

Fine Dining Family Restaurant



Shahi Dastarkhwan

Original From
Jama Masjid, Delhi-6



KARIM'S®

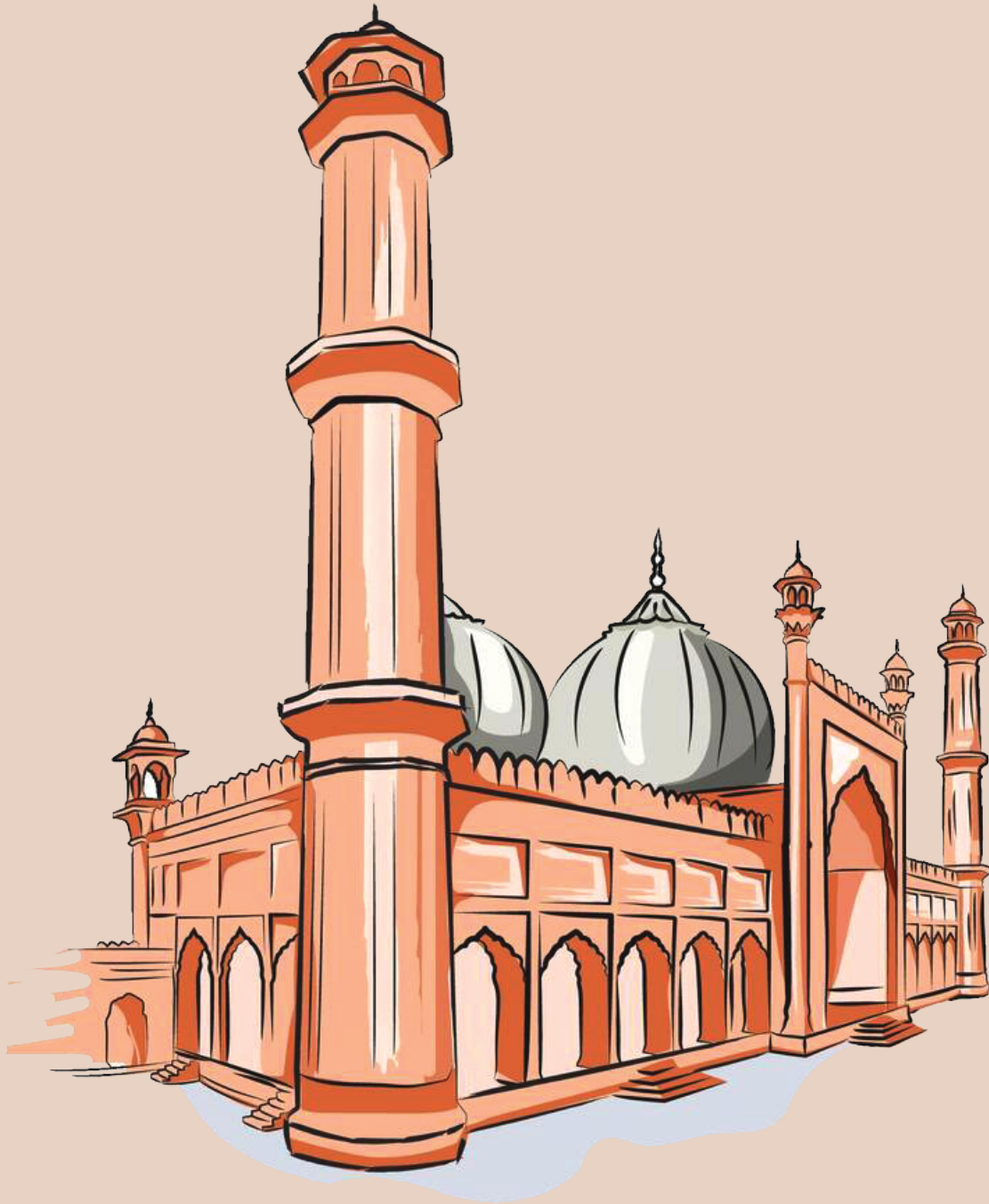
A Few Words About Ourselves

The craft of royal cooking is a legacy shaped over centuries under the patronage of Mughal kings and queens. Our ancestors mastered the rare art of creating food that was both nourishing and deeply flavorful, a tradition guarded within palace walls. This heritage found its way to the common man in 1913, when our great-grandfather, Haji Karimuddin – a Chef Par Excellence – laid out the **Shahi Dastarkhwan** outside the Red Fort. Under the shadow of **Jama Masjid**, he transformed royal cuisine into an accessible experience and passed this craft to Haji Nooruddin and then to the generations that followed.

Karim, one of the beautiful names of Allah, became a symbol of generosity, growth, and legacy. For over a century, this name has carried our journey forward, day after day, generation after generation.

Today, a new milestone is being written. **Bhadohi**, the Carpet City of India, becomes the next chapter in Karim's story. Just as Bhadohi's handwoven carpets once adorned the courts of **Mughal emperors**, Karim's now brings its royal culinary tradition into the heart of this historic city. With the same commitment to authenticity, taste, and heritage, the fourth generation now extends the legacy of Mughlai excellence to Bhadohi – continuing a journey built on flavor, tradition, and timeless craftsmanship.

Khush **AMDEED**



We are Original From
Jama Masjid, Delhi-6

*You are heartily welcome to the Shahi Dastarkhwan
Prepared in the Neat and Clean Modern Kitchen*

Bahaar -e- Shorba

■ Murgh ka Shorba	Chicken Soup	120/-
■ Gosht ka Shorba	An extract of meat & bones extracted by special process of a regulated heat temperature	140/-
■ Tamatar ka Garam Ras	Tomato Soup	110/-

Shaan -e- Tandoor

■ Tandoori Murgh	Spiced Chicken Roasted in Oven	650/-
■ Tandoori Raan (Pre-Order 24 Hours Prior)	Spiced Leg Roasted in Oven	2500/-
■ Mutton Burra 🕌	Spiced Mutton Roasted in Oven	Half 480/- Full 850/-
■ Murgh Burra 🕌	Our Specialty. Chicken Roasted in Oven by a Special Process	4 pcs 350/- 8 pcs 610/-
■ Butter Afghani Murgh	Spiced Chicken Grilled in Butter	4 pcs 380/- 8 pcs 720/-
■ Crispy Fried Chicken		Half 380/- Full 750/-
■ Crispy Fried Fish (on availability)		Half 440/- Full 810/-

Mutton Burra

Spiced Mutton Roasted in Oven

Half ₹ 480/-

Full ₹ 850/-



Murgh Ka Shorba

Chicken Soup

₹ 150/-

Tandoori Raan

Spiced Leg Roasted in Oven
(in 30 Min.)

₹ 2500/-

 Khansama special *





Murgh Malai Tikka

Half ₹ 340/-

Full ₹ 610/-



Tikka Bemisal

🇮🇳 **Murgh Malai Tikka** 👑

Roasted Boneless Chicken Process
with Malai

Half 340/-

Full 610/-

🇮🇳 **Murgh Tikka** 👑

Roasted Boneless Chicken pieces

Half 320/-

Full 580/-

🇮🇳 **Fish Tikka** (on availability)

Roasted Fish Pieces
(Winter Season)

4 Pcs. 410/-

8 Pcs. 790/-

🇮🇳 **Paneer Tikka** (8 Pcs.)

Roasted Cottage Cheese Pieces with
Vegetables & Onions

390/-

🇮🇳 **Paneer Malai Tikka** (8 Pcs.)

Roasted Cottage Cheese Pieces with Vegetables
& Onions roasted with malai

415/-



Khansama special *

Kabab -e- Lazeez

- ❑ **Dil Pasand Seekh Kabab**  A special preparation roasted on direct heat after Wrapping spiced minced Mutton on Skewer 2 Pcs. 250/-
4 Pcs. 460/-
- ❑ **Reshmi Seekh Kabab** Spiced Minced Chicken wrapped on Skewer, 2 Pcs. 210/-
Roasted on direct heat 4 Pcs. 410/-
- ❑ **Reshmi Malai Seekh Kabab** Minced Chicken wrapped on Skewer, 4 Pcs. 440/-
Roasted on direct heat
- ❑ **Bemisal Shami Kabab** Special Minced Mutton deep fried 2 Pcs. 250/-
- ❑ **Shahjahani Kabab** Special Minced Mutton, stuffed with Dry fruits & deep fried 2 Pcs. 260/-

 Khansama special *



Dil Pasand Seekh Kabab

2 Pcs. ₹ 250/-
4 Pcs. ₹ 460/-



Shahi Dastarkhwan (Chicken)

- | | | |
|---|---|--------------------------|
| ☐ Murgh Musallam 
(Preparation in 30 min.) | Chicken stuffed with rice & Dry fruits with special spices & cooked with dry gravy | 1200/- |
| ☐ Chicken Mughlai | A decadent, royal curry prepared in a creamy tomato-onion, cashew, and yogurt gravy | 570/- |
| ☐ Akbari Murgh Masala 
(Chicken Curry) | Chicken cooked with Curd, Blended in savoury spices. A Dish of King's Taste | 570/- |
| ☐ Shahi Murgh Do Pyaza
(Stew) | Chicken cooked without water in Onions With curd and flavoury Spices | 570/- |
| ☐ Murgh Kali Mirch | Chicken cooked with Black Pepper | 570/- |
| ☐ Karahi Murgh Peshawari | A rich Mughlai curry, wok-cooked with curd, tomatoes, aromatics & garam masala. | 580/- |
| ☐ Butter Chicken Full | Chicken cooked with Butter. A rare recipe in our possession for generations | Half 590/-
Full 990/- |
| ☐ Jahangiri Murgh | Mughlai curry featuring tender chicken | 590/- |

 Khansama special *


Murgh Musallam
 (Preparation in 30 min.)

₹ 1200/-





Nahari Mutton
Half ₹ 380/-
Full ₹ 620/-



**Dil Bahar Do Piazza
(Mutton Stew)**
Half ₹ 380/- Full ₹ 620/-

Shahi Dastarkhwan (Mutton)

▣ Mughlai Qorma	A Special Dish of Mutton cooked with mild spices	Half 380/- Full 620/-
▣ Firdausi Qorma (Mutton Qorma)	A rare Mughlai recipe for Mutton cooking	Half 380/- Full 620/-
▣ Badshahi Badam Pasanda	Mutton chopped by special process & cooked with almonds, curd & flavoury spices	Half 380/- Full 620/-
▣ Nahari (Mutton)	A Special Dish of Mutton Cooked with Mild Spices	Half 380/- Full 620/-
▣ Dil Bahaar Do Pyaza (Stew)	Mutton Cooked without water in Onions with Curd & ungrinded Spices	Half 380/- Full 620/-
▣ Nargisi Kofta	Minced Mutton Balls stuffed with Eggs	540/-
▣ Nayab Maghaz Masala (Brain Curry)	Mutton Brain cooked with curd and Oriental Spices, a rare preparation	520/-
▣ Karahi Gosht Peshawari	A rich Mughlai curry, wok-cooked with curd, tomatoes, aromatics & garam masala.	Half 380/- Full 620/-
▣ Jahangiri Gosht	Mughlai curry featuring tender mutton	Half 380/- Full 620/-
▣ Keema	Mutton Keema cooked in savoury style	530/-
▣ Keema Kaleji (on weekends)	Keema & Liver cooked in savoury style	560/-
▣ Egg Curry	Egg cooked with curd & spices	250/-
▣ Palak / Saag Gosht	Mutton cooked with spinach curry	620/-
▣ Mutton Paya	A Special Dish of Mutton Cooked with Mild Spices	620/-

Khansama special *

Biryani & Rice

👤 **Murgh Biryani Anarkali** 🏰

Chicken with Rice cooked by a special process 550/-

👤 **Biryani Bahishti Gosht** 🏰

Mutton with Rice cooked by a special process 630/-

👤 **Vegetable Biryani**

Rice cooked with vegetables 330/-

👤 **Plain Rice**

Fine Quality Fragrant Rice 190/-

👤 **Zeera Rice**

Fine Quality Fragrant Rice with Black Cumin 220/-

🏰 Khansama special *



Biryani Bahisti Gosht

₹ 630/-

Riyasat -e- Roll

❑ Karim's Chicken Roll 🕌	Kabab wrapped in Rumali Roti with Special sauce	230/-
❑ Karim's Mutton Roll 🕌	Kabab wrapped in Rumali Roti with Special sauce	270/-
❑ Murgh Rolls	Roasted Chicken pieces wrapped in Rumali Roti with special sauce	230/-
❑ Boti Rolls	Roasted Mutton pieces wrapped in Rumali Roti with special Sauce	290/-
❑ Shami Rolls	Mutton Shami Kabab wrapped in Rumali Roll with Sauce	260/-
❑ Paneer Rolls	Roasted Cottage Cheese Pieces wrapped in Rumali Roti with special sauce	190/-

🕌 Khansama special *



🕌
Karims Rolls
₹ 250/-

Nemat -e- Zameen

▣ Mixed Vegetable	Vegetarian Special	290/-
▣ Aloo-Mattar-Paneer	Vegetarian Delight	290/-
▣ Paneer Saag	Cubes of Cottage Cheese cooked with Spinach curry	350/-
▣ Makhani Daal 	A speciality of our chef	290/-
▣ Yellow Daal	A Indian Traditional Daal	250/-
▣ Malai Kofta	Delicious soft cottage cheese dumplings, Stuffed & served in a Rich Creamy Gravy	350/-
▣ Shahi Paneer	Cottage Cheese cooked in Onion Gravy with Cream	350/-
▣ Mushroom-e-Mumtaz	Fresh Mushroom, Peas & Small Pieces of cottage Cheese cooked in Onion gravy with a touch of Cashewnut paste & finished with saffron	360/-
▣ Karahi Paneer	Slices of cottage cheese cooked with Spicy gravy	380/-
▣ Butter Paneer	Slices of cottage cheese cooked with Butter, Tomato Gravy	390/-

 Khansama special *



Mix Vegetable
₹ 290/-



Yellow Daal
₹ 250/-

Naan & Roti

Lazeez Qeema Naan (preparation 15 minutes)	Bread filled with Minced Mutton, baked in the oven	250/-
Aloo Parantha	Bread of white flour containing Ghee & filled with Potato, baked in Oven	150/-
Paneer Parantha	Bread of white flour containing Ghee & filled with Cheese, baked in Oven	180/-
Tandoori Parantha	Bread of white flour containing Ghee, baked in Oven	100/-
Laccha Parantha	Bread of white flour layered with Ghee, baked in Oven	90/-
Baqarkhani  (Sheermaal)	Bread prepared by mixing Ghee, Milk, Sugar Elaichi with white flour, baked in Oven	120/-
Butter Naan	Bread prepared by mixing Butter with white Flour, baked in Oven	60/-
Garlic Naan	Garlic Bread of white flour baked in the Oven	70/-
Plain Naan	Bread of white flour baked in the Oven	50/-
Khamiri Roti 	Bread of flour baked in Oven	40/-
Butter Khamiri Roti 	Bread of flour baked on oven with Butter	50/-
Rumali Roti 	Bread of flour baked on Iron disk	30/-

 Khansama special *


Khamiri Roti
 Plain: ₹ 40/-
 With Butter: ₹ 50/-



Gulshan-e-Raita Aur Salaad

■ Pineapple Raita		140/-
■ Raita Boondi		110/-
■ Raita Zeera Masala		100/-
■ Green Salad		100/-

Ice Cream

Vanilla		120/-
Butter Scotch		120/-
Chocochip		120/-
Strawberry		120/-






Shahi Tukra
₹ 120/-

Mithaas

Kheer Benazeer 

Rice Pudding 80/-

Shahi Tukra 

Cream, Bread & Saffron Pudding 120/-

 Khansama special *




Kheer Benazeer
₹ 80/-

Taro Taaza



Soda with Lime 70/-

Cold Coffee 120/-

Cold Coffee with Ice Cream 160/-

Mineral Water as per M.R.P.

Soft Drinks as per M.R.P.



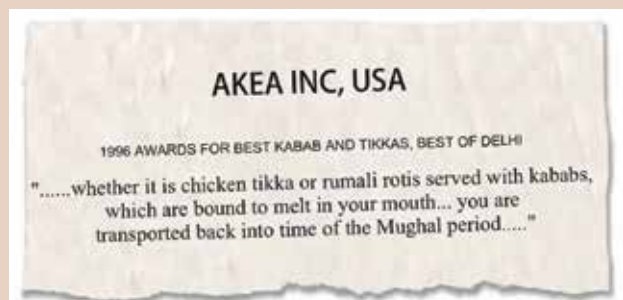
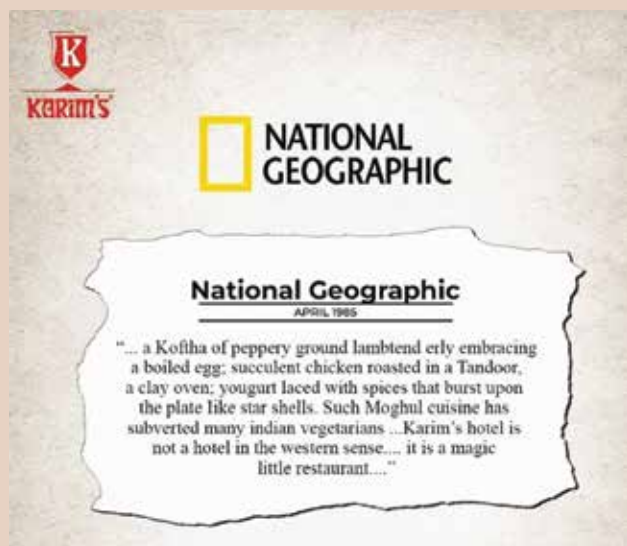
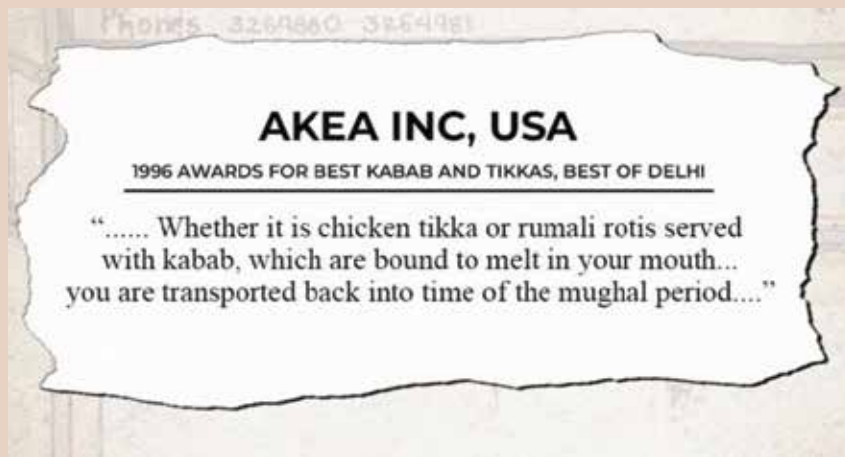
*“ Secret of good mood
Taste of Karim’s food ”*

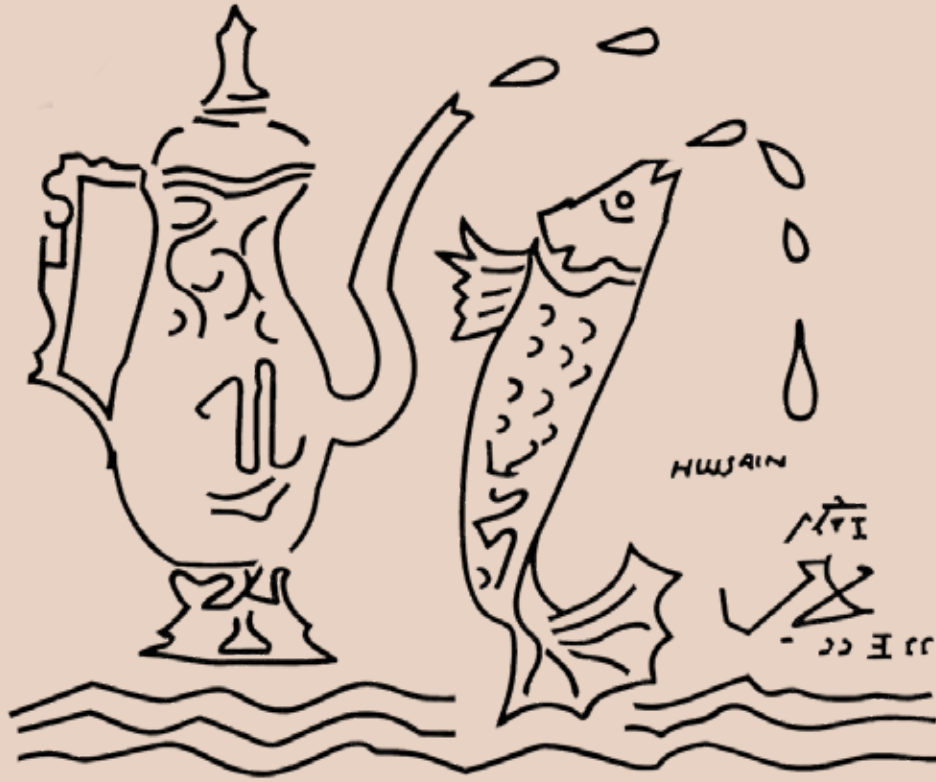
Shukriya

*We are against any types of
service charge*

GST extra as applicable,
Vanaspati Oil Preparations
Curd & Milk not for Sale
Toned Milk & it's Curd is used
Colour is not used in the preparations
Only Hygienic, Neat & Clean Raw Materials used
Raw Material not for sale
Outside eatables not allowed
Rates are subject to change without any prior notice
Consume our food items Same Day

Liquor & Hard Drinks are strictly prohibited





M. F. Hussain's Compliment®

Reach Us.

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ESTD : 1913

KARIM'S®

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BHADOHI- 221401 U.P.