

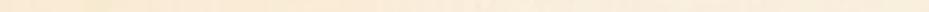


KURRY KINGDOM

# MENU



APPETIZER



MAIN COURSE



DESSERT



[www.kurrykingdom.rw](http://www.kurrykingdom.rw)



## SOUP/SHORBA

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1. **TOMATO SOUP** ..... 3,500  
*A Unique preparation made from fresh tomatoes garnished with Cream, Butter & fried Crumbs.*
  2. **TOMATO & CORIANDER SOUP** ..... 3,500
  3. **SPINACH SOUP** ..... 3,500  
*A Unique preparation made from fresh spinach with Cream & Butter*
  4. **LENTIL SOUP** ..... 3,500  
*Soup made of lentils mixed with onions and herbs*
  5. **MUSHROOM SOUP** ..... 3,500
  6. **SWEET CORN SOUP** ..... 3,500
  7. **VEG HOT & SOUR SOUP** ..... 3,500
  8. **VEG TOMYUM SOUP** ..... 3,500
  9. **VEG MANCHOW SOUP** ..... 3,500
  10. **CHICKEN MANCHOW SOUP** ..... 4,000
  11. **CHICKEN HOT & SOUR SOUP** ..... 4,000
  12. **CHICKEN TOMYUM SOUP** ..... 4,000
  13. **MURGH YAKHANI** ..... 4,000  
*Soup made of lentils mixed with onions and herbs*

## QUICKBITES/SNACKS

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14. **PLAIN PAPADAMS (ROASTED OR FRIED)** ..... 1,200
  15. **MASALA PAPADAMS (ROASTED OR FRIED)** ..... 1,500
  16. **RICE PAPADAMS (FRIED)** ..... 1,200
  17. **KAJU MASALA** ..... 7,800
  18. **PEANUT MASALA** ..... 4,200
  19. **CHHOLE CHAT MASALA** ..... 5,500

## SALAD

20. EGG SALAD .....	3,500
21. AVOCADO SALAD .....	4,000
22. KK SPECIAL SALAD .....	4,500
23. MIX VEG SALAD.....	3,500
24. CHICKEN MEDITERRANEAN .....	8,000

## YOGHURT BASED DRINKS

25. LASSI (SALTED/SWEET).....	2,500
26. MANGO LASSI.....	3,900
27. JEERA CHHASH.....	2,500
28. MASALA CHHASH.....	2,500
29. BOONDI RAITA .....	3,500
30. AVOCADO RAITA .....	3,500
31. PINEAPPLE RAITA.....	3,500
32. KINGDOM RAITA .....	3,500
33. PLAIN YOGURT (PLAIN RAITA) .....	2,500

## HOT DRINKS

34. INDIAN MASALA TEA .....	3,500
<i>Indian Masala Tea, or chai, is a spiced black tea brewed with milk and a blend of aromatic spices like cardamom, cinnamon, ginger.</i>	
35. INSTANT COFFEE .....	3,500
36. AFRICAN TEA .....	3,500



## VEGETARIAN APPETIZER

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- 37. BHARWAN PANEER ANGARA ..... 7,900**  
Homemade cottage cheese marinated with kevda water, cardamom masala stuffed with cottage cheese, cashew nut, carrot & tomatoes cooking in charcoal.
- 38. PANEER PAPDI ..... 7,900**  
Crispy cottage cheese slice cooked in Clay Oven; chef special.
- 39. PANEER TIKKA HARIYALI ..... 7,900**  
Homemade cottage cheese flavored with mint and coriander grilled in tandoor
- 40. PANEER- E- MALAI ..... 7,900**  
Cottage cheese cubes marinated in creamy cashew nut paste & cheese flavored with crushed peppercorn & cooked in tandoor.
- 41. PANEER ACHARI ..... 7,900**  
Cottage cheese cubes marinated in pickle flavored with Indian spice grilled in tandoor.
- 42. PANEER MUMTAZ ..... 8,500**  
Cottage cheese stuffed with dry fruits and cheese grilled in tandoor
- 43. BHARWAN ALOO ANGARA ..... 7,000**  
Stuffed potatoes with cottage cheese, green peas, green chilies & dry fruit grilled in tandoor.
- 44. MALAI KI BROCCOLI ..... 7,500**  
Broccoli marinated in cheese; cashew nut paste & flavored masala grilled in tandoor
- 45. GREEN CORN KABAB ..... 6,900**  
Kabab made of cottage cheese, mash potatoes coriander, spinach, corn & green herbs marinated in creamy before exotic grilling in charcoal oven
- 46. SAAG-E-KABAB ..... 6,900**  
Deep fried spinach and lentil kebabs
- 47. DAHI KABAB ..... 6,900**  
Kebab made of mixed vegetables and yogurt
- 48. VEG SEEKH KEBAB ..... 6,900**  
Vegetables & cashew nuts roll skewered & grilled in tandoor.
- 49. TANDOORI MUSHROOM TIKKA ..... 7,500**  
Fresh mushrooms are stuffing mashed paneer & dry fruits & cooked in tandoor.
- 50. PANEER FINGER ..... 6,500**  
Sliced cottage cheese mixed with yoghurt, kasoori methi, bread crumbs deep fried in refined oil
- 51. ALOO ROLL ..... 6,500**  
A blend mashed potato with Indian spicy herbs deep fried in refined oil.

**52. MIX BHAJIA .....6,500**

*Round sliced potatoes & Onions, Cauliflower, Green chili mixed with gram flour deep fried in refined oil.*

**53. ONION PAKODA.....6,500**

*Sliced onion mixed with gram flour deep fried in refined oil.*

**54. PAPADI CHAT.....5,000**

*Paneer cubes mixed with corn flour and capsicum Indo- Chinese style.*

**55. CRISPY BEANS ( SALTED/ SWEETENED).....5,000**

**56. ALOO MUTTER TIKKI .....5,500**

**57. PANEER CORN SEEK KABAB .....7,500**

**58. SAUTE POTATOES .....5,000**

**59. CRISPY MASALA ROOMALI.....5,000**

**60. DAHI K SHOLEY(6 PCS ) .....5,500**

**61. HARABHARA KEBAB.....6,900**

*Hara bhara kebab is a flavorful vegetarian patty made from a blend of spinach, green peas, and potatoes seasoned with aromatic spices.*



**62. PANEER RESHMI TIKKA.....7,900**

**63. CHEESE CORN BALL.....7,200**

*Cheese corn balls are bite-sized snacks made with a blend of grated cheese, sweet corn, and mashed potatoes, rolled into balls and deep-fried until golden and crispy.*

**64. CHEF SPECIAL VEG & PANEER PLATTER .....15,000**

*The Chef Special Veg & Paneer Platter is a delightful assortment of vegetarian and paneer dishes, including flavorful paneer tikka, spiced mixed vegetables.*

**65. MUSHROOM CHEESE .....7,000**



**66. BROCCOLI KEBAB.....7,900**

*Broccoli kebabs are a healthy and flavorful twist on traditional kebabs, featuring tender broccoli florets marinated in a blend of spices and herbs.*

**67. STUFFED AVACADO .....6,500**

## WRAPS & ROLLS

**68. PANEER TIKKA ROLL .....7,500**

*A tikka roll is a flavorful wrap made with spiced and grilled pieces of chicken, paneer, or vegetables, rolled in a soft flatbread such as paratha or roti. The filling is typically complemented by fresh vegetables and sauces, offering a delicious and convenient meal with a delightful blend of textures and flavors."*

**69. VEG SPRING ROLL .....6,000**

**70. VEG KATHI ROLL.....6,000**

*Minced Vegetables and cottage cheese wrapped in chapati with spiced onions*

**71. MUSHROOM KATHI ROLL .....7,000**

**72. EGG SPRING ROLL .....6,500**

**73. CHICKEN SPRING ROLL .....7,000**

**74. CHICKEN KATHI ROLL .....7,900**

**75. CHICKEN DRAGON ROLL .....7,500**

**76. MUTTON DRAGON ROLL .....8,500**

**77. PRAWNS SPRING ROLL .....13,000**

## FRIES & CHIPS

**78. PLAIN CHIPS .....3,200**

*Plain potatoes chips deep fried in refined oil*

**79. MASALA CHIPS .....3,900**

*Spices with corn flour deep fried in refined oil*

**80. CHEESE CHIPS.....4,500**

## NON-VEGETARIAN APPETIZER

- 81. MURGHE AFGHANI (HALF/FULL) ..... 10,000/19,000**

A resplendent chicken marinated with fresh & creamy cashew nut & royal spices with corn flour deep fried in refined oil.

- 82. TANDOORI CHICKEN (HALF/FULL) ..... 9,500/17,500**

A resplendent chicken marinated in tandoori masala with ginger, garlic, shahi jeera & grilled in tandoor.

- 83. TANGDI CHICKEN ..... 8,200**

Chicken legs marinated with creamy yoghurt, garam masala & skewered over charcoal & grilled in tandoor.

- 84. CHICKEN WINGS ..... 8,200**

Chicken wings & shoulder marinated with fresh & creamy cashew & royal cumin masala

- 85. CHICKEN LOLLIPOP (TANDOOR / CHINESE) ..... 8,200**

- 86. CHICKEN TIKKA GARLIC ..... 8,500**

Morsels of chicken pcs Flavored with garlic; creamy cashew nut & yellow chilies skewered & grilled in tandoor

- 87. MURGH KALIMIRCH TIKKA ..... 8,500**

Cubes of chicken marinated with cashew nut paste, black pepper traditional masala skewered & grilled in charcoal oven.

- 88. MURGH MALAI TIKKA ..... 8,500**

Cubes of chicken marinated with cashew nut paste traditional masala skewered & grilled in clay oven.

- 89. CHICKEN TIKKA TANDOORI ..... 8,500**

Chunks of chicken marinated in spicy tandoori traditional red masala skewered & grilled in clay oven

- 90. CHICKEN TIKKA MINT ..... 8,500**

Chicken delicately marinated with ginger garlic past & fresh mint, coriander leaves, flavored masala & grilled in tandoor.

- 91. CHICKEN SEEKH KABAB ..... 8,900**

Juicy minced chicken marinated with Indian spices cooked on skewer in tandoor

- 92. CHICKEN 65 ..... 8,500**

Chicken marinated with soya sauce, corn flour, curry leaves in Indo-Chinese style

- 93. GINGER GARLIC FRIED CHICKEN .....** **8,500**  
*Slice of chicken mixed with chopp*
- 94. CHICKEN SIKANDARI.....** **9,000**
- 95. GILAFI KEBAB CHICKEN .....** **9,000**
- 96. RESHAM KEBAB .....** **9,000**
- 97. BANJARA KEBAB .....** **9,000**
- 98. CHEF SPECIAL NON-VEG PLATTER .....** **25,000**  
*The rich flavors of our Non-Veg Platter, featuring a delightful assortment of tandoori chicken, juicy kebabs, and succulent lamb chops, all perfectly marinated and grilled to perfection. cuisine with a modern twist.*

## LAMB SPECIAL

- 99. MUTTON TIKKA TANDOORI.....** **9,900**  
*Lamb cubs mixed with tomatoes, capsicum, onion, skewered & cooked in tandoor*
- 100. MUTTON SEEKH KABAB .....** **10,500**  
*Lamb cubs mixed with tomatoes, capsicum, onion, skewered & cooked in tandoor*
- 101. GALOUTI KEBAB.....** **11,000**  
*Minced mutton mixed along with Indian spices , lentils and papaya to help it tenderize the meat shallow fried*
- 102. GILAFI KEBAB MUTTON.....** **10,500**

## SEA FOOD SPECIAL

- 103. FISH TIKKA TANDOORI .....** **9,500**  
*Cubes of soles fish marinated in mustard sauce & cooked in tandoor.*
- 104. FISH TIKKA MINT.....** **9,500**  
*Cubes of fish flavored with fresh mint, coriander and curry leaves grilled in tandoor.*
- 105. FISH SAUTE .....** **9,900**  
*Fish sauté is a simple and flavorful dish where fish fillets are quickly cooked in a hot skillet with butter or oil and a variety of seasonings.*
- 106. FISH TIKKA AMRITSARI.....** **9,500**  
*Diced fish fillet cubes marinated in ginger, garlic paste dipped in butter & golden fried.*
- 107. PRAWNS TANDOORI.....** **22,000**  
*King prawns marinated in curry leaves, coriander, mint leaves & mixed with Indian spices skewered and cooked in tandoor*

## VEGETARIAN CURRY SPECIALITIES

- 108. KAJU BUTTER MASALA .....8,900**  
*Roasted cashew nuts cooked in a tomato, onion and Indian spices based rich & punjabi style thick sauce.*
- 109. PANEER BHURJI .....8,200**  
*Crumbled cottage cheese cooked in tomato, onion & Indian spices.*
- 110. PANEER TIKKA MASALA .....8,200**  
*Marinated paneer cheese served in a spiced gravy*
- 111. PANEER LABABDAR .....8,200**  
*Paneer lababdar gravy is made from a spiced tomato and cashew paste that is then sautéed with onions, more spices and herbs, has a lovely tang to it and is full of flavor.*
- 112. PANEER BUTTER MASALA .....8,200**  
*Paneer butter masala is a proper mouth-watering side dish in Indian cooked in butter rich gravy*
- 113. PANEER MAKHANI .....8,200**  
*Cottage cheese cubes cooked in rich tomato gravy & butter*
- 114. MUTTER PANEER .....7,500**  
*Green peas cooked with cottage cheese into tomato & onion gravy with indian spices*
- 115. PALAK PANEER .....8,200**  
*The ever-popular fresh green spinach cooked with cubes of cottage cheese.*
- 116. PANEER PASANDA .....8,500**  
*Paneer Pasanda is a rich recipe of shallow fried paneer stuffed with dry fruits sandwiched in a smooth, creamy onion-tomato based gravy*
- 117. KADAI PANEER .....8,200**  
*Diced cottage cheese fried in kadai, simmered in yoghurt cooked with onions, sweet peeper, dry coriander seeds & garam masala*
- 118. SHAHI PANEER .....8,500**  
*Shahi paneer is preparation of paneer pieces in the thick, creamy & spicy gravy prepared with tomato, onion, cashew nuts & Almond paste*
- 119. PANEER KALIMIRCH .....8,900**  
*Cottage cheese cooked in cashew based gravy with freshly crushed black pepper.*
- 120. METHI PANEER .....8,200**  
*A delightful mix cottage cheese & sundried fenugreek cooked on tawa with garam masala.*
- 121. PANEER DO PYAZA .....8,200**  
*Cottage cheese cubes in a creamy semi-dry gravy with double the amount of onions. The recipe has onions added twice during the cooking process*
- 122. PANEER DHANIYA ADRAKI .....8,200**  
*Cottage cheese cooked in special coriander and ginger paste mixed with spices*

<b>123. PALAK CORN .....</b>	<b>7,000</b>
Corn & spinach cooked in green herbs gravy also called palak corn.	
<b>124. CHHOLE CHANA MASALA .....</b>	<b>7,200</b>
Kabuli Chickpeas cooked in spices like coriander, cinnamon & black cardamom.	
<b>125. MALAI KOFTA .....</b>	<b>8,200</b>
Roundels made of potatoes & cottage cheese simmered in shahi tomato & cashew nut gravy	
<b>126. VEG KOFTA .....</b>	<b>7,900</b>
Roundels made of potatoes & cottage cheese simmered in shahi tomato & cashew nut gravy	
<b>127. NAVRATAN KORMA .....</b>	<b>8,500</b>
Green mixture of vegetable with fruits & dry fruits aromatic, flavorful and mildly sweet recipe made with essential ingredients.	
<b>128. MUSHROOM MUTTER MASALA.....</b>	<b>7,500</b>
Fresh green peas & mushroom cubes simmered & cooked in spicy masala sauce	
<b>129. MIX VEGETABLES.....</b>	<b>7,200</b>
Ever green mixture of vegetable cooked in north indian punjabi style.	
<b>130. ALOO MUTTER.....</b>	<b>6,500</b>
Fresh green peas & potatoes simmered & cooked in spicy masala sauce.	
<b>131. ALOO GOBHI .....</b>	<b>6500</b>
Potatoes and cauliflower half boiled and cooked, yellowish in color due to the use of turmeric	
<b>132. GOBHI MUGHLAI .....</b>	<b>7,200</b>
A cauliflower Marinated & cooked with Indian spices	
<b>133. JEERA ALOO .....</b>	<b>6,500</b>
Diced potatoes fried, simmered in yoghurt, cooked with onion, sweet pepper, dry coriander seeds cooked with Indian spices.	
<b>134. BHINDI MASALA .....</b>	<b>6,500</b>
Ladyfinger (Okra) cooked with Indian spices	
<b>135. BAINGAN MASALA .....</b>	<b>6,500</b>
Roasted Eggplant cooked in onion, ginger, garlic paste	
<b>136. PANEER PATIYALA .....</b>	<b>9,900</b>
The dish is prepared by Minced paneer stuffed in Papad cones, which is typically flavored with a blend of aromatic spices such as cumin, coriander, turmeric, garam masala, and red chili powder	
<b>137. PANEER JAIPURI.....</b>	<b>8,200</b>
Paneer Jaipuri is a delectable Indian dish that originates from the city of Jaipur in the state of Rajasthan. It is a rich and creamy paneer (cottage cheese) preparation that is packed with flavors from a variety of spices and aromatic ingredients	

**138. PANEER KORMA ..... 8,200**

*Paneer Korma is a creamy and flavorful Indian dish made with paneer (cottage cheese) cooked in a rich and aromatic gravy.*

**139. PANEER KHURCHAN ..... 8,200**

*Paneer Khurchan is a flavorful and delicious Indian dish that features paneer (cottage cheese) cooked with a medley of vegetables and spices. The term "khurchan" refers to the process of scrapping the bottom of the pan to get the caramelized and slightly burnt bits, adding an extra layer of flavor."*

**140. VEG DEWANI HANDI..... 8,200**

*Vegetable Dewani Handi is a rich and flavorful Indian dish that features a medley of mixed vegetables cooked in a creamy and aromatic gravy*

**141. METHI MALAI MUTTER ..... 8,500**

*Methi Malai Mutter is a popular North Indian dish made with fresh fenugreek leaves (methi), green peas (mutter), and a creamy sauce.*

**142. HYDARABADI PANEER CURRY ..... 8,500**

*Marinated paneer with mint , coconuts and served with indian spiced in a hydarabadi gravy*

**143. CHHOLE BATURE (2 PCS OF BATURE) ..... 8,500**

*Tangy Chhole served with 2 puffy bhature*



## NON-VEGETARIAN MAIN COURSE CHICKEN SPECIAL

**144. CHICKEN TIKKA MASALA.....9,500**

*Boneless pieces of chicken cooked in tandoor, mixed with onions, tomatoes & rara masala*

**145. KADAI CHICKEN.....9,500**

*Kadai chicken has an irresistible flavor with the blend of green bell peppers, dried fenugreek leaves & the cardamom.*

**146. CHICKEN DHANIYA ADRAKHI .....9,500**

*Boneless pieces of chicken cooked in tandoor with fresh coriander, ginger, garlic curry masala.*

**147. CHICKEN KALIMIRCH.....9,900**

*Chicken marinated in yoghurt & roasted in kalimirch powder mixed with onion, kasoori masala with cashew nut creamy sauce cooked in tandoor.*

**148. CHICKEN RAHRA .....9,900**

*Boneless pieces of chicken marinated & cooked in tandoor best in rich gravy of tomatoes & fresh ground spices.*

**149. BUTTER CHICKEN.....9,500**

*Boneless pieces of chicken marinated in ginger, garlic cooked to preparation with fenugreek masala.*

**150. METHI CHICKEN.....9,500**

*Chicken cubes cooked with shallow fried onion, tomato puree and chopped with kasuri methi, red chili powder, turmeric powder, coriander powder with garam masala.*

**151. CHICKEN-DO PYAZA .....9,500**

*A local specialty of nawabs cooked in rich Punjabi style gravy*

**152. CHICKEN MALAI .....9,500**

*Boneless chicken cubes cooked in rich Punjabi style gravy.*

**153. SPINACH CHICKEN .....9,500**

*Boneless chicken cubes cooked in rich mughlai style gravy.*

**154. CHICKEN KORMA .....9,500**

*Chicken Korma is a rich and creamy dish featuring tender chicken cooked in a fragrant sauce of yogurt, cream, and aromatic spices*

**155. HYDARABADI CHICKEN CURRY .....9,900**

*Marinated chicken with mint , coconuts and served with indian spiced in a hydarabadi gravy*

**156. CHICKEN PATIYALA .....9,900**

## EGG SPECIALS

- 157. EGG CURRY.....6,500**  
*Fried half egg cooked in special royal Punjabi gravy.*
- 158. EGG BHURJI.....6,500**  
*Grated egg cooked in special royal Punjabi gravy*
- 159. EGG OMELETTE .....5,500**  
*Beaten eggs fried with butter or oil in frying pan in Indian style & served with breads.*

## MUTTON SPECIAL

- 160. MUTTON LABABDAR .....9,900**  
*A mutton delicacy prepared in rich and creamy recipe cooked in aromatic Indian flavors red gravy & then garnished with lots of cream & shredded gingers.*
- 161. MUTTON KADAI .....9,900**  
*A mutton marinated in yoghurt and kitchen king powder cooked in tandoor & mixed with onion, tomatoes, capsicum and Indian masala*
- 162. MUTTON DO PYAZA .....9,900**  
*Mutton cubes cooked with shallow fried onion, tomato puree and chopped with kasuri methi, red chilli powder, turmeric powder, coriander powder with garam masala*
- 163. MUTTON ROGAN JOSH .....9,900**  
*Diced pieces of mutton cooked in special Punjabi way & blended in thick sauce.*
- 164. SAAG -E- MUTTON .....9,900**  
*Diced pieces of mutton cooked with spinach gravy.*
- 165. MUTTON KEEMA MASALA .....10,500**  
*Mutton minced cooked with liver chunks with Indian masala & rich gravy*
- 166. MUTTON KORMA .....9,900**  
*Mutton cubes cooked with coriander powder, red chilli powder, garlic (roughly ground), ginger (roughly ground), Cloves, Whole green cardamom, Cinnamon sticks and onions*
- 167. MUTTON RAHARA .....10,500**
- 168. HYDARABADI MUTTON CURRY.....10,500**  
*Marinated mutton with mint , coconuts and served with Indian spiced in a hydarabadi gravy*

## SEA FOOD SPECIAL

- 169. FISH TAWA MASALA ..... 9,900**  
*Fish cooked with onion, ginger, base gravy skewered with curry leaves & mustard seed with sauce*
- 170. FISH CURRY..... 9,900**  
*Fish cooked in special Punjabi sauce.*
- 171. COCONUT FISH CURRY..... 9,900**  
*Diced fish delicately cooked in coconut sauce*
- 172. PRAWNS TAWA MASALA ..... 18,500**  
*Prawns cooked in a spicy tomato sauce*
- 173. PRAWNS CURRY..... 18,500**  
*Prawns cooked in a spicy tomato & onion sauce*

## DAL SPECIALITIES/LENTILS

- 174. DAL MAKHANI ..... 7,500**  
*Black urad dal simmered overnight cooked slowly on tandoor in clay pot flavored with tomatoes, garlic, onion & spices garnished with coriander leaves & finished with fresh cream.*
- 175. DAL TADKA ..... 6,900**  
*Yellow daal simmered overnight tempered slowly on tandoor in clay pot flavored with garlic, onion & spices, garnished with coriander leaves & making tadka*
- 176. DAL PUNJABI ..... 6,900**  
*Yellow daal, black urad daal & lentil pulse tempered in clay pot with onion, tomatoes, cumin seed with coriander leaves*
- 177. DAL PALAK..... 6,900**  
*Yellow Toor dal & lentil pulse tempered slowly in clay pot with onion, tomatoes, coriander leaves with spinach.*
- 178. DAL HANDEE ..... 6,900**  
*A mix of lentils cooked in traditional utensil called hand*

## RICE

- 179. PLAIN RICE..... 3,200**  
*Boiled steam white rice*
- 180. JEERA RICE..... 3,500**  
*White rice cooked in cumin seed.*
- 181. GARLIC JEERA RICE..... 4,500**
- 182. CURD RICE ..... 4,000**  
*Boiled white rice mixed with yoghurt*
- 183. MASALA TADKA RICE ..... 4,500**  
*Rice cooked in Indian masala with tadka.*
- 184. DAL KHICHDI..... 6,000**  
*Boiled Rice & yellow lentils cooked with spices*

## CHINESE SPECIAL

185. **VEG FRIED RICE** ..... 4,500  
*Rice fried with vegetables & Indian spices*
186. **TRIPLE SCHEZWAN VEG RICE** ..... 7,900  
*Triple Schezwan veg rice is a vibrant and spicy Indo-Chinese dish featuring stir-fried rice tossed with an assortment of colorful vegetables and a zesty Schezwan sauce.*
187. **EGG FRIED RICE** ..... 5,500
188. **CHICKEN FRIED RICE** ..... 7,500
189. **TRIPLE SCHEZWAN CHICKEN RICE** ..... 8,900

## PULAO

190. **VEGETABLE PULAO** ..... 4,500  
*Pulao rice cooked with vegetables.*
191. **PANEER PULAO** ..... 6,000  
*Pulao rice cooked with vegetables & Paneer*

## BIRYANI SPECIAL

192. **VEGETABLE BIRYANI** ..... 6,500  
*Pulao rice traditionally cooked to perfection with vegetables and spices*
193. **EGG BIRYANI** ..... 7,000  
*Layers of biryani rice centered with Fried eggs cooked in special spices*
194. **CHICKEN BIRYANI** ..... 8,500  
*Chicken Biryani is a royal dish with beautifully spiced and fragrant layers of biryani rice centered with juicy, tender chicken cooked in special spices*
195. **MUTTON BIRYANI** ..... 9,000  
*Mutton Biryani is a royal dish with beautifully spiced and fragrant layers of biryani rice centered with juicy, tender mutton (goat meat or lamb) cooked in special spices*
196. **FISH BIRYANI** ..... 9,900  
*Layers of biryani rice centered with Fish cubes cooked in special spices*
197. **PRAWNS BIRYANI** ..... 18,000  
*Layers of biryani rice centered with prawns cooked in special spices*
198. **HYDERABADI BIRYANI** ..... 9,900  
*Hyderabadi Biryani is a flavorful and aromatic rice dish that combines basmati rice with succulent marinated meat, such as chicken or lamb, and a blend of spices, saffron, and herbs.*

## INDIAN BREADS NAANS, PARATHAS & KULCHAS

199. TANDOORI ROTI .....	1,200
200. BUTTER ROTI.....	1,300
201. ROOMALI ROTI.....	2,200
202. MISSI ROTI .....	2,500
203. LACHCHA PARATHA.....	2,500
204. ALOO PARATHA.....	2,500
205. METHI PARATHA.....	2,500
206. CHILLI PARATHA .....	2,500
207. ALOO KULCHA.....	2,500
208. ONION KULCHA .....	2,500
209. ALOO ONION KULCHA.....	2,500
210. PANEER KULCHA .....	3,500
211. PURI/PUDI (4PCS).....	3,000

Puri (or Pudi) is a deep-fried Indian bread made from unleavened wheat flour dough, known for its puffy, golden appearance and crispy texture

212. BATURE .....	800
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## SPECIALITIES NAAN

Naan is a soft and pillowy Indian flatbread traditionally baked in a tandoor oven, resulting in a slightly charred, chewy texture. It is a versatile accompaniment to various dishes, often brushed with ghee or butter for added richness and flavor

213. PLAIN NAAN.....	1,300
214. BUTTER NAAN .....	1,500
215. CHILLI GARLIC NAAN .....	1,800
216. GARLIC NAAN.....	1,700
217. TURBO NAAN .....	2,200
218. PUDINA NAAN .....	1,800
219. METHI NAAN.....	1,800
220. STUFF NAAN .....	4,000
221. CHEESE NAAN (GOUDA CHEESE).....	4,500
222. CHEESE NAAN (MOZZARELLA CHEESE).....	5,500
223. MASALA NAAN.....	2,500
224. KEEMA NAAN .....	4,500
225. PESHWARI NAAN .....	3,700

## SWEETS/DESSERTS

**226. GULAB JAMUN ..... 3,500**

A sweet preparation made from fried khoya roundels dipped in sugar syrup overnight served hot.

**227. GAAJAR HALWA..... 3,500**

A sweet preparation made from mashed carrots & milk garnished with cashew nuts, Almonds & dry grapes.

**228. KHEER ..... 4,000**

A sweet preparation made from rice, milk and dry fruits.

**229. FRUIT GARDEN ..... 4,500**

A bowl of fresh fruits. (It's depends on availability)

**230. ICE CREAM (TWO SCOOP)..... 4,500**

Mango/ Butter Scotch/ Vanilla/ Chocolate/ Strawberry. (Depends on availability)



# INDO-CHINESE SECTION

## APPETIZERS

231. PANEER PEPPER AND SALT.....	7,000
232. CRISPY HONEY POTATO .....	5,500
233. CRISPY VEG .....	5,500
234. CRISPY CORN .....	5,500
235. CHILLI PANEER DRY .....	7,900
<i>Mushroom cubes mixed with corn flour and capsicum Indo- Chinese style.</i>	
236. CHILLI MUSHROOM .....	7,900
<i>Chopped cabbage with spring onion, carrot and capsicum roundballs in Indo-Chinese style.</i>	
237. DEEP FRIED GINGER CHICKEN.....	7,200
238. DEEP FRIED GINGER FISH.....	8,900
239. DEEP FRIED GINGER PRAWN.....	18,500
240. CRISPY HONEY CHICKEN.....	8,000
241. CHICKEN PEPPER AND SALT .....	8,000
242. CHICKEN CASHEWNUT (DRY / SEMI GRAVY).....	8,500
243. KUNG PAO CHICKEN (DRY / SEMI GRAVY).....	8,000
244. CHICKEN SINGAPORE STYLE (DRY / SEMI GRAVY) .....	8,000
245. CHICKEN CHILLI (DRY / SEMI GRAVY).....	7,900
246. FISH CHILLI (DRY / SEMI GRAVY).....	8,500
247. PRAWNS CHILLI (DRY / SEMI GRAVY).....	20,500
<i>King prawns mixed with corn flour and capsicum &amp; cooked in Indo-Chinese style.</i>	
248. PRAWNS CASHEWNUT (DRY / SEMI GRAVY).....	18,500
249. PRAWNS PEPPER AND SALT (DRY / SEMI GRAVY).....	18,500
250. CRISPY FISH SWEET AND SOUR .....	8,500
251. CRISPY HONEY LAMB .....	8,900

## DIMSUMS/MOMOS

252. VEGETABLE DIM SUM (MOMOS)(STEAM / FRIED .....	7,500
253. PANEER DIM SUM (MOMOS)(STEAM / FRIED) .....	7,900
254. CHICKEN DIM SUM (MOMOS)(STEAM / FRIED).....	8,200
255. PRAWNS DIM SUM (MOMOS)(STEAM / FRIED).....	13,000

## NOODLES AND CHOUPSY

256. VEG HAKKA NOODLES .....	7,200
257. VEG CHILLI GARLIC NOODLES .....	7,200
258. CHICKEN HAKKA NOODLES .....	8,500
259. CHICKEN NOODLES .....	8,200
260. CHICKEN CHILLI GARLIC NOODLES.....	8,500
261. EGG NOODLES .....	7,200
262. PRAWN NOODLES .....	14,000
263. PRAWN CHILLI GARLIC NOODLES.....	14,000
264. CHINESE BHEL DRY .....	6,900
265. VEG AMERICAN CHOUPSEY.....	7,900
266. CHICKEN AMERICAN CHOUPSEY.....	8,900

## MANCHURIAN

267. VEGETABLE MANCHURIAN (DRY / SEMI GRAVY).....	7,200
<i>Papadi chaat is a delightful Indian street food made with crispy fried flatbreads (papadis), topped with onion, tomato, tangy chutneys, yogurt, and spices.</i>	
268. GOBHI MANCHURIAN (DRY / SEMI GRAVY).....	7,500
<i>Gobhi Manchurian is a popular Indo-Chinese dish made with crispy cauliflower florets coated in a tangy and spicy sauce. The dish combines the flavors of garlic, ginger, soy sauce, and chili.</i>	
269. CHICKEN TANDOORI MANCHURIAN (DRY / SEMI GRAVY) ..	8,500
<i>TANDORI Chicken cubes with soya sauce, spring onion and capsicum roundballs in Indo- Chinese style. Morsels of chicken pcs Flavored with garlic, creamy cashew nut &amp; yellow chilies skewered &amp; grilled in tandoor.</i>	

## RICE

270. VEG CHILLI GARLIC RICE .....	6,900
271. CHICKEN CHILLI GARLIC RICE .....	7,900
272. CHICKEN, EGG, PRAWNS MIXED RICE .....	12,000
273. PRAWN FRIED RICE .....	16,000
274. PRAWN CHILLI GARLIC RICE .....	16,000
275. PRAWN SINGAPORE RICE .....	16,000

## SIZZLERS

276. VEG SIZZLER WITH RICE /NOODLES/CHIPS .....	8,900
277. FISH SIZZLER WITH RICE /NOODLES/CHIPS .....	10,500
278. CHICKEN SIZZLER WITH FRIED RICE /NOODLES/CHIPS ....	9,900
279. LAMB SIZZLER WITH FRIED RICE /NOODLES/CHIPS .....	10,900

## MAIN COURSES

280. SAUTE PRAWNS IN HOT GARLIC SAUCE .....	18,500
281. PRAWNS BLACK PEPPER SAUCE .....	18,500
282. FISH HOT GARLIC SAUCE .....	8,500
283. CHICKEN GINGER GARLIC SAUCE .....	7,900
284. SHREDDED CHICKEN IN HOT GARLIC SAUCE .....	7,900
285. CHICKEN BLACK PEPPER SAUCE .....	7,900
286. CHICKEN SWEET AND SOUR SAUCE .....	7,900
287. LAMB IN BLACK PEPPER SAUCE .....	9,500
288. SHREDDED LAMB HOT GARLIC SAUCE.....	9,500





**+250 787 605 789  
+250 737 605 789**



**kingdomkurry@gmail.com**



**www.kurrykingdom.rw**



**House No. 24, KG 5 Av,  
Kacyiru, Kigali - Rwanda**