

EST. 2014 · BELLA VISTA · SYDNEY

Kebabiyā

*Indian kebabs, biryani &
slow-cooked curries.*

A tribute to the grand kitchens of Awadh, Hyderabad and the Punjab —
served from a single dining room in north-west Sydney for over a decade.

MENU

All prices in AUD · 10% surcharge applies on public holidays

SECTION

Something to Start With

- Chakhna Platter** \$15
An ideal accompaniment for your drinks. Assortments of chakhnas from the streets of India.
ALLERGENS · PEANUTS, DAIRY
- Sevpuri Cups** \$16
Crispy cups topped with condiments, veggies, herbs and assorted chutneys.
ALLERGENS · GLUTEN, DAIRY
- Papaddums** \$6
Papadums served with mint yoghurt chutney.
ALLERGENS · DAIRY

SECTION

Sharing Platters

Built for the centre of the table — served on a metre-long rustic board

- Non-Vegetarian Platter** \$129
Mixed kebabs, biryani, naan, chutneys and salad — feeds four generously.
ALLERGENS · GLUTEN, DAIRY
- Vegetarian Platter** \$119
Paneer, veg kebabs, biryani, daal, naan and chutneys — feeds four.
ALLERGENS · GLUTEN, DAIRY
- Chicken Lovers Platter** \$122
A chicken-only spread of our best tikkas and kebabs with biryani and breads.
ALLERGENS · GLUTEN, DAIRY
- Smoked Platter — Non-Vegetarian** \$69
A smaller smoked board for two — kebabs, naan, chutneys and salad.
ALLERGENS · GLUTEN, DAIRY
- Smoked Platter — Vegetarian** \$65
A smaller smoked board for two — paneer, veg kebabs, naan and chutneys.
ALLERGENS · GLUTEN, DAIRY
- Kebabiya Curries Sampler** \$45
A trio of our signature curries with rice and breads, built for sharing.
ALLERGENS · GLUTEN, DAIRY, NUTS

SECTION

One Man Feast

Solo dining, done generously — plated feasts for one

- Mix Kebab Feast** \$39
Barrah Kebab, Murg Kesari Tikka and Kebabiya Daal with rumali roti, zaffrani naan, onion lacha salad and chutneys.
ALLERGENS · GLUTEN, DAIRY
- Vegetarian Feast** \$32
Paneer Anardana Kebab, Malai Chap and Kebabiya Daal with rumali roti, zaffrani naan, salad and chutneys.
ALLERGENS · GLUTEN, DAIRY
- Keema Pav** \$22
Mumbai-style spiced minced lamb served with buttered pav and onion lacha salad.
ALLERGENS · GLUTEN, DAIRY
- Delhi Feast** \$24
Half Bhatti Da Murg or Paneer Anardana Kebab with muska sauce, rumali roti, butter naan and onion salad.
ALLERGENS · GLUTEN, DAIRY
- Rampur Special Feast** \$32
Myrah Malai Tikka and Chandani Gosht with rumali roti, zaffrani naan and onion salad.
ALLERGENS · GLUTEN, DAIRY
- Malai Feast (Kids)** \$20
Myrah Malai Tikka or Malai Chap, mini butter naan, mint yoghurt chutney and a mango smoothie.
ALLERGENS · GLUTEN, DAIRY
- Aussie Feast (Kids)** \$20
Chicken tenders with tomato sauce, potato fries and a mango smoothie.
ALLERGENS · GLUTEN

SECTION

Bespoke Menu

\$52 per person · group menu (min. 4) · dine-in only

Starters to Share

Chakhna Platter

Kebabs to Share

Select any 3 from chicken, lamb or veg

Mains to Share

Select any 3 curries and a choice of biryani

Dessert to Share

Gulab jamun with rabri

Accompaniments

Saffron rice, assorted breads and condiments

SECTION

Chicken Kebabs

Served with chutneys, rumali roti & onion lacha salad

Bhatti Da Murg Half \$16 / Full \$29

The 'King of the Kebabs' — bone-in chicken marinated overnight in yoghurt and spices, grilled to perfection.

ALLERGENS · DAIRY

Murg Kesari Tikka \$26

Chicken morsels delicately spiced and infused with saffron.

ALLERGENS · DAIRY

Myrah Malai Tikka \$26

Tender chicken fillets in cream, hung yoghurt, cashews, cheese and subtle spices.

ALLERGENS · CASHEWS, DAIRY

Reshmi Kebabs \$26

Melt-in-mouth chicken mince with cashews and fragrant spices.

ALLERGENS · CASHEWS, DAIRY

Abeer-e-Surkh \$26

Abeer's special hot 'n' spicy recipe — not for the faint-hearted.

ALLERGENS · DAIRY

Kali Mirchi Ka Murg Tikka \$26

Chicken thigh fillet with ginger, garlic and three-peppercorn sauce.

ALLERGENS · DAIRY

Hariyali Chooza \$26

Boneless chicken with coriander, mint chutney and English spinach, slow roasted.

ALLERGENS · DAIRY

Punjabi by Nature \$26

Classic tandoori tikka — yoghurt, mustard oil and aromatic Punjabi spices.

ALLERGENS · DAIRY

SECTION

Lamb Kebabs

Served with chutneys, rumali roti & onion lacha salad

Shami Kebab \$28

Minced lamb with chickpea flour, spices and herbs — slow cooked and pan-fried.

Peshawri Kebab \$34

Boneless lamb marinated in yoghurt, chickpea flour and fenugreek. Peshawar's best-known kebab.

ALLERGENS · DAIRY

Seekh Patiala Shahi \$24

Lamb mince seasoned with royal cumin, fresh mint and fenugreek leaves, cooked on skewers.

Barrah Kebab \$38

Lamb cutlets on the bone marinated in spice and yoghurt, grilled golden.

ALLERGENS · DAIRY

SECTION

Seafood Kebabs

Served with onion lacha salad & mint coriander chutney

Amritsari Fish \$28

Barramundi fillet coated with chef's spices and carom seeds, fried golden brown.

ALLERGENS · GLUTEN

Aatish-e-Jhinga \$28

Tandoori prawns in chilli-garlic marinade, lemon juice and flambé (contains alcohol).

ALLERGENS · SHELLFISH

SECTION

Vegetarian Kebabs

Served with chutneys, rumali roti & onion lacha salad

Paneer Anardana Kebab \$26

Paneer cubes and bell peppers marinated in yoghurt and dried pomegranate powder.

ALLERGENS · DAIRY

Dahi Ke Kebab (4 pcs) \$16

Melt-in-your-mouth kebabs of spiced yoghurt and gram flour.

ALLERGENS · DAIRY, GLUTEN

Harra Bhara Kebab (4 pcs)	\$16
Potato and spinach kebab with tangy green chilli flavour.	
<i>ALLERGENS · DAIRY, GLUTEN</i>	
Veg Seekh Kebab	\$16
Garden vegetables and soft paneer with aromatic spices, grilled on skewers.	
<i>ALLERGENS · DAIRY</i>	
Tandoori Phool	\$22
Broccoli, cauliflower and pineapple in spiced yoghurt marinade, slow roasted.	
<i>ALLERGENS · DAIRY</i>	
Bharwan Sabz Tandoori	\$24
Eggplant, mushroom and banana chilli stuffed with spiced paneer and herbs.	
<i>ALLERGENS · DAIRY</i>	
Malai Chap	\$26
Soy chunks marinated in cheese, cream, lemon juice and spices.	
<i>ALLERGENS · DAIRY, SOY</i>	

SECTION

Biryani

Dum Pukht Awadhi Murg Biryani	\$24
Rice and chicken infused with saffron and rose petals (served with smoked raita).	
<i>ALLERGENS · DAIRY</i>	
Hyderabadi Dum Biryani — Chicken/Lamb	\$24
Traditional Hyderabadi biryani 'dum' to perfection (with mirchi ka salan).	
<i>ALLERGENS · DAIRY, PEANUTS</i>	
Nawabi Tarkari Biryani	\$22
Hyderabadi-style rice and vegetables cooked in 'dum' (with smoked raita).	
<i>ALLERGENS · DAIRY</i>	
Soy-n-Chickpeas Biryani	\$22
Fragrant biryani with chickpeas, marinated soy chunks and caramelised onions.	
Saffron Rice	\$6
Soft, slightly savoury rice cooked with strands of saffron.	
<i>ALLERGENS · DAIRY</i>	

SECTION

Kebabiya Special Curries

Kebabiya Special Daal	\$23
Black lentils, tomatoes and ginger simmered for hours, finished with cream and white butter.	
<i>ALLERGENS · DAIRY</i>	
Chandani Gosht (Dum Style)	\$29
Bone-in lamb with clarified butter, mustard oil and spices, topped with varq (silver leaf).	
<i>ALLERGENS · CASHEWS, DAIRY</i>	
Keema (Dum Style)	\$29
Lamb mince with spice, yoghurt, ginger and mint, slow cooked with smoky flavours.	
<i>ALLERGENS · DAIRY</i>	
Ghar Ki Murghi	\$27
Comforting homestyle chicken curry — slow-cooked onions, tomatoes, ginger, garlic and hand-roasted spices.	
Butter Chicken	\$29
Smoky chicken tikka in our signature creamy tomato sauce with fenugreek.	
<i>ALLERGENS · CASHEWS, DAIRY</i>	
Paneer Tikka Masala	\$29
Grilled paneer in spicy gravy with onions and capsicums.	
<i>ALLERGENS · CASHEWS, DAIRY</i>	
Chicken Changezi	\$29
Rich and creamy Mughlai curry, popular in the streets of Delhi.	
<i>ALLERGENS · CASHEWS, DAIRY</i>	

SECTION

Breads

All breads contain gluten and dairy

Zaffrani Naan	\$7
Royal naan made with saffron and milk-infused dough — exclusive to Kebabiya.	
Rumali Roti	\$4.5
Thin, soft handkerchief bread from the Indian subcontinent.	
Plain Naan	\$4.5
Traditional Indian flatbread.	
Garlic Naan	\$5
Naan topped with roasted garlic. Add chillies +\$1.	
Butter Naan	\$6
Multi-layered naan with butter inside and outside.	

Cheese Naan	\$7
Naan stuffed with tasty cheese. Add chilli or garlic +\$2.	
Chilli Naan	\$7
Spicy twist on the classic.	
Tawa Wholemeal Roti	\$4.5
Traditional north Indian flatbread made with wheat.	

SECTION

Sides & Chutneys

Onion Lacha Salad	\$3
Chana Chat (tempered black chickpeas)	\$8
Raita	\$5
Mint Yoghurt Chutney	\$4
Mint Coriander Chutney	\$4
Mango Chilli Salsa	\$4
Chilli Sauce	\$3

SECTION

Dessert

Life is short. Eat dessert first.

Gulab Jamun	\$8
Served with rabri.	
<small>ALLERGENS · DAIRY, GLUTEN</small>	
Faluda Ice Cream	\$12
Served with pistachio ice cream.	
<small>ALLERGENS · DAIRY</small>	
Malpua	\$12
Served with rabdi.	
<small>ALLERGENS · DAIRY, GLUTEN</small>	
Moong Daal Halwa	\$9
Garnished with almonds.	
<small>ALLERGENS · ALMONDS, DAIRY</small>	

Brownie \$12

Vanilla ice cream and chocolate dressing.

ALLERGENS · CASHEWS, DAIRY

Chocolate Naan \$14

Chocolate-stuffed naan topped with chocolate, served with ice cream.

ALLERGENS · DAIRY, GLUTEN, EGGS, NUTS

SECTION

Frozen Desserts

Salty Praline Pistachio \$12

ALLERGENS · DAIRY, PISTACHIO

Mango & Cream \$12

ALLERGENS · DAIRY, EGG

VISIT · RESERVE · ORDER

Come hungry.

Leave a little fuller than you arrived.

DINE IN

Sky City, Level 1, A115
20 Lexington Drive
Bella Vista NSW 2153

RESERVE

kebabiya.com.au/reservations
(02) 8810 4747

ORDER ONLINE

Uber Eats · DoorDash · Menulog
Delivery across Norwest, Castle Hill,
Kellyville & The Hills.

HOURS

Tue-Sun · Lunch 12:00-2:30pm
Tue-Sun · Dinner 5:30-10:00pm
Closed Mondays