

Kelmis

From Jama Masjid Delhi-6



VEG & NON-VEG

Note . "Celebrate with Us – We Host Birthday Parties, Kitty Parties & Group Events!"



Shop No. 8 & 9 TDI Mall Kundli Sonipat, Pincode-131030, Ph - 91-85275 60712



BEST TASTE OF EMPIRE

Karim's. Delhi, India

Time Magazine ranks 'Karims' amongst top restaurants in ASIA

TRAVELERS IN DELHI HAVE A LOT ON THEIR PLATE, MUGHAL monuments like the hulking Red Fort and the elegant Jamma Masjid, India's largest mosque, loom above the city's myriad bazaars and the dusty homes of forgotten poets. But no matter how much there is to explore, locals and visitors alike always return to Delhi's most beloved haunt: Karim's.

A Cycle-rickshaw ride from the Chandni Chowk Metro stop, Karim's is neither soaring fortress nor ancient temple, yet it is an unmissable landmark nonetheless, often filled to capacity with the faithful. This drab roadside dhaba (or eatery) serves up the most authentic Mughlai fare in the citywhich is what you might expect considering who runs the place. Haji Zahuruddin comes from a family whose bloodline extends back centuries to the chefs who conjured elaborate feasts in

the courts of Mughal emperors. Generations of chefs honed their culinary wizardry in the

nearby Red Fort until the last Mughal ruler was toppled by the British in 1857. Returning to Delhi in 1911 after his family spend decades in exile, Haji Karimuddin, the grandfather of the present owner, set up shop in the same alleyway where his descendants now prepare their family recipes, each one a closely guarded secret.

They are certainly secrets worth keeping. Sumptuous curries like the lazeez murgh saag (a

spicy chicken-and-spinach dish) or the badshahi badam pasanda (tender chunks of mutton simmered in a tangy almond paste) complement perfectly the selection of succulent grilled meats from the tandoor, and array of flavorfull rice biryanis studded with dried fruits and pungent spices, and the steaming hot naans and rotis. Best of all, these regal delights still come at dhaba prices. In this imperial city, even paupers can eat like kings.



BY ISHAAN THAROOR

In the name of "ALLAH" the most beneficent & merciful

A few words about ourselves!

The very difficult fine art of cooking tasty and nourishing food was developed & perfected under the patronage of Emperors & Empresses. Cooking Royal Food is our hereditary profession. Our forefathers enjoyed the prestigious employment in the royal kitchen. The end of this prestigious calling came with the end of Mughal dynasty during the last Mughal Emperor Bahadur Shah Zafar. Our great grandfather a chef par Excellence, was the pioneer to bring the Royal food to the common man. In 1913, he spread the Shahi Dastar-Khwan outside the walls of Royal Red Fort. Under the shadow of Jama Masjid, Haji Karimuddin inherited the art sand ideas to his son Haji Nooruddin and his grand sons. Karimis growing by the grace of "ALLAH" today the fourth generation of Royal Chef brings the choicest Mughlai delicacies.

WE SERVE ONLY HALAL MEAT





TARO TAAZA







101- Cold Coffee	₹ 145
102- Coffee	₹ 60
103- Tea	₹ 40
104- Butter Milk	₹ 60
105- Lassi	₹90
106- Juice	₹ 60
107- Red Bull	₹MRP
108- Mineral Water	₹ MRP
109- Vedica (Mineral Water)	₹ MRP
110- Ice Cube	₹ 30



111- Soft Drinks	₹ MRP
112-Soda	₹ MRP
113- Fresh Lime Soda	₹60







114- Chicken Soup	A soup made from chicken, simmered ₹ 145 in water, usually with various other ingredients.
115- Tomato Soup	A flavourful and comforting soup primarily made with tomatoes. ₹95
116- Mutton Soup	A soup made from mutton, simmered in water, usually with various other ingredients. ₹ 220

We serve only Halal





KEBAB







117- Dil Pasand Seekh Kebab A special preparation roasted on charcoal after wrapping spiced minced mutton on skewer.	2pc- ₹ 2 4pc- ₹ 5	
118- Bemisal Shami Kebab Special minced mutton deep fried.	2pc- ₹ 2 4pc- ₹ 5	
119- Chicken Seekh Kebab A special preparation roasted on charcoal after wrapping spiced minced chicken on skewer.	2pc- ₹ 2 4pc- ₹ 5	60 20

We serve only Halal

KARIMS

SHAAN-E-TANDOOR





120- Tandoori Murgh Burra Spiced chicken, roasted in oven.	0.77	₹ 345 ₹ 645
121- Mutton Burra Spiced mutton pieces roasted in oven.	-	₹ 460 ₹ 780
122- Tandoori Raan Spiced mutton leg, roasted in oven.		₹ 2500
123- Tandoori Fish (Seasonal Availability) Spiced fish, roasted in oven.		₹700
124- Murgh Tikka Spiced boneless chicken pieces, roasted in oven.		₹ 330 ₹ 645
125- Murgh Malai Tikka Spiced boneless chicken marinated with curd roasted in oven.		₹ 375 ₹ 720
126- Paneer Tikka Spiced cottage cheese coated with traditional spices.		₹350

We serve only Halal







and then batter fried or baked until crisp.



127- Tandoori Bakra A flavourful dish featuring whole goat meat cooked in a tandoor oven after being marinated in a blend of spices.	₹ 16000
128- Karim's Assorted Kebab Platter Exotic spiced preparation in tandoor (Mutton burra, Mutton seekh kebab, Shami kebab, Murgh tikka, Paneer tikka – 2pcs Each.	₹1190
129- Fish Tikka (Seasonal Availability) Spiced boneless fish pieces, roasted in oven.	₹ 620
130- Chicken Lollipop (Fried) A dish where a chicken drumette is marinated	₹ 300

We serve only Halal





ROLLS







131- Karim's Roll	Mutton Seekh Kabab with rumali roti, onion, mint sauce and curd.	₹ 320
132-Murgh Seekh Roll	Chicken Seekh Kabab with rumali roti, onion, mint sauce and curd.	₹ 250
133- Fish Tikka Roll (Seasonal Availability)	Fish Tikka with rumali roti, onion, mint sauce and curd.	₹ 290
134- Murgh Tikka Roll	Chicken Tikka with rumali roti, onion, mint sauce and curd.	₹ 265
135- Boti Roti Roll	Mutton kathi with rumali roti, onion, mint sauce and curd.	₹ 290
136- Paneer Tikka Roll	Paneer Tikka with rumali roti, onion, mint sauce and curd.	₹ 180
137- Shami Kebab Roll	Shami seekh kebab with rumali roti, onion, mint sauce and curd.	₹ 280
138- Murgh Malai Tikka Roll	Chicken Malai Tikka with rumali roti, onion, mint sauce and curd.	₹ 270

We serve only Halal









139- Chicken Qorma – Arare mughlai chicken recipe (Karim's Special)	2pc- ₹ 360 4pc- ₹ 590
140- Shahi Murgh Dopyaza (Stew) Chicken cooked without water in onion with curd and whole spices.	2pc- ₹ 300 4pc- ₹ 480
141- Lazeez Saag Murgh Chicken cooked with green saag.	2pc- ₹ 300 4pc- ₹ 480
142- Kadhai Chicken Chicken cooked without water in onion, curd and tomatoes.	2pc- ₹ 350 4pc- ₹ 510
143- Butter Chicken (Boneless) Boneless chicken cooked in butter and thick gravy of tomatoes.	4pc- ₹430 8pc- ₹780
144- Butter Chicken Chicken cooked in butter and thick gravy of tomatoes.	4pc- ₹430 8pc- ₹750
145- Chicken Mughlai A special dish with thick gravy.	2pc- ₹330 4pc- ₹495

We serve only Halal









146- Chicken Jahangiri Chicken cooked with special spices.	2pc- ₹330 4pc- ₹590
147- Akbari Murgh Masala Chicken cooked with curd, blended in savoury spices, a dish of king's taste.	2pc- ₹490 4pc- ₹780
148- Chicken Tikka Masala Grilled chicken in creamy, spiced tomato sauce.	₹ 550
149- Chicken Changezi A delicious and aromatic curry that hails from the culinary traditions of the Mughal era in India.	2pc- ₹390 4pc- ₹610
150- Handi Chicken A dish made with tender pieces of chicken cooked in a rich and tomato-based gravy, flavoured with aromatic spices.	2pc- ₹380 4pc- ₹610
151- Tukhm-e-Murgh Masala (Egg Curry) Eggs cooked in curd and spices.	₹ 320

We serve only Halal



SHAHI-DASTAR-KHWAN





152- Firdausi Qorma (Rogan Josh) Arare mughlai mutton recipe.	2pc- ₹345 4pc- ₹590
153- Dil Bahar Dopyaza (Stew) Mutton cooked without water in onion with curd and whole spices.	2pc- ₹ 320 4pc- ₹ 590
154- Mutton Nihari Deliciously smooth flour-based stew with slow cooked mutton and myriad of spices.	2pc- ₹ 360 4pc- ₹ 660
155- Nayab Maghaz Masala Mutton brain cooked in oriental spices, a rare preparation.	₹ 450
156- Mutton Jahangiri Mutton cooked with special spices.	2pc- ₹335 4pc- ₹625
156- Kadhai Gosht Mutton cooked without water in onion with curd and tomatoes.	2pc- ₹335 4pc- ₹625
157- Nargisi Kofta Minced mutton balls stuffed with eggs.	₹ 540
158- Mutton Saag Wala A very light and tasty dish, mutton cooked with green saag.	2pc- ₹ 330 4pc- ₹ 625

We serve only Halal



159- Mutton Mughlai	2pc- ₹335
A special dish with thick gravy.	4pc- ₹ 625
160- Handi Mutton	2pc- ₹390
A dish made with tender pieces of mutton cooked in a rich and tomato-based gravy, flavoured with aromatic spices.	4pc- ₹ 630



161- Murgh Biryani Anarkali	Half	₹ 300
Rice with chicken, cooked using a special process.	Full	₹ 540
162- Mutton Biryani Bahist	Half	₹ 340
Rice with Mutton, cooked using a special process.	Full	₹ 635
163- Steam Rice Rice is cooked by exposing it to steam, resulting in a fluffy, tender, and often lightly flavoured dish.		₹ 180
164- Veg Pulao A dish made by cooking fragrant basmati rice with aromatic whole spices and herbs.		₹ 290
165- Matar Pulao A dish made with basmati rice, whole spices, herbs and green peas.	b	₹ 275
166- Jeera Rice A simple and flavourful Indian rice dish cooked with cumin seeds and other whole spices, often including ghee or butter.		₹ 245
167- Veg Biryani (With raita) Veg Biryani is an aromatic rice dish made with basmati rice, mix veggies, herbs and biryani spices.		₹ 330

We serve only Halal









168- Tandoori Khamiri Roti	White flour bread, baked in oven.	₹40
169- Tandoori Khamiri Roti with Butter		₹ 50
169- Keema Naan	White flour bread filled with minced mutton, baked in oven (Karim's Special	₹ 220
170- Aloo Paratha	White flour bread filled with potato, baked in oven.	₹130
171- Baqarkhani Kulcha (Sheermal)	White flour bread prepared by mixing , sugar, elaichi, baked in oven.	₹ 140
172- Roghni Naan (Butter Naan)	White flour prepared with egg and butter, baked in oven.	₹130
173- Plain Naan	White flour bread, baked in oven.	₹ 100
174- Lachha Paratha	Flatbread prepared with whole wheat flour, salt and ghee or oil.	₹110
175- Plain Tandoori Roti	Flatbread prepared with atta, cooked in a tandoor.	₹40
Tandoori Butter Roti		₹ 50









Veg Special

101- Paneer Lababdar	Soft and succulent paneer dunked in this creamy tomato and cashew-based gravy.	₹ 330 ₹ 280
102-Veg Lababdar	An array of veggies like beans and carrots combined in a creamy, slightly tart, and subtly sweet f lavour.	
103- Kadhai Paneer	An Indian dish made by cooking paneer and bell peppers in a f ragrant, freshly ground spice powder.	₹ 320
104- Shahi Paneer	A vegetarian Mughlai curry where paneer is cooked in a creamy sauce made with ghee, onions, yogurt, nut and seeds.	₹ 330
105- Paneer Butter Masala	Rich and creamy curry made with paneer, spices, onions, tomatoes, cashews and butter.	₹ 330
106- Matar Paneer	Paneer and peas cooked in a spicy and flavoursome curry.	₹ 300
107- Paneer Tikka Butter Masala	Grilled paneer served in a spicy gravy.	₹ 330
108- Paneer Afghani	Dish made with paneer cooked in a creamy spiced sauce that combines elements of Afghan cuisine with traditional Indian flavours.	₹ 330
109- Angara Paneer	A dish where paneer is grilled and served in a spicy, smoky gravy.	₹ 290



INDIAN MAIN COURSE





110- Handi Paneer	Tender paneer cubes are cooked in a rich, aromatic gravy that has been spiced by hand. ₹ 305
111-Paneer Kofta	Kofta made with a mix of mashed/ grated boiled potatoes, crumbled paneer, corn starch, spices and herbs. ₹ 315
112- Malai Kofta	Crisp fried potato balls dunked in a creamy, silky, smooth and rich curry. ₹ 290
113- Aloo Dum	A dish where baby potatoes are steam cooked in a delicious gravy. ₹ 265
114- Veg Maratha	Cutlets made from veggies are dipped in spicy gravy. ₹ 275
115- Veg Kolhapuri	Made with a blend of vegetables like potatoes, carrots, beans, cauliflower, and peas, all cooked in a thick, spiced gravy. ₹290
116- Mix Veg	Dish made with a variety of fresh vegetables in an onion tomato gravy flavoured with spices and herbs. ₹ 245
117- Soya Chaap Masala	Dish made with paneer cooked in a creamy spiced sauce that combines elements of Afghan cuisine with traditional Indian flavours. ₹ 265
118-Mushroom Masala	A dish where paneer is grilled and served in a spicy, smoky gravy. ₹ 315



INDIAN MAIN COURSE





119- Kaju Masala	A rich and creamy North Indian dish featuring roasted cashews cooked in a flavourful, tomato and onion-based gravy with spices.	₹330
120- Aloo Jeera	A dish made with potatoes, jeera, spices and herbs.	₹ 220
121- Dal Tadka	Dish made with split lentils, plenty of aromatic spices and herbs.	₹ 245
122- Dal Makhani	Rich and creamy north Indian lentil dish, slow cooked in a creamy gravy of butter and cream.	₹ 290
123- Paneer Bhurji	Spiced scrambled paneer, cooked in North Indian Style.	₹ 330



124- Roasted Papad		₹ 30
125- Masala Papad	100	₹ 50









126- Mix Raita

A raita variant made with yogurt, spices and an assortment of veggies.

₹145

127- Boondi Raita

A raita variant made with yogurt, boondi, cumin powder, chilli powder, chaat masala, salt and coriander leaves. ₹ 145

128- Plain Dahi

₹ 125





MITHAAS







176- Phirni	A rice pudding.	₹110
177- Kulfi	Indian version of ice cream.	₹ 65
178- Gulab Jamun	Khoya dumpling dipped in rose cardamom flavoured sugar syrup.	₹85
179- Gajar Ka Halwa (Seasonal Availability)	Carrot based sweet dessert pudding prepared in desi ghee.	₹ 120
180- Shahi Tukda	A rich Indian dessert made with fried bread slices, sugar syrup, and a creamy rabri, condensed milk, and	₹ 135
181- Brownie with Ice cream	A divine dessert that combines the richness of a fudgy brownie with the cool, creamy perfection of vanilla ice	₹ 130 cream.



Karim's - as seen by the world!

BBC WORLD GUIDE

...recommend meat eaters to try Karim's for a traditional breakfast

totters..... better than the bacons & eggs and more delicious..."

National Geographic

"... a Kofta of peppery ground lambtend erly embracing a boibd e gg; succubnt chicken roasted in a Tandoor, a clay oven; yougurt laced with spc es that burst upon the palete Like ster shells. Such Moobul cuising has subverted many Indian the character in a Tandoor, a clay oven; yougurt faced with spe es that burst upon the palate I ke star shells. Such Moghul cuisine has subverted many Indian vegetarians....Karim's hotel is not a hotel in the western sense..... it is a magic little restaurant....."

AKEAINC, USA

1996AW ARDS FOR BEST KABAB AND TIKKAS, BEST OF DELHI

".....whether t î s chicken tikka or rumali rotis served with kababs, which are bound to melt in your mouth... you are transported back into time of the

The Indian EXPRESS

"....routesleads straight to a place called Karim's thats erves the mot delicio us Mughal cuisine...h 1995Ka rins g ot al etter from theU K Eateries Association commending them for the best Kababs and tikkasi n be capital...those who are familiar with good eating

Delhi'sBestR estaurant

"Karim's bags the best Indiann on five starca tegory awards for its

THE ASIAN AGE

Haji Noor Uddin haled from a familyo f royal cook which served, among others, emperor Akbar. r Uddin naied from a famnyo i royal cook which served, antong others, empero Nidhi Sharma profileshe — man behind Deh i's ège ndary restaurants,Kar im's

A chefp ar excellence, a man who loved food andre lished it, a man who had the will and the right business acumen to make a father's dreama living reality-H aj N oorkid din Ahmed, the man on whom liesth e onus ofm aking then ame of Old Delbi's Karim Hotels synonymous with delectable Mughlai cutsine.



M. F. Hussain's Compliments

Secret of good mood
Taste of Rarim's food
Shubaragas

- · Only edible oil is used in the preparation of food
- · We use toned milk and its curd in our dishes, but they are not sold separately
- · No artificial food colouring is added to any of our food preparations
- · All raw materials used are hygienic, fresh, and clean. Raw materials are not available
- · Liquor and hard drinks are strictly prohibited on the premises
- Bringing outside food and drinks is not allowed
- · GST as applicable



Shop No. 8 & 9 TDI Mall Kundli Sonipat, Pincode 131030

Follow Us On **[f] X [o] @**karimrestaurant_2420

For Home Delivery

zomato § swiggy

For catering services or corporate events, kindly reach out to our Restaurant Manager