



TEN YEARS OF FLAVORS, FRIENDSHIPS, AND UNFORGETTABLE MOMENTS.



Serving smiles since 2016

What started with one grill and a dream became a decade of memories.



Back then in 2016



Ten years ago, we began with a simple dream – to serve food that felt honest, comforting, and full of heart. What followed became far more than a restaurant journey; it became a place where friendships were built, families gathered, and memories were shared over countless meals.

Looking back at these moments from then and now, we are reminded that the true soul of Kebabiya has always been the people who walked through our doors.

Thank you for being part of our story.

Sanjeev Sharma
Founder



Now in 2026

A familiar face from 2016, the little mascot that welcomed our very first guests.



THE KEBABIYA JOURNEY



2016

One Grill. One Dream.

2017

First National Recognition
FINALIST FOR IABCA

2019

Growing Beyond The Grill
SHARABIYA . KEBABCHI

2020

The Covid \$59 Family Pack sold out nightly

2026

Still Grilling. Still Growing.



FACES BEHIND THE FIRE



SHARING OUR SIGNATURE RECIPE

Dum Ka Gosht

MARINADE

Lamb: 1 kgs (clean and diced)

Ginger Garlic paste: 70 grams

Red Chilli powder: 8 grams

Turmeric: 5 grams

Cashew paste: 20 grams

Salt: 16 grams

Finely diced tomatoes:
2 medium size

Fried onions: 200 grams
(Barista)

Yoghurt: 360 grams

Oil: 80 millilitres

Poppy seed: 10 grams

Mustard oil: 130 ml (Heat
separately until it becomes
to smoke)

Garam masala: 4 grams

Gosht masala: 12 grams

Ghee: 20 grams

GOSHT MASALA

(Roast and Grind into powder)

Cloves: 3 grams

Cinnamon: 3 grams

Cardamon: 3 grams

Coriander seed: 3 grams

METHOD

1. Make a marinade by mixing all the above ingredients
2. Mix the marinade with lamb
3. Refrigerate it in for 2 hours
4. Heat Ghee in a heavy bottom pan. Cook the marinated lamb for 1 hour until done

Serve hot with roti or rice.

This recipe can also be cooked in a slow cooker for 4 hours. Stir occasionally while cooking.



OUR SECRET

*Every Kebab is
marinated twice.
24 hours each time.*

*That's 48 hours
of flavour!*

GOOD FOOD DESERVES GOOD CONVERSATION

Keep your phone away. Enjoy slow
conversations and a small gift from us.

*Sunsets. Smoke.
Slow conversations.*





BUILT BY PASSION.
SERVED WITH LOVE.



Sadhna

1st Chef

Vishal

1st Manager

Rohit

2nd Manager

Deepanshu

3rd Manager

Sakshi

4th Manager

Arpit

5th Manager



Customer Reviews

★★★★★

"Feels like home
everytime."

Tanmay Jha

★★★★★

★★★★★

"Probably among
the best keema
curries I have ever
eaten. Must try!"

Neha S. - Uber Eats

★★★★★

"Tasty food and not overtly
spicy. The platter was a hit
at our family dinner."

Bella Vista local - Google

★★★★★

"Consistent quality, amazing taste.
Well done Kebabiya team — you
always match the expected standard."

Verified diner - Uber Eats



10 years
of Kebabiya.

Built on
flavour, family
and community.