

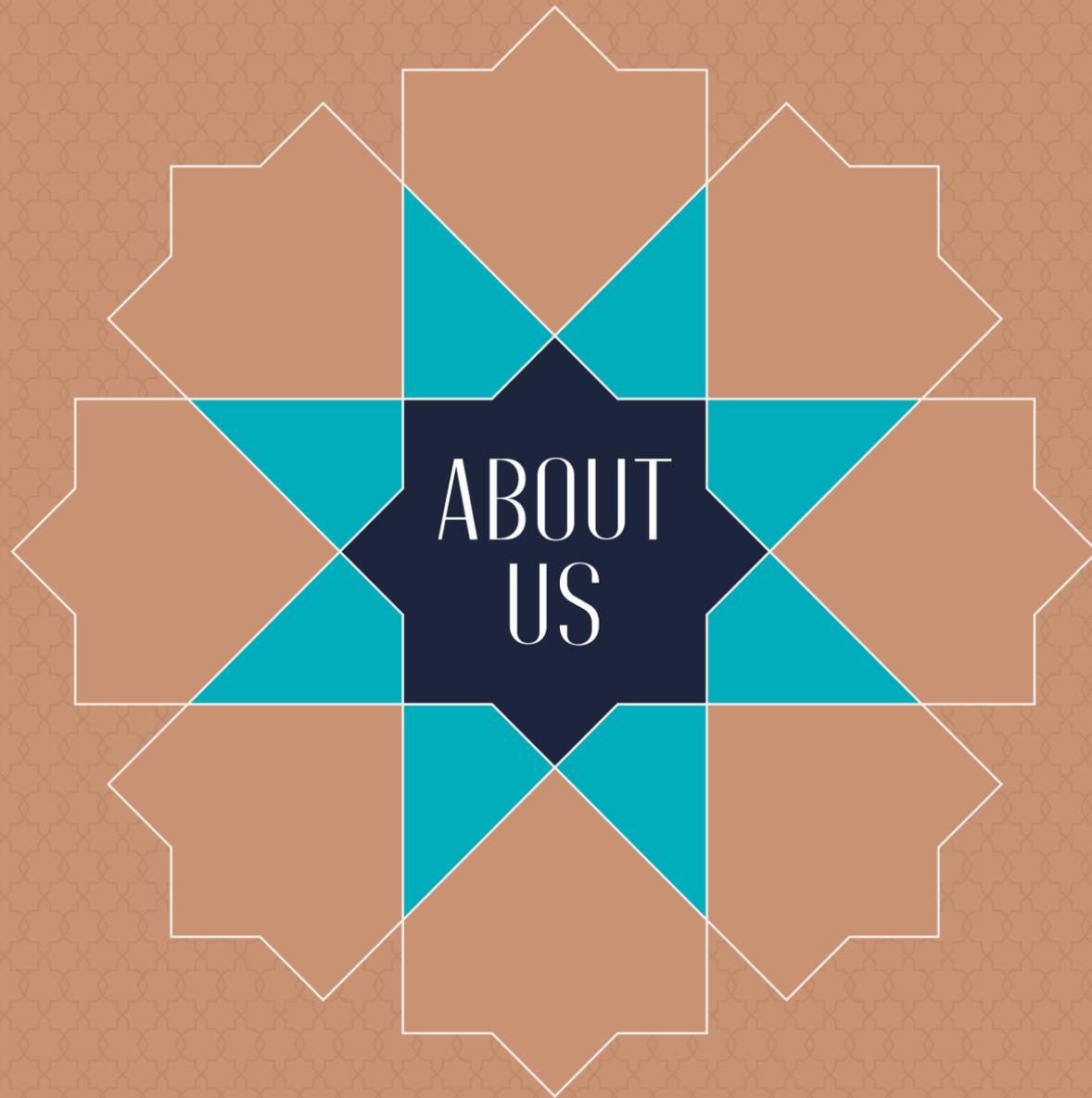


Scheme No. 71, Vijay Nagar, Indore



## FOOD MENU

\*TAXES EXTRA AS APPLICABLE.  
\*DRINK NOT ALLOWED.  
\*WE USE ONLY HALAL MEAT IN ALL OUR PREPARATION.  
\*ALL IMAGES USED ONLY FOR VISUAL REPRESENTATION ONLY.



### Hotel Zakir, Khajrana

It all started with the Zeal to pleasure the taste buds and been serving the maestro of skill since 35 year as an caterer.

Putting up an step ahead as Hotel Zakir on 27th Jan. 2012 and got recognised for the indigenous process of cooking on a wood fire stove.



### Zakir Family Restaurant

Bestowed with the love from the customer and blessed to expand our Second Branch on 09 Oct. 2018 as Zakir Family Restaurant at Khajrana Main Road, Khajrana Square, Indore



### Hotel Zakir, Vijay Nagar

One more feather in our cap with the expansion of our Third Brand as Hotel Zakir at Ring Road Scheme No.94, Mansarovar Nagar, Indore.



## LEBANESE FOOD

### NORMAL CHICKEN SHAWARMA

Middle Eastern cuisine consisting of Chicken cut into thin slices, stacked in a cone-like shape, and roasted on a slowly-turning vertical rotisserie or spit.

₹100

### SPECIAL CHICKEN SHAWARMA

Middle Eastern cuisine consisting of Extra topping of white sauce and chicken cut into thin slices, stacked in a cone-like shape, and roasted on a slowly-turning vertical rotisserie or spit riched.

₹120

### MEXICAN CHICKEN SHAWARMA

A Middle Eastern feast of spiced Chicken Shawarma drizzled with a Creamy Sauce and a zesty and spicy Sauce.

₹130

### CHEESE CHICKEN SHAWARMA

Chicken is served in a warm pita with cabbage and a creamy tahini-yogurt sauce.

₹150

### CHICKEN SHAWARMA PLATTER

Juicy, spiced chicken shawarma served on oven-warm Pita Bread with different Middle Eastern sauces and a refreshing tomato feta salad!

₹180



## SOUPS

### VEG MANCHOW SOUP

₹80

An easy and tasty indo chinese recipe made with finely chopped vegetables and chinese sauces.

### VEG HOT N SOUR SOUP

₹100

A spicy and tangy soup that is loaded with vegetables.

### CHICKEN MANCHOW SOUP

₹130

Small cubes of chicken pieces are simmered with vegetables and herbs like ginger, garlic, chilli and then seasoned with salt, pepper, egg and soya sauce.



### CHICKEN HOT N SOUR SOUP

₹130

Hot and sour soup is cooked with chicken, carrots, cabbage, corn flour, eggs, vinegar, chili, soya sauce and salt.

## VEG STARTERS

### PANEER ZAKIR SPECIAL ₹240

The king of all tikka's, tender pieces of paneer baked using skewers on a brazier called angeethi after marinating in secret spices of Zakir served with green chutney and salad.

### PANEER HARIYALI TIKKA ₹240

Simple green herb based paneer recipe which is prepared using cubes of cottage cheese coriander leaves, mint leaves and a bit of all purpose flour.

### PANEER 65 ₹250

A vegetarian appetizer made by crisp frying Cheese Cottage and then tossing it in a spicy masala.

### CHILLI PANEER ₹220

Crispy cubes of Cheese Cottage are tossed in a spicy sauce made with soy sauce, vinegar, chili sauce!

### PANEER TIKKA ₹220

It's a famous Indian appetizer where pieces of Indian cottages cheese and marinated with yogurt & spices and then grilled until charred.

### PANEER MALAI TIKKA ₹250

Medium-spiced tikka recipe made with marinated paneer cubes and veggies. Unlike the traditional tikka recipes which are known for its spicy flavours, malai tikka is mild & creamy in taste.

## CHINESE CHICKEN STARTERS

### CHICKEN LOLLIPOP DRY

₹220 3pc.

A frenched chicken winglet, wherein the chicken is cut loose from the bone end and pushed down creating a lollipop appearance deep fried and cooked in a tangy sauce. It is usually served hot with Szechuan sauce.

₹400 6pc.

### CHICKEN SCHEZWAN LOLLIPOP

₹250 3pc.

Schezwan chicken lollipop is more on the spicier side and had crispier outer coating; all in all, these are equally addictive and you just can't have enough of it! Schezwan sauce is a spicy chilli sauce which is used in many Chinese dishes and it is our one of the favorite sauces.

₹450 3pc.

### CHICKEN MANCHURIAN

Half ₹280 / Full ₹530

Exotic dish made of Fried Chicken formed into dumplings deep fried and cooked in a tangy sauce.

### CHILLI CHICKEN

Half ₹300 / Full ₹550

Crispy cubes of Chicken are tossed in a spicy sauce made with soy sauce, vinegar, chili sauce!

### CHICKEN 65

Half ₹300 / Full ₹550

An Indian Dish, it's deep-fried (of course), with this crazy saltiness and crunchiness to it, and punchy flavours of curry leaves, ginger, garlic, chillies and all the ingredients that make a happy Indian dish.

### CHICKEN MAKHMALI

Half ₹300 / Full ₹550

Mughlai Cuisine made with boneless chicken breasts marinated with cream and yogurt. The chicken is flavored with mild spices and cooked in a tandoor or charcoal grill.

# CHICKEN STARTERS



## BOTI KEBAB

₹280

A marinade of garlic, ginger, garam masala, turmeric and chilli gives chicken a dose of sub-continental spice in zakir's both kebab recipe. Making incisions in the chicken small pieces will help to permeate the marinade deep into the flesh and allow the chicken to cook quickly and evenly.

## BROWNIE KEBAB

₹280

A mild spicy and medium pieces of boneless chicken baked using skewers on a brazier called angeethi after marinating in Indian spices & dahi (yogurt) - essentially a boneless version of tandoori chicken.

## CHICKEN BADSHAH KEBAB

₹300 6pc.

Spiced pieces of boneless chicken baked using skewers on a brazier called angeethi after marinating in Indian spices and dahi (yogurt) essentially a boneless version of tandoori chicken which is red in nature.

## CHICKEN PATIYALA KEBAB

₹320

Zakir Originated dish Chicken Marinated In Special Tandoori Masala prepared into Yellow colour With Extra Flavored Herbs And Finished On Charcoal.

## CHICKEN TANDOORI FRY

Half ₹190 / Full ₹360

The traditional smoky, tender Chicken with the bite of chilies & the gentleness of yoghurt, cooked in Tandoor served with Green Chutney & Salad

## TANDOORI CHICKEN (ROASTED)

Half ₹200 / Full ₹380

The King of all kebabs, spiced full Chicken with bone, finished in a Tandoor served with green chutney & salad

## MURG MALAI TIKKA

₹320

Tender pieces of boneless chicken are marinated in a unique blend of yogurt, cream, cheese, papaya and spices and cooked on a grill or oven. Perfect for an outdoor barbecue or luncheon.

## CHICKEN SEEKH KEBAB

₹300

Succulent kebabs made from tender chicken, masalas and seasoning, put on a skewer and grilled golden.

## CHICKEN PAHADI KEBAB

₹300

Delicious nuggets of chicken marinated in mint, coriander, garlic and ginger and tenderized with hung yogurt. This is skewered and barbecued to delicious perfection and Green Flavoured!

## ZAKIR SEPCIAL KEBAB

₹340

The King of all Tikka, Tender pices of boneless chicken baked using skewers on a brazier called angeethi after marinating in secret spices of Zakir served with green chutney and salad.

## CHICKEN TIKKA

₹280

Medium pieces of boneless chicken baked using skewers on a brazier called angeethi after marinating in Indian spices and dahi (yogurt) essentially a boneless version of tandoori chicken.



# MUTTON STARTERS

## MUTTON TIKKA

Medium pieces Mutton baked using skewers on a brazier called angeethi after marinating in Indian spices and dahi (yogurt).

₹340

## MUTTON MALAI TIKKA

Tender pieces of Mutton are marinated in a unique blend of yogurt, cream, cheese, papaya and spices and cooked on a grill or oven. Perfect for an outdoor barbecue or luncheon.

₹360

## MUTTON PATIYALA KEBAB

Zakir Originated dish Spiced pieces of Mutton baked using skewers on a brazier called angeethi after marinating in Indian spices and dahi (yogurt)

₹380

## MUTTON AFGHANI TIKKA

Heavily marinated in a creamy yoghurt marinade seasoned with an array of spices and flavouring agents, the kebab is a juicy dish that can be cooked to perfection in barbecue Grill

₹380

## MUTTON BADSHAH KEBAB

A Mutton Marinated In Special Tandoori Masala With Extra Flavored Herbs And Finished On Charcoal.

₹390

## ZAKIR SEPCIAL KEBAB

₹400

The King of all Tikka, Tender pieces of mutton baked using skewers on a brazer called angeethi after marinating in secret spices of Zakir served with green chutney and salad.



# FISH STARTERS

## FISH FRY

₹280

Flavorful, spicy, tangy and absolutely delicious fish fillets are coated with spicy masala and then fried until crisp.

## FISH TIKKA

₹300

Medium pieces of boneless Fish baked using skewers on a brazier called angeethi after marinating in Indian spices and dahi (yogurt)

## FISH MALAI TIKKA

₹320

Tender pieces of Fish are marinated in a unique blend of yogurt, cream, cheese, papaya and spices and cooked on a grill or oven. Perfect for an outdoor barbecue or luncheon.

## FISH AMRITSARI TIKKA

₹320

A lightly battered fish fry in Indian spices, ginger, garlic paste and gram flour. It's crunchy and light to eat. Works great as an appetizer

## FISH NAZNIN

₹340

Fish cooked in a tandoori marinade with chilli, cumin & coriander.



# ZAKIR SPECIAL ASSORTED PLATTER

## CHICKEN ASSORTED KEBAB PLATTER ₹800

Roasted Half + 3 Badshah Kebab + 3 Seekh Kebab + 3 Chicken Tikka + 3 Malai Tikka + Biryani Rice

## ZAKIR SPECIAL ASSORTED PLATTER ₹1100

3 Leg Piece + 3 Badshah Kebab + 3 Seekh Kebab + 3 Chicken Malai Tikka + 2 Mutton Tikka + 3 Fish Naznin Tikka + Biryani Rice

# EGG MAIN COURSE



**EGG BURJI** ₹120 2pc.  
₹200 4pc.  
An scrambled eggs seasoned with garam masala, turmeric, and coriander, is an Indian-inspired way to eat eggs for breakfast.

**EGG CURRY** ₹120 2pc.  
₹200 4pc.  
Egg curry is a popular side dish made with boiled eggs cooked in onion tomato gravy.

**EGG MASALA** ₹140 2pc.  
₹200 4pc.  
Thick gravy made with boiled eggs, onions, tomatoes, whole spices & spice powders.

**EGG ANAGARA** ₹190  
A lightly battered fish fry in Indian spices, ginger, garlic paste and gram flour. It's crunchy and light to eat. Works great as an appetizer.

**EGG GHOTALA** ₹190  
Fish cooked in a tandoori marinade with chilli, cumin & coriander.



**VEG  
MAIN  
COURSE**

<b>SEV TAMATAR</b> Sev Cooked in Red thick Gravy with special spices of Zakir Real treat for Indori Chatpata taste.	₹130
<b>MIXED VEG</b> A semi spicy assortment of diced vegetable mixed together.	₹150
<b>VEG KOLHAPURI</b> Spicy mixed vegetables flavoured with whole indian spices especially red chillies	₹200
<b>KADAI PANEER</b> Marinated Cottage Cheese Cooked into Capsicum, Onion and Secret spices to the perfection	₹200
<b>BUTTER PANEER MASALA</b> Perfectly cooked tender pieces of Cottage Cheese blended with rich tomato based gravy enriched with butter and subtle of spices	₹200
<b>MATTAR PANEER</b> A spicy mix of green peas and cheese cottage tossed together.	₹190
<b>PANEER LABABDAR</b> Cottage Cheese in tabgy gravy with an extra shot of butter	₹250
<b>PANEER HYEDRABADI</b> Green Flavoured Paneer cooked with Onion Cpasicum and Secret mild Spices of Zakir	₹220
<b>PANEER CHATPATA</b> Cottage Cheese in tabgy gravy with an extra shot of red pepper	₹240
<b>KAJU CURRY</b> Cashew Nuts in mild creamy rich cashew garvy.	₹250
<b>DAL FRY</b> Yellow Dal Fried with onion, garlic, tomato & green chilly.	₹100
<b>DAL TADKA</b> Very spicy tadka of jeera , heeng & red chillies poured over yellow dal just before serving.	₹140



## CHICKEN MAIN COURSE

	Half	Full
<b>KADAI CHICKEN</b> A delicious, spicy & flavorful dish made with chicken, onions, tomatoes, ginger, garlic & fresh ground spices	₹310	₹520
<b>BHUNA CHICKEN</b> A Bhuna chicken curry smeared in tomato base with fresh fragrance of ginger, garlic and bhuna masala and the Indian spices stirring until all the liquid dries up.	₹300	₹500
<b>HANDI CHICKEN</b> A delicious dish made with chicken cooked in a low flame for a long time into the secret Spices to the perfection	₹300	₹500
<b>TAWA CHICKEN</b> Chicken is roasted and coated with full-of-spices onion-tomato masala, all done on one pan.	₹300	₹500
<b>CHICKEN MASALA</b> Delicious Moderatly Spicy and Flavourful Chicken Cooked on low flame till the perfection.	₹290	₹500
<b>CHICKEN KOLHAPURI</b> A Spicy chicken curry with an amazing blend of fresh spices. Chicken is cooked in freshly made Kolhapuri paste which is spicy and full of flavors	₹300	₹520
<b>CHICKEN ANGARA</b> Piping hot chicken pieces spiced with red chili powder and marinated with curd and cream cooked into the secret spices to the perfection.	₹300	₹500
<b>CHICKEN SULTANA</b> Spiced Chicken cooked into secret spices and smashed boiled eggs.	₹300	₹500
<b>CHICKEN HARYALI</b> Green Flavoured chicken cooked with Onion Cpasicum and Secret mild Spices of Zakir	₹320	₹590

### CHICKEN PUNJABI

Spiced and thick red chicken Curry has the simplest of ingredients such as whole spices, ginger, garlic, onions, tomatoes and curd.

Half ₹300 Full ₹500

### CHICKEN AFGHANI

Indian appetizer recipe made of chicken marinated in a rich creamy marinade made with cashew nut paste, cream, lemon juice, cheese and ginger-garlic paste, and then baked to perfection. The dish has a smoky and rich taste.

₹320 ₹550

### CHICKEN PATIALA

Chef Special dish it's rich and creamy and nutty. It's made with my pre-made onion masala, a blend of flavorful spices and a combination of yogurt, cream and ground cashews. It is Wrapped into Omlette.

₹340 ₹610

### CHICKEN CHANGEZI

Chicken breast is rubbed with an intoxicating paste made with cilantro, mint, and other distinctive flavors cooked to the perfection.

₹340 ₹610

**BUTTER CHICKEN** Half ₹300 Full ₹500

Perfectly cooked tender pieces of smoked chicken blended with rich tomato based gravy enriched with butter and subtle of spices.



**CHICKEN HYDERABADI** Half ₹340 Full ₹610

It comprises rich gravy made of cream with ginger garlic paste, tomato paste, coriander powder, chilli powder and garam masala. Chicken is first roasted and later cooked with gravy to give it the perfect taste.

### CHICKEN TAKA TAK

Perfectly cooked tender pieces of smoked chicken blended with rich red spiced based gravy enriched with creame and subtle of spices

Half ₹340 Full ₹610

### CHICKEN KALMI

A combination of Boneless and Boiled Mild Spiced Chicken cooked into Onion, Capsicum slices in Yellow Gravy cooked into secret spices of Zakir.

₹340 ₹610

### ZAKIR SPECIAL CHICKEN

Zakir Signature Dish and perfect combination of Chicken Hyderabad and Chicken Taka Tak half cooked on charcoal and then on a tawa with red onions tomatoes, coriander, ginger garlic, and garam masala. The preparation is given steam by covering its lid, and then slow cooked for the oil to separate from the dish.

₹340 ₹610

**CHICKEN KORMA** Half ₹260 Full ₹460

Home-style chicken cooked in thick & mildly spiced tomato gravy will surely make you nostalgic for home.



# MUTTON MAIN COURSE



## BUTTER MUTTON

Perfectly cooked tender pieces of Mutton blended with rich tomato based gravy enriched with butter and subtle of spices.

Half	Full
₹310	₹540

## KADAI MUTTON

A delicious, spicy & flavorful dish made with mutton, onions, tomatoes, ginger, garlic & fresh ground spices

₹310	₹540
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## MUTTON PASANDA

A Mughlai style dish where Mutton marinated in curd and freshly ground spices and dunked in an onion-tomato and green gravy.

₹310	₹540
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## BHUNA MUTTON

A Bhuna Mutton curry smeared in tomato base with fresh fragrance of ginger, garlic and bhuna masala and the Indian spices stirring until all the liquid dries up.

₹310	₹540
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## MUTTON HYDERABADI

Green Flavoured Mutton cooked with Onion Cpasicum and Secret mild Spices of Zakir

₹310	₹540
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## MUTTON AFGHANI

Indian appetizer recipe made of Mutton marinated in a rich creamy marinade made with cashew nut paste, cream, lemon juice, cheese and ginger-garlic paste, and then baked to perfection. The dish has a smoky and rich taste.

₹310	₹540
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## TAWA MUTTON

Mutton is roasted and coated with full-of-spices onion-tomato masala, all done on one pan.

₹310	₹540
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## MUTTON HANDI

A delicious dish made with Mutton cooked in a low flame for a long time into the secret Spices to the perfection

₹310	₹540
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## MUTTON KOLHAPURI

A Spicy Mutton curry with an amazing blend of fresh spices. Chicken is cooked in freshly made Kolhapuri paste which is spicy and full of flavors

₹310	₹540
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MUTTON Half ₹300  
KORMA Full ₹560

Home-style Mutton cooked in thick & mildly spiced tomato gravy will surely make you nostalgic for home.



### MUTTON MASALA

Delicious Moderately Spicy and Flavourful Mutton Cooked on low flame till the perfection.

Half ₹310 Full ₹540

### MUTTON TAKA TAK

Marinated Mutton thighs half cooked on charcoal and then on a tawa with red onions tomatoes, coriander, ginger garlic, and garam masala. The preparation is given steam by covering its lid, and then slow cooked for the oil to separate from the dish.

₹360 ₹600

### MUTTON ANGARA

Piping hot Mutton pieces spiced with red chili powder and marinated with curd and cream cooked into the secret spices to the perfection.

₹310 ₹540

### MUTTON RARA

It is made using mutton pieces and mutton mince, very different from the other mutton curries which normally use either the keema or pieces.

₹350 ₹600

### ZAKIR SPECIAL MUTTON

Signature dish and Perfect combination of Mutton Hyderabadi and Chicken Taka Tak cooked to the perfection with the secret spices of Zakir.

₹350 ₹600

## FISH MAIN COURSE



### FISH CURRY

Home-style Fish cooked in thick & mildly spiced tomato gravy will surely make you nostalgic for home.

₹320

### FISH BENGALI CURRY

Egg curry is a popular side dish made with boiled eggs cooked in onion tomato gravy.

₹360

### FISH MASALA

Delicious Moderately Spicy and Flavourful Fish Cooked on low flame till the perfection.

₹320

# BIRYANI & RICE

## DUM FISH BIRYANI ₹250

Succulent pieces of Fish laid on a bed of long-grain rice are slow-cooked on charcoal fire with wellness boosting secret spices.

## DUM MUTTON BIRYANI ₹250

Succulent pieces of mutton laid on a bed of long-grain rice are slow-cooked on charcoal fire with wellness boosting secret spices.

## PLAIN RICE ₹80 / 110

Rice is a flavored Indian rice dish made by cooking basmati rice with cumin & other fragrant spices.

## JEERA RICE ₹100/₹120

Jeera rice is a flavored Indian rice dish made by tossing basmati rice and Jeera into Pan.

## BUTTER KHICHDI ₹150

A simple rice and moong dal khichdi with aromatic tadka of garlic and few other spices.

## VEG TAWA BIRYANI ₹150

Tawa Biryani from the Coastal of Konkan prepared into secret spices served with Raita

## DUM EGG BIRYANI ₹150

2 pieces of Fried Eggs laid on a bed of long-grain rice are slow-cooked on charcoal fire with wellness boosting secret spices.

## CHICKEN FRIED RICE ₹200

Chicken Fried Rice ! This takeout classic is an easy weeknight meal ! Its made on the stovetop with chicken eggs, onions, carrots, peas and rice.



## DUM CHICKEN BIRYANI ₹150

Succulent pieces of chicken laid on a bed of long-grain rice are slow-cooked on charcoal fire with wellness boosting secret spices.

# INDIAN BREADS

RUMALI ROTI ₹15 BUTTER NAAN ₹40

TANDOORI ROTI ₹15 GARLIC NAAN ₹45

BUTTER TANDOORI ROTI ₹20 BUTTER GARLIC NAAN ₹50

FARMAISH ROTI ₹40 CHILLI GARLIC NAAN ₹50

NAAN ₹35

# ACCOMPAINEMENT

GULAB JAMUN 2 PIECES	40
AALAPAK (LOKI KA HALWA) 100 GM	40
RAITA	30
MUGHLAI GRAVY	30
ONION SALAD	30
GREEN SALAD	60
PUNJABI SALAD	80
ROASTED MASALA PAPAD	30
FRIED MASALA PAPAD	30
MAYONNAISE (GARLIC SAUCE)	20
BUTTER MILK	60
COLDRINKS & WATER BOTTLE	ON MRP

THANK YOU

PLEASE COME AGAIN