



Since 1913

KARIM'S[®]

Mughlai Zaiqa



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KARIM'S®

KNOW THE HISTORY



*“ Secret of good mood
Taste of Karim's food ”*

In mid 19th century, Mohammed Aivaz was a cook in the royal court of Mughal Emperor, however after the Bahadur Shah Zafar was exiled he left the city for Meerut.

HAJI KARIMUDDIN (FOUNDER)

In 1911, when Delhi Durbar was held for the coronation of the King George V, one of Aivaz's son Haji Karimuddin moved back to Delhi with an innovative idea of opening a Dhaba to cater the people coming from all over India to join the coronation. Haji Karimuddin started the Dhaba selling just two items of *Alu gosht* (mutton with potatoes) and *Daal* (lentil curry) served with *Rumali Roti*.

In 1913, Haji Karimuddin established the Karim Hotel in Gali Kababian, near Jama Masjid, Delhi saying, "I want to earn fame and money by serving the royal food to the common man".

ABOUT THE CITY



The Masjid-i-Jahan-Numa (lit. the 'World-reflecting Mosque'), commonly known as the Jama Masjid of Delhi, is one of the largest mosques in India.

It was built by Mughal Emperor Shah Jahan between 1644 and 1656

SINCE 1913

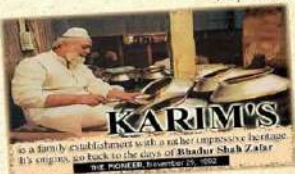


BEST TASTE OF EMPIRE
Karim's. Delhi, India

Time Magazine Ranks 'Karims' amongst top restaurants in ASIA

TRAVELERS IN DELHI HAVE A LOT ON THEIR PLATE. MUGHAL monuments like hulking Red Fort and the elegant Jama Masjid, India's largest mosque, loom above the city's myriad bazaars and the dusty homes of forgotten poets. But no matter how much there is to explore, locals and visitors alike always return to Delhi's most beloved haunt: Karim's.

A Cycle-rickshaw ride from the Chandni Chowk Metro stop Karim's is neither soaring fortress nor ancient temple, yet it is an unmissable landmark nonetheless, often filled to capacity with the faithful. This drab roadside dhaba (or eatery) serves up the most authentic Mughal fare in the city which is what you might expect considering who runs the place. Haji Zahuruddin comes from a family whose bloodline extends back centuries to the chefs who conjured elaborate feasts in the courts of Mughal Emperors. Generations of Chefs honed their culinary wizardry in the



It's a family establishment with a rather impressive heritage. It's origins go back to the days of Bahadur Shah Zafar THE PIONEER. Established in 1913.

nearby Red Fort until the last Mughal ruler was toppled by the British in 1857. Returning to Delhi in 1911 after his family spend decades in exile, Haji Karimuddin, the grandfather of the present owner, set up shop in the same alleyway where his descendants now prepare their family recipes, each one a closely guarded secret.

They are certainly secrets worth keeping: sumptuous curries like the *lazzeez murgli saag* (a spicy chicken-and-spinach dish) or the *badshahi badam pasanda* (tender chunks of mutton simmered in a tangy almond paste) complement perfectly the selection of succulent-grilled meats from the tandoor, and array of flavorful rice biryanis studded with dried fruits and pungent spices, and the steaming hot naans and rotis. Best of all, these regal delights still come at dhaba prices. In the imperial city, even paupers can eat like kings.

A few words !

The very difficult fine art of cooking, tasty and nourishing food was developed & perfected under the patronage of Emperors & Empresses cooking royal food is our hereditary profession.

Our forefathers enjoyed the prestigious employment in the royal kitchen.

The end of this prestigious calling came with the end of Mughal dynasty during the last Mughal Emperor **Bahadur Shah Zafar**.

Our great grand father a chef par excellence, was the pioneer to bring the royal food to the common man. In 1913, he spread the shahi Dastar-Khwan outside the walls of Royal Red Fort.

Under the shadow of Jama Masjid, **Haji Karimuddin** inherited the arts and ideas to his son **Haji Nooruddin** and his grand sons.

Karim is growing by the grace of "**ALMIGHTY**" today the fourth generation of Royal Chef brings to Dhanbad the choicest Mughlai delicacies.





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You are Heartily Welcome to the

Mughal Shahi Dastar Khwan

SOUP

- **Mutton Soup** 175
Mutton and bones extracted using a special process at regulated heat temperature.
- **Chicken Soup** 155
Fresh chicken pieces boiled with the finest herbs and spices.
- **Tomato Soup** 145
Tomato extracts with butter, pepper and spices.

ROLLS

- **Karim's Special Roll** 250
Mutton Seekh Kababs wrapped in roomali roti with special sauce.
- **Shami Roll** 240
Mutton shami kababs wrapped in roomali roti with special sauce.
- **Chicken Malai Tikka Roll** 230
Roasted chicken wrapped in roomali roti with a cream & special sauce.
- **Chicken Seek Roll** 210
Chicken seek kababs wrapped in roomali roti with special sauce.
- **Chicken Tikka Roll** 210
Roasted chicken wrapped in roomali roti with special sauce.
- **Paneer Malai Tikka Roll** 190
Roasted malai paneer wrapped in roomali roti with special sauce.
- **Paneer Hariyali Tikka Roll** 170
Cottage cheese marinated in secret bunch of spices along with spinach mint and coriander sauce, wrapped in roomali roti.
- **Paneer Roll** 170
Roasted paneer & vegetables wrapped in roomali roti with special sauce.
- **Soya Chaap Roll** 170
Roasted soya chaap wrapped in roomali roti with special sauce.



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KARIM'S SPECIAL



	Half	Full
<p>■ Tandoori Bakra (Preparation time 24 hours) Lamb stuffed with chicken, rice eggs and dry fruits (head excluded)</p>	-	13000
<p>■ Mutton Tandoori Raan (Preparation time 12 hours) spiced, oven roasted leg of lamb.</p>	-	2100
<p>■ Makhani Mutton Burra Roasted mutton marinated with secretly guarded spices with butter.</p>	(2 Pcs.) 380	(4 Pcs.) 690
<p>■ Makhani Mutton Kabab Minced mutton prepared with special spices, mixed with butter, heated on charcoal heat.</p>	-	(4 Pcs.) 540
<p>■ Makhani Murg Malai Tikka Boneless chicken pieces marinated with spices and cream, dipped in melted butter.</p>	(4 Pcs.) 380	(8 Pcs.) 720
<p>■ Makhani Chicken Burra Chicken pieces marinated with spices and butter and heated on charcoal heated ovens.</p>	(4 Pcs.) 370	(8 Pcs.) 690
<p>■ Makhani Chicken Kabab Specially prepared minced chicken marinated with spices and butter.</p>	-	(4 Pcs.) 470
<p>■ Mutton Platter 2pc Mutton Seek Kabab + 2pc Mutton Shahjahani Kabab + 2pc Mutton Burra + 2pc Mutton Shaami Kabab.</p>		(8 Pcs.) 1210
<p>■ Chicken Platter (Any 4 Items / 2 Pcs Each) Chicken Seek Kabab / Chicken Afghani / Chicken Burra / Chicken Malai Tikka / Chicken Tikka / Fish Tikka.</p>		(8 Pcs.) 910



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MUTTON STARTER



Half Full

- | | | |
|---|---------------------|---------------------|
| <input type="checkbox"/> Mutton Seek Kabab
Spiced, skewer-roasted minced mutton. | (2 Pcs.) 270 | (4 Pcs.) 510 |
| <input type="checkbox"/> Mutton Burra
A house speciality-spiced kabab, roasted chops. | (2 Pcs.) 340 | (4 Pcs.) 640 |
| <input type="checkbox"/> Mutton Shami Kabab
Spiced, minced meat kabab deep fried. | - | (2 Pcs.) 310 |
| <input type="checkbox"/> Mutton Shahjahani Kabab
Minced mutton kabab deep fried. | - | (2 Pcs.) 320 |



CHICKEN STARTER



- | | | |
|--|---------------------|---------------------|
| <input type="checkbox"/> Chicken Seek Kabab
Spiced, skewer-roasted minced chicken. | (2 Pcs.) 250 | (4 Pcs.) 440 |
| <input type="checkbox"/> Chicken Afghani
Chicken baked in a blend of cashew paste, lemon juice
cheese & ginger, garlic paste. | (4 Pcs.) 320 | (8 Pcs.) 570 |
| <input type="checkbox"/> Chicken Burra
A house speciality spice, roasted chicken. | (4 Pcs.) 340 | (8 Pcs.) 640 |
| <input type="checkbox"/> Chicken Tandoori
Full chicken marinated with spices and butter, heated slowly on charcoal oven. | - | 580 |
| <input type="checkbox"/> Chicken Tangdi
Spiced, oven roasted chicken tangdi. | - | (2 Pcs.) 190 |
| <input type="checkbox"/> Chicken Malai Tangdi
Spiced, oven roasted chicken malai tangdi. | - | (2 Pcs.) 220 |
| <input type="checkbox"/> Chicken Malai Tikka
Roasted boneless chicken mixed with butter & cream. | (4 Pcs.) 390 | (8 Pcs.) 670 |
| <input type="checkbox"/> Chicken Tikka
Roasted boneless chicken pieces. | (4 Pcs.) 350 | (8 Pcs.) 650 |
| <input type="checkbox"/> Chicken Hariyali Tikka
Boneless chicken marinated with spinach, mint, coriander and
special spices roasted on charcoal heat. | (4 Pcs.) 370 | (8 Pcs.) 650 |



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FISH STARTER



- **Fish Tikka** (6 Pcs.) **580**
Spiced roasted pieces of fish.
- **Tandoori Fish** (1 Pc.) **650**
Spiced, oven fish.



VEGETARIAN STARTERS



- **Paneer Tikka** **350**
Paneer roasted with vegetables.
- **Paneer Malai Tikka** **380**
Paneer roasted with vegetables in cream.
- **Paneer Haryali Tikka** **380**
Paneer roasted with vegetables & special spices.
- **Tandoori Soya Chaap** **320**
Soya chunks roasted with special sauce.
- **Tandoori Malai Chaap** **360**
Soya chunks roasted in cream with special sauce.
- **French Fries** **150**
Fried potatoes served hot with ketchup.


















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MUTTON MAIN COURSE



	Half	Full
 Mutton Qorma Mutton curry cooked with assorted spices.	330	570
 Mutton Stew Mutton cooked without water in onion with curd and whole spices.	330	570
 Mutton Nehari Mutton cooked with 54 spices, processed over night.	360	590
 Mutton Keema Minced mutton cooked with spices.	-	570
 Mutton Jahangiri Marinated mutton with tikka masala & fresh tomatoes.	360	590
 Mutton Kadahi Gosht A frontier delicacy of mutton with aromatic spices, onion, tomato & capsicum.	360	590
 Mutton Mughlai Mutton cooked with aromatic spices, cashew-nut paste, yogurt & cream & eggs.	360	590
 Nargisi Kofta Minced mutton meatballs with egg in aromatic gravy.	-	440
 Mutton Saag Mutton cooked with spinach based gravy.	330	570
 Mutton Handi A savory - based preparation with spiced mutton chunks with mutton gravy.	380	590
 Badam Pasanda Boneless mutton cooked with almond in special spices.	-	590
 Gurda Kaleji Mutton special pieces cooked with special spices.	-	570
 Keema kaleji Minced mutton and liver cooked with special spices.	-	570



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CHICKEN MAIN COURSE



	Half	Full
● Murgh Musallam (Preparation time 45 min.) Chicken in gravy, stuffed with rice, egg and dry fruit.	-	980
● Chicken Changezi Chicken cooked with onion & curd with secret spices.	310	540
● Chicken Qorma Chicken curry cooked with assorted spices with curd.	310	540
● Chicken Stew Chicken cooked without water in onion with curd and whole spices.	310	540
● Chicken Kadai A frontier delicacy with chicken, aromatic spices, onion, tomato & capsicum.	310	570
● Chicken Saag Chicken cooked in spinach based gravy with cream & butter.	320	570
● Chicken Mughlai Chicken cooked with aromatic spices, cashew-nut paste, yogurt & creams with eggs.	320	570
● Chicken Jahangiri A thick gravy with marinated chicken, ginger-garlic paste, tikka masala & fresh tomato	320	570
● Chicken Handi A savoury - based preparation with spiced chicken chunks with chicken gravy	340	590
● Butter Chicken Chicken cooked in a rich, tomato based gravy with butter & cream.	(4 Pcs.) 540	(8 Pcs.) 980
● Butter Chicken Boneless Boneless chicken cooked in rich, tomato based gravy with butter & cream.	(4 Pcs.) 570	(8 Pcs.) 1040
● Chicken Kabab Curry Chicken seekh kababs in spiced gravy.	320	570
● Chicken Tikka Masala Boneless chicken marinated in secret bunch of spices roasted on charcoal heat.	540	(8 Pcs.) 980
● Egg Curry Boiled eggs in aromatic gravy.	-	(2 Pcs.) 210



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VEGETARAIN MAIN COURSE



- | | | |
|---|--|-----|
| ■ | Shahi Paneer
Cottage cheese in an onion based gravy with cream. | 340 |
| ■ | Butter Paneer
Cottage cheese stuffed in tomato based gravy with cream & butter. | 360 |
| ■ | Kadahi Paneer
Frontier delicacy with paneer, aromatic spices and with tomato capsicum & onion. | 360 |
| ■ | Palak Paneer
Cottage cheese cooked in spinach gravy. | 340 |
| ■ | Dal Makhani
Whole black lentils and red kidney beans cooked with a butter & cream. | 310 |
| ■ | Yellow Dal
Yellow lentil cooked with a sauteed onions & tomatoes. | 230 |
| ■ | Mix Vegetable
Mixed vegetables in a special traditional gravy. | 320 |
| ■ | Soya Chaap Masala
Soya chap dipped in special marinated spices. | 330 |
| ■ | Mushroom -e- Mumtaz
Mushroom cooked with dry fruit gravy and secretly guarded spices. | 370 |





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Naan/Roti

- | | | |
|--------------------------|--|--------|
| <input type="checkbox"/> | Keema Naan
Oven baked bread filled with minced meat. | 190 |
| <input type="checkbox"/> | Sheermal (Bakarkhani)
Slightly sweet bread. | 150 |
| <input type="checkbox"/> | Naan (Plain / Butter)
A lightly sweet, oven baked, white flour based bread topped with butter. | 90/110 |
| <input type="checkbox"/> | Garlic Naan
A lightly sweet, oven baked, white flour based bread mixed with garlic. | 120 |
| <input type="checkbox"/> | Lachcha Paratha
A layered, wheat flour based bread. | 90 |
| <input type="checkbox"/> | Khamiri Roti (Plain / Butter)
Oven baked, white flour based bread. | 50/60 |
| <input type="checkbox"/> | Tandoori Roti (Plain / Butter)
Oven baked, white flour based bread. | 30/40 |
| <input type="checkbox"/> | Roomali Roti
White flour based bread baked over an iron disk. | 60 |












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BIRYANI & RICE







	Half	Full
 Karim's Special Raan Biryani (Preparation time 24 hours) A savoury rice based preparation with spiced leg of lamb, caramelised onions and full-flavoured saffron rice.	-	2400
 Mutton Biryani A Savoury riced-based preparation wit marinated mutton, caramelised onions and full-flavoured saffron rice.	370	580
 Chicken Tikka Biryani Chicken tikka cooked with biryani rice.	330	540
 Chicken Biryani A Savory riced-based preparation with marinated chicken, caramelized onions and full-flavoured saffron rice.	310	520
 Veg. Pulao Rice cooked with vegetables.	-	270
 Jeera Rice Rice cooked with cumin.	-	150
 Plain Rice Steamed rice.	-	120



SALAD & RAITA



 Boondi Raita Mashed curd with dipped gram flour balls and spices.	95
 Plain Raita Mashed curd.	85
 Mix Veg Raita Mashed curd with assorted mix grated vegetables.	110
 Green Salad Assorted, sliced vegetables, neat and clean.	90



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BEVERAGES



	MRP
■ Packaged Drinking Water	
■ Soft Drink (Plain / Masala)	90/110
■ Fresh Lime Soda	90
■ Fresh Lime Water	60
■ Jaljeera	70
■ Butter Milk / Lassi	90/110
■ Virgin Mojito	150



DESERTS



■ Phirni Semolina cooked with milk & sugar.	110
■ Kheer Rice cooked with milk & sugar.	90
■ Shahi Tukda Fried bread with milk & dry fruits.	160
■ Gulab Jamun	90
■ Gulab Jamun with Ice Cream	130
■ Ice Cream	110





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KARIM'S



*M. F. Hussain's
Compliment*

میلینیم پلاننگ

- LIQUOR & HARD DRINKS NOT ALLOWED INSIDE/OUTSIDE • OUTSIDE EATABLES ARE NOT ALLOWED
- COLOUR IS NOT USED IN THE PREPARATIONS • ONLY MUTTON, CHICKEN & VANASPATI OIL USED
- TONED MILK & IT'S CURD USED • RAW MATERIALS USED AFTER SIEVING & CLEANING
- RAW MATERIALS ARE NOT FOR SALE • RATES ARE SUBJECT TO CHANGE WITHOUT ANY PRIOR NOTICE
- APPLICABLE GST EXTRA • CONSUME OUR FOOD PRODUCTS SAME DAY

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