



Kareem's, being a legacy has pampered the various discerning taste buds of people with their unique masterpieces of Indian cuisine and has taken wings to conquer the world.

We insist on purity of every ingredient and take meticulous care at every stage of preparation to make every dish a gourmet delight.

We understand that no two palates are alike and so our services are customized to match individual needs and preferences. The fusion of traditional tastes with contemporary trends has ensured that our menu meets wide acceptance across age, gender and ethnicity.

We welcome you to treat your taste buds and the rest of your senses with the fusion of the finest cuisine, comfortable ambience and courteous service at **Kareem's**.

Have a good time!



We are concerned about your taste. Please specify your spice preferences, allergies or any other dietary requirements so we can customize the dishes to your satisfaction.



5	Shorban — VEG —	9/9
	Tamatar Dhania Shorba Mildly spiced tomato and coriander soup	190
	Palak Shorba Pureed spiced soup flavoured with spices	190
	—— NON VEG ——	
	Murgh Yakhni Shorba Aromatic chicken soup mildly spiced	210
	Paya Shorba Classic gosht trotter soup	230
	Starters VEG —	
	Tandoori Paneer Tikka Fresh cottage cheese marinated in yoghurt, red chilli paste, spices & grilled	320
	Paneer Hazari Tikka Fresh cottage cheese marinated with chopped spinach, coriander, cheese & grilled	320
	Zafrani Paneer Tikka Fresh cottage cheese marinated in yoghurt, mildly spiced, with flavours of saffron & grilled	320
9/3	Malai Paneer Tikka Fresh cottage cheese marinated in creamy cashewnut paste & grilled	340
(	* We Serve Only Halal Meat	9/2)

~0.16	2000
Starters Starters Starters	
Atishi Paneer Fresh cottage cheese marinated in Indian masala, green pepper, red pepper & grilled. Served on a sizzling plate	360
Makai Malai Seekh A delicate combination of cottage cheese and american corn rolled on a skewer & grilled	330
Tandoori Chatpata Aloo Baby potatoes in a tangy marinade & grilled	250
Saundhe Aloo Baby potatoes flavoured with mint, coriander & grilled	250
Mushroom Tikka Button mushrooms in a spiced yoghurt marinade & grilled	270
Butter Garlic Mushroom Button mushrooms grilled with butter garlic marinade	280
Tandoori Tarkari Baby corns, potatoes, mushrooms, cauliflower marinated with chef's special spices & grilled	450
Veg Platter (18 Pcs) An assortment of our finest veg kebabs	750
—— NON VEG —— MURGH	
Kareem's Special Murgh Tandoori (H/F) Whole chicken marinated in yoghurt, red chilli paste, special in-house spices & grilled	270/480
Kareem's Special Afghani Murgh Tandoori (H/F) Creamy whole chicken marinated in yoghurt, garlic, special in-house spices & grilled	320/500
* We Serve Only Halal Mea	

	0/6	2/0
2	Starters S	\$
	—— NON VEG —— MURGH	6)
	Murgh Panch Phoron (H/F) Whole chicken marinated in yoghurt, delicious Indian "Five Spice" blend and grilled	290/490
	Murgh Tangdi Kebab Chicken drumsticks marinated in special tandoori masala & grilled	350
	Murgh Tangdi Kulfi Kebab Chicken drumsticks marinated in cheese, cream, chef's special ingredients & grilled	430
	Murgh Pankhudi Kebab - "Kareem's Special" Chicken wings marinated in tandoori spices & grilled	320
	Murgh Potli Kebab  Minced chicken stuffed in a fillet of chicken marinated with chef's special spices & grilled	430
	Murgh Rozali Kebab Minced chicken, cashews and cheese stuffed in a fillet of chicken & grilled	420
	Murgh Tikka Chicken cubes marinated in yoghurt, red chilli paste, spices & grilled	340
	Murgh Malai Tikka Creamy chicken cubes marinated & grilled	360
	Murgh Peshawari Tikka Chicken cubes marinated in a mixture of chilli paste, yoghurt, chef's special spices, skewered & grilled	350
0	Murgh Hazari Tikka Chicken cubes marinated with chopped spinach, coriander, cheese & grilled	340
5		6
	* We Serve Only Halal Med	at 9//0)

(	0/6	3/10
2	Starters S	
	—— NON VEG —— MURGH	
	Murgh Anarkali Kebab Chicken cubes marinated with crushed pomegranate seeds, chef's special spices & grilled	350
	Murgh Badami Tikka Chicken cubes marinated with fried peanut,	350
	brown onion-fried kaju paste & grilled  Murgh Banjara Kebab  Chicken cubes marinated with chef's special Indian spices & grilled	350
	Murgh Atishi Kebab Chicken cubes marinated in Indian masala, green pepper, Red pepper & grilled. Served on a sizzling plate	360
	Murgh Chilli Milli Tikka Chicken cubes marinated in roasted gram flour, fresh chillies, yoghurt & grilled	350
	Murgh Chapli Kebab Minced chicken with chopped onion, coriander, whole masalas & pan fried	330
	Murgh Seekh Kebab Minced chicken skewered with in-house spices & grilled	330
	Murgh Platter (15 Pcs / 30 Pcs) An assortment of our finest murgh kebabs	800/1550
	GOSHT	
	Gosht Seekh Kebab Minced gosht skewered with in house spices & grilled	390
9	Gosht Chapli Kebab Minced gosht with chopped onion, coriander, Whole masalas & pan fried	390
	* We Serve Only Halal Meat	

		200
(	0/6	010
9	~ Starters ~	
	—— NON VEG —— GOSHT	
	Galauti Kebab  Mouth melting minced gosht, spiced with herbs & cooked in mahi tawa	450
	Chaap Fry Gosht ribs coated with egg & fried	440
	Gosht Barra Chaap Gosht ribs marinated with Indian spices & grilled	450
	Gosht Shahi Barra Chaap Gosht ribs marinated with curd and Indian spices, topped with cream & chopped cashews	460
	Gosht Nalli Barra Kebab Gosht "Nalli" pieces marinated in special in house spices & grilled	450
	Raan Tandoori Leg of baby gosht marinated in chef's special spices & grilled	1900
	Non Veg Platter An assortment of our finest murgh, gosht & fish kebabs	2900
	FISH	
	Beckti Tandoori Fish cubes grilled in tandoori spices	580
	Beckti Ajwaiin Tikka Fish cubes marinated in a mixture of yoghurt, special herbs, carom seeds & grilled	580
	Beckti Malai Tikka Creamy fish cubes marinated & grilled	600
3	Sarsoon Beckti Tikka Fish cubes marinated in mustard sauce, ginger garlic pasted & grilled	600
(	* We Serve Only Halal Meat	2/2)

## ~ Starters ~ NON VEG —— **FISH** 560 Pomfret Fry Whole pomfret marinated in Indian masalas & fried Pomfret Tandoori 560 Whole pomfret marinated in tandoori spices & grilled Jhinga Fry 560 Fresh prawns marinated in Indian masalas & fried Jhinga Tandoori 560 Fresh prawns marinated in tandoori spices & grilled Sarsoon Jhinga Tandoori 560 Fresh prawns marinated in mustard sauce, ginger garlic pasted & grilled Fish Platter 2000



An assortment of our finest fresh beckti,

pomfret & jhinga kebabs

\* We Serve Only Halal Meat

Paneer Makhanwala Cottage cheese cooked in butter tomato gravy flavoured with dried fenugreek  Paneer Sia Mirch Cottage cheese cooked in an in-house kadhai Masala with capsicum and onions  Paneer Lahori Cottage cheese cooked with spices imported from Lahore  Palak Paneer Cottage cheese cooked in a mildly spiced spinach gravy  Paneer Tawa Se Cottage cheese with onions, capsicum, tomatoes tossed in a spicy masala  Paneer Tikka Masala Paneer tikka cooked in spicy butter tomato gravy  Kofta Lazeez Melt in the mouth koftas in a creamy, rich, mildly spiced gravy  Veg Jhalfrezi Assortment of vegetables stir fried in Indian masalas  Veg Kohlapuri Assorted vegetables cooked in onion based gravy & traditional kohlapuri spices  Lasooni Palak Gartic flavoured spinach dish prepared with chef's special indian spices  Babycorn Mushroom Masala Babycorn Mushroom Masala Babycorn and button mushrooms simmered in spicy masala gravy			- O-	
Paneer Makhanwala Cottage cheese cooked in butter tomato gravy flavoured with dried fenugreek  Paneer Sia Mirch Cottage cheese cooked in an in-house kadhai Masala with capsicum and onions  Paneer Lahori Cottage cheese cooked with spices imported from Lahore  Palak Paneer Cottage cheese cooked in a mildly spiced spinach gravy  Paneer Tawa Se Cottage cheese with onions, capsicum, tomatoes tossed in a spicy masala  Paneer Tikka Masala Paneer tikka cooked in spicy butter tomato gravy  Kofta Lazeez Melt in the mouth koftas in a creamy, rich, mildly spiced gravy  Veg Jhalfrezi Assortment of vegetables stir fried in Indian masalas  Veg Kohlapuri Assorted vegetables cooked in onion based gravy & traditional kolhapuri spices  Lasooni Palak Garlic flavoured spinach dish prepared with chef's special indian spices		<b>6</b>		
Paneer Makhanwala Cottage cheese cooked in butter tomato gravy flavoured with dried fenugreek  Paneer Sia Mirch Cottage cheese cooked in an in-house kadhai Masala with capsicum and onions  Paneer Lahori Cottage cheese cooked with spices imported from Lahore  Palak Paneer Cottage cheese cooked in a mildly spiced spinach gravy  Paneer Tawa Se Cottage cheese with onions, capsicum, tomatoes tossed in a spicy masala  Paneer Tikka Masala Paneer Tikka cooked in spicy butter tomato gravy  Kofta Lazeez Melt in the mouth koftas in a creamy, rich, mildly spiced gravy  Veg Jhalfrezi Assortment of vegetables stir fried in Indian masalas  Veg Kohlapuri Assorted vegetables cooked in onion based gravy & traditional kothapuri spices  Lasooni Palak Garlic flavoured spinach dish prepared with chef's special indian spices		Main Course on	\$	\
Cottage cheese cooked in butter tomato gravy flavoured with dried fenugreek  Paneer Sia Mirch Cottage cheese cooked in an in-house kadhai Masala with capsicum and onions  Paneer Lahori Cottage cheese cooked with spices imported from Lahore  Palak Paneer Cottage cheese cooked in a mildly spiced spinach gravy  Paneer Tawa Se Cottage cheese with onions, capsicum, tomatoes tossed in a spicy masala  Paneer Tikka Masala Paneer tikka cooked in spicy butter tomato gravy  Kofta Lazeez Melt in the mouth koftas in a creamy, rich, mildly spiced gravy  Veg Jhalfrezi Assortment of vegetables stir fried in Indian masalas  Veg Kohlapuri Assorted vegetables cooked in onion based gravy & traditional kolhapuri spices  Lasooni Palak Gartic flavoured spinach dish prepared with chef's special indian spices  Babycorn Mushroom Masala	J	—— VEG ——	61	
Cottage cheese cooked in butter tomato gravy flavoured with dried fenugreek  Paneer Sia Mirch Cottage cheese cooked in an in-house kadhai Masala with capsicum and onions  Paneer Lahori Cottage cheese cooked with spices imported from Lahore  Palak Paneer Cottage cheese cooked in a mildly spiced spinach gravy  Paneer Tawa Se Cottage cheese with onions, capsicum, tomatoes tossed in a spicy masala  Paneer Tikka Masala Paneer tikka cooked in spicy butter tomato gravy  Kofta Lazeez Melt in the mouth koftas in a creamy, rich, mildly spiced gravy  Veg Jhalfrezi Assortment of vegetables stir fried in Indian masalas  Veg Kohlapuri Assorted vegetables cooked in onion based gravy & traditional kolhapuri spices  Lasooni Palak Gartic flavoured spinach dish prepared with chef's special indian spices  Babycorn Mushroom Masala				
Cottage cheese cooked in an in-house kadhai Masala with capsicum and onions  Paneer Lahori Cottage cheese cooked with spices imported from Lahore  Palak Paneer Cottage cheese cooked in a mildly spiced spinach gravy  Paneer Tawa Se Cottage cheese with onions, capsicum, tomatoes tossed in a spicy masala  Paneer Tikka Masala Paneer tikka cooked in spicy butter tomato gravy  Kofta Lazeez Melt in the mouth koftas in a creamy, rich, mildly spiced gravy  Veg Jhalfrezi Assortment of vegetables stir fried in Indian masalas  Veg Kohlapuri Assorted vegetables cooked in onion based gravy & t traditional kolhapuri spices  Lasooni Palak Garlic flavoured spinach dish prepared with chef's special indian spices  Babycorn Mushroom Masala		Cottage cheese cooked in butter tomato gravy	350	
Cottage cheese cooked with spices imported from Lahore  Palak Paneer Cottage cheese cooked in a mildly spiced spinach gravy  Paneer Tawa Se Cottage cheese with onions, capsicum, tomatoes tossed in a spicy masala  Paneer Tikka Masala Paneer tikka cooked in spicy butter tomato gravy  Kofta Lazeez Melt in the mouth koftas in a creamy, rich, mildly spiced gravy  Veg Jhalfrezi Assortment of vegetables stir fried in Indian masalas  Veg Kohlapuri Assorted vegetables cooked in onion based gravy & traditional kolhapuri spices  Lasooni Palak Garlic flavoured spinach dish prepared with chef's special indian spices  Babycorn Mushroom Masala  280 Babycorn Mushroom Masala		Cottage cheese cooked in an in-house kadhai	340	
Cottage cheese cooked in a mildly spiced spinach gravy  Paneer Tawa Se Cottage cheese with onions, capsicum, tomatoes tossed in a spicy masala  Paneer Tikka Masala Paneer tikka cooked in spicy butter tomato gravy  Kofta Lazeez Melt in the mouth koftas in a creamy, rich, mildly spiced gravy  Veg Jhalfrezi Assortment of vegetables stir fried in Indian masalas  Veg Kohlapuri Assorted vegetables cooked in onion based gravy & traditional kolhapuri spices  Lasooni Palak Garlic flavoured spinach dish prepared with chef's special indian spices  Babycorn Mushroom Masala			350	
Cottage cheese with onions, capsicum, tomatoes tossed in a spicy masala  Paneer Tikka Masala Paneer tikka cooked in spicy butter tomato gravy  Kofta Lazeez Melt in the mouth koftas in a creamy, rich, mildly spiced gravy  Veg Jhalfrezi Assortment of vegetables stir fried in Indian masalas  Veg Kohlapuri Assorted vegetables cooked in onion based gravy & traditional kolhapuri spices  Lasooni Palak Garlic flavoured spinach dish prepared with chef's special indian spices  Babycorn Mushroom Masala			340	
Rofta Lazeez Melt in the mouth koftas in a creamy, rich, mildly spiced gravy  Veg Jhalfrezi Assortment of vegetables stir fried in Indian masalas  Veg Kohlapuri Assorted vegetables cooked in onion based gravy & traditional kolhapuri spices  Lasooni Palak Garlic flavoured spinach dish prepared with chef's special indian spices  Babycorn Mushroom Masala  380  290  290  290  280  280  280		Cottage cheese with onions, capsicum,	330	
Welt in the mouth koftas in a creamy, rich, mildly spiced gravy  Veg Jhalfrezi Assortment of vegetables stir fried in Indian masalas  Veg Kohlapuri Assorted vegetables cooked in onion based gravy & traditional kolhapuri spices  Lasooni Palak Garlic flavoured spinach dish prepared with chef's special indian spices  Babycorn Mushroom Masala			360	
Assortment of vegetables stir fried in Indian masalas  Veg Kohlapuri Assorted vegetables cooked in onion based gravy & traditional kolhapuri spices  Lasooni Palak Garlic flavoured spinach dish prepared with chef's special indian spices  Babycorn Mushroom Masala  280			380	
Assorted vegetables cooked in onion based gravy & traditional kolhapuri spices  Lasooni Palak Garlic flavoured spinach dish prepared with chef's special indian spices  Babycorn Mushroom Masala  280			290	
Garlic flavoured spinach dish prepared with chef's special indian spices  Babycorn Mushroom Masala  280		Assorted vegetables cooked in onion	290	
		Garlic flavoured spinach dish prepared	280	
sole 9/2	9		280	
		ole	المراو	

90	✓ Main Cou — veg —	urse 🗠	9/9
	Peshawari Aloo Boiled potatoes cooked in onion based gravy and chef's special indian spices		290
	<b>Jeera Aloo</b> Boiled potatoes cooked with flavours of cumin		280
	<b>Dum Aloo Kashmiri</b> Baby potatoes cooked in a spicy, vibrant, rich gravy		290
	Dal Fry Yellow lentils cooked in onion, tomato and chef's special indian spices		220
	Dal Tadka Yellow lentils cooked & tempered with desi ghee		230
	Dal Palak A delicious lentil based, authentic Indian dish spinach, garlic & tampered with desi ghee		240
	Dum Ki Dal Black lentils simmered with tomato puree & white butter, cooked overnight		280
	NON VEG MURGH		
	Butter Chicken A classic chicken curry cooked in butter tomato gravy flavoured with dried fenugreek		410
	Murgh Tawa Khurchan Shredded chicken tossed with bell peppers, onions and cooked with indian spices		400
9/9	Murgh Tikka Masala Boneless chicken tikka cooked in spicy butter tomato	gravy	390
(	6le	* We Serve Only Halal Meat	2/2)

	C/6	9/0	)
	~ Main Course ~		5
O	—— NON VEG —— MURGH		
	Murgh Korma Age old style preparation of murgh cooked in a copper vessel	400	
	Murgh Matka Chicken cooked in a garlic, coriander, cashew based gravy	430	
	Murgh Sia Mirch Chicken cooked in an in-house kadhai masala with capsicum and onions	380	
	Murgh Lazeez Handi Cubes of chicken in a yellow based gravy with flavours of clove	400	
	Murgh Istew Special chicken curry cooked with pounded Indian spices & whole red chillies	390	
	Murgh Dahiwala Boneless chicken simmered in a mildly spiced yoghurt gravy	400	
	Murgh Hara Masala Chicken simmered in coriander and green chilli based gravy	390	
	Shahi Murgh Cubes of chicken cooked in cherry tomato gravy, an in-house speciality	390	
	Murgh Akbari Chicken drumsticks cooked in our in-house special dum masala	420	
	Murgh Lahori Chicken cooked with spices imported from Lahore	430	
	Murgh Angara Roasted chicken cubes cooked in onion based tomato gravy and Chef's special Indian spices. Served on a sizzing plate	450	
1	Murgh Mussallam (H/F) Whole grilled tandoori chicken tossed in spicy butter tomato gravy served on a bed of pulao	470/930	0/6
	* We Serve Only Halal Meat	9/2	)

~16	COIG
2 ~ Main Course ~	6
	6
—— NON VEG —— GOSHT	
Gosht Karachi Gosht cooked in a brown onion gravy with spices specially imported from karachi	470
Gosht Nihari Traditional Pakistani gosht curry	490
Gosht Korma Age old style preparation of gosht cooked in a copper vessel	460
Gosht Istew Special gosht curry cooked with pounded Indian spices & whole red chillies	460
Gosht Nalli Rarra Masala Gosht cooked in a cashewnut onion gravy with minced chopped gosht and chef's special indian spices	520
Gosht Saagwala Gosht cooked with spinach and special Indian spices	460
Gosht Rogan Josh Classic Kashmiri gosht curry with chef's special aromatic spices	470
Gosht Balucchi Minced gosht balls and chunks of gosht cooked in onion gravy with chef's special indian spices	490
Dum Ki Chaap Gosht ribs cooked with Indian spices & flavour of charcoal	460
Hari Mirch Ki Keema Minced gosht cooked with Indian spices	390
Bheja Masala Brain of gosht cooked in spicy dry masalas	310
Raan Masala Leg of baby gosht marinated in chef's special spices, grilled & tossed in a spicy tomato gravy	1980
* We Serve Only Halal Meat	9/2)

		2/10
9	~ Main Course ~	
	—— NON VEG ——	
	FISH	
	Beckti Masala Fresh pieces of beckti cooked in Indian masala gravy	630
	Beckti Zafrani Fresh pieces of beckti cooked in special Indian masalas with a touch of "Zafran"	630
	Machhi Ka Salan Fresh pieces of beckti cooked in a curd based home style gravy	630
	Pomfret Masala Fresh pomfret cooked in Indian masala gravy	590
	Jhinga Tawa Masala Fresh prawns cooked with onions, capsicums, tomatoes tossed in a spicy masala	590
	Jhinga Malwani Fresh prawns cooked with traditional Malwani spices	600
	~ Indian Bread ~	
	Tandoori Roti	35
	Butter Roti	40
	Naan	40
	Butter naan	50
	Garlic Naan	60
	Cheese Naan	70
	Cheese Garlic Naan	95
	Lacchedar Paratha	50
	Lacchedar Pudina Paratha	55
8	Masala Kulcha	80
0		6
	ole .	

	2/05
2 Indian Bread on	8
	6)
Roomali Roti	45
Cheese Chilli Naan	75
Taftan	80
Kabuli Naan	100
~ Rice ~	
Steam Rice	170
Dum Ke Chawal	190
Peas Pulao	190
Jeera Rice	190
Veg Pulao	210
Badami Rice	220
~ Biryani »	
Veg Dum Biryani - "Kareem' Special"	250
Paneer Tikka Biryani	320
Murgh Dum Biryani - "Kareem's Special"	340
Murgh Tikka Dum Biryani	410
Gosht Dum Biryani - "Kareem's Special"	390
Gosht Keema Biryani	430
Gosht Nalli Biryani	470
Kareem's Special Raan Biryani	2150
All biryanis are accompanied by raita	6
* We Serve Only Halal Meat	2/2)

Main Course Accompaniments	9/9
Roasted Papad	25
Fried Papad	30
Masala Papad	35
Bhurani Raita	90
Boondi Raita	90
Mix Veg Raita	90
Onion Salad	90
Green Salad	100
Mocktails on ICED TEA	
Lemon Iced Tea	140
Green Apple Iced Tea	150
Watermelon Iced Tea	150
SPARKLERS & COOLERS	
Green Apple Sparkler	150
Cucumber Cooler	150
Peach Sparkler	150
Orange Magic	160
MOJITO	
Virgin Mojito	170
Orange Mojito	170
Watermelon Mojito	170
Green Apple Mojito	170
Passion Fruit Mojito	190
Cole	المراو

Mocktails ~	
SPECIALS	
Blue Ocean Soda Orange & Chilli Blast Tropical Sunshine Tokyo Breeze Sweet Sunset	150 180 230 250 260
~ Beverages ~	
Bottled Water Aerated Drinks Diet Coke Chaas Sweet Lassi Fresh Lime Water Masala Soda Fresh Lime Soda Red Bull Watermelon Lassi	40 90 100 120 140 80 90 100 150 220
Malai Firni Caramel Custard Doodhi Halwa Shahi Tukda Tutti Frutti	150 150 170 170 250

## INDIAN CUISINE



## Unit of : RJS Matri Food And Beverages

Outlet: PS Srijan Corporate Park, Plot G-2, Block - GP, Retail Unit - 2, Tower - I, Ground Floor, Salt Lake, Sector - V, Kolkata - 700 091.

Call: +91 33 4601 0117 / 0586

Outlet: Saberwal House, 55B, Mirza Galib Street, Kolkata - 700 016 Call: +91 98 30 123 323 / 182

\* Taxes as applicable

9/2