

SHAKAHARI FOR VEGETARIANS

Tandoori Khazana

A platter of delicious, tandoori vegetables.

Tandoori Gobi

Cauliflower florets marinated with spices and carefully cooked in the tandoor.

Reshmi Paneer Tikka

Cottage cheese, onions and bell peppers marinated with whole ground spices. Goes in the tandoor to give it an edge.

Banarsi Seekh Kebab

This vegetable seekh kebab is an excellent combination of fresh vegetables and fresh spices. Pampers the vegetarian palate.

Tandoori Bharwan Aloo

Roasted Crispy potatoes stuffed with cheese, cashew nut and raisin finished off in the clay oven.

SEAFOOD FROM TANDOOR

Kebab Tashtari

A Kinara special. Treat yourself to a superb array of kebabs - chicken, lamb, fish and prawns.

Tandoori Jheenga Jal Tarang

Jumbo tiger prawns marinated with Kinara's own wonderful masalas and cooked in a typical Indian clay oven.

Ajwaini Machli Tikka

Boneless fish cubes marinated with fresh spices and grilled in the tandoor. Flaky and fantastic.

CHICKEN FROM TANDOOR

Murgh Peshawari (Tandoori Chicken)

The king of kebabs is the best known Indian kebab. Chicken marinated with mild spices and made heavenly in the tandoor.

Chicken Tikka

Tuck into the authentic taste of tikkas from the dhabas of Delhi.

Murgh Malai Mar Ke

A creamy kebab of chicken zapped with cumin and fenugreek.

LAMB FROM TANDOOR

Tuck into these tandoori lamb delicacies for a feel-good experience!

Raan e Dum Kinara

Leg of lamb marinated with aromatic herbs and oriental spices, cooked with unhurried precision in a pan lowered into the tandoor. A Kinara specialty and signature dish.

Malai Seekh Kebab

Herbs and minced lamb are matched together making this succulent kebab a heavenly affair. Tangy and tasty, served with onion rings.

Adraki Chop

Long ago, this kebab went through the long process of a double marinade to satisfy the fussy Nawabs of Lucknow. Now being done to satisfy you!

SAMUNDARI CURRIES

These satisfying fish curries won't really satisfy you

not unless you have extra helpings!

Kerala Jheenga Malabari

Prawns are simmered in a tamarind and coconut milk based gravy. Very typical of Kerala.

Jheenga Paprika

The most recommended dish at Kinara.

Prawn Jhalfrazi

Tiger prawns cooked with onions, tomatoes and capsicum.

Goan Crab Banjara

Mildly spiced crab and bell peppers jazzed up with pounded herbs.

Fish Tikka Masala

Boneless fish cooked in tandoor and cooked with Indian masala.

Kinara Fish Curry

Ah! This is the famous Kinara fish curry. A must have.

Methi Fish

Our chef special, you will love this healthy dish.

CHICKEN

Poultry at Kinara always receives special attention.

Have fun selecting from our various curries!

Murgh Pastoom (Butter Chicken)

Tandoori chicken is simmered in a creamy tomato gravy. A favourite with North Indians, unimaginably wonderful.

Murghaloo

Chicken tikka is stir fried with baby potatoes, green chillies and tongue tickling spices pounded at home.

Kozhi Chettinad

The Chettinads from South India adore spicy food. Try this devilish chicken dish if you dare!

Murgh Palak

This earthy dish is found in almost every home in the Punjab. Chicken and spinach, a delightful combination.

Murgh Tikka Masala

Boneless tandoori chicken cooked with the chef's special spices.

Murgh Korma

A blend of Mughlai and Nawabi cuisine. Chicken is drowned in a delicate combination of almonds, cashew, nuts and saffron.

LAMB

Lamb curries. Mop it all up with our soft, flaky breads.

Kashmiri Roganjosh

Succulent lamb is cooked with red Kashmiri chillies in combination with fourteen other spices. Wow.

Laal Maas Rajasthani

Laal means red and this is Rajasthan's favourite way of dining on lamb ... with enough spices to make you see red!

Goan Gosht Vindaloo

Boneless lamb is cooked with potatoes and a touch of red wine.

Dhanshak

A Parsi dish. Mutton is cooked with lentils and vegetables. Pairs beautifully with an Indian beer.

RICE AND ITS SPECIALITIES

At Kinara we use the very best basmati rice, straight from the hills of Dehradun.

Safed Sada Chawal

Steamed basmati rice

Jeera Pulao

Basmati rice dotted with jeera, quite nice.

Saffron Rice

Delicious basmati is fluffed with saffron.

Kashmiri Pulao

A special dish from Kashmir. Basmati is made even more lovely with dry fruits and nuts.

DUM KI BIRYANI

These rice dishes are marinated with spices, then steamed gently.

Hyderabadi Biryani

Marinated lamb, basmati, spices, herbs and saffron. Quite a Lucknowi affair.

Lucknowi Biryani

A biryani fit for a Nawab. Tender chicken engulfed with clouds of basmati and enlivened with Lucknowi herbs and spices.

Jheenga Biryani

Succulent prawns done to perfection. The recipe is closely guarded by our chef!

Subz Biryani

Basmati rice cooked with fresh vegetables and herbs.

FLAKY NAANS

Plain Naan

Indian leavened bread.

Makhni Naan

Naan layered with butter.

Lasuni Naan

Naan laced with garlic.

Herb Naan

Naan with fresh mint.

Kashmiri Naan

Naan with dry fruit and nuts.

Keema Naan

Naan stuffed with minced mutton and spices.

Cheese Naan

Naan stuffed with cheese.

Tandoori Roti

Unleavened bread, a Punjabi favourite.

Missi Roti

Roti with gram flour, a very healthy bread.

Lachha Paratha

Wholewheat flaky bread.

Pudina Paratha

Wholewheat flaky bread with fresh mint.

Onion Kulcha

Naan stuffed with finely chopped, spiced onion.

Masala Kulcha

Our chef's secret stuffing goes into this naan.

Naan Basket

Plain, butter, garlic and Kashmiri.

Roti Basket

Tandoori Roti, Missi Roti, Lachha Paratha, Pudina Paratha.

Saag Gosht

A light lamb dish with spinach and tomatoes. Tempered with spices.

Lamb Korma

A blend of Mughlai and Nawabi cuisine. Lamb is drowned in a delicate combination of almonds, cashew, nuts and saffron.

Keema Matar

Minced lamb cooked with green peas, herbs and spices.

GARDEN FRESH VEGETABLE

Kadhai Paneer

Home made cottage cheese with onion and capsicum in a special kadai gravy.

Paneer Makhni

Fresh cubes of cottage cheese simmered in a rich tomato based gravy.

Palak Paneer

A classic combination of cottage cheese and spinach with freshly ground spices. A well liked North Indian delicacy.

Lahori Aloo Lababdar

Potatoes spiked with Kashmiri spices and herbs.

Jeera Aloo Haradhaniaya

Diced potatoes tempered with cumin, other aromatic spices and fresh coriander leaves.

Aloo Gobi Sialkoti

This special Punjabi treat is made from cauliflower and baby potatoes, dressed up with tangy spices.

Bhindi Masala

Lady's finger cooked with herbs and spices.

Baigan Bhartha Pind Se

Roasted brinjal cooked in garlic, tomatoes, onions and fresh green chillies.

Baigan Masala

Cubes of eggplant stir fried with spices on fresh coriander leaves.

Kadhai Khumb

Mushrooms, bell peppers, ground spices and herbs. A medley that adds up to an excellent dish for mushroom lovers.

Navrattan Akbari

Nine, fresh vegetables cooked in a creamy, yummy gravy.

Pindi Chana Peshawari

Chick peas cooked the Punjabi way. Mighty tasty!

Dal Kinara

Five different dals are blended together to make Kinara's special dal.

Dal Makhni

Black lentils are simmered overnight over the tandoor to create an excellent and unique taste.

Subz Jhalfrezi

A favourite with vegetable lovers. With good reason!

Apki Pasand

Our chef will be happy to whip up a dish of your choice which we may have overlooked in our menu.