded cottage cheese sauteed with onion, green chillies, garlic, peppers and tomato, garnished with fresh cilantro.

Shahi Paneer

Paneer simmered in fenugreek flavoured yellow gravy.

Mirchi Ka Salan

A delicacy of fresh chilies simmered in yoghurt, tamarind and coconut gravy.

Malai Kofta

Cottage cheese marbles stuffed with green chilies, coriander, plums and cooked in a yoghurt gravy with a touch of tomatoes, flavoured with turmeric, fenugreek and garnished with fresh cilantro and ginger juliennes.

Moong Mughlai

Split green moong lentils, slow cooked with dill leaves, fresh ginger and green chilies. It is also tempered with white cumin seeds and topped with browned onions.

Dal Makhni

A black lentil creamy concoction with tomato purée, butter and cream.

Kebab

NON-VEGETARIAN

Mutton Seekh Kebab

Exceptionally delicious and juicy, these succulent kebabs are prepared with seasoned minced goat meat, then moulded onto skewers and cooked over clay tandoor.

Murgh Peshawari

Tikkas of chicken dipped in an aromatic 'Chef's Special Peshawari Masala and Royal Cumin' marinade, grilled in tandoor.

Kakori Kebab

A delicate melt-in-your-mouth kebab of finely minced lamb, flavoured with cloves and cinnamon, wrapped around a skewer and char grilled. Served and drizzled with saffron.

Murgh Tangdi

Chicken leg marinated in a mixture of yoghurt and malt vinegar with a melange of spices, and chargrilled over "red hot embers"

Murgh Malai

Creamy 'kebab' of chicken blended with cream cheese, lemon juice and green coriander, and grilled in a tandoor.

Murgh Tandoori

Prepared by roasting chicken marinated in hung curd and a blend of aromatic spices in a tandoor; this is the most popular dish of the Indian subcontinent.

Raan

Raan literally translates to "Alexander's Lamb". It is a remnant of royalty and delivers subtle flavours and juicy succulence.

Mutton Shami Kebab

Shallow fried lamb patties cooked with coriander and selected spices.

Burrah Kebab

Lamb chops marinated in a mixture of yoghurt and malt vinegar with a melange of spices, and chargrilled over "red hot embers".

Galouti Kebab

"Galouti" means so tender that it melts in your mouth, describing the delicateness of the lamb marinated in papaya and royal spices.

Mahi Nizami Tikka

Marinated in hung curd and a blend of aromatic spices and roasted in tandoor, it's a must-try at Irfan Bhai.

VEGETARIAN

Peshawari Paneer Tikka

A combination of juicy paneer, ground spices and fresh cream prepared with Kashmiri red chilli powder, bringing flavours from across the borders to offer you lip-smacking flavour and a very rich and creamy texture.

Malai Soya Chaap

Soybeans and soya skewered on sticks and marinated in malai to offer that extra tenderness for your palate.

Rajma Galouti Kebab

Packed with proteins and nutrients, made from red beans and concocted traditionally as a shallow-fried Lucknow Kebab speciality.

Hara Bhara Kebab

A delicate pan-fried dumpling of spinach and cottage cheese.

Dahi ke Kebab

Hung yoghurt spiced and flavoured with potatoes, cheese, bell peppers and fresh herbs and spices.

Peshawari Soya Chaap

Soya soaked in Peshawari spices and yoghurt and skewered in a tandoor to impart a rich and smoky flavour.

Biryani

NON-VEGETARIAN

Murgh Khushnuma Biryani

Tender chicken pieces simmered with basmati rice and flavoured with mint, ginger and saffron.

Mutton Noor Mahal Biryani

Tender lamb pieces simmered with basmati rice and lamb koftas flavoured with mint, ginger and saffron.

VEGETARIAN

Subz Bukhari Biryani

A melting pot of flavours, this biryani is a concoction of deep-fried baby potatoes, rice, and an aromatic blend of spices. A speciality of Bombay, this dish employs the 'Dum' technique of cooking.

Subz Pulao

Spicy vegetables simmered with basmati rice and flavoured with mint, coriander and saffron.

Biryani Rice

Plain basmati rice flavoured with mint, coriander and saffron.

Steamed Rice

Breads

Bakarkhani

Classic leavened bread baked in iron tandoor made from re-fined flour, milk, sugar and salt.

Sheermal

Unleavened bread flavoured with saffron, cardamom and enriched with desi ghee.

Ulte Tawe Ka Parantha

Multi layered paratha made on dome griddle.

Taftan

Leavened flour bread encased within puff pastry and baked in iron tandoor.

Afghani Naan

Afghani leavened bread baked in clay tandoor, made from re-fined flour, milk, suji, sesmae and Chef's Special Spice.

Khamiri Roti

Leavened semolina and whole wheat flour bread prepared in clay oven tandoor. It is an ideal combo with curries.

Roomali Roti

Handkerchief thin soft whole wheat flour bread prepared in dome shape tawa.

Tandoori Roti

A traditional staple bread made from wheat prepared in a clay oven tandoor.

Naan

A leavened refine flour, tandoor-baked bread.

Butter Naan

A leavened light tandoor-baked bread, made from refined flour and topped with butter.

Cheese Naan

Leavened refine flour bread stuffed with cheese and topped with butter.

Meetha

Phirnee

Milk reduced with rice, flavored with saffron and cardamom.

Shahide Jaam

Gulab Jamun filled with pistachio, almond and dipped in saffron honey syrup.

Shahi Tukda

An exotic dessert of saffron rabri, spread on a slice of syrup soaked homemade bread, garnished with silver leaf, pistachio and almonds.

Gajar Ka Halwa

Juicy tender carrots grated and simmered in milk, and garnished with cashewnuts.

Beverage

Thandai

A traditional summer cooler of crushed almonds in cardamom flavored milk .

Mango Lassi

The traditional Indian smoothie is yoghurt based, blended with fresh mangoes and a dash of cardamom.

Sweet Lassi

The traditional Indian smoothie is yoghurt based, blended with sugar and a dash of cardamom.

Salted Lassi

The traditional Indian smoothie is yoghurt based, blended with salt and a dash of fresh coriander leaves.

Masala Chaas

A flavourful, light, refreshing and healthy buttermilk infused with fresh herbs.

Aam Panna

Made from mango pulp blended with cumin, jeera and mint leaves.

Jaljeera

In Hindi, "jal" means water and "jeera" means cumin, It is a tangy brew of mango, cumin and fresh mint.



f /asalirfanbhai  **/asalirfanbhai**

ORDER ON: 9873333058

www.irfanbhai.com

zomato