



KABILA

FOOD MENU

TRADITIONAL

RESTAURANT

small plates

TIKKI CHAAT Crisp Potatoes Patty on the Bed of Punjabi Chickpeas, Laced with Yoghurt, Mint & Tamarind Chutney	11
SAMOSA CHAAT Crispy Samosa on the bed of Punjabi Chickpeas, Laced with Yoghurt, Mint & Tamarind Chutney	11
PAPARD PLAIN Crispy Spiced Lentil Wafers	5
PAPARD MASALA Crispy Spiced Lentil Wafers	6
CAULIFLOWER MANCHURIAN Crispy Cauliflower Tossed in Spicy Tomato Sauce	10
DILLI TIKKI Crusted Potatoes Patty with Indian Spices	8
MIX VEGGIE PAKORA Dipped in Batter and Deep Fried Vegetables	7
CAULIFLOWER PAKORA Dipped in Batter and Deep Fried Cauliflower	7
PAKORA PANEER Dipped in Batter and Deep Fried Paneer	9
SAMOSA POTATO/ LAMB Crispy Patties Stuffed with Spiced Green Peas	6/10
FISH PAKORA Batter Fried Pieces of Fish	10
CHICKEN PAKORA Batter Fried Pieces of Chicken	10

TANDOORI

Add Rice And Nan To Your Entree \$4.5

CLASSIC TANDOORI CHICKEN 4PCS Chicken Marinated in Yogurt, Garlic, Vinegar, Herbs & then Roasted	13
CLASSIC TANDOORI CHICKEN 8 PCS Chicken Marinated in Yogurt, Garlic, Vinegar, Herbs & then Roasted	19
PUNJABI CHICKEN TIKKA TANDOORI / MALAI Delicately Marinated Chicken Tikka Flavored with Fenugreek Leaves	17
TAWA FISH PAN Seared Bass Fish Marinated with Onion, Curry Leaves and Spices	19
JHINGA DUM TANDOORI / MALAI Prawn Marinated with Yoghurt, Fennel and Carom Seeds	22

DESSERTS

RASMALAI Saffron Flavored, Milky and Spongy Dumpling	6
KHEER Made From Special Rice Cooked with Milk and Sugar, Served Cold with Pistachios	5
GULAB JAMUN Sweetened, Golden Milk Dumplings with Sweet Condensed Milk	5
KULFI Indian Traditional ice Cream with Pistachios	6

DRINKS MENU

SWEET LASSI	6
MANGO LASSI	6
SALTED LASSI	6
SHIRLEY TEMPLE	4
MASALA CHAI	4
MASALA SODA	4
SODA	3
COKE	3
DIET COKE	3
SPRITE	3
ORANGE	3
ICE TEA (SWEET/UNSWEETENED)	4

SPECIAL LUNCH BUFFET

MONDAY TO FRIDAY
11.30 TO 2.30PM

ALL YOU CAN EAT

\$19

MON-THURS: 11AM TO 3PM, 4:30PM TO 9:30PM
FRI & SAT: 11AM TO 3PM, 4:30PM TO 10PM
SUN: 11AM TO 3PM, 4:30PM TO 9PM

PHONE # 925-415-3223

2005, Crow Canyon Place #160,
San Ramon, CA 94583

ENTREE VEGETARIAN

Add Rice And Naan To Your Entree \$4.5

SHAHI PANEER	14
Cooked with Rich Gravy of Onions, Tomatoes, Cashews, Herbs and Spices	
KADAI PANEER	14
Indian Cottage Cheese Cooked with Bell Peppers and Onion in Tomato Gravy	
PANEER BHURJI	16
Grounded Indian Cottage Cheese Cooked With Onion, Peas and Spices	
SAAG PANEER	13
Lush Creamy Spinach Surrounds Small Chunks Paneer with Aromatic Fenugreek	
AMRITSARI CHOLLE	13
Garbanzo Beans Cooked in a Mix of Pomegranate Seeds, Ajwain and Kasoori Methi, Flavored with Rock Salt and Tempered with Hot Desi Ghee	
DAL MAHARANI	13
Slow Cooked Black Lentils, Speciality of the North-West India	
KADHI PAKORA	13
Speckled Gram Flour Dumplings, Onion and Potato Roundels, Simmered in Buttermilk Gravy and Tempered with Asafetida And Cumin	
MALAI KOFTA	13
Robust Veggie Stuffed with Clotted Cream, Pistachios, Sage and Green Chilies, Rolled Into Balls and Simmered in Lip Smacking Gravy	
ALOO GOBI	13
Cauliflower and Potatoes Cooked with Herbs and Spices	
DHABA BHINDI	14
Stir Fried Okra in Onion & Tomato Masala	
BAINGAN BHARTA	13
Eggplant Baked in a Clay-oven and Cooked with Onions, Tomatoes and Spices	
DAL TADKA	13
Yellow Lentils with Ginger, Onion and Cumin	

Please notify your server of any food allergies.

18% of Gratuity added to parties of 6 or more.

ENTREE NON-VEG

Add Rice And Naan To Your Entree \$4.5

BUTTER CHICKEN	15
Morsels of Chicken Simmered in a Buttery Tomato Gravy Flavoured with Kasoori Methi	
CHILLI CHICKEN	15
Chicken, Onion, Bell Peppers, Chili and Spices Sauce	
KADAI CHICKEN	15
Cooked with Bell Peppers and Onion in Tomato Gravy	
CHICKEN TIKKA MASALA	17
Charcoal Chicken in Moderately Spiced Sauce	
CHICKEN MUSHROOM	15
Chicken and Mushroom Cooked in Spicy Gravy	
CHICKEN VINDALOO	15
Slow Cooked Chicken and Potatoes In Spicy Gravy	
LAMB ROGAN JOSH	18
Slow Cooked Diced Lamb in an Onion & Tomato Gravy	
LAMB PUNJABI	18
Lamb In a Hot, Spicy Sauce with Garlic, Ginger and Spices	
LAMB KADAI GOSHT	18
Cooked with Bell Peppers and Onion in Tomato Gravy	
GOAT CURRY	18
Goat cooked with onions and spices	
KARAHI GOAT	18
Goat cooked in butter gravy with bell peppers, onions, tomatoes, and spices	
PRAWN CURRY	19
Cooked with Herbs and Spices	
PRAWN PEPPER MASALA	19
Cooked in Traditional Onion & Tomato Masala with Black Pepper, Coriander and Fennel Seeds	

sides

GREEN SALAD	5.5
Sliced Cucumber, Tomato, Onion and Fresh Greens	
CUCUMBER RAITA	3.5
Yoghurt with Cucumber and Roasted Cumin	
DAHI	3.5
Plain Yogurt	

BREADS

TANDOORI ROTI	3
Wheat Flour Tandoori Bread	
PLAIN NAAN	3
Refined Flour Tandoori Bread	
GARLIC NAAN	4
Refined Flour Tandoori Bread	
KEEMA NAAN	7
Refined Flour Tandoori Bread	
MURG NAAN	7
Refined Flour Tandoori Bread	
LACHHA PARATHA	5
Buttered and Layered Whole Wheat Bread	
ALOO PARATHA	6
Leavened Flour Bread Stuffed with Aloo	
GOBI PARATHA	6
Leavened Flour Bread Stuffed with Gobi	
PANEER PARATHA	7
Leavened Flour Bread Stuffed with Paneer	
ONION PARATHA	7
Leavened Flour Bread Stuffed with Onion	

BIRYANI/RICE

BASMATI RICE	7
Basmati Rice Tempered with Cumin and Green Peas	
VEGGIE BIRYANI	14
Basmati Rice, Vegetable cooked with Saffron, Aromatic Spices and Morsels	
CHICKEN BIRYANI	16
Basmati Rice, Chicken cooked with Saffron, Aromatic Spices and Morsels	
LAMB BIRYANI	18
Basmati Rice, Lamb cooked with Saffron, Aromatic Spices and Morsels	
GOAT BIRYANI	18
Basmati Rice, Goat cooked with Saffron, Aromatic Spices and Morsels	
PRAWNS BIRYANI	20
Basmati Rice, Prawns cooked with Saffron, Aromatic Spices and Morsels	

Catering is Our Specialty

Food To Go Available
Dishes Are Prepared To Your Personal
Taste, Mild, Medium Or Spicy

www.kabilarestaurant.com

Sales tax will be added.
We Reserve the right to Refuse Service to anyone.
Item and Prices are subject to Change without Notice.
We accepted all Credit Cards.
We are not responsible for Articles Left in the Restaurant