

ZAFRAN KABAB PALACE



ZAFRAN

KABAB PALACE  PAKISTANI CUISINE



 DOORDASH

Uber Eats

 GRUBHUB

 ez cater

Visit Our Website : www.zafrankababpalaceinc.com

Call : 980) 258-0651 / (704) 834-9046

Location : 230 E W.T. Harris Blvd c5/c6 Charlotte, NC 28262

Business Hours :

Tuesday - Sunday : 11:00 AM - 9:30 PM

Monday : Closed



APPETIZERS



CHICKEN 65

Indo-Chinese. Boneless chicken deep fried along with pepper powder, ginger garlic paste, salt, red chili powder, vinegar and oil to a smooth paste.

\$13.99



CHILLI CHICKEN

Indo-Chinese. Batter fried chicken coated in a garlic, soy sauce, chili gravy, egg, cornflour, bell pepper, black pepper, ginger and garlic paste.

\$14.99



2 PIECES VEG PANJABI SAMOSA

A crisp flour pocket stuffed with potatoes, flour, carom seeds, salt and spices.

\$7.99



CHILI PANEER

cottage cheese with chili is an Indo-Chinese dish. It has a hint of sweetness, sourness and spicy kick

\$14.99



CLAY OVEN BBQS NAMAK MANDI PESHAWAR



MIX GRILL WITH AFGHANI RICE FOR 10 PEOPLE

Chicken Kabab 6 pcs, Beef Kabab 2 pcs, Lamb kabab 2 pcs, Tandoori Leg 8 pcs, Chicken Malai Booti 6pcs, Chicken Tikka Booti 6 pcs, Rice

\$154.99



ZAFRAN MIX GRILL WITH RICE FOR 2 PEOPLE

Signature dish. Malai boti, chicken tikka boti, chicken leg thigh, chicken kabab, lamb kabab, beef kabab with Afghani rice. For 2 people. it also come with 1 Naan.

\$34.99



MIX GRILL WITH AFGHANI RICE FOR 4 PEOPLE

Chicken Kabab 2 Pcs, Lamb Kabab 1 pcs, Beef Kabab 1 pc, Chicken Tikka Booti 4 pcs, Chicken Malai Booti 4 pcs, Rice, Regular Nan 1 pc, Garlic Nan 1pc

\$64.99



CHICKEN KABAB ON AFGHANI RICE

Ground chicken with onion, garam masala or a mix of ground cumin, cinnamon, cloves, cardamom, pepper, crushed pomegranate seed (anardana) and coriander. Namak mandi style.

\$18.99



BEEF KABAB ON AFGHANI RICE

Ground beef with onion, garam masala or a mix of ground cumin, cinnamon, cloves, cardamom, pepper, coriander and crushed pomegranate seed (anardana). Namak mandi style.

\$19.99



LAMB KABAB ON AFGHANI RICE

Grounded lamb with onion, garam masala or a mix of ground cumin, cinnamon, cloves, cardamom, pepper, coriander and crushed pomegranate seed (anardana). Namak mandi style.

\$19.99



CHICKEN TIKKA BOTI ON AFGHANI RICE

\$18.99



CHICKEN MALAI BOTI ON AFGHANI RICE

Boneless cubes of chicken marinated in sour cream, mint, cilantro, black pepper, green chilies, ginger garlic paste, white cumin, all spice, coriander, white pepper, cream, yogurt, lemon juice and salt.

\$18.99



CHICKEN BIHARI BOOTI ON SKEWER \$18.99



CHAPLI KABAB CHICKEN

Ground chicken with tomatoes, green onion, serrano chilies, garlic, ginger, coriander, fresh mint, green chilies, cloves, ginger root, egg, cumin seeds, fennel seeds, garam masala, ground coriander, crushed pomegranate seed (anardana) and crushed red pepper. 2 patties on each order.

\$18.99



CHAPLI KABAB BEEF

Ground beef with tomatoes, green onion, serrano chilies, garlic, ginger, coriander, fresh mint, green chilies, cloves, ginger root, egg, cumin seeds, fennel seeds, garam masala, ground coriander, crushed pomegranate seed (anardana) and crushed red pepper. 2 patties on each order.

\$19.99



WHOLE CHICKEN BBQ FULL (LAHOREE CHARGA)

\$24.99



2 PIECES TANDOORI CHICKEN LEG

Whole chicken leg and thigh, spicy marinated and broiled in tandoor.

\$11.99

MAIN COURSE



GOAT KHYBER SHINWARI KADAI (WOK)

\$ 23.99



GOAT HAND

\$23.99



GOAT HALEEM

\$17.99



MUTTON PAYA (TROTTER)

\$17.99



BEEF NIAHRI

\$16.99



CHICKEN



CHICKEN TIKKA MASALA

\$17.99

Boneless broiled tandoor chicken marinated with cloves, ground turmeric, garam masala, ground coriander, ground cumin, whole-milk yogurt, tomato paste, cardamom, heavy cream, peeled tomatoes, and crushed red pepper flakes



CHICKEN KADAI WITH BONE (WOK)

\$18.99

Wok. Prepared with garlic, ginger, salt, black pepper, and chef's secret recipe stir-fried in tomato gravy.



CHICKEN KADAI WITHOUT BONE (WOK)

\$20.99

Wok. Prepared with garlic, ginger, salt, black pepper, and chef's secret recipe stir-fried in tomato gravy.



CHICKEN BONELESS HANDHI

\$20.99

Prepared with garlic, ginger, salt, black pepper, and chef's secret recipe stir-fried in tomato gravy.

RICE DISHES



CHICKEN DUM BIRYANI

\$16.99

Chicken stewed with fresh mint and herbs layered.



MUTTON DUM BIRYANI

\$17.99

Mutton stewed with fresh mint and herbs layered.



ZEERA RICE

\$6.99

White rice with cumin. Cumin rice.



AFGHANI PULAO

\$9.99

Rice with carrot, raisins and cashews.

SEAFOOD

(SEAFOOD IS ONLY ON AVAILABILITY)



FISH FRY

\$13.99



FISH KARAHI

\$16.99

FISH ACHARI

\$15.99

CHICKEN DUM BIRYANI

\$16.99



VEGETARIAN



CHANA MASALA LAHORI STYLE

\$14.99

Spiced Lahori chikar cholay, boiled chickpeas, onion, chopped tomatoes, boiled potatoes, coriander powder, chilies, dried mango powder, crushed pomegranate seed anardana and garam masala. In traditional old Anarkali food street style



PANEER TIKKA MASALA

\$16.99

Homemade cottage cheese marinated with cloves, ground turmeric, garam masala, ground coriander, ground cumin, whole-milk yogurt, tomato paste, cardamom, heavy cream, peeled tomatoes and crushed red pepper flakes.



DAL TADKA

\$14.99

Puréed yellow lentils cooked with tomatoes, garlic and onion with a touch of fresh coriander.



SAAG PANEER/PALAK PANEER

\$15.99

Homemade cottage cheese marinated with spinach, herbs and Indian spices.



ALOO GOBI

\$13.99

Spiced cauliflower in traditional Chinese sauce.



MIXED VEGETABLES

\$13.99

Fresh mixed vegetables sauteed in garlic, ginger and spices. Vegetarian.