



Outdoor Catering available  
for parties and functions

"THE WALK" in Jumeirah Beach Residence  
Adjacent to Sofitel Hotel, Dubai  
Tel.: 04-4230632  
Mobile: 050-1905892/93  
E-mail: [info@barbecuedelights.com](mailto:info@barbecuedelights.com)

Steamy, Smoky & Spicy  
**BARBECUE  
DELIGHTS**  
As fun and hot as the Dubai



**JBR**

One of the earliest, tastiest and  
healthiest forms of cooking has  
evolved into a culinary delight  
here in Dubai.

Its a taste that has been set  
aflame with pure ingredients,  
charcoal flavour and aromatic

## Starters

### Hommos (V)

Traditional Arabic chick pea starter with olive oil.

### Moutabel (V)

Traditional eggplant starter.

### Tabouleh (V)

Parsley and bulgar wheat salad.

### French Fries

### Raita

A yoghurt dip seasoned with roasted cumin, coriander & mint.

### Fresh Garden Salad (V)

A plate of crisp, fresh & seasonal vegetables.

### Greek Salad (V)

Feta cheese, lettuce, cucumber & tomatoes tossed in olive oil and lemon juice.

### Chicken Wings

Chicken wings fried in a crispy butter and served with spicy sauce.

### Vegetable Pakoras

Deep fried chick pea flour and vegetable dumplings served with coriander sauce.

### Chicken Corn Soup

Shredded Chicken and sweet corn in a thick chicken soup.

### Tomato Soup (V)

A puree of tomatoes and vegetables garnished with croutons.

### Fish and Chips

Fried Fish from the Arabian Gulf served with french fries and garlic cream.

## Arabian Delights

### Sheesh Taook

Cubes of boneless chicken marinated in a special Arabic sauce. Served with Arabic bread and garlic cream.

### Lamb Chops

Chops of local lamb, marinated in olive oil and lemon juice. Served with garlic cream and Arabic bread.

### Lamb Tikka

Cubes of local lamb marinated with olive oil and lemon juice. Served with Arabic bread and garlic cream.

### Lamb Kebab

Kebabs of minced local lamb mixed with ginger onion and garlic. Served with Arabic bread and garlic cream

### Arabic Mixed Platter

A delicious platter of Lamb Chops, Lamb Tikka, Lamb Kebabs and Sheesh Taook. Served with Arabic bread and garlic cream

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## Afghani Delights

### Afghani Tikka

Cubes of beef tenderloin, marinated with a garlic and ginger marinade and barbecued with charbo. Served with plum sauce.

### Afghani Chicken Kabab

Kebabs of minced chicken mixed with onion and ginger served with plum sauce.

### Royal Kabuli Palao

Chunks of lamb steamed with rice, brown onions, garnished with almonds, raisins and carrot.

### Lamb Mantoo

Parcel of pasta stuffed with minced local lamb and herbs. Served with yoghurt sauce.

### Afghani Mixed Platter

A platter of Afghani Tikka, Afghani Chicken Kebab, Royal Kabul Palao, Mantao, Salad, Raita and Naan. Recommended for ٢ to ٣ persons

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## Sea Food Delights

### Barbecue Fish Tikka

Cubes of delicate white fish marinated with red chillies, ginger, garlic and coriander seeds, served with French fries and tamarind sauce.

### Grilled Jumbo Prawns

Jumbo prawns marinated with mustard, black pepper and lemon juice, served with French fries and mustard sauce.

### Fried Prawns

Jumbo Prawns deep fried in a crispy batter and served with french fries and hot sauce.

### Prawn Masala

Jumbo prawns cooked in a tomato and onion gravy

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## Barbecue Delights

### Chicken Tikka

A quarter chicken marinated in red chillies, ginger and garlic. Served with tamarind sauce.

### Reshmi Kabab

Kababs of minced chicken, green chillies, coriander and onion. Served with tamarind sauce.

### Chicken Behari Kabab

Thin tenderized strips of chicken marinated in hot spices.

### Chicken Boti

Boneless chicken pieces marinated in red chillies, ginger and garlic. Served with tamarind sauce.

### Malai Tikka

Boneless pieces of chicken in a creamy herb Marinated. Served with yoghurt and mint sauce.

### Chargha Whole

Chicken steamed in spicy yogurt sauce and grilled. Served with ginger sauce

### Whole Chicken

### Half Chicken

### Mutton Seekh Kabab

Lean mutton minced and marinated with green chillies, coriander, and onion. Served with tamarind sauce

### Mutton Behari Kabab

Thin tenderized strips of mutton marinated in hot spices.

### Mutton Chapli Kabab

Deep-fried kababs of minced mutton with green chillies, dried pomegranate and coriander seeds. Served with a yoghurt and coriander sauce

### Barbecue Mutton Ribs

Rack of mutton steamed and grilled in a rich spicy marinade, served with ginger sauce.

### Barbecue Mutton Leg

A whole leg of mutton steamed and grilled in a rich spicy marinade. Served with ginger sauce.

### Barbecue Delights Special Platter

Platter of Grilled prawns, Fish Tikka, Mutton Ribs, Reshmi Kababs, Sheesh Taook, Afghani Tikka, Malai Tikka, Kabuli Palao, Salad, Raita and special sesame Naans.

Full platter for 3 to 4 persons

Half platter for 2 persons

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## Vegetarian Delights

### Vegetable Seekh Kabab

Kababs of assorted mashed vegetables with green chillies, coriander, onion and served with tamarind sauce.

### Paneer Tikka

Cubes of fresh cottage cheese, brushed with a marinade of red chillies, ginger, garlic and served with ginger sauce.

### Mixed Vegetables

Seasonal vegetables in a tomato and onion gravy

### Palak Paneer

A puree of spinach, tomato and mild spices, topped with cubes of cottage cheese

### Banjan Borani

Slices of fried eggplant steamed with tomato and garlic. Served with garlic and yoghurt sauce.

### Daal

Lentils seasoned with garlic, ginger and special spices and garnished with brown onions and cumin

### Plain Basmati Rice

## Hot Kitchen Delights

### Chicken Karahi

Chicken pieces cooked in a sauce of tomatoes, ginger and green chillies. Garnished with coriander leaves and fresh ginger.

### Ginger Chicken

Pieces of boneless chicken cooked in a sauce of tomatoes, ginger and green chillies.

### Chicken Biryani

Chicken pieces cooked in exotic spices and steamed in long grain Basmati Rice

### Chicken Qorma

Chicken pieces cooked in a traditional spicy yoghurt sauce.

### Mutton Karahi

Mutton pieces cooked in a sauce of tomatoes, ginger and green chillies Garnished with coriander leaves and fresh ginger

### Mutton Biryani

Mutton pieces cooked in exotic spices and steamed in long grain basmati rice.

### Brain Masala

Brain stir-fried with tomatoes, browned onions, mixed spices and green chillies

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## Steakhouse Delights

### American Beef Steak

Steak of beef tenderloin marinated in a special mushroom sauce. Serve with a sizzling platter topped with cheese, fried egg, French fries and accompanied with assorted vegetables.

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### Peppered Beef Steak

Steak of beef tenderloin marinated in a special pepper sauce. Serve with a sizzling platter topped with cheese and accompanied with French Fries and assorted Vegetables.

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### Hawaiian Beef Steak

Steak of beef tenderloin marinated in a mushroom and pineapple sauce. Served on a sizzling platter with cheese accompanied with French fries and assorted vegetables.

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### Chicken Steak

Breasts of chicken marinated in mushroom sauce. Served on a sizzling platter topped with cheese, and accompanied with French fries and assorted vegetables

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## Breads

### Plain Naan

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### Kandhari Naan

Plain Naan bread topped with sesame seeds.

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### Roghani Naan

Naan Bread topped with sesame seeds brushed with butter.

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### Garlic Naan

Naan Stuffed with fresh garlic

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### Puri Paratha

A light, flaky deep-fried bread

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## Desserts

### Jalebi

Traditional sweets of deep-fried wheat-flour batter soaked in sugar syrup.

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### Ice Cream

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### Cream Caramel

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### Gulab Jaman (3 pieces)

Traditional sweet with rounds of cottage cheese and thickened milk soaked in warm syrup.

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### Shahi Tukray

Traditional sweet with bread soaked in a sweet coriander milk and topped with pistachio nuts.

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### Pista Kulfi

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## Beverages

### Green Tea

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### Nescafe

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### Tea

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### Soft Drinks

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### Mineral Water Small/Large

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### Fresh Lime with soft drink or mineral water

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### Fresh Lime with Mint

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### Fresh Orange Juice

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### Fresh Kiwi Juice

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### Fresh Strawberry Juice

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### Fresh Peach Juice

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### Mango Lassi

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### Strawberry Lassi

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### Banana Milk Shake

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### Barbecue Delight Mixed Fruit Juice

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### Fresh Pomegranate Juice

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