Khyber

EST. 1958

MUMBAI | DUBAI

Khyber Chaat

Palak Patte Ki Chaat (V)(D)(G)) 65

Crispy spinach leaves coated in gram flour batter and deep-fried to perfection, topped with refreshing mint and tamarind chutneys, creamy yoghurt, and crunchy sev

Gol Gappa (D)(G) 65

Crispy fried puffed puri filled with potato, chickpea mixture, spicy and tangy water

Dahi Bhalla Paapri Chaat (D)(G) 65

Soft lentil dumplings (Bhalla's) soaked in creamy yoghurt, paired with crispy paapri, and drizzled with tangy tamarind chutney and spices, creating a perfect blend of textures and flavors in every bite.,

Pav Bhaji (D)(G) 70

A flavorful medley of spiced mashed potato and vegetables, cooked to perfection and served with butter-toasted pav (bread rolls)

SEAFOOD

Reshmi Prawn (1958) (D) 125

Succulent prawns marinated in a fragrant blend of aromatic spices and cream, Tandoor grill to perfection for a tender, juicy bite with a delicate smoky flavor.

Bhatti Da Jhinga (D) 125

Succulent prawns marinated in a blend of traditional spices, cooked over the grill to perfection, offering a smoky, charred flavors with every tender bite.

Ajwaini Machhi Tikka (D) 105

Fish marinated in a blend of (carom seeds) and spices, grilled to perfection, offering a smoky flavor with a hint of earthiness from the ajwain.

CHICKEN

Murgh Tikka Abeer (D) 98

Tender chicken cubes marinated with a blend of aromatic Kashmiri chili, zesty lemon juice, and the perfect touch of ginger and garlic. Grilled to perfection, each bite bursts with rich, flavorful spices and a smoky finish.

Reshmi Kebab (D) 98

Tender chicken marinated in a creamy blend of yoghurt, mild spices, chickpea flour, and cream, then grilled to perfection. This dish offers a soft, juicy texture with a subtle, rich flavor, creating a truly delightful and flavorful experience

Murgh Tikka Hari Mirch (D) 98

Succulent chicken thighs marinated in a vibrant blend of fresh green chilies, mint, coriander, aromatic spices, and yoghurt, then roasted to perfection in the tandoor. Smoky, flavorful dish with a tender, juicy texture that will transport your taste buds to the heart of India

LAMB

Tandoori Raan (1958)(D) 135

A true specialty of Khyber, Tandoori Raan features a tender baby mutton leg, marinated with a blend of aromatic spices, and slowly cooked to perfection in the tandoor. The result is a juicy, smoky masterpiece with deep, rich flavors that are sure to leave a lasting impression.

Takeaway, mixmatch and discounts are not applicable on set menu.

(V) vegetarian, (A) alcohol, (N) nuts , (D) dairy, (G) gluten

All prices are in AED and inclusive of 7% municipality fee and 10% service charge VAT at the prevailing rate, currently 5%

Tandoori Lamb Chop (D) 135

Succulent lamb chops marinated in a blend of spices and herbs, then char-grilled in the tandoor to perfection. Smoky, tender chop with a rich, flavorful crust, offering a delicious balance of spices in every bite.

Keema Seekh Kebab (D) 98

Tender minced mutton infused with aromatic spices, expertly molded onto skewers, and grilled in the tandoor for a rich, smoky flavor. Coated with colorful bell peppers, Onion, each bite offers a perfect balance

VEGETARIAN

Achari Paneer Tikka (D)(V) 90

Indian Cottage cheese marinated in a blend of tangy pickling spices, Tandoor grill to perfection for a smoky, flavorful bite. Served with a side of mint chutney.

Dahi ke Kebab (D)(N)(V) 90

Delicately spiced shallow-fried yoghurt patties, blended with paneer and cashews, offering a rich, creamy texture and a melt-in-mouth

Samosa Chaat (V)(D(G) 75

Crispy vegetable samosas topped with flavorful chickpea masala, smooth yoghurt, tangy tamarind chutney, and refreshing mint chutney – a perfect balance of textures and tastes.

Makai ki Tikki (V)(G) 75

Golden, crispy corn patties, seasoned with royal cumin, green chilies, and coriander for a burst of flavor in every bite.

Reshmi Broccoli (V)(D) 65

Broccoli florets marinated in a rich blend of cream, yoghurt, fragrant spices, and gram flour, then gently roasted to perfection. This vegetarian delight offers a creamy, flavorful experience with subtle warmth, making it a perfect balance of taste and texture.

KEBAB PLATTERS

Seafood (platter for 2) (D) 165

Reshmi prawns, bhatti da jhinga, ambi mahi tikka, ajwaini fish tikka

Chicken & Lamb (platter for 2) (D)(N) 150

Boti kebab, keema Seekh kebab, Murgh Tikka Hari Mirch, Reshmi kebab

Vegetarian (platter for 2) (D)(G) (V)(N) 125

Achari Paneer tikka, makai Ki Tikki, Reshmi broccoli, Dahi Ke Kebab

Takeaway, mixmatch and discounts are not applicable on set menu.

(V) vegetarian, (A) alcohol, (N) nuts , (D) dairy, (G) gluten

All prices are in AED and inclusive of 7% municipality fee and 10% service charge VAT at the prevailing rate, currently 5%

Main Course

CURRY

SEAFOOD

Prawn Masala (D)(N) 130

Tender prawns cooked in a rich, aromatic red masala, infused with bold spices for a truly flavorful dish.

Prawn Jalfrezi (D)(N) 135

Juicy prawns stir-fried with vibrant bell peppers, onions, and tomatoes in a tangy, spiced gravy, delivering a perfect mix of heat and flavor.

Prawn Mughlai (N)(D) 110

Succulent prawns cooked in a rich, flavorful gravy made with ripe tomatoes, boiled egg, fresh coriander,cashews, and a touch of khoya, all spiced with a special red masala. This Mughlai-inspired dish offers a creamy, nutty richness with a perfect blend o aromatic spices for a truly indulgent experience.

Fish Malvani/ Prawn Malvani (N)(D) 120/135

Fresh fish or Prawn cooked in a rich Malvani-style curry, made with coconut, aromatic spices, and a hint of tanginess, offering a unique coastal flavor.

CHICKEN

Khyber Butter Chicken (1958) (D)(N) 110

A Khyber specialty, featuring boneless tandoori chicken cooked in a mild, spiced tomato sauce with a creamy, buttery finish, offering a rich and comforting taste.

Chicken Tikka Masala (N)(D) 105

Khyber's signature chicken tikka, cooked in a rich and aromatic red curry sauce, blending smoky flavors with a creamy, spiced finish.

Saag (spinach) Chicken (D) 105

Spiced onion, tomato gravy, spinach puree

Chicken jalfrezi (D)(N) 115

Tender chicken cooked in a flavorful blend of pureed spinach and spices, creating a rich and aromatic dish with earthy undertones.

Kadhai Murgh (D)(N) 115

Tender chicken cooked in a fragrant, spiced tomato gravy with bell peppers, onions, and a medley of aromatic spices, served in a traditional kadhai for an authentic, bold flavor.

LAMB/ GOSHT

Khyber Raan (D)(N)(1958) 145

A true Khyber signature dish, this slow-cooked mutton leg is marinated with our homemade garam masala and expertly cooked over a charcoal tandoor. The result is a melt-in-the-mouth, smoky, and aromatic masterpiece, embodying the essence of our culinary tradition.

Mutton Rogan Josh 115

Tender mutton simmered in a rich, aromatic gravy made with Kashmiri spices, and a hint of saffron, offering a perfectly balanced, flavorful curry.

Takeaway, mixmatch and discounts are not applicable on set menu.

(V) vegetarian, (A) alcohol, (N) nuts , (D) dairy, (G) gluten

All prices are in AED and inclusive of 7% municipality fee and 10% service charge VAT at the prevailing rate, currently 5%

Gosht ka Dalcha (D) 115

A hearty and flavorful dish featuring tender mutton cooked with lentils, infused with a blend of spices, and simmered to perfection for a rich and comforting stew

Saag (Spinach) Mutton (D) 115

Succulent pieces of mutton cooked in a flavorful blend of spinach pureed and spices greens and creating a rich, earthy, and aromatic dish.

Mutton Korma (D)(N) 115

Tender mutton slow cooked in a creamy, spiced gravy with yoghurt, nuts, and aromatic spices, offering a rich and indulgent flavor in every bite.

Nalli Nihari (D)(G) 115

A rich and flavorful slow-cooked stew made with tender pieces of meat, simmered in a fragrant blend of spices and herbs. This traditional dish offers a deep, comforting taste

VEGETARIAN/ SHAKAHARI

Paneer Makhani (V)(N)(D) 85

Soft paneer cubes simmered in a rich, creamy tomato-based gravy, delicately spiced and finished with a buttery touch for a smooth and comforting dish.

Palak Paneer (V)(D) 85

Fresh paneer cubes cooked in a smooth, flavorful spinach gravy, delicately spiced to create a rich and wholesome dish.

Paneer Tikka Masala (V)(D)(N) 65

Tandoor Grill paneer cubes cooked in a rich, creamy Onion, tomato-based gravy, infused with aromatic spices

Subz Jalfrezi (V)(D)(N) 65

A medley of fresh vegetables stir-fried with bell peppers, onions, and tomatoes in a tangy, spiced gravy, offering a vibrant and flavorful dish.

Awadhi Tarkari (V)(D) 85

A royal blend of seasonal vegetables, chop spinach cooked in a fragrant, mildly spiced gravy, inspired by the rich culinary traditions of Awadh, offering a delicate balance of flavors.

Hing Dhaniye ke Aloo (V)(N)(D) 80

Sautéed potatoes, cumin, Chilli, asafoetida, Crushed coriander

Khyber Dum Aloo (V)(D)(N) 80

Aromatic baby potatoes cooked with asafoetida (hing) and cumin, creating a flavorful, mildly spiced dish with a delightful earthy aroma.

Takeaway, mixmatch and discounts are not applicable on set menu.

(V) vegetarian, (A) alcohol, (N) nuts , (D) dairy, (G) gluten

All prices are in AED and inclusive of 7% municipality fee and 10% service charge VAT at the prevailing rate, currently 5%

DAL

Dal Makhani (V)(D) 80

A rich and creamy lentil dish made with whole black lentils and kidney beans, slow cooked with spices and finished with a buttery touch for a comforting, indulgent flavor.

Dal Tadka (V)(D) 75

A simple yet flavorful dish of yellow lentils cooked with a tempering of garlic, cumin, creating a perfect balance of savory and aromatic flavors.

BIRYANI & RICE/ Basmati Ka Khazana

Khyber Chicken / Lamb / Prawn (N) (G) (D) (1958) (115/125)

A Khyber classic, featuring your choice of chicken, lamb, or prawns, cooked with basmati rice, aromatic spices, and a blend of traditional flavors. This rich, fragrant biryani is slow cooked to perfection for a truly indulgent experience.

Khyber Vegetable Biryani (V)(N)(D)(G)(1958) 110

A fragrant, flavorful biryani made with basmati rice, seasonal vegetables, and Khyber's special blend of spices, cooked to perfection for a rich, aromatic experience.

Jeera Rice (V) 38

Fragrant basmati rice tempered with cumin seeds, offering a simple yet flavorful side dish that complements any curry or main course. 35

Steamed Rice (V) 60

Fluffy, perfectly steamed basmati rice, delicately cooked to preserve its natural aroma and texture, a perfect accompaniment to any curry or dish.

Saffron rice (V)(D) 38

Fragrant basmati rice tempered with saffron ,cream, butter, yoghurt offering a simple yet flavorful side dish that complements any curry or main course.

BREADS

Lachha Paratha, Tandoori Roti, Tandoori Naan, Butter Naan, Garlic Naan (D) (G) 22

Keema Kulcha / Cheese Kulcha / Peshawri Naan 30

Breadbasket 60

Any 3 kinds of bread of your choice (kulcha not included)

Dessert

Matka Kulfi (D)(N) 55

Traditional Indian ice cream, made with rich, creamy milk and flavored with cardamom and pistachios, served in a clay pot for an authentic, refreshing treat.

Gajar ka Halwa (D)(N) 50

A classic Punjabi dessert, grated carrots, cooked in sweetened milk, enriched with mawa, and garnished with almonds and raisins for a rich, indulgent flavor

Takeaway, mixmatch and discounts are not applicable on set menu.

(V) vegetarian, (A) alcohol, (N) nuts , (D) dairy, (G) gluten

All prices are in AED and inclusive of 7% municipality fee and 10% service charge VAT at the prevailing rate, currently 5%

Bharwan Gulab Jamun (D)(N)(G) **50**

Soft, warm gulab jamun stuffed with a creamy filling, soaked in aromatic sugar syrup, offering a perfect balance of sweetness and richness in every bite.

Kesarya Rasmalai (D)(N)(G) **50**

cottage cheese dumplings soaked in fragrant saffron-infused milk, garnished with crunchy dry nuts. This traditional dessert offers a rich, creamy texture with a subtle sweetness, making it a perfect end to your meal

Kesarya Rasmalai (D)(G)(N) **50**

cottage cheese dumplings soaked in fragrant saffron-infused milk, garnished with crunchy dry nuts. This traditional dessert offers a rich, creamy texture with a subtle sweetness, making it a perfect end to your meal

Kulfi Falooda Rabri (D)(N) **50**

A delicious blend of creamy kulfi, rose syrup, chewy falooda noodles, Valet Rabri and crunchy pistachios—cool, sweet, and refreshing in every bite

Ice cream of your choice (D)(N) **50**

Mango / Vanilla / Chocolate / Coconut

Takeaway, mixmatch and discounts are not applicable on set menu.

(V) vegetarian, (A) alcohol, (N) nuts , (D) dairy, (G) gluten

All prices are in AED and inclusive of 7% municipality fee and 10% service charge VAT at the prevailing rate, currently 5%

Khyber Fusion Menu

Burrata Beet Chaat (V)(D)(G) 75

A vibrant, modern twist on a classic favorite, featuring tender baby beets paired with creamy burrata. Crisp fried wafers, blood orange and candied tomatoes bring a burst of sweet and tangy flavors. Finished with delicate olive oil pearls.

Vegan Quinoa Salad(V) 75

A fresh and nourishing blend of quinoa, creamy avocado, sweet cherry tomatoes, and earthy beetroot, tossed in a zesty lemon dressing for a light, vibrant dish.

Saraburi and almond ka shorba (V)(D)(N)(G) 65

A velvety, nourishing soup made with fresh asparagus and blended with smooth almond, offering a light yet rich flavor, Ricotta, missi roti crisp

Smoked Duck Salad (N)(D) 75

Smoked duck paired with juicy orange segments, figs, candied tomatoes, and a mix of fresh mesclun lettuce, sliced vegetables, and crunchy walnuts, drizzled with a light dressing.

Achari Tuna Tartar (S) 90

Indian-inspired tuna tartare, marinated with tangy pickles and cumin, paired with creamy avocado hash for a bold and flavorful bite..

Chicken Cafreal (D) 98

Juicy chicken thigh marinated in a fragrant blend of fresh herbs and spices, then grilled to perfection, offering a vibrant and aromatic flavor with every bite.

Ghee Roast Scallops (D)(S) 110

Pan-seared scallops, delicately roasted in ghee, served with creamy pea puree, rich truffle paste, beet reduction, heirloom tomato salsa, and finished with a touch of Caspian caviar..

Curry Leaf Lamb Chop (D)(G) 150

Tandoor-roasted lamb chops with a fragrant curry leaf crust, served with a refreshing mint chimichurri for a burst of flavor

MAIN COURSE

Dum Ka Lamb (D)(N) 125

Tender slow-cooked lamb, infused with aromatic spices and cooked in the traditional dum style, served alongside a creamy spinach risotto. Finished with fresh coriander and garlic gremolata, this dish offers a rich blend of flavors and textures for a truly indulgent experience.

Tandoori Duck Portobello (D)(N) 105

Slow-braised duck, marinated with tandoori spices, served on a rich Portobello mushroom. Accompanied by a delicate hazelnut crumble, vibrant carrot and ginger puree, and crispy masala tuille. Finished with a tangy tamarind jus, this dish offers a perfect balance of bold flavors and textures.

Shatavari Mango Khichdi (V)(D)(N) 90

A refreshing twist on the traditional khichdi, made with fragrant Carnaroli rice, tender asparagus, and roasted mango, creating a harmonious blend of savory and subtly sweet flavors.

Takeaway, mixmatch and discounts are not applicable on set menu.

(V) vegetarian, (A) alcohol, (N) nuts , (D) dairy, (G) gluten

All prices are in AED and inclusive of 7% municipality fee and 10% service charge VAT at the prevailing rate, currently 5%

Butter Chicken Ravioli (G)(D)(N 115

A delightful fusion of flavors, featuring homemade Chicken Tikka Ravioli filled, served in a rich, creamy butter chicken sauce. This comforting dish brings together the perfect balance of spices.

Kashmiri Murgh (G)(D)(N) 110

A traditional Kashmiri delicacy, featuring tender chicken slow cooked in a fragrant blend of Kashmiri chili, aromatic cardamom, and dry ginger, offering a rich and flavorful experience with every bite.

Meen Moile (D)(N) 105

A classic coastal dish featuring tender fish cubes and Clams simmered in a flavorful blend of ground spices, tamarind, and creamy coconut sauce, served with spiced masala potatoes for a perfect balance of rich and tangy flavors.

Khyber Raan Strudel (G)(D)(N) 105

A flavorful Fillo pastry stuffed with tandoor-roasted Mutton leg, baby spinach, crisp iceberg, and melted Amul cheese

Kadhai Vegetable Strudel (G)(D)(N) 90

A delicious seasonal vegetable mix, spiced and wrapped in crispy filo pastry, served with a rich roasted tomato, coriander, and cheese fondue for a perfect blend of textures and flavors.

Shahi Kofta (V) (G)(D)(N) 90

Soft Indian cottage cheese dumplings, delicately stuffed with ricotta cheese, poached in a rich, creamy pickle sauce, offering a luxurious balance of flavors with every bite.

DESSERTS

Lava Cake (G)(D)(N) 55

A rich melted chocolate souffle infused with four aromatic spices, paired with a raspberry macaroon and served alongside creamy coconut ice cream for a decadent and unforgettable dessert experience.

Mango Bliss (D)(N)(G) 40

A silky mango-infused mousse layered with soft vanilla sponge, topped with a vibrant mango compote. This refreshing dessert offers a perfect balance of sweetness and tropical flavor, making it a blissful treat for mango lovers.

Spiced chocolate Dream Trio (D)(N)(G) 45

A rich and indulgent dark chocolate mousse with a sweet spicy kick, paired with vanilla cream Brûlée, topped with buttery vanilla biscuit

Rasmalai tres leches with pistachio (D) (N) (G) 40

Soft, creamy Rasmalai soaked in a rich three-milk blend, creating a luscious, melt-in-your-mouth texture. Topped with a delicate sprinkle of roasted pistachios for a perfect balance of sweetness and crunch, this dessert is a truly indulgent treat.

Takeaway, mixmatch and discounts are not applicable on set menu.

(V) vegetarian, (A) alcohol, (N) nuts , (D) dairy, (G) gluten

All prices are in AED and inclusive of 7% municipality fee and 10% service charge VAT at the prevailing rate, currently 5%