



## the bohri kitchen

### Making Bohri Food Famous

The Bohri Kitchen was founded by mother-son duo Nafisa and Munaf Kapadia in 2014. They made Bohri cuisine world-famous by inviting strangers home on weekends to dine on home-cooked Bohri food prepared by Nafisa aunty. Today, The Bohri Kitchen has fed many happy guests through home-dining, home delivery, catering and food pop-ups across cities in India.

[Please click here to watch The Bohri Kitchen Journey](#)

#### CATERING MENU

#### Appetizer

##### Smoked Kheema Patti Samosas ★

Patti samosas stuffed with smoked minced kheema, coriander, and spring onions. Available in Mutton & Chicken.

##### Chicken Cheese Kali Miri Tikka ★

Chicken tikka made with cream cheese and a pinch of black pepper.

##### Chicken Kirim Tikka

Marinated boneless chicken on a stick, soaked in a batter of breadcrumbs & egg, deep-fried in love.



Smoked Kheema Patti Samosas



## Appetizer



Chicken Cheese Shahi Rolls

### Bheja Cutlets

One of our most ingenious recipes.

### Chicken and Cheese Shahi Rolls ★

Chicken kheema kebabs stuffed with cheese, coated with egg, and deep-fried.

### Kheema Pattice

Pattice filled with mashed potato filling and covered with smoked kheema coated with breadcrumb and egg, deep-fried, will surely melt in your mouth.

Available in Mutton & Chicken.



Kheema Cutlets

### Shami Kebabs

Mutton / Chicken kheema and dals combined, coated with egg, and deep-fried.

### Kaleji Gurda

A Bakri Eid speciality at the Kapadia residence. Liver & kidney in mom's signature masalas

### Bohri Mohallah Sheekh Kebabs & Tikkas

Mutton / Chicken Sheekh kebabs and a range of different types of tikkas.

### Chicken Russian Cutlets ★

Cutlets are made with white sauce, shredded chicken, vegetables & are deep-fried in love.



Chicken Russian Cutlets

### Kheema Cutlets

One of our most ingenious recipes is made with kheema and bread crumbs.

Available in Mutton & Chicken

### Shabnam Chicken Tandoori

Chicken tandoori foiled & steamed with sauce.

### Full Fried Chicken

a behemoth effort where we marinate, fry and serve the entire bird as one dish. We call it the Bohri turkey.



## ☐ Appetizer

### Kheema Baida Roti ★

Crispy paratha parcels stuffed with masala kheema and egg.

Available in Mutton & Chicken

### Bohri Fried Chicken Drumsticks

FRIED CHICKEN DRUMSTICKS move over KFC, BFC (Bohri Fried Chicken) is here. Marinated in mildly spiced masalas and fried till it's crisp brown.

### Khatta Meetha Drumsticks

A TAVA chicken drumsticks tossed in a tangy sauce on a Tava garnished with french fries and served hot.

### Tawa Chicken

Chicken marinated & cooked in kadhai masalas.

### Nargis Kebabs

These kebabs made with minced meat will surely melt in your mouth. As you bite further, there is an eggy surprise waiting for you!

Available in Mutton & Chicken.

### Chana Boti

Pieces of boneless Chicken/ Mutton are Chopped into small chana-sized pieces, marinated, and prepared in rich masalas.

### Naan Sandwich

Mutton/ Chicken pieces cooked with various spices made into a naan sandwich on a Tava.

### Fish / Prawns in green or red masala

Mom's secret blend of spices, marinated & Tava fried. Available in green or red masala.

## ☐ Veg Starter

### Smoked Tur Dal Samosas ★

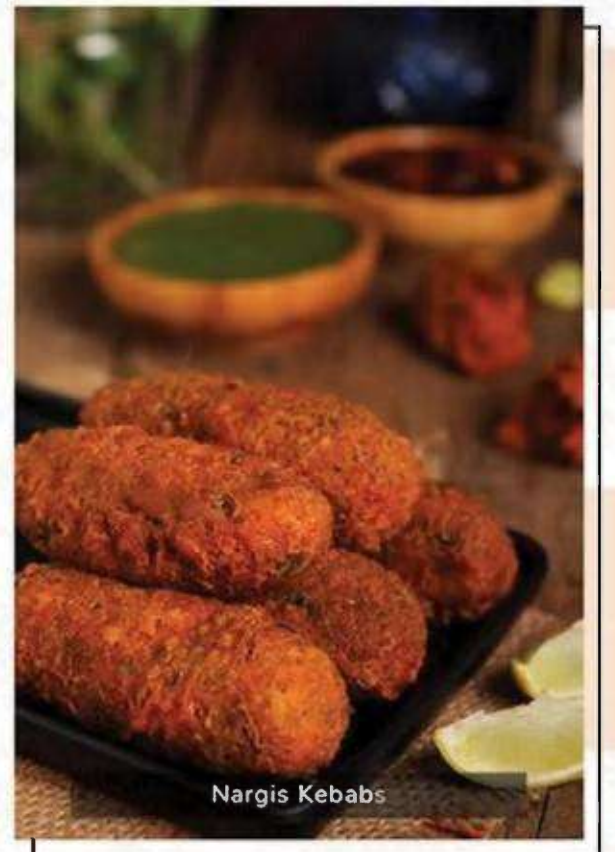
Patti samosas stuffed with smoked tur dal & flavored with jeera masala.

### Nariyal Kebabs ★

Kebabs are made with a coconut & potato mash.



Kheema Baida Roti



Nargis Kebabs



Smoked Tur Dal Samosas



## 📌 Veg Starter



### Hara Bhara Kebabs

The classic vegetarian starter with an added bohri twist.

### Veg Shami Kebabs

Mix veggies and dals combined, coated with breadcrumbs, and deep-fried.

### Cheese Corn Cutlets

Soft cutlets stuffed with mashed potatoes, grated paneer, sweet corn, and cheese.



### Veg Russain Cutlets

We're still tracing its origin, but these kebabs are made with white sauce & vegetables

### Mushroom Masala

Mushroom marinated and cooked in Tawa masalas. Available in Paneer / Baby corn version

### Veg Tikka Platter

Paneer, Mushroom, and Baby corn are served in different tandoori marination.

### Paneer Kali Miri Tikka with Cheese

Paneer tikka made with cream cheese and a pinch of black pepper.

### Veg Naan Sandwich

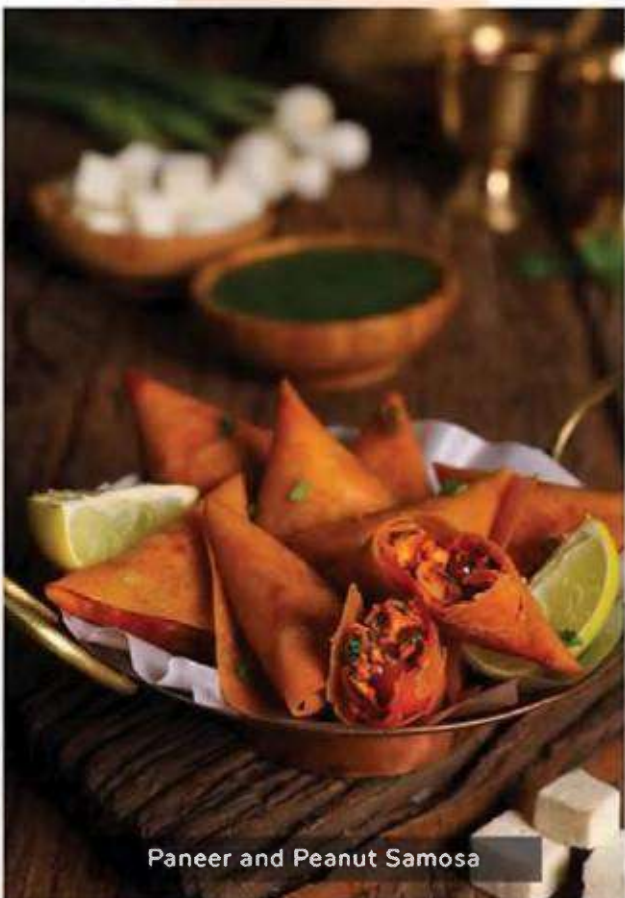
Mix veggies pieces cooked with various spices made into a naan sandwich on a Tava.

### Veg Shahi Rolls

Rolls of grated coconut, potato, and cheese. Coated with bread crumbs and fried.

### Smoked Paneer & Peanut Samosa

Patti samosas stuffed with smoked paneer & peanut stuffing.





# ✿ MAINS ✿

## ▣ Non Veg Main

### Angara Gosht ★

Succulent red gravy made of fried onion and tomato, chunks of boneless meat with a distinct smokey & spicy flavor.

### Achari Gosht

Bold and spicy curry made in Indian pickling spices. Serve it with paratha.

### Afghani Gosht

Made with mild spicy gravy with a good amount of curd and fresh cream, garnished with Kasuri methi.

### Bhuna Gosht

Mutton / Chicken cooked in a masala-daar gravy. garnished with salli wafer and coriander. Served with ghar ki roti.

### Butter Chicken

The ultimate comfort food your entire family will love!

### Dabba Gosht

The Bohri Bake Dish. Layered with mixed vegetables, boneless meat, flavored potatoes, and a lot of egg.

### Green Masala Gosht

Made with fresh green herbs such as mint leaves, coriander leaves, and coconut milk, garnished with egg slices.

### Mutton Bheja Masala

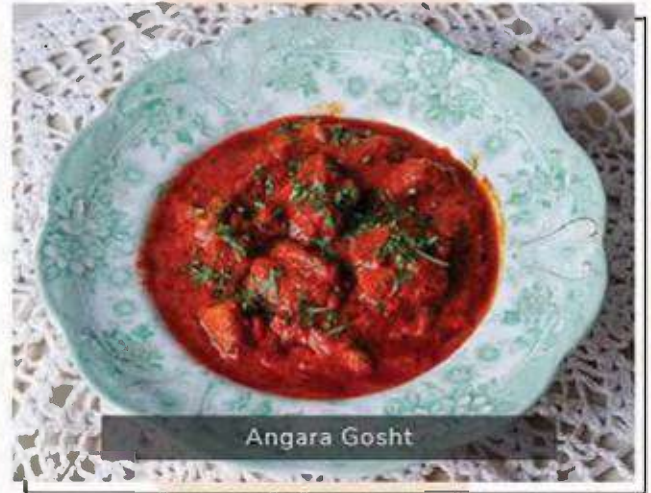
an extension of our classic Bheja cutlets.

### Mutton Dal Gosht

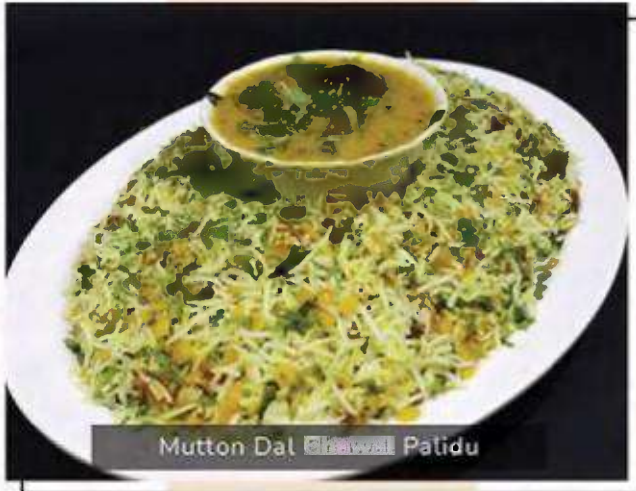
A combination of chana dal and mutton is a very wonderful combination.

### Mutton Chops

in red masala is a very controversial move, where we're replacing the Legendary Raan with a variation. The Legendary Mutton Chops. Like its original, this is also marinated over 24 hrs.







Mutton Dal Chawal Palidu

## ☐ Non Veg Main

### Mutton Dal Chawal Palidu

Smoked tur dal rice served with gravy made from its broth, added with mutton, juicy dudhi, and drumsticks.

### Mutton Nalli Nihari ★

A slow-cooked mutton gravy - a dish for the kings!

### Mutton Patveliya

Alu wadi / Patra leaves steamed and cooked with minced mutton.

### Mutton Paaya, Kheema Khichdi & Naan

Goat trotters cooked in a delicious onion-based gravy served with smoked kheema khichdi and naan.

### Bohri Haleem with Khammi Roti ★

Bohri Mutton khichda is made with broken wheat and boneless mutton, slow-cooked for hours and garnished with fried onions, mint, and ginger.

### Green Lasun Kheema Baida

A winter favorite amongst bohri households. Eggs, sunny side up generously garnished with mutton kheema, pepper, and bohri goodness.

### Kheema Masala

Masala kheema is a flavorful combination of onion, garlic, ginger, spices, meat, & tomatoes. (available in green and red masala)

### Kheema Ghotala

Minced mutton cooked with an egg on a Tava. Served with choice of bread.

### Kofta Curry

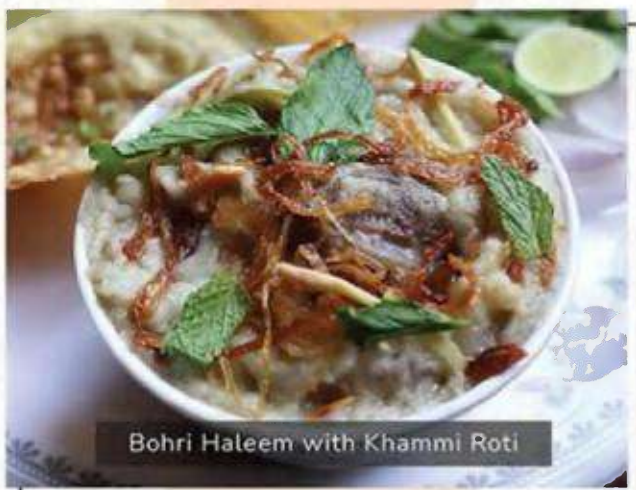
Minced meatballs cooked in a delicious onion based gravy.

### Kaari Chawal With Jeera Rice

A traditional Bohri recipe, Kaari chawal (curry-rice) is a delicate coconut-based curry made with Kaari masala from the Bohri mohalla



Mutton Nalli Nihari



Bohri Haleem with Khammi Roti



## ▣ Non Veg Main

### Kaju Chicken With Jeera Rice

Boneless chicken in a thick cashew nut gravy, garnished with egg slices and coriander.

### Khaloli Served with Magh Pulavo

Trademark Bohri Gravy consisting of minced lamb meatballs served with magh pulao.

### Kitt Gosht with Sheermal Pav & Jeera Rice

Gravy is made from barista (fried onions) and dahi, which contains potatoes and boiled eggs.



## ▣ Veg Main

### Paneer Angara

Smoky, tangy tomato-based curry with paneer.

### Patveliya Masala

Patra leaves coated with besan, steamed, and then deep-fried with a special tadka!

### Paneer Bhuna

Paneer cooked in a red kadhai masala.

### Paneer Kadhai Masala

Pieces of paneer marinated and cooked in special kadhai masala.

### Kaju Paneer

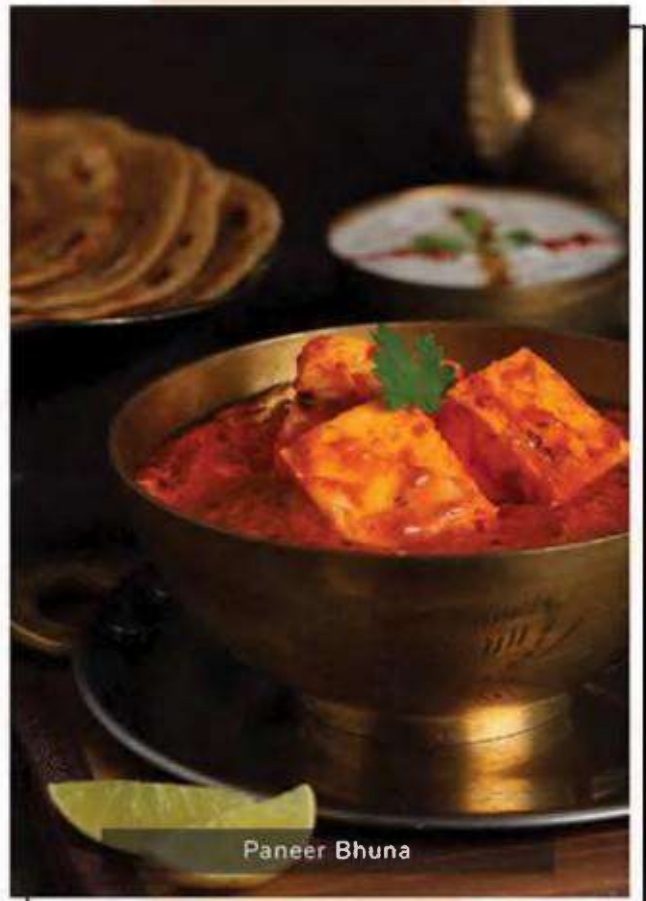
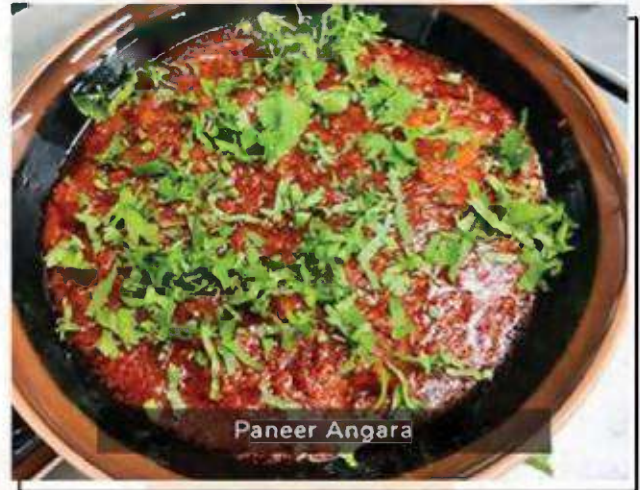
Paneer in a creamy cashew nut gravy garnished with coriander.

### Bohri Mixed Vegetable Masala

A mixed vegetable gravy cooked in mildly spiced masalas.

### Magh Pulao with kadhi

A lentil pulao served with the Gujarati-inspired Bohri kadhi with the perfect balance of sweetness and tanginess. Served with crispy bhajiyas.





## █ Veg Main

### Baby Corn Kaari Chawal

Gravy infused with flavors of imli, Kaari masala, and pieces of baby corn.

### Dal Chawal Palidu

Smoked tur dal rice served with gravy made from its broth, added with juicy dudhi & drumsticks

## █ Raan

### Legendary Raan in Bhuna Masala 🇮🇳

Leg of lamb marinated in bhuna masala mix for 24 hours till it's fall-of-the-bone tender. Comes garnished with a salli wafer and coriander.

### Legendary Raan in Kaju Masala ★

Marinated over 24 hrs in homemade masalas, & cooked with butter garlic & cashew nut gravy, garnished with egg slices and coriander.

### Raan in Red Sauce

Raan is marinated in the tandoori masala for 24 hours, grilled to get a smoky flavor then slow-cooked on steamed for 3hrs with tandoori sauce, garnished with a salli wafer & coriander.

### Raan in Green Masala

Variation of Kaju raan upgraded with little spinach, green chilies, fresh mint, & coriander, garnished with egg slices & coriander.

### Raan Biryani

Our legendary raan meets the Bohri dum biryani. The result? Bohri food coma.

## █ Bohri Dum Biryani

### Classic Bohri Dum Biryani ★

Biryani is prepared in a light, peppery, cream & curd-based biryani masala. Packed with roasted potatoes and served with raita.





## ▣ Bohri Dum Biryani

### Incredibly Dum Biryani ★

Traditional Bohri Dum Biryani is prepared in whole Indian masalas with a mildly spicy flavor profile. Packed with roasted potatoes and served with raita.

### Chicken Tikka Biryani

Chicken tikka marinated along with aromatic and flavourful bohri spices. Biryani is prepared in the traditional bohri dum style.

### Mutton Nalli Biryani

Lamb shank biryani is a mild and very delicious biryani. A meat-lover's dream.

### Malai Sheek Biryani ★

Sheek kebabs with cream gravy are topped with basmati rice and dum cooked

### Yakhni Pulavo

Pulao cooked in white spices and given an added ginger flavoring with vegetables and mutton/chicken pieces.

### Zam Zam Pulavo

Pulav is made with boneless mutton & chicken, meatballs, boiled egg, and fried potatoes.



## DESSERT

### Malai Khaja ★

Puff pastry stuffed with fresh malai.

### Roasted & Malai Dudhi Halwa

Roasted dudhi for dessert? It's the best halwa you've had. Take our word for it.

### Mango Malai ★

Satisfies your mango craving year-round. A delicious creamy halwa for the heart.

### Choco Walnut Fudge ★

Just a satisfying gooey fudge. That's all.

### Beetroot Halwa

Can a halwa be healthy? You tell us?





# DESSERT

## Kalamra

Light rice and milkmaid-based dessert, garnished with pomegranate, desiccated coconut, and dry fruits.

## Kharek & Anjeer Halwa

Halwa is made with dried dates and figs.

## Lagan nu custard (Bohri Version)

Mom used to make this when we were kids, an egg custard, made in a big aluminum dish.

## Malida

A traditional Bohri sweet dish made with crumbled wheat flour dough cooked with ghee, maida, and dry fruits

## Matka Firni

Rice pudding made with rawa, milk and garnish with dry fruits

## Pineapple Halwa

Halwa makes with milkmaid and chunks of pineapple.

## Saancha Ice Cream ★

Hand-churned ice cream made with seasonal fruit. Sitaphal -Peru with Chilli Powder  
-Strawberry -Fresh Mango -Chikoo -Mixed Fruit -Seasonal Special

## Sheerkurma

Eid favorites containing milk, sevaiyya, and lots of different dry fruits

# CONDIMENTS

## Dryfruit & Khajur Chutney ★

Our most versatile condiment is made with dates, jaggery, & dry fruit. Have it as a chutney, dip, spread, or salad dressing!

## Baigan Bharta

Smoked brinjals mixed with yogurt, onions, and green chilies. Serve it as an accompaniment to any meal or even use it as a dip.

## Dokhla Salad ★

Dahi raita with chunks of soft Dokhla.





# CONDIMENTS



Bhavnagri Mirchis

## Green Chutney

Chutney is made with mint, coriander, and green chilies.

## Chana Bateta

The bohri celebratory dish is made with black chick peas.

## Bhavnagri Mirchis ★

Mirchi's given a nice mustard treatment.

## Chana Masala

A salad made with back chick peas.

## Kokam Aloo ★

Aloo cooked in a tangy kokum masala.

## Kurkure Raita

smooth dahi raita with crunchy kurkure in it - it's a lethal combination.

## Pineapple Boondi Raita

Dahi raita with chunks of pineapple and crispy boondi.

## Macaroni & White Sauce Cold Salad

Macaroni pasta in a white cold sauce.

## Noodles Salad

Noodles with peanuts and a special tadka.

## Crunchy Bhel Salad

The bohri national salad. A take on the classic bhel.

## Kachumber Dahi Raita

The classic biryani companion.

# BREADS

## Garlic Naan

Bread is so soft, made with refined flours and spiced with garlic.

## Gehu Paratha

Wheat parathas are made by layering and then cooked until it turns golden brown on both sides.



Garlic Naan



Gehu paratha



# BREADS

## UFO Naan

Also called khameeri naan (fermented bread) made of curd, yeast, & refined flour

## Lamba Pav

Very famous bread goes well with kebab sandwiches, naan chaap.

## Khammi Roti

Large stretchy roti made in a wood-fired underground oven.

## Gehu Chapati

Homemade whole wheat chapati.

## Sheermal Pav

Soft, airy bread with a hint of sweetness to balance fiery curries.



Sheermal Pav



Khammi Roti

# BEVERAGES

## Chilled Sheer Khurma

## Jal Jeera Soda

## Kesar Sharbat With Dry Fruits

## Shikanji Lemon Soda

## Limbu Kachi Keri Sharbat

## Mosambi Soda

## Naariyal Paani With Malai

## Rose Sharbat With Sabja Seeds

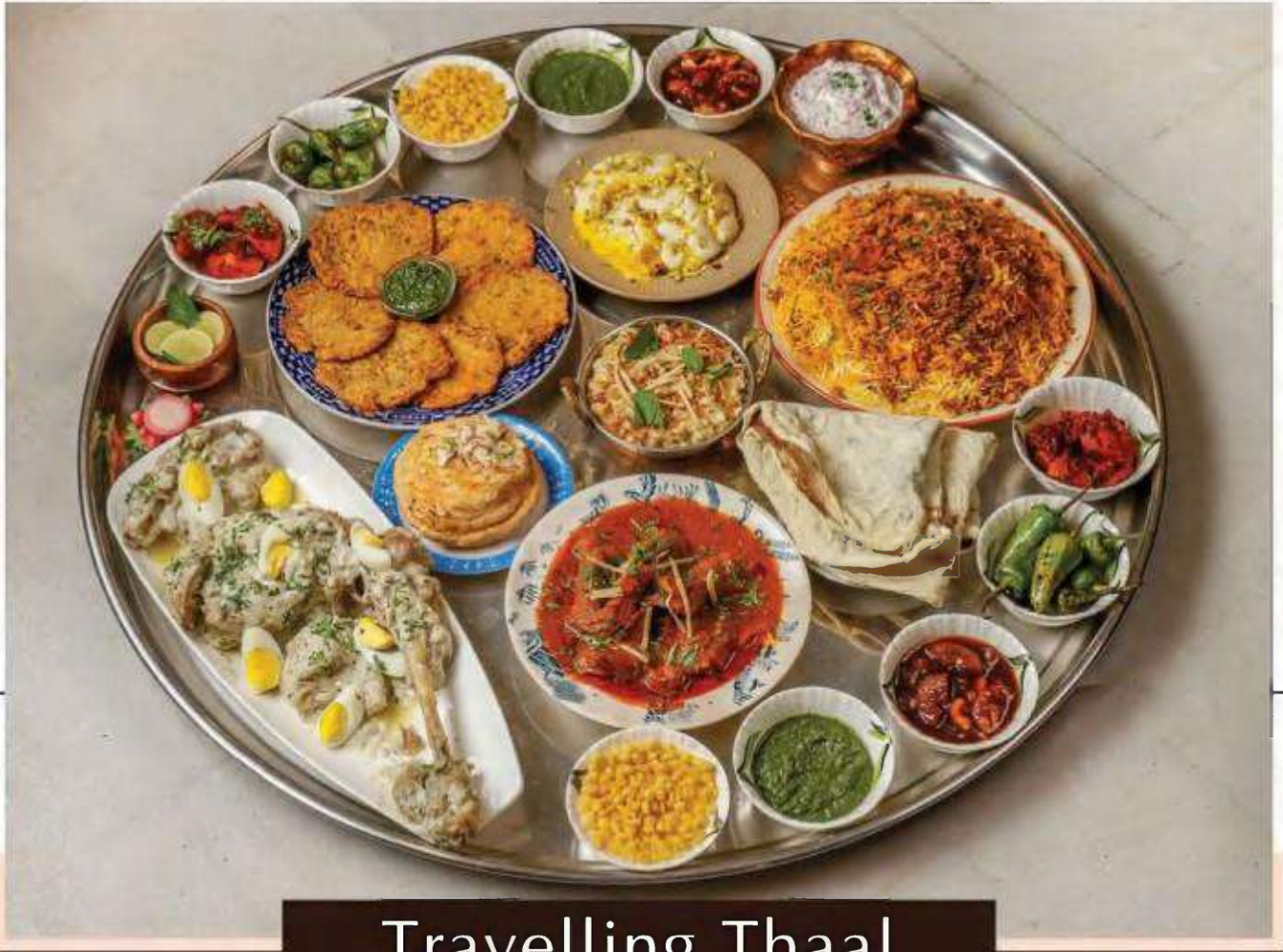
## Watermelon Soda



Rose Sharbat with Sabja seeds



# ❖ Types of Service ❖



## Travelling Thaal

Traveling Thaal that brings you a big fat feast, that is our Bohri thaal experience, a large metal plate that can seat 7-8 people around it. You can customize the courses as per your requirement by referring to our menu.

### Our 7-course meal menu includes:

#### 2 Kharaas (Starters):

Smoked Mutton Kheema Samosas & Chicken Russian cutlets.

#### 2 Mithaas (Sweet):

Malai Khaja, Roasted & Malai Dudhi Halwa.

#### 1 Jaman (Pre Mains):

Raan in Kaju Masala.

#### 1 Jaman (Main Course):

Chicken Angara with Sheermal Pav.

#### Beverage:

BIR lemon soda.

#### 1 Biryani:

Mutton Dum Biryani.

#### Happy endings:

Paan.

Condiments: Kachumber raita, Dry fruits, and khajur chutney, Green chutney, Kokam also, Pineapple boondi raita & Bhavnagri Mirchi's.

The above menu costs approximately 1900 per head ++

- Minimum requirement - 15 people
- Minimum price starts from 650 per head.
- Happy clients include Hrithik Roshan, Rani Mukherjee, Rishi Kapoor, Rakesh Roshan, Mahesh Kothare, Sanjay Leela Bhansali, etc



# Catering



Corporate Buffet Setup



Club House Party



Collaboration with St Regis



Terrace Party

Our food is also buffet-friendly. The menu can be customized to your preference including a completely vegetarian spread. Whether it's biryani combos, buffets, or even thanks to treating your employees or guests, we do it all at a venue of your choice.

- Minimum order size needs to be Rs 5,000
- Can be arranged in a meal box, buffet, or sitdown format.
- Clientele includes Taj group of hotels, St Regis, Google, Yash Raj Films, Piramal Groups, Knight Frank, Grey Advertising, Otters Club, Wellington Club, The Club, Bombay Gymkhana, Bombay Stock Exchange, True North, Axis Bank, HDFC Bank, PKSBE among others.



# Pre Order Delivery Across Mumbai



## Order our Signature Dishes

Smoked Mutton Kheema Samosas  
Raan in Kaju Masala | Dum Biryani and more  
on 24 hrs prior notice

View our entire delivery menu on [www.thebohrikitchen.com](http://www.thebohrikitchen.com)  
call on our Samosa Helpline Number is 981-944-7438

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