

## Starter

### SEAFOOD

<b>Reshmi Prawn (1958) (D)</b>	90
Prawns, cream, yoghurt, fragrant spices, gram flour	
<b>Tandoori Prawn (D)</b>	90
Marinated prawns, spiced yoghurt, cooked in Tandoor	
<b>Tulasi Fish Tikka (D)</b>	80
Hammour, basil, spiced yoghurt	
<b>Ajwain Fish Tikka (D)</b>	80
Hammour, basil, spiced yoghurt, carom seed	

### CHICKEN AND LAMB

<b>Khyber Chicken Tikka (1958) (D)(N)</b>	75
Khyber's spicy red masala, cooked on tawa	
<b>Reshmi Kebab (D)</b>	70
Chicken thigh, cream, yoghurt, fragrant spices, gram flour	
<b>Murgh Tikka Abeer (D)</b>	75
Chicken cubes marinated with kashmiri chili, spice, ginger, garlic.	
<b>Murgh Pudina Tikka (D)</b>	70
Chicken marinated in mildly spiced, fragrant mint yoghurt	
<b>Tandoori Lamb Chop (D)(G)</b>	105
Cardamom, coriander, spiced yoghurt, cooked in Tandoor	
<b>Gilafi Seekh Kebab (D)</b>	70
Lamb minced kebab coated with chopped onion and bell pepper	
<b>Chapli Kebab (D)</b>	70
Shallow fried lamb patties, grounded spices, bell pepper, onion	

### VEGETARIAN

<b>Paneer Tikka (D)(V)</b>	65
Cottage cheese marinate with Khyber's spicy red masala	
<b>Achari Paneer Tikka (D)(V)</b>	65
Cottage cheeses marinate with pickled spices cooked in Tandoor	
<b>Punjabi Samosa Chaat (D)(G)(V)</b>	50
Vegetable samosa, chickpea masala, yoghurt, tamarind chutney	
<b>Vegetable Seekh Kebab (D)(G)(V)</b>	50
Minced seasonal vegetable, ginger, green chili,	
<b>Reshmi Broccoli (D)(V)</b>	55
Broccoli, cream, yoghurt, fragrant spices, gram flour	
<b>Makai ki Tikki (G)(V)</b>	45
Corn patties, roasted cumin seed, green chili, coriander	
<b>Tawa Mushroom (D)(N)(V)</b>	50
Spiced button mushroom toss with onion, tomato sauce	

### KEBAB PLATTERS

<b>Seafood (platter for 2) (D)</b>	115
Reshmi prawns, tandoori prawns, tulasi fish tikka, fish tikka	
<b>Chicken &amp; Lamb (platter for 2) (D)</b>	105
Boti kebab, keema seekh kebab, murgh pudina tikka, reshmi kebab	
<b>Vegetarian (platter for 2) (D)(G)(V)</b>	90
Paneer tikka, makai ki tikki, reshmi broccoli, tandoori cauliflower	

## Main Course

### Chef's Classic Suggestions

### SEAFOOD

<b>Prawn Masala / Fish Masala (D)(N)</b>	105/90
Prawns/ Hammour, Khyber's spicy red masala	
<b>Prawn Mughlai (D)(N)</b>	110
Prawns, boiled egg, coriander, cashew, khoya, red masala	
<b>Prawn Jalfrezi (D)(N)</b>	110
Tempered Prawns, cumin, onion, bell peppers, vinegar	
<b>Fish Korma (D)(N)</b>	90
Cube hammour, creamy rich sauce	
<b>Fish Methi Malai (D)(N)</b>	90
Cube hammour, creamy fenugreek, creamy rich sauce	

### CHICKEN AND LAMB

<b>Butter Chicken (1958) (D)(N)</b>	95
Khyber specialty, boneless tandoori chicken, mild spiced tomato, cream sauce	
<b>Chicken Tikka Masala (D)(N)</b>	90
Chicken tikka, red curry sauce, onion, tomato masala	
<b>Chicken jalfrezi (D)(N)</b>	85
Chicken thigh, shredded bell papers, onion, tossed with tangy onion tomato masala	
<b>Murgh Methi</b>	85
Chicken thigh, fenugreek, onion, tomato masala	
<b>Kadai Murgh</b>	90
Chicken, diced peppers, tomato, onion masala	
<b>Murgh Malvani Curry (D)(N)</b>	85
Chicken, grounded spices, coconut curry	
<b>Khyber Raan (For 1958) (2) (D)(N)</b>	(195) (FOR ONE 115)
Lamb leg, onions, ginger, garlic, garam masala	
<b>Mutton Roghan Josh</b>	90
Lamb cooked with onion, tomato, and kashmiri red chili	
<b>Kadai Gosht</b>	95
Spiced mutton, diced peppers, tomato, onion masala	
<b>Mutton Korma (D)(N)</b>	90
Mutton, medium spicy creamy tomato sauce	
<b>Saag Mutton (D)</b>	95
Lamb, spiced onion, tomato, spinach puree	

### VEGETARIAN

<b>Veg Kofta Curry(D)(N)(G)(V)</b>	75
Vegetable dumpling, Khyber's spicy red masala	
<b>Kadai Paneer(D)(N)(V)</b>	70
Cottage cheese, Diced peppers, tomato, onion masala	
<b>Palak (Spinach) Paneer (D)(N)(V)</b>	70
Cottage cheese, onion, ginger, garlic, spinach puree	
<b>Khumb Mutter Paneer (D)(N)(V)</b>	70
Paneer, mushroom, green peas, spices	

<b>Kadai Vegetable (D)(N)(V)</b>	60
Seasonal vegetables, chilli, onion, tomato gravy	
<b>Baingan Bharta (D)(V)</b>	60
Eggplant cooked in tandoor, cumin, fresh chili, spices	
<b>Aloo Gobhi (D)(N)(V)</b>	60
Cauliflower floweret and potato tempered with cumin, ginger	
<b>Awadhi Tarkari(D)(N)(V)</b>	65
Seasonal vegetable toss with spices, onion, tomato. spinach puree	

### DAL

<b>Dal Makhani (D)(V)</b>	55
Black lentils, rajma, cream, butter, tomato purée	
<b>Dal Dhaba (D)(V)</b>	55
Mix lentils, Indian spices, onions, garlic, ginger	
<b>Khyber Chicken / Lamb / Prawn Biryani (1958) (D)(N)</b>	90/100/115
Slow cooked chicken / lamb / prawns, basmati rice, rosewater, nuts	
<b>Khyber Vegetable Biryani (1958) (D)(N)(G)(V)</b>	80
Basmati rice, vegetable curry, saffron, rosewater, nuts	
<b>Steam Rice / Jeera Rice</b>	25

### BREADS

<b>Tandoori Roti / Lachha Paratha/ Pudina Paratha</b>	10
<b>Tandoori Naan / Butter Naan / Garlic Naan</b>	10
<b>Keema Kulcha / Paneer Kulcha / Onion Kulcha / Potato kulcha</b>	15
<b>Peshawari Naan / Cheese Kulcha</b>	15
<b>Breadbasket</b>	35
Any 3 breads of your choice	

## Dessert

<b>Matka Kulfi (D)(N)</b>	40
Indian homemade ice cream,	
<b>Gajar ka Halwa (D)(N)</b>	35
A classic Punjabi dessert, grated carrots, almonds, raisins, sweetened milk, mawa, pistachio kulfi, almond crumble	
<b>Rabri (D)(N)</b>	40
A North Indian specialty, sweetened milk, chopped almond, pistachio	
<b>Gulab Jamun (D)(N)(G)</b>	40
Golden dumplings, rosewater & sugar syrup	
<b>Gulabi Phirni (D)(N)</b>	35
Rice & milk pudding, aromatic spices, rose petal	
<b>Shahi Tukda (D)(N)</b>	35
Bread Pudding, cardmom flavour, sweetened milk	
<b>Khyber Dessert Platter (for 2) (D)(N)(G)</b>	90
Gajar ka halwa, Gulab jamun, Rabari, Gulabi Phirni	
<b>Ice cream of your choice</b>	35
Mango / Vanilla / Chocolate / Coconut	

(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.



EST. 1958  
**Khyber**

MUMBAI | DUBAI

## Welcome to Khyber

Khyber is an iconic restaurant located in the art & heritage district of the city of Mumbai. Frequently patronised by local & international celebrities, distinguished personalities and even royalty, we have had the pleasure of serving the Prince of Luxembourg, Kuwait Royal Family, Sir Richard Branson, Sir Paul McCartney, Amitabh Bachchan, Aamir Khan, Wendell Rodrick's, Goldie Hawn, Richard Gere, Demi Moore, and many more.

Bringing the same experience from Mumbai to Dubai, Khyber is ideally located on the 15th floor of Dukes The Palm, a Royal Hideaway Hotel with breathtaking views of Palm Jumeirah.

Today the brand enjoys an enviable position in the premium segment cuisine of the North-West Frontier Province and has created a niche for itself as one of the internationally acclaimed fine-dining restaurants of the world.



## Special Set Menu

STARTING FROM AED 150 PER PERSON

Assorted Chutney, Papad, Dahi Puri

### STARTER

Murgh Tikka Abeer (D)

Makai Ki Tikki (G)(V)

Samosa Chaat (D)(G)(V)

### MAIN COURSE

Chicken Tikka Masala (D)(N)

Mutton Rogan Josh

Palak (Spinach) Paneer (D)(N)(V)

Kadai vegetable (D)(N)(V)

Dal Dhaba (D)(V)

Jeera Rice / Naan / Roti (D)(G)

### DESSERT

Gulab Jamun (D)(N)(G)

Rabri (D)(N)

## Beverage Package

Add-on soft & house beverage  
Packages for 2 Hours available

Takeaway, mixmatch and discounts are not applicable.

(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%.

