

JOIN US FOR TRADITIONAL DELICACIES IN MODERN STYLE

The only AWADHI cloud kitchen in Prayagraj.
We have Mughlai and Awadhi cuisines available at our place.



OFFLINE MENU



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Home delivery is FREE up to 10km on minimum orders of 500Rs.

www.jahanskitchen.com

98, Muir Rd, Ashok Nagar, Prayagraj, Uttar
Pradesh 211001





AGHAAZ

STARTERS

VEGETARIAN

Stuffed Tandoori Aloo – 200
(crispy snack with a flavourful filling)

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Paneer Angara - 220
(prepared with the help of a coal and smoke cooking helps to enhance its taste)

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Paneer Nagauri Tikka - 220
(fresh cottage cheese cubes marinated with spices finished on tandoor)

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Paneer Multani Tikka - 240
(nicely cut cottage cheese chunks marinated with velvety marination finished on tandoor)

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Tandoori Soya Chaap – 240
(succulent soya chunks marinated in tandoori batter to give you a perfect punch of aroma and spices)

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Dahi ke Kebab – 250
(crunchy hung curd patty infused with sweet and spicy combination of spices)

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Afghani Soya Chaap – 260
(all-time favourite Afghani marination making it creamy yet spicy delicacy)

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Smoked Stuffed Mushroom (Seasonal) - 290
(combined with smoke flavor will make your taste buds swoon)

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NON-VEGETARIAN

Murgh Pasand-e-Akbari - 250
(traditional clay oven cooked chicken a bit loud with spices)

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Bhatti Murgh - 250

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Murgh Kali Mirch Tikka - 260

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Murgh Malai Tikka - 260

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Murgh Seekh Kebab – 270
(chicken mince spiced with cardamom flavour very soft & juicy)

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Lahsuni Murgh Tikka (6 pcs) - 270
(marinated boneless chicken cube, seasoned with sour cream and garlic paste)

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Afghani Murgh – 280
(chicken marinated in pepper and fresh cream)

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Tangdi Kebab – 440
(chicken drumsticks stuffed with mince chicken and grilled in charcoal)

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Gosht Ke Shaami Kebab (6 pcs) – 270
(pan-seared mutton keema patty served with green chutney)

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Mutton Shikampuri Kebab (6 pcs) – 280
(mince mutton patty stuffed with hung curd and mixed herbs making it a perfect Mughali appetizer)

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Mutton Seekh Kebab (4 pcs)– 310
(minced mutton slathered in a bowl of spices and grilled to perfection)

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Mutton Galaouti (6 pcs) - 320
(in house specialty a melt in mouth delicacy)

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Mutton Boti Kebab - 380

AHAM KHANA

MAIN COURSE

VEGETARIAN

Dal Tadka – 180

(authentic arhar dal tempered with whole red chillies and asafoetida)

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Sabz Milouni - 260

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Tawa Soya Chaap – 260

(soft soya chunks grilled in charcoal and tossed with onion and garlic and ginger giving it a piquant flavour)

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Adraki Paneer Masala – 280

(spicy dish flavoured with ginger)

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Paneer Tikka Masala – 280

(delicious, creamy & flavorful Indian dish made by grilling paneer & then simmering it in a masala gravy)

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Kadhai Paneer - 280

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Paneer Butter Masala - 280

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Matar Paneer - 280

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Gulbadan Kofta Curry – 280

(cottage cheese dumplings stuffed with fine chopped onions/bell pepper & finished with cream)

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Lehsuni Palak Paneer - 285

NON-VEGETARIAN

Egg Masala (Half/Full) - 180/250

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Double Dairy Butter Chicken (Bone/Boneless) – 325/500
(fluffy tomato & chicken curry. In house speciality) Rich, creamy, smoky flavour...

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Murgh Awadhi Korma - 340

(famous Awadhi chicken curry from old Lucknowi royal kitchens)

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Kali Mirch Murgh - 360

(crushed black pepper-infused chicken curry)

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Rara Murgh – 400

(flavourful Nawabi chicken dish in a thick minced mutton curry, spiced up with cardamom, yogurt and whole red chillies)

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Kashmiri Gosht Roganjosh – 400

(your all-time favourite Kashmiri mutton recipe in fennel flavoured thin gravy)

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Awadhi Taar Korma – 410

(mutton shanks made with curd & onion-based gravy)

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CHAWAL KI KHUSHBU (Biryani & Pulao)

Zafrani Murgh Biryani - H 190 F 320

(chicken & rice cooked together with a blend of mint/saffron/milk finished on dum)

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Kachche Gosht Ki Biryani - H 220 F 380

(lamb & rice cooked together with blend of mint/saffron/milk finished on dum)

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COMBO MEALS
(All combo meals are inclusive of GST)

All Time Combo (serves 4-6) – 1999

Inclusions –

· 2 Veg Starters – Paneer Nagauri Tikka, Afghani Soya Chaap

· 2 Non Veg Starters – Murgh Reshmi Seekh Kebab, Gosht ke Shaami Kebab

· Choice of 1veg main course

o Paneer Tikka Masala

o Adraki Paneer

o Tawa Soya Chaap Masala

· Choice of 1 non-veg main course

o Double Dairy Butter Chicken

o Murgh Awadhi Korma

o Murgh Kali Mirch

· Dal Tadka

· Choice of 1 bread

Rumaali Roti

o Tandoori Roti (Plain/Butter)

o Naan-e-Khaas (Plain/Butter)

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ROTI KI NARMI (Breads from clay-oven)

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Tandoori Roti (Plain/Buttered) – 25
(whole wheat bread exclusively made with sharbati wheat grain)

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Naan E Khaas (Plain/Buttered) – 40
(refined flour bread exclusively made with super grain flour)

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Lehsuni Naan (Plain/Buttered) – 50
(refined flour bread with the hint of garlic)

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Ulte Tawe ka Paratha – 30

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Tawe ka Laccha Paratha – 60

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Rumaali Roti – 25

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Masala Kulcha – 50

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Khamiri Roti – 35

All Time Chicken Biryani Combo (serves 4-6) – 2500

Inclusions –

· 2 Veg Starters, 2 Non-Veg Starters,

1 Veg Main Course, 1 Non-Veg Main Course, Dal Tadka

Zafrani Murgh Biryani

Breads (tandoori roti/ rumaali roti/naan-e-khaas)

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All Time Mutton Biryani Combo (serves 4-6) – 2750

Inclusions –

· 2 Veg Starters, 2 Non-Veg Starters,

1 Veg Main Course, 1 Non-Veg Main Course, Dal Tadka

Kacche Gosht ki Biryani

Breads (tandoori roti/ rumaali roti/naan-e-khaas)

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***All combos are inclusive of GST

Veg Meal Box (serves 1) - 169

- Choice of 1 Main Course – Adraki Paneer/Paneer Tikka Masala/Tawa soya Chaap
- Choice of breads – Rumaali Roti/Tandoori Roti (Plain/Butter)

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Non Veg Meal Box (serves 1) - 199

- Choice of 1 Main Course – Double Dairy Butter Chicken/Murgh Awadhi Korma/Murgh Kali Mirch
- Choice of breads - Rumaali Roti/Tandoori Roti (Plain/Butter)

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Biryani Boxes (serves 1)

- Kacche Gosht ki Biryani with Gosht ke Shaami Kebab - 260
- Zafrani Murgh Biryani with Gosht ke Shaami Kebab – 245

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Veg Meal Combo (serves 4-6) - 999

- 2 Veg Starters – Afghani Soya Chaap, Paneer Nagauri Tikka
- Choice of 1 Main Course –
 - o Tawa Soya Chaap Masala
 - o Paneer Tikka Masala
 - o Paneer Adraki
 - o Dal Tadka
- Choice of bread (ONE)
 - o Tandoori Roti (Plain/Butter)
 - o Naan-e-Khaas (Plain/Butter)
 - o Rumaali Roti

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PLATTERS

Veg Platter (24 pieces) - 1100

- o Paneer Ke Sholay
- o Veg Seekh Kebab
- o Stuffed Tandoori Mushrooms / Stuffed Tandoori Aloo
- o Dahi Ke Kebab
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Non Veg Platter (22 pieces) - 1250

- o Angara Murgh Tikka
- o Malai Murgh Tikka
- o Mutton Seekh Kebab
- o Bhatti Murgh
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SIGNATURE DISHES

Kashturi Murg - 340

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Lucknavi Chicken Masala - 350

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Murgh Nahari - 360

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Mutton boti kebab - 380

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Changazi Murg - 425

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Paye Tajdaar - 430

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Nargasi kofta - 440

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Murgh Mussalam - 900

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