



# KASTURI

BY CHEF DEEPAI

📍 Kasturi, Opp.Sir Sayajinagar Gruh, Akota,  
Vadodara, Gujarat-390020

☎ 99096 12025

🌐 [www.kasturiindia.in](http://www.kasturiindia.in)

## ■ STARTER

### **Mutton Seekh Kebab**

**679**

Mutton Seekh Kebab, a classic Indian appetizer made with finely minced mutton (goat) blended with aromatic spices and herbs. These kebabs are skewered and grilled to perfection, resulting in a juicy and flavorful dish that is sure to please. Served with mint chutney.

### **Chicken Seekh Kebab**

**569**

A decadent preparation with melt-in-the-mouth, creamy chicken seekh simmered in a flavor-packed Masala.

### **Chicken Malai Tikka**

**529**

Boneless Chicken Pieces marinated with rich cashew and cream lightly flavored with cardamom slow cooked on skewers in Tandoor, served with Lachha Onion Salad and Mint and Yoghurt Chutney.

### **Achari Chicken Tikka**

**529**

Indulge in the zesty flavors of our Achari Chicken Tikka, featuring succulent chicken pieces marinated in a tangy blend of pickling spices (achaar masala) and yogurt, then grilled to perfection. This mouthwatering appetizer offers a delightful combination of tanginess and spice that will tantalize your taste buds. Served with mint chutney.

### **Reshmi Chicken Tikka**

**529**

Made with boneless pieces of chicken, marinated in juicy mixture of yogurt, cream, cashew nuts and spices and grilled in tandoor.

### **Kalmi Chicken Kebab**

**529**

A spicy chicken dish marinated with yogurt & black pepper.

### **Banjara Chicken**

**529**

Bonless spicy chicken pieces marinated in yogurt base with spices and grilled in tandoor.

### **Achari Fish Tikka**

**599**

Achari Fish Tikka, a tantalizing dish where tender pieces of fish are marinated in a special blend of pickling spices (achaar masala) and yogurt, then grilled to perfection. This fusion of tangy and spicy flavors creates a mouthwatering experience that seafood lovers will enjoy. Served with mint chutney.

### **Banjara Fish Tikka**

**599**

Yoghurt Marinated Fish Chunks Spiced And Grilled Over Glowing Charcoal, with charred onions.

## **STARTER**

### **Hariyali Kebab**

**369**

Green deep fried kababs with an explosion of flavours and a cashew to top it.

### **Dahi Ke Kebab**

**369**

Fried patties with mixture of hung curd, paneer, onions and cheese.

### **Malai Paneer Tikka**

**429**

Full Fat Malai Paneer marinated with rich cashew and cream lightly flavored with cardamom slow cooked on skewers in Tandoor, served with Lachha Onion Salad and Mint and Yoghurt Chutney.

### **Banarasi Paneer**

**429**

Indulge in the exquisite flavors of our Banarasi Paneer Tikka, where tender paneer cubes are marinated in a blend of authentic spices and yogurt, then grilled to perfection. This classic North Indian dish is bursting with smoky, tangy flavors and is served with mint chutney and salad.

### **Pahadi Tikka**

**429**

Soft and aromatic cottage cheese marinated in green Masala, done in a tandoor. Served with green chutney

### **Beetroot Ke Kebab**

**369**

Experience the unique flavors of our Beetroot Ke Kebab, a vegetarian delight crafted from finely minced beetroot blended with aromatic spices and herbs. Stuffed with khoya, kismis and kaju. These kebabs are fried to perfection, resulting in a crispy exterior and a tender, flavorful interior. Served with mint chutney.

### **Bharwan Aloo**

**379**

Treat yourself to our Bharwan Aloo starter, featuring baby potatoes stuffed with a savory mixture of spices, paneer, dry fruits, and herbs. These flavorful stuffed potatoes are roasted to perfection, creating a delightful appetizer that bursts with delicious flavors. Served with mint chutney

## **MAIN COURSE**

### **Chicken Masala**

**529**

Indulge in the aromatic flavors of our Chicken Masala, a tantalizing blend of tender chicken cooked to perfection in a rich, spiced tomato-based gravy.

### **Safeed Murgh**

**589**

Savor the exquisite taste of our Safeed Murgh, a delightful dish featuring succulent chicken simmered in a creamy, aromatic sauce infused with fragrant spices. Delicately balanced flavors make this a truly unforgettable culinary experience.

### **Gavthi Chicken**

**589**

Experience the rustic charm of Maharashtra with our Gavthi Chicken. Tender pieces of chicken cooked in a traditional Maharashtrian style with an authentic blend of spices, herbs, and coconut, creating a symphony of flavors that will transport you to the heart of rural India.

### **Buna Murg**

**529**

Treat your taste buds to the irresistible flavors of Buna Murg, a classic dish featuring tender pieces of chicken cooked to perfection in brown, aromatic gravy. Slow-cooked with a medley of traditional Indian spices, onions, and tomatoes, this dish boasts a rich and hearty flavor profile that will leave you craving for more.

### **Murg Korma**

**529**

Indulge in the regal flavors of Murg Korma, a timeless classic that combines tender chicken pieces with a luxurious blend of creamy cashew nut paste, yogurt, and aromatic spices. This dish exudes richness and elegance, offering a symphony of flavors that will enchant your palate

### **Buna Murg Tawa**

**559**

Buna Murg Tawa, a culinary delight where tender Chicken (boneless) with capsicum is cooked to perfection on a traditional tawa with a fragrant blend of spices, onions, and tomatoes. This dish boasts a tantalizing smoky aroma and robust taste that will tantalize your taste.

### **Mutton Rogan Josh**

**659**

Savor the flavors of Kashmir with our signature Mutton Rogan Josh. This iconic dish features succulent pieces of mutton simmered in a luxurious curry made with a blend of aromatic spices including cardamom, cloves, and cinnamon, all brought together with rich Kashmiri base gravy.

## **■ MAIN COURSE**

### **Sabji Miloni**

**389**

Delight in the vibrant flavors of Sabji Miloni, a delightful medley of seasonal vegetables sautéed to perfection with aromatic spices and herbs. This vegetarian dish bursts with freshness and wholesome goodness, offering a symphony of textures and tastes in every bite.

### **Jahangir Paneer**

**449**

Experience the royal flavors of Jahangir Paneer, a majestic dish that combines succulent cubes of paneer (Indian cottage cheese) with a rich spicy gravy infused with a royal blend of spices

### **Paneer Lababdar**

**449**

Savor the exquisite flavors of Paneer Lababdar, delight featuring tender paneer cubes bathed in rich, tomato-based gravy infused with aromatic spices. This indulgent dish offers a perfect blend of creaminess and tanginess, creating a symphony of flavors that will leave you craving for more.

### **Paneer Chatpata**

**449**

Treat your taste buds to the zesty flavors of Paneer Chatpata, a delightful dish featuring succulent paneer cubes sautéed with vibrant bell peppers, onions, and a tangy blend of spices. Bursting with freshness and tanginess, this vegetarian delight offers a tantalizing balance of flavors and textures.

### **Chui Mui Kofta**

**439**

Indulge in the delectable flavors of Chui Mui Kofta, a culinary masterpiece where delicately spiced paneer dumplings are simmered in a rich and aromatic gravy. This vegetarian delight boasts a perfect balance of textures and tastes, offering a delightful combination of soft koftas.

Choice of your gravy in:

•Spinach gravy •Makhani gravy •Yellow gravy

### **Dhaba Boti Kheema**

**369**

Experience the rustic charm of Dhaba Boti Kheema, a hearty dish featuring tender chunks of soya chunks cooked with flavorful minced soya kheema in an aromatic blend of spices. Inspired by the roadside dhabas of India, this dish exudes authenticity and bold flavors.

### **Nargisi Kofta Curry**

**429**

Experience the royal essence of Mughlai cuisine with our Veg Nargisi Kofta a tantalizing blend of delicately crafted potato and paneer koftas, immersed in a rich, aromatic gravy. Indulge in a symphony of flavors and textures, perfect for elevating any special occasion.

## **☐ RICE/BIRYANI**

### **Chicken Biryani**

**599**

Treat yourself to our flavorful Chicken Biryani, a traditional Indian dish featuring tender chicken marinated in aromatic spices, layered with fragrant basmati rice, and slow-cooked to perfection. Each bite offers a delightful blend of spices and herbs, creating a symphony of flavors that will tantalize your taste buds. Served with raita.

### **Egg Biryani**

**499**

Indulge in the savory goodness of our Egg Biryani, a delightful dish where boiled eggs are infused with aromatic spices and layered with fragrant basmati rice. Each bite is a burst of flavor, combining the richness of eggs with a blend of traditional spices. Served with raita.

### **Murg Dum Biryani**

**699**

Savor the royal flavors of our Murg Dum Biryani, a regal dish where tender chicken is marinated in a blend of green herbs, spices, layered with aromatic basmati rice, and slow-cooked to perfection in a sealed pot (dum). Each bite is a harmonious blend of spices and juicy chicken, creating a culinary experience. Our Murg Dum Biryani is a must-try for biryani enthusiasts. Served with raita.

## **🟩 RICE/BIRYANI**

### **Panner and soya Biryani**

**399**

Indulge in the fusion of flavors with our Paneer and Soya Biryani, where succulent pieces of paneer and protein-rich soya chunks are layered with aromatic basmati rice and fragrant spices. This vegetarian delight offers a tantalizing blend of textures and tastes, creating a symphony of flavors in every bite.

### **Awadhi Biryani**

**429**

Experience the royal flavors of our Veg Awadhi Biryani, a culinary masterpiece where fragrant basmati rice is layered with an assortment of seasonal vegetables and aromatic spices.

### **Veg Pulav**

**289**

Enjoy the aromatic delight of our Veg Pulav, a flavorful rice dish cooked with a medley of fresh vegetables and aromatic spices. This vegetarian favorite offers a perfect balance of textures and tastes, with each grain of rice infused with the essence of herbs and vegetables. Served with raita.

### **Moti Mahel Pulav**

**329**

Moti Mahal Pulav is a sumptuous rice dish inspired by the culinary traditions of North India. Fragrant basmati rice is cooked with a luxurious blend of spices, including corn, fried onion, cashews, raisins, and aromatic herbs. Each bite offers a delightful combination of textures and flavors, making Moti Mahal Pulav a standout choice. Served with raita.

### **Peas Pulav**

**269**

Delight in the simplicity and freshness of our Peas Pulav, a flavorful rice dish infused with the sweetness of green peas and aromatic spices. Each grain of basmati rice is cooked to perfection, creating a light and satisfying meal that pairs beautifully with raita.

### **Jeera Rice**

**259**

Savor the subtle flavors of our Jeera Rice, a classic Indian dish where basmati rice is cooked with cumin seeds (jeera) and other aromatic spices. This fragrant and light rice preparation is the perfect accompaniment to a variety of Indian curries and dishes.

## **KHICHADI**

### **Daal Palak Khichadi**

**359**

Daal Palak Khichadi, a comforting dish featuring a blend of rice, lentils (dal), and fresh spinach (palak), cooked to perfection with aromatic spices. This wholesome and nutritious khichadi offers a harmonious combination of flavors and textures, ideal for a satisfying meal. Served with a dollop of ghee and accompanied by plain curd.

### **Masala khichadi**

**369**

Masala Khichadi, a wholesome dish made with a blend of rice, lentils (dal), and assorted vegetables cooked together with aromatic spices. This nutritious and flavorful khichadi is a classic comfort food in Indian cuisine, offering a satisfying and balanced meal. Served with a dollop of ghee and accompanied by plain curd.

### **Saadi Khichadi**

**329**

Saadi Khichadi, a traditional dish made with a blend of rice and lentils (dal) cooked together to a smooth, creamy consistency. This wholesome meal is with tempered ghee, jeera and garlic. Served with plain curd. Saadi Khichadi is a classic comfort food that is both nourishing and satisfying.



## ■ DALS

### **Dal Makhani**

**289**

Indulge in the luxurious flavors of Dal Makhani, a quintessential Punjabi dish made with black lentils simmered in a rich, creamy tomato-based gravy. Slowcooked with butter and aromatic spices, this dal is a true delight for the senses.

### **Dal Tadka**

**265**

Dal Tadka, a classic Indian dish featuring yellow lentils tempered with aromatic spices like cumin, garlic, and mustard seeds. This creamy and flavorful dal is a staple of Indian cuisine, offering a perfect blend of nourishment and taste.

### **Dal Fry**

**260**

Treat yourself to the delightful flavors of Dal Fry, a classic Indian dish featuring yellow lentils cooked to perfection and tempered with aromatic spices such as cumin, garlic, and onions. This hearty and flavorful dal is finished with a touch of ghee for richness and served garnished with fresh cilantro.

### **Dal Palak**

**265**

Indulge in the wholesome goodness of Dal Palak, a nutritious dish combining yellow lentils (dal) with fresh spinach (palak) and aromatic spices. This flavorful dal is simmered to perfection, creating a harmonious blend of earthy lentils and vibrant spinach.

## ■ ROTIS

<b>Plain Naan</b>	80
A Leavened Flatbread Mostly Cooked In A Tandoor (Clay Oven).	
<b>Butter Naan</b>	90
Indian Flatbread Cooked In Clay Oven, Smearred With Butter	
<b>Garlic Naan</b>	120
Soft Indian Leavened Flatbread Made With Wheat Flours And Spiced With Garlic.	
<b>Chili Cheese Naan</b>	230
<b>Plain Tandoori Roti</b>	40
Flatbread Made with Wholewheat Flour, Finished in a Clay Oven.	
<b>Butter Tandoori Roti</b>	50
Indian Flatbread, Made with Whole Wheat Flour, Finished in Clay Oven.	
<b>Missi Roti Plain</b>	75
Bread Made with Wheat Flour & Gram Flour, Seasoned with Light Spices.	
<b>Missi Roti Butter</b>	85
Bread Made with Wheat Flour & Gram Flour, Seasoned with Light Spices.	
<b>Lachcha Paratha</b>	100
A Whole Wheat Flatbread, Freshly Baked In A Tandoor To Achieve A Smoky Flavor And Crisp Texture.	



# Kasturi

BY CHEF DEEPA LI