# Lucknowee

SINCE 2017 • DUBAI

## THE ORIGINAL TUNDAY KEBABS

110 YEARS OF CULINARY TRADITION

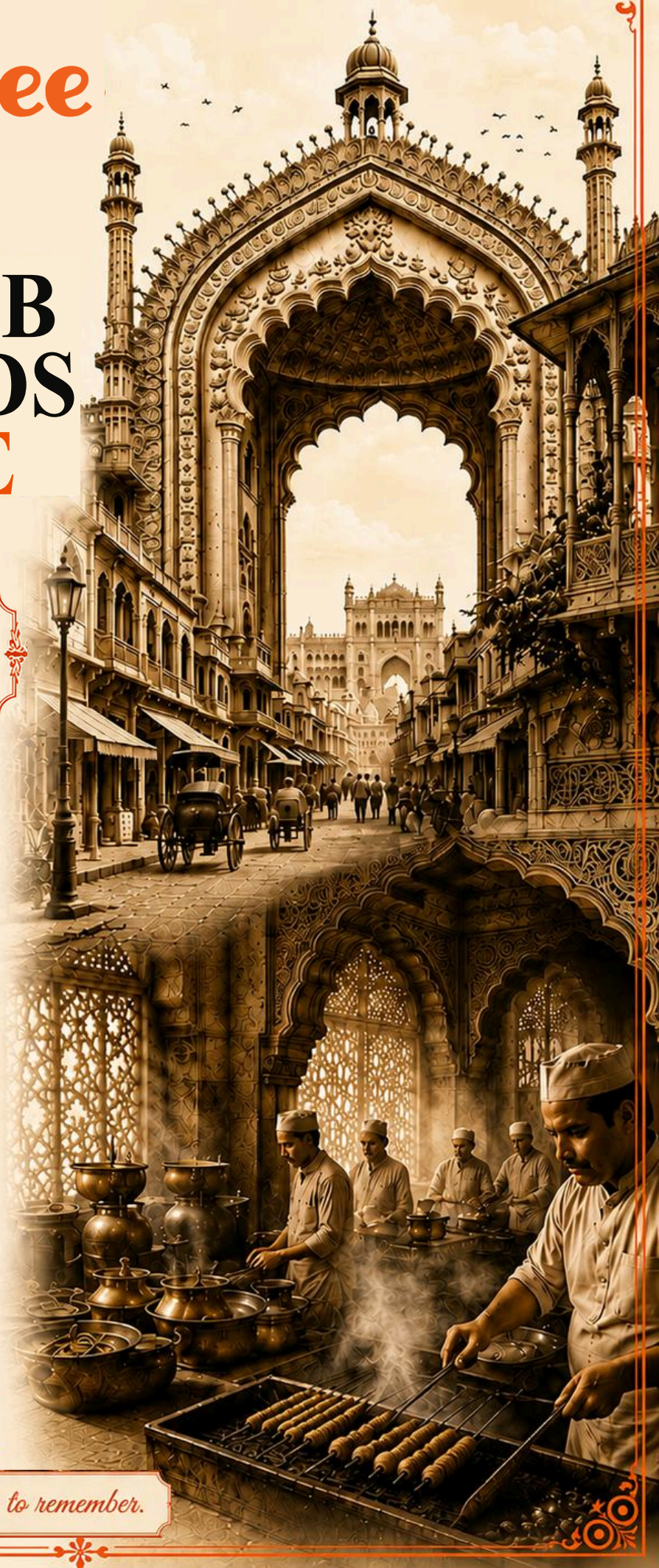


# Lucknowee

SINCE 2017 • DUBAI

# THE KEBAB THAT NEEDS NO KNIFE

## THE ORIGINAL TUNDAY KEBAB



### A legend born in the royal kitchens of Lucknow.

More than a century ago, a kebab was created so tender, so delicately spiced and so perfectly crafted that it became part of Lucknow's culinary identity.

Prepared with a closely guarded blend of 160 spices, the Tunday Kebab is known for its extraordinary softness and unforgettable flavour.

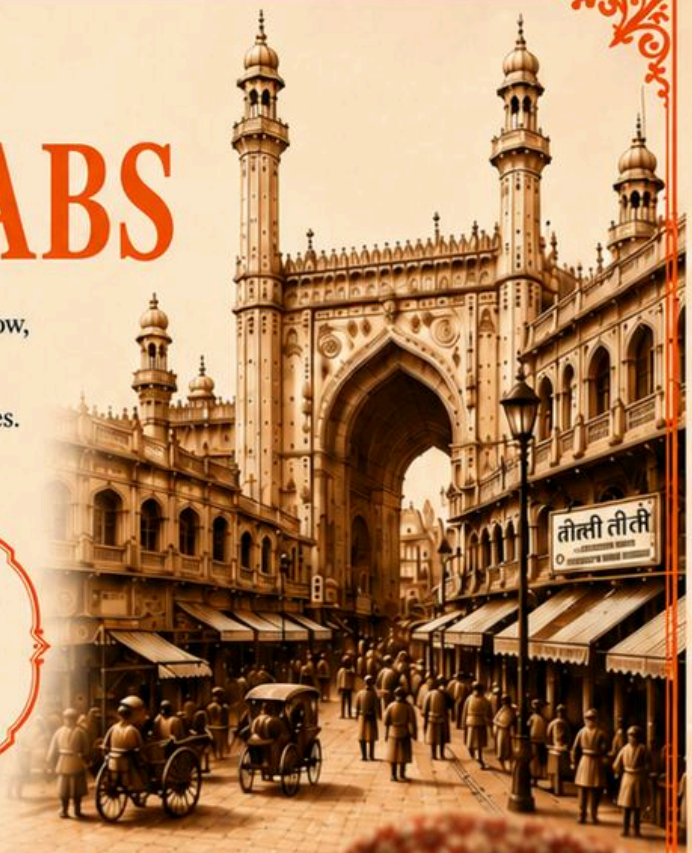
At Lucknowee, we honour this legendary tradition with every serving, bringing the authentic taste of Lucknow to your table.

**160 SPICES.**
**ONE LEGENDARY KEBAB.**
**110 YEARS OF TRADITION.**

*Soft enough to melt. Rich enough to remember.*

# TUNDAY KEBABS

Here we bring you the most renowned & historical kebabs from Lucknow, the land of Nawaabs. Known as Tunday Kebab, these delicately soft & succulent kebabs are prepared with a secret recipe comprising 160 spices.




160 SECRET SPICES

## 1 THE ORIGINAL TUNDAY KEBAB

5 pieces of succulent and tender kebabs with the 100-year old original Tunday masala recipe from Lucknow.

- Mutton & Beef ..... AED 33
- Chicken ..... AED 31
- Soya ..... AED 30

## 2 THE ORIGINAL TUNDAY KEBAB COMBO

Choice of Mutton, Beef, Chicken or Soya. Served with 6 kebabs, 2 Ulta Tawa Paratha and a bowl of our signature yellow daal.

- Mutton & Beef ..... AED 42
- Chicken ..... AED 40
- Soya ..... AED 38

Additional Daal ..... AED 5 per serving



## 3 MUTTON SHAMI KEBAB AED 33

5 pieces of our signature mix of minced mutton and lentils with aromatic spices.

## 4 MUTTON SHAMI KEBAB COMBO AED 42

6 pieces of Mutton Shami Kebab served with 2 Ulta Tawa Paratha and complemented with a bowl of yellow daal.

## 5 KEBAB ROLLS

Our signature Tunday and Shami Kebab rolled in our special Ulta Tawa Paratha.

- Mutton & Beef ..... AED 28
- Chicken ..... AED 26
- Soya ..... AED 25
- Shami Roll ..... AED 28

THE KEBAB THAT NEEDS NO KNIFE

# INDIAN STREET FOOD

Step outside the palace gates and Lucknow speaks a different language, tangier, louder and faster. This is the food of Aminabad and Chowk, where sharp tamarind, cooling yogurt and a squeeze of lime turn every bite into a memory.



## SPINACH CHIPS — AED 22

Lightly fried spinach, served with yogurt, mint chutney, imli chutney and pomegramate.

## SIGNATURE KATORI CHAT — AED 23

Our signature papdi and aloo chat served in a crispy, freshly prepared Katori.

## PANI PURI — AED 19

Boiled potato and coriander chutney stuffed inside crispy puri, drenched in sour and spicy pudina pani.

## DAHI PURI — AED 20

Delightfully crunchy puri stuffed with flavourful ingredients, topped with yogurt, imli chutney and mint chutney.

## TAWA ALOO TIKKI CHAT — AED 22

Our special take on aloo chaat, with crispy aloo cutlets topped with generous layers of yogurt, mint chutney and imli chutney, beautifully garnished.

## PAPDI CHAT — AED 22

Yoghurt based chaat prepared with homemade crispy deep fried flat puri.

## ULTIMATE DOUBLE DECKER

Double layers of crispy tawa paratha. filled with a seasoned mix of your choice.

| | | | |
|---|---|---|---|
| Mutton | AED 34 | With Cheese | AED 39 |
| Chicken | AED 32 | With Cheese | AED 37 |
| Veg | AED 30 | With Cheese | AED 35 |

## SHAKKAR PARATHA — AED 21

Traditional North Indian gur ka paratha.

FROM THE STREETS OF LUCKNOW, WITH A LITTLE EXTRA CHAAT.

# APPETIZERS & MORE

## SALADS

**KACHUMBER SALAD** ..... AED 21
A refreshing mixture of finely chopped tomatoes, bell pepper, carrot, and cucumber, topped with a mild dressing.

**TANDOORI SALAD** .....
Tandoori pieces of prawn, chicken or paneer tossed with garden salad and mild spicy dressing.

- Paneer ..... AED 26
- Chicken ..... AED 30
- Prawn ..... AED 32

**MIXED GREEN SALAD** ..... AED 21

## APPETIZERS

**SIGNATURE DAHI KEBAB** ..... AED 30
Hung yogurt with chopped ginger, green chillies, and cottage cheese. A must try special.

**BEET ROOT KEBAB** ..... AED 31
Freshly grated beetroot with fragrant hand blended spices, pan seared to a golden crisp.

**TAWA ROLL** (Mumbai style)

| | | |
|---|---|---|
| A) Chicken ..... | AED 28 | With Cheese AED 30 |
| B) Mutton ..... | AED 30 | With Cheese AED 32 |
| C) Vegetable Tawa Mix Roll ..... | AED 24 | With Cheese AED 26 |

**BUTTER CHICKEN ROLL** ..... AED 29 With Cheese AED 31
Our traditional butter chicken served in paratha roll.

**LUCKNOWEE CHICKEN SHAHI ROLL** ..... AED 30
Minced chicken wrapped in cheese with Indian spices.

## BAIDA ROTI (Square cut egg bread)

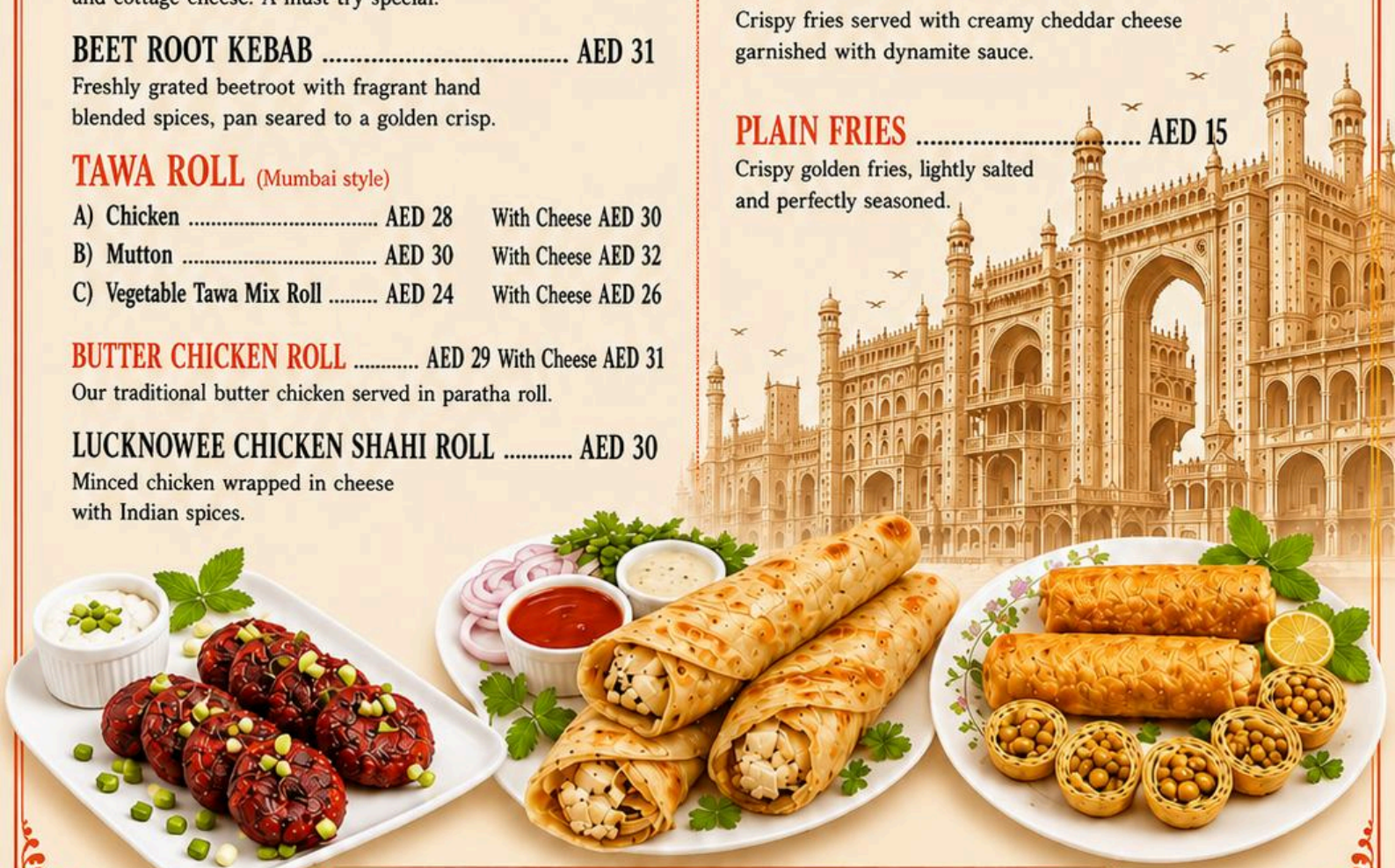
| | | |
|---|---|---|
| A) Chicken ..... | AED 27 | With Cheese AED 29 |
| B) Mutton ..... | AED 28 | With Cheese AED 30 |
| C) Vegetable ..... | AED 23 | With Cheese AED 25 |

**MALAI BOTI PARATHA ROLL** ..... AED 28
Tandoori chicken cubes marinated with cream, yogurt, spices and green chillies, mint leaves and coriander, served in a crispy paratha roll with onion rings & mint yogurt chutney.

**CHICKEN TIKKA PARATHA ROLL** ..... AED 28
Made with marinated chicken tikka, paratha, and various chutneys.

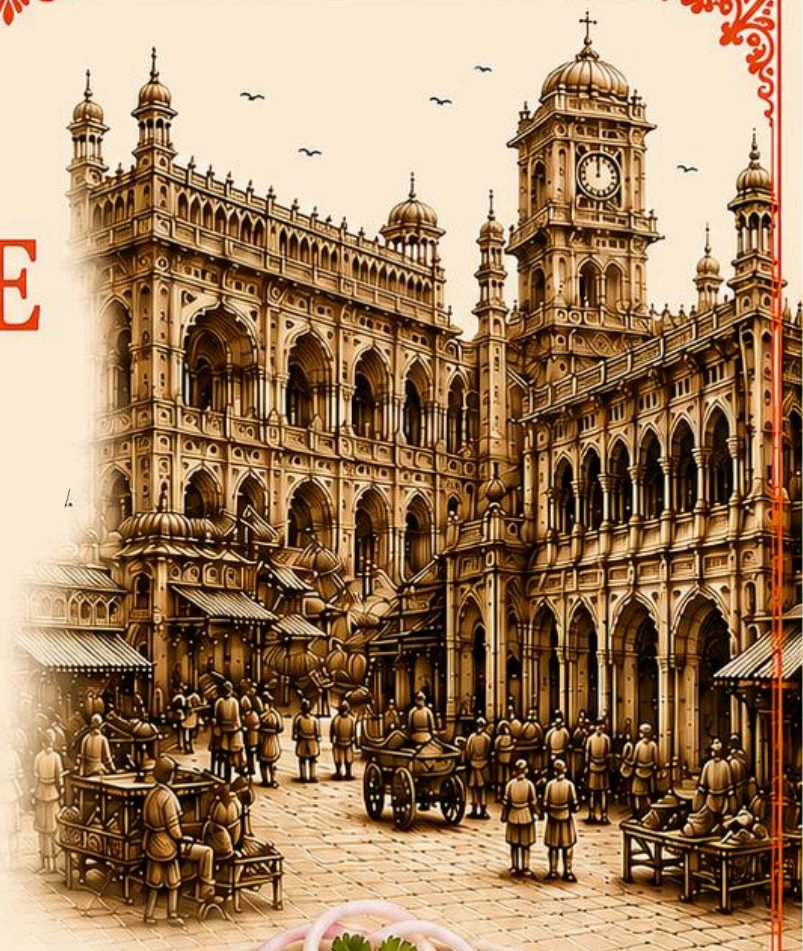
**LOADED FRIES** ..... AED 25
Crispy fries served with creamy cheddar cheese garnished with dynamite sauce.

**PLAIN FRIES** ..... AED 15
Crispy golden fries, lightly salted and perfectly seasoned.



SLOW COOKED. DEEPLY SPICED. WORTHY OF A NAWAB.

# BBQ, TANDOOR SE



## SEEKH KEBAB
Minced meat marinated and grilled tandoori style.

- Mutton ..... AED 38
- Chicken ..... AED 36

## CHICKEN TIKKA ..... AED 36
Chicken cubes marinated in special tandoori masala.

## TANDOORI CHICKEN ..... AED 36
Half chicken marinated in special tandoori masala.

## MALAI TIKKA ..... AED 36
Non-spicy marinated chicken cubes in creamy flavours.

## HARI MIRCH CHICKEN TIKKA ..... AED 36
Chicken cubes marinated in a hari mirchi infused marinade.

## BHATTI KA MURGH ..... AED 38
Crispy and spicy grilled chicken infused with aromatic spices combined with a smoky flavour from the tandoor, served on beetroot bread.

## PRAWNS ..... AED 43
Marinated in our signature Lucknowee spices and grilled tandoori style.

## FISH TIKKA ..... AED 42
Marinated in our signature Lucknowee spices and grilled tandoori style

## CRISPY FRIED FISH ..... AED 42
Seasoned with our special blend of chat patta masala

## PANEER TIKKA ..... AED 31
Cottage cheese marinated in special tandoori masala

## PANEER CHEESE TIKKA ..... AED 38
Cottage cheese marinated in secret Lucknowee masala with Amul Cheese in the middle. Must Try!

MUST TRY

## MALAI SOYA CHAAP ..... AED 30
Chunky soya chaap pieces marinated in creamy masala.

## TANDOORI ACHARI ALOO ..... AED 31
Potatoes marinated in tangy achari spices.

## TANDOORI DUM ALOO ..... AED 31
Potatoes marinated in tandoori spices for a rich and flavourful bite



BEST FOR GROUPS

## SPECIAL TANDOORI FAMILY PLATTER SERVES 6 ..... AED 299
Combination of mutton and chicken Seekh Kebab, Chicken Tikka, Malai Tikka, Paneer Tikka, Hari Mirch Chicken Tikka and Bhatti ka Murgh served on biryani rice.

## TANDOORI MIX GRILL ..... AED 111
4 pcs Chicken Tikka, 4 pcs Malai Boti, 4 pcs Seekh kebab, 4 pcs Tandoori Chicken.

# MAIN SE



## MUTTON

**MUTTON BHUNA** ..... AED 40
Flat pan medium dry curry (semi gravy) with exotic spices. Our best seller!

**LUCKNOW MUTTON QORMA** ..... AED 42
Traditional qorma from Lucknow.

**RA-RAA GOSHT** ..... AED 45
A delectable combination of minced mutton slow cooked with cut mutton pieces in aromatic old Delhi spices to create something magical!

**MUTTON ROGANJOSH** ..... AED 43
Slow cooked mutton in an aromatic gravy of yogurt, Kashmiri chilies and traditional whole spices.

**CHANA DAL GOSHT** ..... AED 40
Everyone's favourite combination of chana daal and mutton made with our special spices. Garnished with coriander and ginger.

**HARI MIRCH TAWA KEEMA** ..... AED 40
Hand chopped style mutton keema prepared on a tawa with hari mirchi and our traditional Indian spice.

**BHEJA FRY** ..... AED 42
Flat pan cooked mutton brain curry marinated in Indian spices and herbs.

**BHEJA KALI MIRCH** ..... AED 42
Flat pan cooked mutton brain curry marinated in Indian spices adding a special touch of black pepper.

## SEA FOOD

**TANDROORI PRAWN TIKKA MASALA**
Prepared with our unique Tandoori Tikka Masala to give a wholesome taste ..... AED 41

## CHICKEN

**CHICKEN BHUNA** ..... AED 38
Flat pan medium dry curry (semi gravy) with exotic spices.

**LUCKNOW CHICKEN QORMA** ..... AED 38
Traditional qorma from Lucknow.

**MASKA MURGH** ..... AED 43
A fusion of our tandoori malai tikka cooked with our home made creamy white sauce finished with a makhan ka tarka.

**MUGHLAI MAKHNI HANDI** ..... AED 43
A rich and indulgent creamy chicken dish, cooked in a handi with a luscious makhni gravy.

**RA-RAA MURGH** ..... AED 43
A delectable combination of minced chicken slow cooked with cut chicken pieces in aromatic old Delhi.

**SIGNATURE BUTTER CHICKEN** ..... AED 38
Imagine tandoori chicken cubes slowly cooked in butter, cream, and our secret ingredients. The result is worth the imagination!

**TANDOORI CHICKEN TIKKA MASALA** ..... AED 38
Prepared with our unique tandoori tikka masala to give a wholesome taste.

**LUCKNOW CHICKEN MASALA** ..... AED 38
Lucknow style dry chicken masala.

**PATIALA MURGH** ..... AED 38
Our homemade creamy sauce served with boneless chicken tikka wrapped in a thin layer of egg.



TRADITION ON THE PLATE. NAWABI IN EVERY BITE.

# VEGETARIAN



**DAL MAKANI** ..... AED 32
An awe-inspiring blend of black daal mixed with traditional Indian herbs to create a treat for the taste buds.

**LUCKNOWEE SPECIAL DAAL** ..... AED 28
Thick and rich yellow daal slow cooked and topped with butter and ghee.

**PANEER LABABDAR** ..... AED 33
An interesting take on paneer by tossing it in a gravy cooked with special Indian spices.

**PALAK PANEER** ..... AED 33
Soft paneer cubes simmered in rich, creamy spinach gravy infused with aromatic spices.

**PANEER KADHAI** ..... AED 33
Paneer cubes cooked in a rich and tangy gravy.

**PANEER KHURCHAN** ..... AED 33
Paneer cooked with bell peppers in a spicy dry masala.

**VEGETABLE MIX** ..... AED 33
Mix of house vegetables prepared with our traditional spices on a flat pan and served as aromatic semi-gravy.

**TAWA BHINDI** ..... AED 33
Bhindi tossed with onions and our unique subtle spices.

**ALOO GOBI ADRAKI** ..... AED 33
Potato and cauliflower chunks cooked with ginger and served as a delicious semi gravy.

**EGG-LA-CHEESE** ..... AED 30
Processed cheese meets boiled egg in a dash of tomato gravy.

**MASALA OMELETTE** ..... AED 25
Masala Omelette served with paratha.

**BHURJI** .....
Scrambled masala eggs mixed with sauteed vegetables and cheddar cheese.

1. PLAIN ANDA ..... AED 26
2. ALOO & ANDA ..... AED 28
3. ANDA WITH CHICKEN ..... AED 34
4. ANDA WITH MUTTON ..... AED 36

TRADITION ON THE PLATE. NAWABI IN EVERY BITE.

# RICE & BIRYANI



## OUR SIGNATURE BIRYANI

**An aromatic dish, flavoured with perfectly cooked fluffy grains of scented basmati rice served in clay-pot.**

1. CHICKEN ..... AED 38
2. MUTTON ..... AED 41
3. VEG ..... AED 34
4. JHINGA (SHRIMP) ..... AED 42
5. EGG ..... AED 32

## LUCKNOWEE SPECIAL BIRYANI

**Homemade traditional recipe of mutton or chicken mixed with assortment of nuts, dry fruits, and sliced potato.**

1. CHICKEN ..... AED 41
2. MUTTON ..... AED 42

## LUCKNOW TRADITIONAL BIRYANI

**Authentic and unique from the streets of Lucknow, made with mild aromatic spices.**

1. CHICKEN ..... AED 41
2. MUTTON ..... AED 42

## BUTTER CHICKEN BIRYANI ..... AED 38

**Butter chicken layered with aromatic biryani rice.**

## KEEMA KADHAI BIRYANI ..... AED 40

**Keema prepared in savoury spices and mixed with aromatic biryani rice.**

## MIX GRILL BIRYANI ..... AED 50

**Combination of Seekh kebab, Chicken tikka and Malai tikka served on biryani rice.**

## SEEKH KEBAB BIRYANI .....

**Biryani rice layered with choice of chicken or mutton Seekh Kebab.**

1. CHICKEN ..... AED 41
2. MUTTON ..... AED 42

## TAWA PULAO .....

**Prepared with choice of meat or vegetable blended with cooked rice.**

1. CHICKEN ..... AED 38
2. MUTTON ..... AED 40
3. VEG ..... AED 32

## OUR SIGNATURE BIRYANI POTS (Serves 6)

1. CHICKEN ..... AED 235
2. MUTTON ..... AED 255
3. VEG ..... AED 200

**STEAMED RICE:** Plain rice. ..... AED 13

**JEERA RICE (CUMIN):** Basmati rice boiled with Indian herbs and tossed with jeera tadka. ..... AED 16

**BIRYANI RICE:** ..... AED 17



TRADITION ON THE PLATE. NAWABI IN EVERY BITE.

# HOME-MADE
# BREAD & SIDES



No Awadhi feast is complete without bread torn by hand, not cut by knife, proof that some things are still meant to be shared, not served. From the everyday tandoori roti to the slightly sweet Ulta Tawa Paratha, every bread here is rolled and cooked to order.

## ULTA TAWA PARATHA ..... AED 7

This Nawabi paratha is cooked on an inverted tawa which resembles a kadhai minus the handle. It has a slightly sweet aftertaste which blends beautifully with kormas and kebabs.

THE NAWABI PARATHA

## LACCHA PARATHA ..... AED 8

## TANDOORI ROTI

- Plain ..... AED 4
- Butter ..... AED 6

## NAAN

- Plain ..... AED 5
- Butter ..... AED 6
- Garlic ..... AED 8

## KULCHA NAAN

- Plain ..... AED 5
- Butter ..... AED 7
- Garlic ..... AED 8

## RUMALI ..... AED 3

## ALOO PARATHA ..... AED 17

## SIDES

- PAPAD ..... AED 9
- MASALA PAPAD ..... AED 12
- RAITA *(Mint / Boondi / Cucumber)* ..... AED 6
- ONION & GREEN CHILLI ..... AED 5
- ADDITIONAL CHEESE ..... AED 4
- ADDITIONAL RAITA ..... AED 4

## ASSORTED BREADBASKET ..... AED 25

An assortment of Roti, Naan, Kulcha, Laccha and Ulta Tawa Paratha.

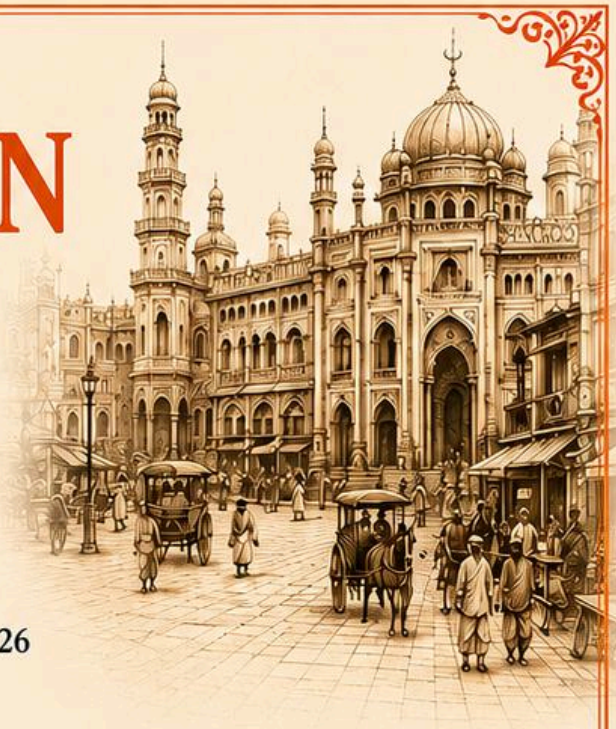
MADE FOR SHARING



ROLLED BY HAND. COOKED WITH PATIENCE. MADE TO SHARE.

# MEETHAY MEIN

## DESSERTS



Even sweetness has a lineage in Lucknow, Jalebis spiralled and soaked, malpuas kissed with sugar syrup, Shahi Tukra born in a Mughal kitchen, desserts here aren't an afterthought, they're the final act of hospitality, the last word in a very good story.

**MALPUA WITH RABRI** ..... AED 26
Soft fluffy and crispy pancakes coated with sugar syrup and served with rabri made in desi ghee.

**SHAHI TUKRA** ..... AED 26
A royal piece of dessert from the Mogul's kitchen, made in desi ghee. The presentation and taste are exquisite!

**JALEEBI WITH RABRI** ..... AED 26
Formatted, batter crisp fried, soaked in sugar syrup and served with rabri made in desi ghee.

OUR SIGNATURE DESSERT

*Don't miss our Signature **Jalebi with Rabri** – a timeless Lucknowi delight.*

**GULAB JAMUN** ..... AED 26
Fried balls of dough, soaked in aromatic spiced syrup.

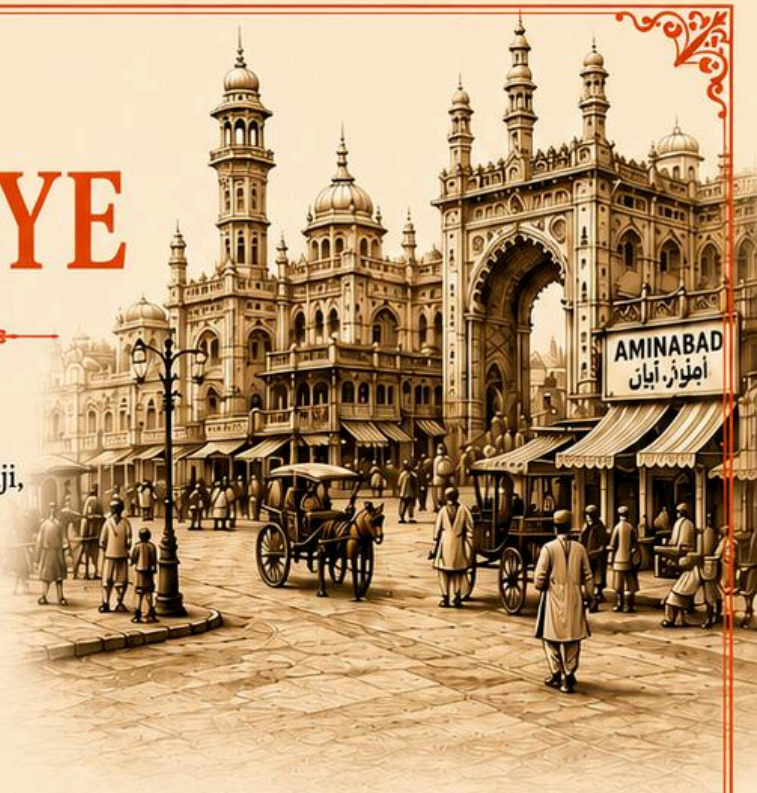
**KULFI, SEASONAL** ..... AED 24
Sweet Indian milk based frozen delight.



**A SWEET ENDING, THE LUCKNOWEE WAY.**

# PEENAY KE LIYE

## BEVERAGES




Before the meal, after the meal, or somewhere comfortably in between — a cooling lassi, a tangy shikanji, or a cutting chai the way it's always been made on Lucknow's street corners.

### LASSI

- A MANGO ..... AED 16
- B SWEET ..... AED 16
- C SALTY ..... AED 14

- LEMON MINT ..... AED 14
- MASALA COKE ..... AED 13
- FRESH LIME SODA ..... AED 13
- BUTTERMILK CHAAS ..... AED 16

### MINERAL WATER

| | SMALL | LARGE |
|---|---|---|
| PLAIN ..... | AED 3 | AED 5 |
| PREMIUM AL AIN ..... | AED 6 | AED 11 |

### TRADITIONAL BEVERAGES

COKE, COKE ZERO, SPRITE,
COKE LIGHT, THUMBS UP ..... AED 6

### SPECIAL KARAK CHAI ..... AED 5



# Lucknowee

CATERING & EVENTS

SINCE 2017 | DUBAI

# CATERING PACKAGES

EXCEPTIONAL FOOD FOR EVERY OCCASION

At Lucknowee, we are committed to delivering fresh, exceptional food trusted by our clients. Select one of our set packages or allow us to design a bespoke menu tailored to your requirements. Our catering services offer professional event setup, live cooking stations, elegant and premium flatware, and a highly trained and uniformed service team — ensuring a seamless experience from start to finish.

## THE MEHFIL

A refined yet compact spread, well suited to team lunches and half-day meetings, or a warm, home-style menu gatherings.

- Chaat
- Tunday Kebab served with Ulta Tawa Paratha
- Two (2) Starters (BBQ)
- Two (2) Mains
- Rice
- Assorted Breads
- Dessert
- Mineral Water

## THE JASHN

Our most-booked package for both corporate events and private celebrations.

- Chaat
- Tunday Kebab served with Ulta Tawa Paratha
- Three (3) Starters (BBQ)
- Three (3) Mains
- Rice
- Assorted Breads
- Dessert
- Mineral Water

## THE NAWAB

Our most comprehensive offering, designed to deliver the complete Lucknowee experience.

- Two (2) Chaat
- Two (2) Salads
- Tunday Kebab served with Ulta Tawa Paratha
- Four (4) Starters (BBQ)
- Four (4) Mains
- Rice
- Assorted Breads
- Two (2) Desserts
- Soft Drinks / Mineral Water

## LIVE COOKING EXPERIENCE

Elevate your guests' experience with live culinary theatre. Live counters may be added to any package.

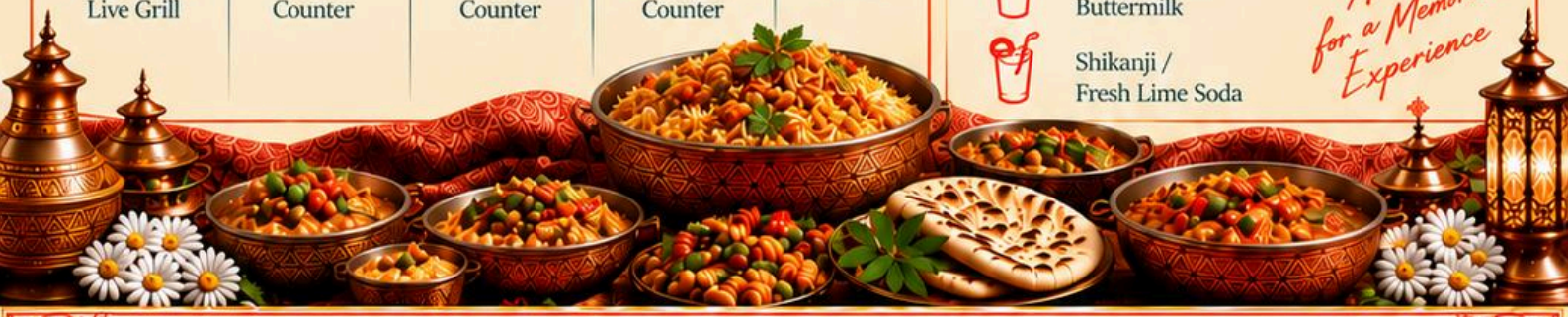
- Tunday Kebab Live Grill
- Chaat Counter
- Tawa Counter
- Jalebi / Rabri Counter
- Tandoor

## BEVERAGE ADD-ONS

Refresh your celebrations with our beverage options.

- Punjabi Lassi (Sweet / Salted)
- Masala Chaas / Buttermilk
- Shikanji / Fresh Lime Soda

*Perfect Additions for a Memorable Experience*



To book or request a bespoke menu and pricing for your event or celebration, please contact Sandipan at 050 357 4643, or reach us via Instagram / LinkedIn @Lucknowee_uae.

GOOD FOOD BRINGS PEOPLE TOGETHER

# Lucknowee

## WE CARE!

Our menu items may contain or come in contact with common allergens, including wheat, dairy, soy, tree nuts, peanuts, fish, and eggs. Kindly inform our team in case of any food allergies before placing your order.

## ADDRESS

### AL WASL

28th Street
Al Wasl Quartz Building
Retail Unit 2
Al Karama
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M: +971 55 340 6060

### JUMEIRAH LAKE TOWERS

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## PRICING

All prices on the menu are subject to 5% VAT.

