

SINCE 1896

*Alkaiser*<sup>®</sup>

**ALKAUSER**

MUGHLAI FOOD



From The Inventor Of  
KAKORI KABAB

# Timeline of Alkauser

The family 'hunar'

## INTERESTING FACTS

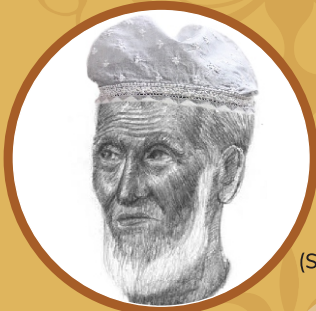


1896

**NABBU MIAN**

Bade - Ustaad

(Created The Kakori Kebab)



1920

**KALLU MIAN**

Ustaad

(Served to the Nawab's of Awadh)



1970

**ISHTIAQ AHMED**

Great Grand Chef

(Served in ITC India & to the Hon'ble Prime minister of India)



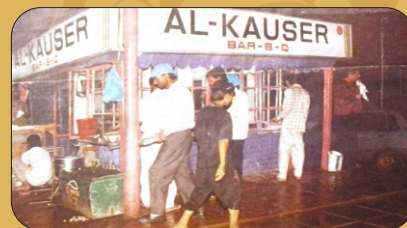
1990

**ASHFAQ AHMED**

Grand Chef

(Served in Mid - East Kings Palace & Many Bollywood Celebrities of India)

*Udyog Rattan Award Winner (1998)*



2018

**ARBAAZ AHMED**

Master Chef

(Served in Switzerland & United Kingdom Hotels & Restaurant's)



*"Fifth generation  
One legacy"*

# KABABO KA SHAHENSHA

## MUTTON FROM THE GRILL

### Mutton Kakori Kabab

**K**akori<sup>®</sup>  
kabab }

Melts in your mouth in seconds, with a taste that lingers for a life time. 52 spices have been blended into the exotic delicacy called Kakori Kebab, the soft succulent seekhs crafted by Master Chef Ashfaq

### Mutton Kakori Wrap A-Kabab

Kakori Kebabs wrapped in rumali rotis, served with special green chutney

### Mutton Galauti Kabab

Spicy lamb mince patties grilled to perfection.

(We also call it Hussaini kebab as it was the favourite of M.F. Hussain, the renowned artist)

### Mutton Seekh Kabab

Juicy minced mutton blended with aromatic spices, hand-rolled on skewers, and grilled to smoky perfection. A timeless Mughlai treat.

### Mutton Shahi Tikka

Boneless pieces of lamb with herbs and spices, a delicacy for the connoisseur

### Mutton Burrah

Choicest portions of sizzling roasted lamb chops, an epitome of perfection served with our special refreshing green chutney

### Mutton Raan

A lavish lamb dish marinated for 48 hours and then slow cooked until the meat is 'melt in the mouth' served with fragrant rice & green salad

Qty.	F	H
4/2 Pcs.	499	259

4/2 Pcs.	549	279
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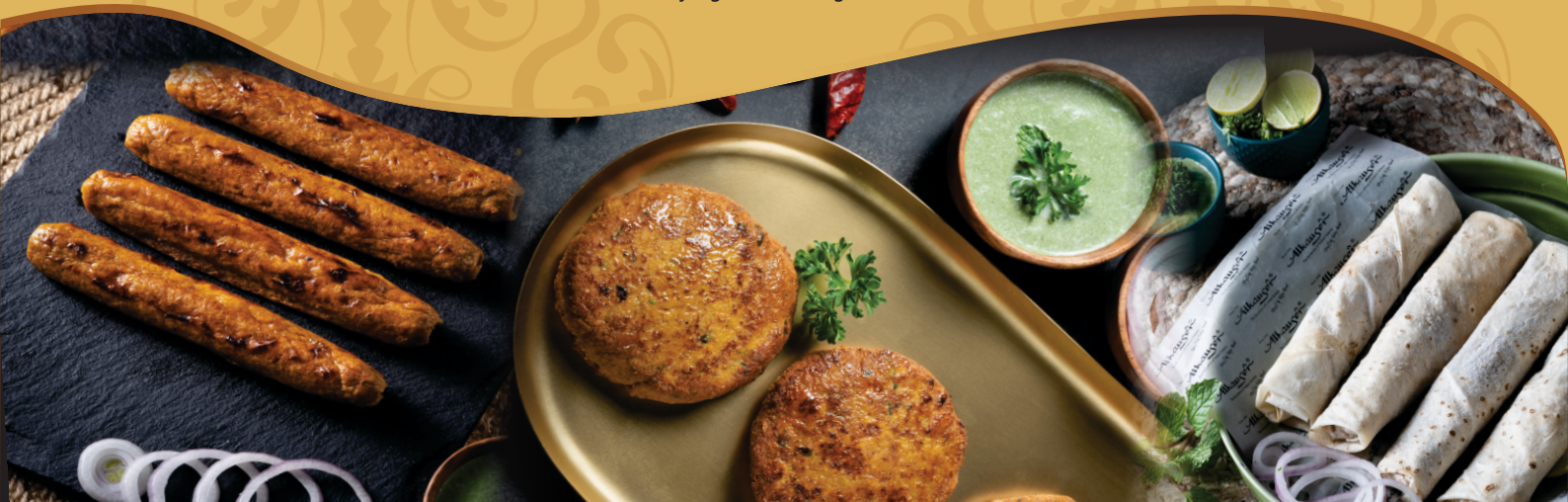
4/2 Pcs.	529	269
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4/2 Pcs.	449	229
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10 Pcs.	649	
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4/2 Pcs.	669	349
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1 Pcs.	2299	
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## CHICKEN FROM THE GRILL



### *Chicken Kakori Kabab*

Specially for the Chicken lovers, these kebabs melt in the mouth in seconds, with a taste that lingers on. A succulent creation, our signature dish

Qty.	F	H
4/2 Pcs.	459	229

### *Chicken Kakori Wrap A Kabab*

Wrap yourself in delight with our Chicken Kakori Kebab rolls. These tender melt-in-your-mouth kebabs are wrapped in rumali rotis

4/2 Pcs.	499	259
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### *Chicken Galauti Kabab*

Spicy chicken mince patties grilled to perfection. These pieces of art were liked by ( M.F. Hussain ) - now for you to savour

4/2 Pcs.	479	249
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### *Chicken Seekh Kabab*

Juicy Chicken Seekh Kebabs, bursting with flavour and charred to perfection

4/2 Pcs.	389	199
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### *Chicken Seekh Wrap A Kabab*

Juicy Chicken Seekh Kebabs wrapped in rumali rotis & served with our special green chutney

4/2 Pcs.	439	219
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### *Chicken Gilafi Kabab*

Tender Chicken Gilafi Kebabs wrapped in a colourful cloak of vibrant vegetables and aromatic spices

4/2 Pcs.	449	239
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### *Chicken Tangri Kabab*

Plum and succulent Chicken Tangris marinated in a tangy blend of spices, grilled to smoky perfection

4/2 Pcs.	459	229
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### *Chicken Malai Tikka*

Indulge in creamy chicken pieces, marinated in a rich blend of spices and grilled to tender perfection

8 Pcs.	519	
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### *Chicken Burrakh Tikka*

Savour the bold flavours of Chicken Burrakh, where succulent meat meets a symphony of spices

8 Pcs.	549	
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## Chicken Tandoori Tikka

8 Pcs. 489

"Experience the fiery allure of our Chicken Tandoori Tikka where tender pieces of chicken are infused with smoky flavours and special spices, straight from the tandoor"

## Tandoori Chicken

8/4 Pcs. 549 289

"A culinary masterpiece of succulent, marinated chicken, charred to perfection in the traditional clay oven, with our signature smoky flavours"

## Afgani Chicken

8/4 Pcs. 579 299

"Embark on a flavourful journey with our Afghani Chicken, tender pieces marinated in a creamy blend of yogurt and spices, grilled to perfection, offering a taste of Afghanistan's culinary heritage"

## Chicken Burrah

8/4 Pcs. 609 329

Immerse yourself in the rich tapestry of flavours with our Chicken Burrah , where each succulent bite tells a story of culinary craftsmanship

## Makhmali Tandoori Chicken

8/4 Pcs. 699 369

"Introducing our Makahmali Tandoori Chicken: where succulent chicken is enveloped in a velvety marinade, kissed by the flames of the tandoor, offering a taste so exquisite, it's a sensory masterpiece worth savoring."

## FISH FROM THE GRILL

### Fish Tikka


6/3 Pcs. 909 459

"Dive into a sea of flavor with our Surmai fish, a culinary delight boasting firm yet tender flesh, delicately seasoned and expertly grilled to perfection, offering a taste of the ocean in every bite."

## VEG FROM THE GRILL


### Paneer Tikka

6 Pcs. 349

"Indulge in the vegetarian delight of our Paneer Tikka, where succulent cubes of paneer are marinated in a symphony of spices, charred to perfection, offering a tantalizing burst of flavors with every bite." 

### Tandoori Platter

6 Pcs. 419

"Savor the smoky perfection of our Tandoori Platter, an irresistible ensemble of grilled delights straight from the clay oven." 

## Afgani Malai Chaap

"Savour the richness of our Afgani Malai Chaap, where tender soy chunks are bathed in a creamy marinade infused with aromatic spices, grilled to perfection."

4 Pcs. 369

## Soya Chaap Stuffed

"Experience a burst of flavours with our Soya Chaap Stuffed, where tender soy chunks are filled with a tantalizing mix of aromatic spices and herbs, creating quite a sensation."

4 Pcs. 319

## Tandoori Stuffed Aloo

"Introducing our culinary masterpiece, where tender potatoes are generously filled with paneer and a blend of spices, grilled to perfection in the fiery depths of the tandoor."

4 Pcs. 309

## Veg Seekh Kabab

"Flavorful blend of spiced vegetables & herbs, grilled to perfection on skewers. A smoky, hearty vegetarian delight"

4/2 Pcs. 369 179

## Veg Galauti Kabab

"Melt-in-the-mouth vegetarian kababs made with finely minced vegetables & aromatic spices, inspired by royal Awadhi cuisine"

4/2 Pcs. 369 179

### NON-VEG CURRIES FROM THE HANDI

## Mutton Shahi Korma

"Experience culinary royalty with our Mutton Shahi Korma, where tender meat is bathed in a rich, aromatic sauce."

4/2 Pcs. 669 359

## Mutton Lababdar

"Succulent pieces of mutton simmered in a rich, creamy tomato best gravy infused with traditional Indian spices"

4/2 Pcs. 699 379

## Mutton Nihari

"Delight in the timeless tradition of Mutton Nihari, where succulent meat is gently cooked in a fragrant medley of spices, offering a taste of yore."

4/2 Pcs. 719 379

## Mutton Stew

"Enjoy a comforting bowl of hearty Mutton Stew, brimming with tender meat and wholesome spices in a rich, flavourful broth."

4/2 Pcs. 699 369

## Chicken Shahi Korma

"Indulge in culinary opulence with our Chicken Shahi Korma, where tender chicken is bathed in a creamy, aromatic curry fit for royalty."

4/2 Pcs. 599 319

## Chicken Stew

"Experience the comforting embrace of our Chicken Stew, where tender poultry and wholesome vegetables unite in a rich, flavorful broth."

2 Pcs. 339

## Chicken Changezi

Unravel the rich history behind Chicken Changezi, a dish steeped in culinary tradition and known for its bold flavors.

F/H/Q 999 / 609 / 329

## Chicken Lababdar

"Tender chicken chunks cooked in a velvety, spiced tomato & cream sauce. A comforting North Indian classic."

4/2 Pcs. 619 339

## Chicken Changezi Boneless

"Savor the rich flavors of Boneless Chicken Changezi, a culinary delight marrying succulent chicken with aromatic spices."

6/3 Pcs. 719 379

## Kadhai Chicken

"Enjoy the tangy goodness of Kadhi Chicken, a delightful fusion of tender chicken and flavorful curry."

F/H/Q 999/609/329

## Kadhai Chicken Boneless

"Kadhai Chicken: a tantalizing blend of tangy curry and tender chicken, perfect for a flavor-packed meal."

6/3 Pcs. 719 379

## Butter Chicken

"Savor the decadent delight of our Butter Chicken, where succulent poultry is enveloped in a velvety sauce infused with aromatic spices."

F/H/Q 999/609/329

## Butter Chicken Boneless

"Delight in the Boneless perfection of our Butter Chicken, where tender pieces of poultry are bathed in a creamy, flavorful sauce."

6/3 719 379

## VEG CURRIES FROM THE HANDI

### Dal Makhani

Creamy richness of our Dal Makhani, a beloved classic simmered to perfection with aromatic spices." 

329

### Paneer Lababdar

"Soft paneer cubes cooked in a luscious, mildly spiced tomato cashew gravy. A vegetarian favorite with bold flavors." 


369

### Shahi Paneer

"Experience royalty on your plate with our Shahi Paneer, a regal delicacy featuring velvety cubes of paneer in a creamy, aromatic sauce." 


359

### Kadhai Paneer

Tangy richness of our Kadhi Paneer, a flavorful combination of tender paneer cubes in a tangy yogurt-based gravy." 

359

### Vegetable Navratan Korma

Vibrant flavors of our Vegetable Navratan Korma, a medley of nine assorted vegetables in a rich, creamy sauce." 

349

### Kashmiri Dum Aloo

Medley of nine assorted vegetables in a rich, creamy sauce." 

339

### Soya Chaap Grevy Masala

"Savor the tantalizing flavors of our Soya Chaap Gravy Masala, a symphony of spices in every bite." 

309

## DUM HANDI BIRYANI

### *Lucknawi Dum Handi Mutton Biryani*

4/2 Pcs. 639 359

Safron flavored basmati rice and tender pieces of Lamb cooked in traditional handi with dum-phukt Process

### *Lucknawi Dum Handi Chicken Biryani*

4/2 Pcs. 579 329

Safron flavored basmati rice and tender pieces of Chicken cooked in traditional handi with dum-phukt Process


### *Lucknawi Dum Handi Chicken Biryani (Boneless)*

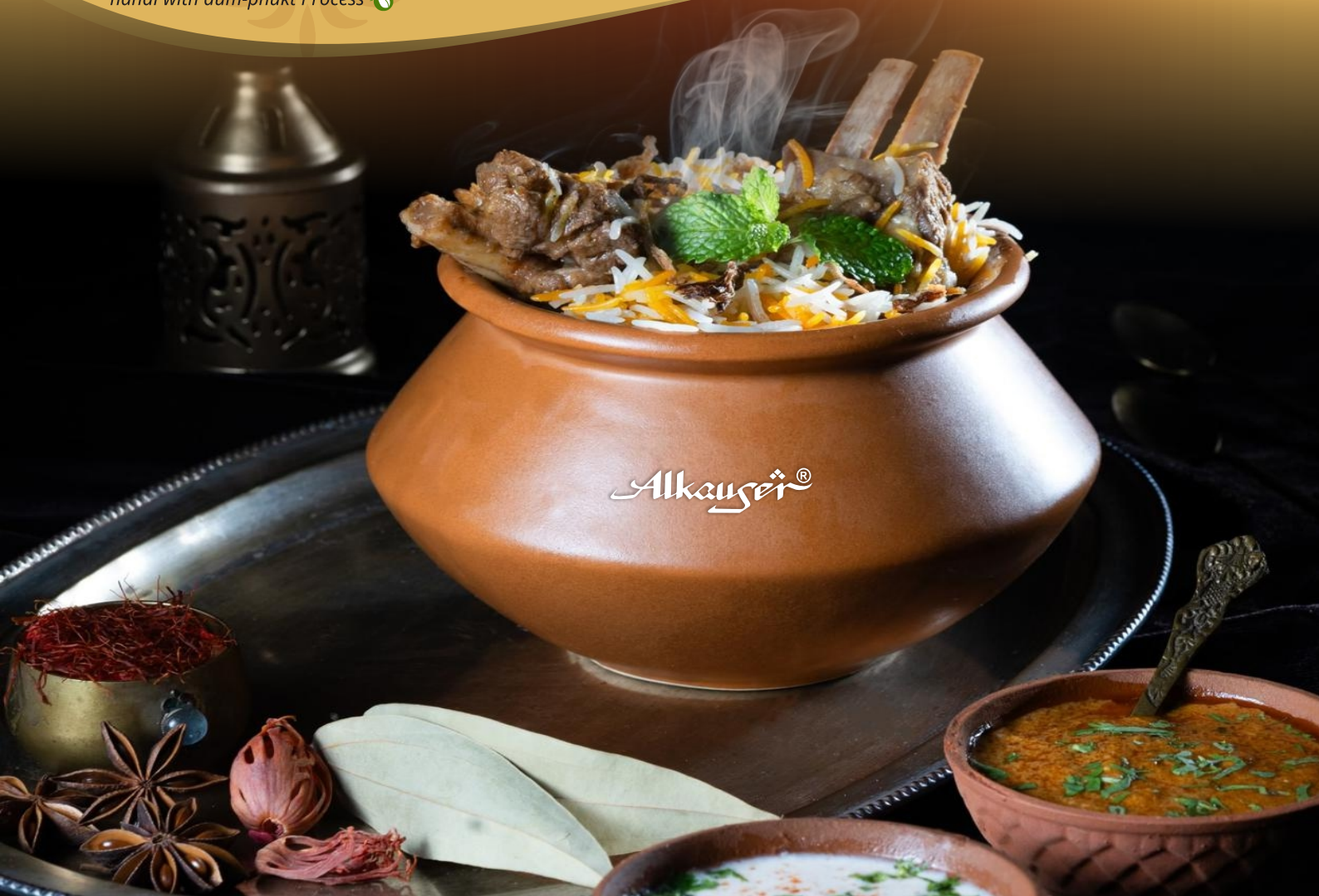
F/H 619 349

Safron flavored basmati rice and tender pieces of Chicken cooked in traditional handi with dum-phukt Process



### *Lucknawi Dum Handi Navratan Veg Biryani*

F/H 469 279

Safron flavored basmati rice and tender cubes of vegetables cooked in traditional handi with dum-phukt Process 



## KATHI / RUMALI ROLLS

<i>Mutton kakori kathi roll</i>	339
<i>Chicken seekh kathi roll</i>	289
<i>Chicken kakori kathi roll</i>	319
<i>Mutton galauti kathi roll   Rumali roll</i>	349/279
<i>Mutton tikka kathi roll   Rumali roll</i>	399/329
<i>Chicken tikka kathi roll   Rumali roll</i>	319/259
<i>Chicken malai tikka roll   Rumali roll</i>	339/269
<i>Fish tikka kathi roll   Rumali roll</i>	439/379
<i>Paneer tikka kathi   Rumali roll</i> 	259/199
<i>Soya chaap kathi roll   Rumali roll</i> 	249/189
<i>Veg Seekh Kathi Roll   Rumali roll</i>	289/219
<i>Veg Galauti Kathi Roll   Rumali roll</i>	289/219

## BREADS

<i>Vargi parantha (Chef Special)</i>	99
<i>Sheermal</i>	109
<i>Khamiri roti</i>	39
<i>Butter naan</i>	69
<i>Butter roti</i>	32
<i>Tandoori roti</i>	25
<i>Tandoori naan</i>	59
<i>Garlic naan</i>	109
<i>Tandoori Parantha</i>	49
<i>Pudina parantha   Lachha parantha</i>	75
<i>Rumali roti</i>	25
<i>Stuff tandoori kulcha (Aloo   onion   paneer)</i>	99

## DESSERTS

<i>Phirni</i>	99
<i>Gulab Jamun 2pcs</i>	99
<i>Choice of Ice - Cream</i>	MRP

## DRINKS

<i>Masala Shikanji</i>	89
<i>Aam Panna</i>	89
<i>Lemon Ice-Tea</i>	89
<i>Soft Drinks (Coca, Thumsup, Sprite)</i>	MRP
<i>Packaged Drinking Water</i>	MRP

## ADD ON

<i>Extra Gravy Butter Kadhai</i>	239
<i>Salan</i>	89
<i>Raita</i>	99
<i>Green Salad</i>	69



## SPECIAL GRILL KIDS BURGER



*Mutton Kakori Subs Burger*



*Mutton Galauti Burger*



*Chicken Tikka Burger*



*Chicken Double Patty Burger*



CHICKEN TIKKA



MUTTON KAKORI KABAB



MUTTON BURRAH



TANDOORI CHICKEN



MUTTON TIKKA



MUTTON KATHI ROLL



**CHICKEN SHAHI KORMA**



**MUTTON GALOUTI KABAB**



**BUTTER CHICKEN**



**MUTTON NIHARI**



**DAL MAKHANI**



**PHIRNI**

# The family 'hunar'

*Circa 1896, Kakori was a sleepy little hamlet near Lucknow.*

*It was destined to become famous in 1925 in the kakori train robbery. The plunder of money bags from the train was planned and executed by revolutionaries against the British and was called the kakori kand.*

*It was here that the talented and hardworking Nabbu Mian was sowing the seeds of history that would make the name kakori famous in the years to come. Nabbu Mian used to sell kebabs at a dargah. The chief cleric relished these kebabs & blessed Nabbu Mian-saying that these kebabs would see his family through several generations. The words were prophetic.*

*Nabbu Mian passed on this 'hunar' to his son Kallu Mian who made the kakoris at the city station - Lucknow. Kallu Kebab wala's fame spread far and wide. His son Ishtiaq Ahmed also honed his skills with him. Together they served Awadhi cuisine at parties and functions of celebrities all over the country from Rampur to Hyderabad, Delhi & Bombay.*

*Top industrialists, Bollywood stars and politicians were the 'Kadardaans.'*

*With the finest Awadhi cuisine, Ishtiaq Ahmed pampered the taste buds of the late Prime Minister, Mrs. Indira Gandhi, Nawab of Pataudi, Charatram & Bharat Ram ji and many other celebrities.*

*In 1970, Ishtiaq Ahmed was beckoned by ITC group's hotel Maurya Sheraton for making Kakori Kebabs - he delighted thousands of diners with his succulent offerings.*

*The next stop for his son Ashfaq was running a kiosk called Al Kauser at Kauthalya Marg.*

***A star had been born!***

*ASHFAQ, his son learnt from the best & perfected the family hunar. He has embarked on an expansion spree to make the the most succulent kebabs, aromatic biryanis and authentic AWADHI cuisine accessible for more gourmets.*

***Kakori-The Emperor of Kebabs melts in your mouth in seconds with a taste that lingers for a life time.***

*The Kakori has all the Nazakat and Nafazat of Lucknow. The selection of prime meat, well marinated with raw Papaya and finally ground. The choicest of 52 spices measured out and blended to perfection gently barbequed on skewers and served with the inimitable mint and imli chutney. The recipe has remained a well-guarded family secret!*

***What are you waiting for?***

***A legacy a century old can only be tasted and not told...***



# Udyog Rattan Award Winner (1998)

*Ashfaq Ahmed*

*& his son Culinary Artist Chef Arbaaz & Arshan  
recreates the magic and more...*

*A*shfaq Bhai & his sons Chef Arbaaz & Arshan  
recreate the magic and more...

Ashfaq's legendary passion for food reflects in every little thing he does. From recovering forgotten recipes to creating his own, he has endeavoured to recreate the inimitable taste of Awadhi cuisine.

Ashfaq presents the gourmet delights of Awadhi cuisine at Al Kauser - Kebabs that melt in your mouth and Dum Biryani that melts your heart.

*There is a veritable Kebab-e-Khazana at Al Kauser. . . .*

*There are the melt in the mouth Kakori Kebab and Galauti Kebab, the wonderful chargrilled Chicken Malai Tikka and the delectable Chicken Seekh Kebab. The succulent Chicken Burrah jostles with the unforgettable Makhmali Tandoori Chicken . Varqi paratha, a crispy and layered bread made with milk, almonds and cashew nuts, is the perfect accompaniment.*

*The vegetarians are delighted with the delicately fragrant Paneer Tikka, exotic stuffed Tandoori Aaloo, the Soya Chaap and the Veg Galauti. The tantalizing Phirni, earthy and delectable and heavenly at the same time.*

*The Al Kauser Dum Biryani is a gourmet's delight.*

*Succulent, marinated mutton or chicken, slow cooked with the finest roasted spices & the saffron scented rice in a handi. The biryani is sealed with kneaded dough to retain the flavour. When opened the saffron & the delectable aroma whet the appetite. The taste is divine!*

*Tantalising the taste bud of celebrities & kadradaans.*

*Ashfaq bhai has vowed numerous celebrities - Nargis Dutt, Sanjay Dutt, Anupam Kher, Jaya Bhaduri, Shatrugan Sinha, Kirti Azad, Shahnaz Hussain, Firoz Khan, Fardeen Khan, Subroto Roy, Lt. Rajesh Pilot, the Indian cricket team all have been won over. His legion of fans - those who appreciate delectable taste of the finest Awadhi cuisine is increasing with each passing year.*



*"Udyog Rattan Award" Presented by Honble. Sri Keshri Nath Tripathi, Speaker UP Vidhan Sabha to Ms. Ashfaq Ahmed, Alkakori Alkauser New Delhi On 12 November 1998*



*Gold Medal in Excellence Award" for Mutton Kakori kabab & Mutton Dum Handi Biryani Presented by nee Sh. L. Wanglat: Finance Minister, Arunachal Pradesh to Ashfaq Ahmed, M.D. M/s Alkakori-Bar-B-Q. (1999)*



Alkauser®

Alkauser At The Glance



An invitation for the journey into the lane of culinary delights  
Where we have blended 52 spices into an exotic  
delicacy called kakori kebab just for u

Free home delivery within 3 kms

Timing: 11:00 am to 11:00 pm



"Find us in 17 convenient locations across"

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