

DELIVERY FOOD MENU

TIME : 10 AM - 9.30 PM

KINARA

Cuisines of India

Call us at (021) 719 2677

Jl. Kemang Raya No. 78B, Jakarta-12730

MIXED

272	KI-20 TANDOORI PLATTER The best way to savor our kebabs. A Variety of prawns, lamb fish and chicken kebabs
152	VEGETARIAN
	KI-21 TANDOORI PLATTER (VEGETARIAN) A combination of cottage cheese, capsicum, cauliflower and sweet potato kebab
70	KI-23 HARA KEBAB Deep fried spinach, cottage cheese and potato patties, spiced with aromatic herbs
66	KI-24 VEGETABLE SAMOSA The ever popular pyramids, made with spiced potatoes stuffed in flaky pastry and deep fried
59	KI-25 ONION BHAJI Tasty sliced onions mixed in gram flour batter, deep fried and served with green chutney

CHICKEN

82	KI-26 KOZHI '65 Speciality from the South of India ; spicy chicken flavored with curry leaves and mustard seeds
106	KI-27 KAAFIR MURGH Chicken kebabs blended with garam masala and yoghurt, roasted in the clay oven

LAMB

82	KI-28 KEEMA SAMOSA The ever popular pyramids, made with spiced minced lamb stuffed in flaky pastry and deep fried
94	KI-29 GOSHT SHAMMI KEBAB The traditional kebabs made of minced mutton cooked with the bengal gram and deep fried

Raitas - Soup & Salads

33	KI-31 KASHMIRI RAITA A variety of colourful fruits make this raita tasty as well as nutritional
30	KI-32 PLAIN YOGHURT Set whole milk Yoghurt
36	KI-33 TOMATO SOUP Cream of tomato soup
46	KI-34 MULLIGATAWNY SOUP A traditional soup of lentils tempered with curry leaves and fresh coconut

Risayat-E-Tandoor Risayat Kebabs from Tandoor

88	VEGETARIAN
	KI-35 PANEER TIKKA Pieces of cottage cheese marinated in Indian spices, yoghurt mix and grilled in tandoor
94	CHICKEN
	KI-38 MURGH PASANDA KEBAB Chicken marinated with rich almond paste and cheese and finished with a sprinkle of saffron
94	KI-39 MURGH MALAI KEBAB Creamy kebabs of chicken blended with cream cheese and lemon juice, roasted in the clay oven
94	KI-40 MURGH TIKKA Kebab of chicken blended with garam masala and yoghurt, roasted in clay oven

272	LAMB	
	KI-41 SEEKH KEBAB Tender rolls of succulent minced lamb, skewered, and grilled over charcoal fire	99
	KI-42 TANDOORI JHEENGA Tiger prawns marinated in mustard powder and spices cooked on charcoal	274
	KI-43 MACHILI TIKKA Fish marinated in a combination of yoghurt with spices and char grilled	98

Raj Flavors in Kinara The Main Course

	SUBZAZAR & CHAMAN - Vegetables	
	KI-44 KARHAI PANEER Cottage cheese, green peppers and red onions, tempered with roast whole black pepper and coriander seeds, blended with tomato gravy	97
	KI-45 PANEER MAKNI Cottage cheese cubes served in velvety tomato gravy enriched with honey	97
	KI-46 PALAK PANEER Prunes stuffed with dry nuts dumplings cooked in mild spinach or cashew nuts creamy sauce	97
	KI-47 MUTTER PANEER Cottage cheese cooked with green peas in masala A delicate dish of the mughals	106
	KI-48 PANEER BUTTER MASALA Pieces of cottage cheese sauteed and simmered in rich onion & tomato sauce made with cardamom and butter	106
	KI-49 BHINDI DO PIYAZA Succulent pieces of baby okra cooked in an onion gravy and baby onions	82
	KI-50 BHUNA BAINGAN BHARTA Fresh eggplant baked on a low flame, mashed and sauteed with onions and cooked with Indian spices	82
	KI-51 ALOO GOBHI Vegetable combination made of cauliflower and potatoes cooked with ginger curry sauce	77
	KI-52 PALAK KORMA Mild North Indian dish, Grated cottage cheese simmered in fresh spinach with onion and garlic	78
	KI-54 KINARA KOFTA First choice for vegetable lover. Cottage cheese dumpling coated with spinach and cooked in rich tomato gravy	97
	KI-55 KHUMB MUTTER MASALA Fresh button mushroom and green peas cooked with masala and onion gravy	94
	KI-56 VEGETABLE VINDALOO Seasonal vegetable cooked with freshly ground spices	94
	KI-57 ACHARI VEGETABLE KORMA Garden fresh vegetables enriched in yoghurt gravy	94
	KI-59 DAL KINARA Black lentils, tomatoes, ginger, and garlic simmered overnight on slow charcoal fire enriched with cream	90
	KI-60 DAL TADKA Yellow lentils flavored with garlic and cumin seeds	82

GHOST SHIKAAR - Lamb

270	KI-61 SIKANDARI RAAN (WHOLE LEG)
195	(HALF LEG) 5 hours braised whole leg of spring lamb marinated with whole Indian Spices, finished in Tandoor. (Option for marination without dark rum)
143	KI-62 ROGAN JOSH A speciality of the house; Tender morsels of lamb simmered in curd with Kashmiri herbs and spices
143	KI-63 SAAG GOSHT Lamb chunks cooked in a mild and aromatic paste of spinach and green coriander
143	KI-64 GOSHT SHAHI KORMA Mildly prepared lamb, delicately flavored in cashew nut gravy, simmered in its own juices

HOW TO ORDER :

- * Call us at 719 2677 or Fax to 719 2654
- * Minimum order is Rp. 100'000,-
- * FREE DELIVERY for order more than Rp. 350'000
- * Your delivery order will take between 30 to 45 minutes
- * Cash payment only

Delivery fee is required for these areas:

- Kemang, Ampera, Bangka, etc Rp. 25'000
- Cilandak, Pondok Indah, etc Rp. 30'000
- Sudirman, Kuningan, etc Rp. 35'000

FOR PARTY, BANQUET, AND OUTSIDE CATERING
please contact our marketing at
banquet.sales@theaphroditegroup.com

<p>KI-66 MUTTON MASALA 143 Semi-dry preparation of mutton cooked in masala and onion gravy</p> <p>KI-68 KEEMA MUTTER 143 A speciality of North Indian minced mutton and green peas cooked with fresh herbs</p> <p>KI-69 BAOLI HANDI 138 A stew of boneless cubes of mutton & seasonal vegetables simmered in mutton broth</p> <p>KI-70 GOSHT VINDALOO 119 Spiced pieces of lamb cooked with freshly whole ground spices and potatoes</p>	<p>KI-88 LEMON RICE 70 Lemon-scented rice tastefully blended with peanuts and curry leaves</p> <p>KI-89 PULAO RICE 82 Basmati Pilaf Rice with Indian Spices</p> <p>KI-90 JEERA RICE 64 Fluffy basmati rice cooked with a hint of cumin</p> <p>KI-91 SIDA SADHA CHAWAL 48 Fluffy white long grained rice steamed to perfection with a tinge of saffron</p>
MURGH - Chicken	
<p>KI-71 TANDOORI MURGH (FULL CHICKEN) 223 (HALF CHICKEN) 106 The 'King of Kebabs' – a well known Indian delicacy of barbecued chicken</p> <p>KI-72 TIKKA BEMISAL 114 Char grilled chicken served in velvety tomato gravy enriched with honey</p> <p>KI-73 MURGH KINARA 114 The very famous tandoori chicken sliced and prepared in our chef's mixture of green pepper, onion and herbs</p> <p>KI-74 MURGH LABABDAR 114 Boneless pieces of chicken sautéed and simmered in rich onion and tomato sauce with cardamom and butter</p> <p>KI-75 MURGH VINDALOO 114 Spiced selected pieces of chicken cooked with fresh ground spices and potatoes</p> <p>KI-76 SAAG MURGH 114 Boneless chicken cooked in an aromatic paste of spinach & garam masala</p> <p>KI-77 MURGH KORMA 114 Aromatic and mild chicken curry with almonds</p> <p>KI-79 MURGH TIKKA MASALA 114 Tender pieces of chicken cooked in onion and tomato masala gravy</p>	<p style="text-align: center;">Khosha E Gandum - Bread</p> <p>KI-92 ASSORTED BREAD BASKET 94 Choice of 4 different bread items from our selected bread : Plain, Garlic, Butter Naan, Roti, Chapati, Kulcha, and Paratha.</p> <p>KI-93 ROMALEE ROTI (1 PIECE) 32 Thin layer of bread</p> <p>KI-94 CHEESE NAAN 42 Leavened bread stuffed with cheese, cooked in tandoor</p> <p>KI-95 PLAIN NAAN 36 Leavened refined flour bread made in tandoor in a teardrop shape</p> <p>KI-96 GARLIC NAAN 36 Leavened refined flour bread, topped with garlic</p> <p>KI-97 BUTTER NAAN 36 Leavened refined flour bread made in tandoor and glazed with butter</p> <p>KI-98 CHAPATI (1 PIECES) 24 Thin traditional Indian bread baked on a hot plate (Tawa)</p> <p>KI-99 LACHA PARATHA 30 A multi-layer bread from tandoor served with clarified butter</p> <p>KI-100 TANDOORI ROTI 27 Whole wheat bread baked in the clay oven</p> <p>KI-101 KEEMA KULCHA 43 Leavened bread stuffed with spiced minced lamb</p> <p>KI-102 ROTI CHANY 34 Multi layered bread cooked on tawa with clarified butter</p> <p>KI-103 MASALA KULCHA 36 Leavened bread stuffed with green chilli, fresh coriander and ginger</p>
SAMUNDARI NAZRAANE - Seafood	
<p>KI-81 PRAWN VINDALOO 232 Selected pieces of prawns cooked with freshly ground spices and potatoes</p> <p>KI-82 PRAWN MASALA 226 Tiger prawn with brown onion and tomato gravy</p> <p>KI-83 GOA FISH CURRY 114 A coconut and raw mango flavored fish curry</p> <p>KI-84 MACHILI MAKANWALA 114 Tilapia fish tikka cooked with tomato gravy enriched with butter</p>	
Basmati Bazaar – Rice Dishes	
<p>LAMB</p> <p>KI-85 GOSHT BIRYANI 130 Basmati rice simmered with lamb in mace and khewra essence, finished in a sealed vessel</p> <p>CHICKEN</p> <p>KI-86 MURGH BIRYANI 118 Spicy chicken cooked along with rice with special spices from Hyderabad</p> <p>VEGETARIAN</p> <p>KI-87 VEGETABLE BIRYANI 88 Basmati rice simmered with fresh vegetables, finished with brown onion</p>	<p style="text-align: center;">Beverages</p> <p>KI-104 LASSI 30 Choices of Sweet, Salty, Mango, All New Desserts, masala</p> <p>KI-105 JAL JEERA 28 An Indian spiced beverage flavored with mint and topped with pearl size dumpling of bengal gram flour</p>
	Dessert
	<p>KI-106 GULAB E JAAM 48 Syrup dipped fried dumplings of milk solids</p> <p>KI-107 GAJER KA HALWA 54 An exotic preparation of carrots with milk, garnished with raisins and nuts</p> <p>KI-108 MOONG DAL HALWA 66 Rich traditional dessert made from moong dal (Yellow lentils), finished with dry nuts</p>

SUNDAY BRUNCH BUFFET at KINARA Restaurant
(from 11:00 till 14:30)

- For only Rp. 165'000 ++/person
Including free flow of juices and lassi
- For only Rp. 333'000 ++/person
Including free flow of Bintang beer
- For only Rp. 383'000 ++/person
Including free flow of wine and Bintang beer