FACTORY KEBABS

Kali Mirch Ke Tikkey
Succulent Chicken pieces dipped in a cream cheese and crushed pepper 12.95

Shikampuri Kabab
Hyderabadi specialty; ground lamb patties w/ yogurt, cheese and nuts pan fried 13.95

Bharwan Aloo
Scopped out potatoes filled with raisins and pomegranate seeds cooked in the tandoor 10.95

Dosa Patha Kumbh
Delicately mushrooms filled with a cheese spice and herb mixture cooked in the tandoor 11.95

Chapli Kabab
A traditional dish from Peshawar. escallops of chicken flavored with pomegranate seeds and a unique blend of spices 11.95

Podina Tangdi Kabab
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

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

Seekh Kabab Giloioti
Spiced lamb mince wrapped over a skewer smothered with a Gilai- a covering of spring vegetables and herbs and cooked 13.95

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

Salonji Macchi
Detectable cubes maini mahi in a marinade of herb spices, flavored with carom seeds and mustard cooked over charcoal 13.95

Tandoori Thunga
Jumbo shrimps in a delicate marinade cooked in the tandoor 19.95

Tandoori Masala Grill
Assortment of daily selections 15.95

Gosht Elaichi Passanda
Delicate Piccata of beef flavored with cumin and cardamom 14.95

Tandoori Baster
Duo of quails cooked in the fire day oven 14.95

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

Tandoori Trout
A Kashmir specialty of whole trout cooked in the Tandoor 15.95

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

Subz Dum Key Kabab
Kebab Factory's patented, machine tool design of root vegetables - yam, colocasia, carrots and potatoes, raw bananas, herbs, medley of spices 13.95

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

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

Room E Mustard
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

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

Way back in the 14th century, the Moghuls invaded Hindustan, "the land of milk, honey and other rich treasures." In truth, 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 way of this crude to the more. 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 suavely 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 savour at The Kebab Factory.

Our mouth-watering kebabs are prepared in many different styles and are served with a variety of sauces and soups. Sweet and spicy and hot and spicy. 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 haven. And yes! We're ready for an invasion.

414 Washington St. (corner of Beacon St.) Somerville, MA 02143
Tel. 617.354.4996 Fax. 617.354.6348
www.kashmirspices.com
SOUP

Milligatway Soup
Hot and spicy soup made from lentils and vegetables with a hint of Black Pepper 3.95

Mugh 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, puffed-shaped turnovers with a lamb mince 4.95

Factory's Combo Vegetarian Platter
Assortment of vegetarian appetizers, samosas and kebabs 7.95

Factory's Combo Non-Vegetarian Platter
Assortment of non-vegetarian appetizers, meat samosa and kebabs 8.95

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 Song
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 Vendoboy
The classical dish from Goa where the sauce is made a little tangy and piccante 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 almonds and cashew paste
Chicken 12.95 Lamb 13.95 Beef 12.95 Shrimp 15.95 Vegetable & Paneer 11.95 Kebab Factory's Surf & Turf 15.95

Dal Makhani
Traditional North Indian lentil preparation seasoned in butter with fresh herbs and spices 10.95

TRADITIONAL SOUTH INDIAN

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

Factory's Achari Murgh Tikka Dosa 11.00 Zagand A Awiadhi (Lamb Kebab) Dosa 11.95 Mushrooms And Cheese Dosa 11.95

Uttapam
Thick fermented rice and lentil flour pancakes 11.95

FACTORY BREADS AND STAPLES

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

Aajini Paratha
Flaky bread with carom seeds
Now 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

Peshwarw Nowa
Leavened bread with a stuffing of exotic nuts and raisins 4.95

Poori
Whole wheat, unleavened deep fried puffed bread 3.50

Chopathi
Thin unleavened whole wheat bread ghee cooked 3.50

Paalak Rossali
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
Poppadum 1.95
Pickle 1.50
Mango Chutney 1.50
Basmoti Rice 2.25

FACTORY DINNER

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

Quich Tamale
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 Malu Sadde
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 Millettefeuil
Rice flour and lentil crepes layered with saffron, cardamom flavored yogurt, cheese, lettuce, sunflower seeds and exotic fruits 6.95

Daily Staff Special
Please ask about the staff's daily special curry

FACTORY SPECIAL CURRIES

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

Gosht Bangara
A hyderabad specialty of beef cooked with exotic spices 15.95

Panner Bhatji
A classical dish of scrambled Indian Cottage Cheese with sweet bell peppers 12.95

Punj Rattan Dal
A medley of 5 different kinds of lentils 10.95

Gulnar Dal Puri
Classical Kashmiri Shrimp dish 16.85