

FACTORY KEBABS

Kali Mirch Ke Tikkey

Succulent Chicken pieces dipped in a cream cheese and crushed pepper 12.95

Shikampuri Kebab

Hyderabadi specialty: ground lamb patties w/ yogurt, cheese and nuts pan fried 13.95

Bharwaan Aloo

Scooped out potatoes filled with raisins and pomegranate seeds cooked in the tandoor 10.95

Dashtaan E Kumbh

Delectable mushrooms filled with a cheese spice and herb mixture cooked in the tandoor 11.95

Chapli Kebab

A traditional dish from Peshawar: escalopes of chicken flavored with pomegranate seeds and a unique blend of spices 11.95

Pudina Tangdi Kebab

Tender chicken drumsticks with a hint of mint and cilantro 11.95

Tandoori Chicken

The quintessential chicken bone in marinated in yogurt, ginger, garlic juice and spice cooked to perfection 11.95

Barrak Baluchi

Prime cuts of lamb bone in infused in a spice marinade cooked over charcoal 14.95

Seekh Kebab Gilaffi

Spiced lamb mince wrapped over a skewer smothered with a Gilaf- a covering of spring vegetables and herbs and cooked. 13.95

Adraki Champp

Rack of lamb steeped in a ginger marinade and cooked to perfection 21.95

Salaoni Macchi

Delectable cubes mahi mahi in a marinade of herb spices, flavored with carom seeds and mustard cooked over charcoal 13.95

Tandoori Thinga

Jumbo shrimps in a delicate marinade cooked in the tandoor 19.95

Tandoori Mixed Grill

Assortment of daily selections 15.95

Gosht Elaichi Pasanda

Delicate Piccatas of beef flavored with cumin and cardamom 14.95

Tandoori Bateer

Duo of quails cooked in the fire clay oven 14.95

Shaan E Murgh

Breast of Chicken stuffed with a mousse of cheese and exotic nuts 14.95

Tandoori Trout

A kashmiri specialty of whole trout cooked in the Tandoor 15.95

Murgh Chandni Kebab

Soft succulent mince of chicken with spices cooked and coated with edible silver 15.95

Subz Dum Key Kebab

Kebab Factory's patented, machine tool design of root vegetables - yam colocassia, carrots and potatoes, raw bananas, herbs, medley of spices 13.95

Batak Key Sooley

Traditional Rajasthani kebab made from tender cuts of game animal, bird duck breast kebab. 14.95

Dahi Key Kebab

Kebab Factory's patented yogurt, exotic nuts and cheese kebab 12.95

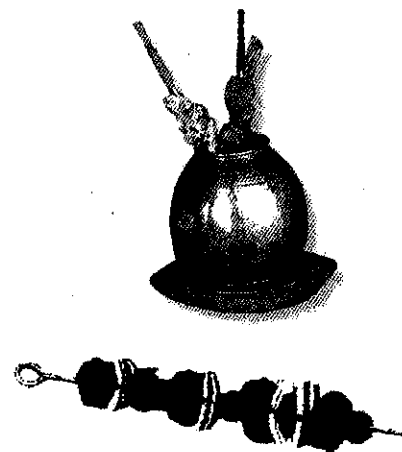
Raan E Mastaan

Kebab Factory's special assembly of lamb shanks 16.95

Gobhi Gulistan

Tandoori phool, spice marinated cauliflower filled with cream cheese & herbs cooked in a tandoor 12.95

The KEBAB FACTORY



Way back in the 14th century, the Moghuls invaded Hindukush, "the land of milk, honey and other rich treasures." In return, they left behind a trail of destruction, and well, the kebab. The kebab was at the time, just meat sprinkled with salt, which was then barbecued and gobbled up by this army on the move. But soon it caught the fancy of the Indian chefs. And by their very capable hands, the kebab was perfected into a sublime art. They chose the finest meats, created an amazing array of marinades in which these meats were transformed into savory goodness. Cooking was now also improved. The open fire was too unpredictable, so the even, dry heat of the tandoor took its place. All this effort to create the perfect kebab. The kind which you can savor at The Kebab Factory.

Our mouth-watering kebabs are prepared in many different styles and are served with a variety of chutneys and sauces sweet and spicy and hot and fiery. The choice is yours. Now that we've whetted your appetite, we'd like you to try our delectable kebabs and our extensive menu of Indian delicacies. When you do, you'll know you've arrived in a true culinary heaven.

And yes! we're ready for an invasion.

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Reminder- "Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness."

SOUP

Mulligatawny Soup

Hot and spicy soup made from lentil and vegetables with a hint of Black Pepper 3.95

Murgh Shorba

A chicken soup with herbs and spices 3.95

APPETIZERS

Vegetable Samosas

Spicy turnovers with potatoes and green peas. 3.95

Potli Samosas

Spicy, pouch-shaped turnovers with a lamb mince 4.95

Factory's Combo Vegetarian Platter

Assortment of vegetarian appetizers, samosas and vegetarian kebabs 7.95

Factory's Combo Non-Vegetarian Platter

Assortment of non vegetarian appetizers, meat samosa and kebabs 8.95

Daily Staff Special

Please ask about the staff's daily special curry.

FACTORY SPECIAL CURRIES

Kundan Kaaliya

Kebab factory's celebration of gold for the royalty: Carefully carved mutton pieces in a bed of rich saffron flavored gravy shimmering with edible gold leaves 16.95

Gosht Banjara

A hyderabad specialty of beef cooked with exotic spices 15.95

Paneer Bhurji

A Classical dish of scrambled Indian Cottage Cheese with sweet Bell Peppers 12.95

Punj Rattani Dal

A medley of 5 different kinds of lentils 10.95

Gulnar Tal Pari

Classical Kashmiri Shrimp dish 16.85

Murgh Aftaab

Tender Boneless chicken pieces cooked in a delicate saffron

flavored sauce with a fried egg (giving the appearance of a rising sun- aftaab) 13.95

Seafood Moilee

Classical south Indian dish from the coast of Kerala A medley of seafood simmered in a coconut, tamarind sauce 14.95

Halibut Koliwada

Kebab Factory's tribute to the West Coast. Halibut steak with a cloak of spices grilled & served a la mienne 15.95

Hyderabadi Mirch Aur Baingan Ka Salan

The hyderabadi dish of eggplant and green chilies simmered in a sesame peanut tamarind sauce 12.95

Tell your server your preference

Mild* Medium** or Hot***

FACTORY REGULARS

Tikka Masala

Tender meats tandoor cooked then simmered in a delicate tomato cream sauce.

Chicken 12.95 Lamb 13.95 Beef 12.95 Shrimp 15.95 Paneer & Vegetables 11.95 Kebab Factory's Surf & Turf 16.95

The Saag

Typical gravy made with spinach and a fine blend of spices

Chicken 12.95 Lamb 13.95 Beef 12.95 Paneer 11.95 Shrimp 15.95 Kebab Factory's Surf & Turf 15.95

The Vindaloo

The classical dish from Goa where the sauce is made a little tangy and piquant with potatoes

Chicken 12.95 Lamb 13.95 Beef 12.95 Paneer & Vegetable 11.95 Shrimp 12.95 Kebab Factory's Surf & Turf 15.95

The Korma

The royal cream gravy made from onions, ginger garlic and almond and cashew paste

Chicken 12.95 Lamb 13.95 Beef 12.95 Shrimp 15.95 Vegetable And Paneer 11.95 Kebab Factory's Surf & Turf 15.95

Dal Makhani

Traditional North Indian lentil preparation sautéed in butter with fresh herbs and spices 10.95

TRADITIONAL SOUTH INDIAN

Dosas

Traditional rice and lentil pancakes served with Sambhar (a lentil & vegetable stew) coconut chutney, Tomato chutney and an onion thovia (savory relish)
Plain 10.95 Masala 11.95 Mysore Masala 11.95 Bulls Eye 11.00

Factory's Achari Murgh Tikka Dosa 11.00

Zaqand E Awaadhi (Lamb Kebab) Dosa 11.95

Mushrooms And Cheese Dosa 11.95

Uttappam

Thick Fermented rice and lentil flour pancakes 11.95

FACTORY BREADS AND STAPLES

Sheermal

A rare Indian bread from Mehboobabad made from milk clarified butter and flour with the lightest touch of saffron 3.95

Ajwaini Parantha

Flaky bread with carom seeds

Naan

The traditional leavened bread from the clay oven 2.95

Garlic

Leavened homemade bread with garlic 3.95

Cheese

Leavened bread with a stuffing of mozzarella and cilantro 3.95

Peshawary Naan

Leavened bread with a stuffing of exotic nuts and raisins 4.95

Poori

Whole wheat, unleavened deep fried puffed bread 3.50

Chapathi

Thin unleavened whole wheat bread griddle cooked 3.50

Palak Roomali

Paper thin bread made with spinach and flour cooked on an inverted wok 3.95

Roti

Common unleavened whole wheat flour bread 2.50

BIRYANI

Aromatic rice cooked with spices

Vegetables 12.95 Chicken 13.95

Lamb 13.95 Shrimp 15.95

Kebab Factory's Surf & Turf Biryani 15.95

FACTORY ACCESSORIES

Raita 1.95

Plain Yogurt 1.25

Pappadam 1.95

Pickle 1.50

Mango Chutney 1.50

Basmati Rice 2.95

FACTORY DESSERTS

Rasmalai

Home made cottage cheese patties cooked in a milk syrup almonds and nuts syrup 3.95

Gulab Jamun

Deep Fried Cottage cheese balls soaked in syrup 3.95

Kesar Mango Cheesecake

A mango cheesecake 4.50

Kulfi

Traditional still frozen ice cream with saffron, almonds, pistachio and milk 3.95

Kheer

Rice cooked in sweetened milk, nuts and raisins 3.95

Ice Cream

Mango, ginger, saffron and pistachio 3.95

Cassata

Classical dessert made with cream chocolate candied orange, praline and berries 4.95

Mango Melba Sundae

Delicious mango sundae made with vanilla ice cream mango whipped cream and mango slices 4.95

New from R & D

Applied for patent

Shrikhand Dosa Millefeuille

Rice flour and lentil crepes layered with saffron, cardamom flavored yogurt, cheesecake, sunflower seeds and exotic fruits 6.95