

— **BASMATI RICE BIRYANI** —

NOOR MAHAL BIRYANI

Pillau rice cooked with succulent pieces of lamb or beef and herbs garnished with nuts \$15.95

SHAHAJANI BIRYANI

Aromatic rice and boneless chicken preparation from the court of Emperor Shahajan (world-famous Taj Mahal builder) \$14.95

SHRIMP BIRYANI

Pillau rice cooked with shrimp garnished with nuts \$17.95

VEGETABLE BIRYANI

Pillau rice cooked with mixed vegetables and a touch of curry \$12.95

KASHIMIRI PILLAU

Pillau rice sauteed with peas, fruit and nuts \$12.95

— **VEGETABLES** —

PANEER TIKKA MASALA

Cubes of our homemade cheese in signature Masala sauce \$12.95

MALAI KOFTA KASHMIRI

Dumplings of fresh vegetables and cheese cooked in a mild almond and cream sauce \$12.95

PALAK PANIR

Spinach cooked with our own homemade cheese in a herb and cream sauce \$12.95

PANEER KORMA

Cubes of our homemade cheese in our signature korma sauce \$12.95

MUSHROOM MATTAR

Mushroom and garden fresh peas cooked with chef's special recipe \$12.95

CHANNA MASALA

Chickpeas, potatoes and onions \$11.95

MAKHANI DAL

Puree of lentils gently tempered with fresh herbs \$11.95

ALLO-BAIGAN

Garden fresh eggplants sauteed with potatoes and a touch of kurry \$11.95

MATTAR PANEER

Garden peas with homemade cheese in kurry \$12.95

MIXED VEGETABLE KURRY \$11.95

BAIGAN BHURTA

Eggplant puree sauteed with onions and tomatoes \$11.95

NAVRATTAN KORMA

Assortment of cooked veggies with mild almond and cream sauce \$12.95

KADHAI PANEER

Homemade cheese, sauteed onions, peppers and tomatoes cooked in kadhai (Indian wok) \$12.95

DAL HARYALI

Lentils cooked with creamy spinach \$11.95

— **CHUTNEYS** —

SWEET MANGO CHUTNEY \$1.95

SPICY MANGO PICKLE \$1.95

— **KID'S MEAL** —

(Children under 8 years old)

Two pieces of tandoori chicken served with basmati rice and mixed vegetables \$8.95

— **BEVERAGES** —

SOFT DRINKS \$2.19

LASSI - Yogurt drink served sweet or salted \$3.50

MANGO LASSI - Yogurt and mango drink \$3.50

STRAWBERRY LASSI -Yogurt and strawberry drink \$3.50

MILK SHAKES - Vanilla, Strawberry, Chocolate and Mango \$3.50

DARJEELING TEA (HOT OR ICED) \$2.19

MASALA MANGO TEA (HOT OR ICED) \$2.95

CHAI TEA \$2.95

COFFEE \$2.19

KASHMIRI TEA (HOT OR ICED) \$2.95

— **DESSERTS** —

KHEER BADAMI

Traditional Indian rice pudding made with milk, honey, raisins and nuts \$3.95

GULAB JAMUN

Pastry balls served in honey-flavored syrup \$4.50

RASMALAI

Delicious dessert made from homemade cheese served chilled in an aromatic blend of cream and nuts \$4.50

PISTA KULFI

Frozen cream with flavored cardomoms and pistachios.

A perfect end to a perfect meal. \$3.95

MANGO KULFI

Frozen cream flavored with Indian mangoes \$3.95

GAJAR HALWA

Carrot pudding \$3.95

MANGO MELBA

Chef's special mango sundae \$4.95

ICE CREAM \$3.95

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For TAKE OUT and CATERING  
please call (972) 231-5556

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# KEBAB N KURRY

Authentic Indian Restaurant

— **ESTD. 1982** —

KEBAB N KURRY has been serving the Metroplex with the MOST AUTHENTIC INDIAN CUISINE since 1982.

This Indian restaurant is tranquil and fragrant with the aroma of curries, chilies, and fresh baked breads. The curries are prepared with the freshest and finest condiments. Breads are cooked in Tandoor ovens made of clay. Meats are marinated overnight in the Chef's choicest spices and cooked in Tandoor over charcoal fire to serve you the best Kebabs in town. All of the menu items are prepared fresh to suit your choice and preference of spice level - mild, medium or hot.

The restaurant credits the support of its valued patrons over the many years which enables them to maintain the finest quality of curries, breads and Tandoori preparations.

## LUNCH BUFFET SEVEN DAYS A WEEK

—Hours—

LUNCH Mon. - Fri. 11:00 - 2:00 PM  
Sat. - Sun. 11:30 - 2:30 PM

DINNER Sun. - Thu. 5:30 - 10:00 PM  
B.Y.O.B. Fri. - Sat. 5:30 - 10:30 PM

We Specialize In Catering  
401 N. Central Expwy., Ste 300 • Richardson  
(West side of Central Expwy, between Arapaho & Beltline)

**(972) 231-5556**

Gift Certificates Available  
We Accept All Major Credit Cards

## — APPETIZERS —

### SAMOSAS

Homemade turnovers stuffed with lightly tempered and seasoned potatoes and peas or fresh ground lamb  
Vegetable \$4.50 | Meat \$5.95

### ONION BHAJI

Chickpea patty stuffed with onions and spices \$3.95

### VEGETABLE PAKORAS

Assorted garden fresh vegetable fritters, deep fried in seasoned chickpea batter \$3.95

### CHICKEN CHAT

Boneless cubes of barbequed chicken, delicately tossed in our very own sweet, sour and tangy sauce and vegetables \$7.95

### CHICKEN PAKORA

Deep fried chicken wings with seasoned chickpea coating \$5.95

### DAHI PAPRI

Lentil crisps and cuted potatoes covered with fresh whipped yogurt and tamarind sauce \$6.95

### ASSORTED APPETIZERS

Sample platter of chef's fresh preparations for two \$9.95

### PAPAD

Crispy lentil wafers \$1.95

### MIX GRILL

An assortment of tandoori specialties \$18.95

### SEEKH KEBAB

Fresh ground lamb or chicken spiced and delicately cooked on skewers in the tandoor  
chicken \$15.95 | lamb \$16.95

### CHICKEN TIKKA

Boneless, tender chicken cubes marinated overnight in yogurt and mild spices gently broiled \$15.95

## — SALADS —

### RAITA

A refreshing salad of whipped yogurt with cucumbers, potatoes and mint \$3.95

### KACHUMBER

Fresh vegetables tossed with tangy spices and lemon juice served on a bowl of crisp lettuce \$4.50

### FRESH GREEN SALAD

Fresh cut vegetables with your choice of dressing \$3.95

## — SOUPS —

### MULLIGTWANY SOUP

An internationally famous lentil soup - mildly spiced and delicious  
Cup \$4.00 | Bowl \$5.00

### MADRAS SOUP

Fresh tomato based soup  
Cup \$4.00 | Bowl \$5.00

## — INDIAN BREADS —

### NAN

Traditional leavened bread baked in the tandoor \$2.95

### KABULI NAN

Leavened bread with nuts and raisins \$3.95

### GARLIC NAN

Leavened bread with garlic \$3.95

### KEEMA NAN

Leavened bread stuffed with spiced ground lamb \$4.50

### ROTI

Whole wheat bread baked in the tandoor \$2.95

### PARATHA

Multi-layered whole wheat bread butter leavened \$3.50

### ALU-PARATHA

Whole wheat bread stuffed with potatoed, peas and spices \$3.95

### ONION KULCHA

Leavened bread with a delicious stuffing of onion and herbs, baked in the tandoor \$3.95

### PURI

Soft and fluffy fine flour bread \$3.45

### ASSORTED BREADS

One of each: Onion Kulcha, Nan and Alu-Paratha (specially made) \$9.45

## — COMBOS & SPECIALS —

(All combos are served with basmati rice, mixed vegetable kurry and either soup or salad)

### MALAI KOFTA AND MIXED VEGGIE COMBO

Fresh vegetable and cheese dumplings cooked in mild almond cream sauce \$20.95

### CHICKEN ANARKALI COMBO

Traditional chicken kurry \$20.95

### TANDOORI DINNER

Tender, juicy grilled chicken from the tandoor \$20.95

## — FROM THE SEA —

### TANDOORI SHRIMP MASALA

Tandoori shrimp prepared in masterful tomato and herb sauce with a divine taste \$17.95

### SHRIMP KURRY

Ancient shrimp kurry Mughal Dynasty recipe \$17.95

### SHRIMP KASHMIRI

Shrimp delicately sauteed with peppers and onions with a touch of spicy curry \$17.95

### SHRIMP KORMA

Shrimp cooked in a mild almond cream sauce \$17.95

### SHRIMP VINDALOO

Classical shrim kurry cooked with potatoes in a tangy, highly seasoned sauce \$17.95

## — FROM OUR TANDOOR —

(Clay oven specialties served on a sizzler)

### TANDOORI CHICKEN

One half chicken marinated overnight in yogurt and mild spices cooked tender and juicy \$13.95

### LAMB BOTI KEBAB

Tender cubes of lamb marinated in a tandoori masala, cooked to perfections on skewers \$17.95

### LAMB SEEKH KEBAB

Fresh ground lamb cooked on skewers \$16.95

### TANDOORI SHRIMPS

Marinated jumbo shrimps cooked masterfully by our chef on a skewer \$18.95

### CHICKEN TIKKA

Boneless, tender chicken cubes marinated overnight in yogurt and mild spices, gently broiled \$15.95

### MIXED GRILL

An assortment of the above tandoori specialties \$18.95

### CHICKEN RESHMI SEEKH KEBAB

Freshly ground tender chicken, spiced and delicately cooked on skewers in the tandoor \$15.95

### PANEER TIKKA

Grilled cubes of cottage cheese, a true vegetarian delight \$14.95

## — LAMB / GOAT (Australian) —

### RAGAN JOSH

Heavenly kurry made according to authentic Kashmiri style \$15.95

### BOTI MASALA

Juicy cubes of lamb sauteed with an exquisite kurry and tomato sauce-a must for Indian cuisine fans \$15.95

### LAMB KORMA

Juicy cubes of lamb in signature korma sauce \$15.95

### PALAKWALA

Tender pieces of lamb sauteed with spinach and spices gently simmered in an exquisite kurry sauce \$15.95

### BHUNA GOSHT

Succulent lamb sauteed with peppers and onions \$15.95

### LAMB VINDALOO

Extra spiced lamb cooked with potatoes in a tangy and highly seasoned sauce \$15.95

ALL ENTREES SERVED WITH COMPLIMENTARY PILLAU RICE

## — CHICKEN —

### ANARKALI

Traditional kurry made according to an ancient recipe from the days of the Moghul Dynasty \$14.95

### KORMA

Boneless chicken cooked in a mild almond and cream sauce with unbelievable aroma \$15.95

### PALAKWALA

Tender pieces of chicken delicately spiced with fresh spinach \$14.95

### TIKKA MASALA

Succulent tandoori chicken pieces sauteed gently with traditional spices and finished with a classical tomato and cream sauce \$15.95

### CHILLI CHICKEN

Boneless chicken gently sauteed with chillies, peppers and onions. A highly seasoned dish \$14.95

### KADHAI CHICKEN

Cubes of chicken cooked in onions and green peppers with a touch of tasy kurry sauce \$14.95

### CHICKEN MADRAS

Tender pieces of chicken sauteed with potatoes in tangy and highly seasoned sauce \$14.95

### MURG MUSALLAM

Chicken served on a bed of rice, ground lamb, raisins, nuts, and tasty cream sauce \$18.95

### CHICKEN KORMA PALAKWALA TENDER

Boneless chicken cooked in a mild almond and cream sauce and served with spinach \$18.95

### CHICKEN TIKKA PALAKWALA TENDER

Grilled chicken in the tandoor, cooked with traditional spices, and cream sauce, served with spinach \$18.95

## — BEEF —

### KURRY

Prepared according to a recipe from the kitchen of Moghul Emperors \$15.95

### MOGLAI

Tender pieces of beef cooked in an aromatic cream and almond sauce. Rich and mild. \$15.95

### VINDALOO

Classical kurry sauteed with potatoes in a tangy, highly seasoned sauce \$15.95

### JALFREZIE

Seasoned cubes of tender beef gently sauteed with tomatoes, onions, bell peppers and coriander \$15.95

### DAL GOSHT

Extra special beef cooked with fellow lentils and fresh coriander \$15.95