



https://menulist.menu 39-27-1/1,Appaya Nagar,near R&B Junction,madhavadhara, Vizag, India

The list of restaurant from Vizag includes approximately 266 different dishes and drinks. On average, you will pay about ₹281 for a dish/drink, and here you can find all the 266 food and drinks on their menu. In typical fashion, Indian spices tasty Menus are freshly prepared with accompaniments such as rice or naan at Kebab Chef. There are options for vegans too. The Restaurant offers a wide selection of meals, prepared without any animal products, there are also meat-free dishes listed on the menu for those following a vegetarian lifestyle.



Salads		Warm starters	
CRISPY CHICKEN		CHILLI CHICKEN DRY	\$3.7
egg   salt and ground black pepper to taste   grains of rice crushed   uncut, boneless	\$4.0		
chicken breasts, cut into pieces   extra virgin	,	Chicken dishes	
olive oil		<u> </u>	
•		LEMON CHICKEN	
Non alcoholic drinks		skin-on, bone-in chicken thighs   tablespoon kosher salt   tablespoon of dried oregano	\$3.7
MANGO MILKSHAKE	\$2.2	freshly ground black pepper   dried rosemary	
WANGO WIERSHARE	ΨΖ.Ζ		
Appetizers		Hühnergerichte	
SALT PEPPER BABY CORN	\$3.1	CHICKEN SAAGWALA	\$4.2
	<b>40.2</b>		Ψ
Snacks		Starter	
CHICKEN LOLLIPOP [6 PIECES]	\$4.0	MURGH ZAFRANI TIKKA	\$4.5
Callalation		Pica dishas	
Grillplatten		Rice dishes	
CHICKEN HARIYALI KEBAB	\$4.5	EGG FRIED RICE	
		water   salt   I'm Willow   uncooked instant rice   vegetable oil	\$3.1
Veggie spezialitäten		rice   vegetable oii	
ALOO PALAK		Biryanis	
G Fresh Or Frozen Spinach   The		bu yuus	
Commission shall adopt the following:	\$2.9	CHICKEN TIKKA BIRYANI	\$4.7
Medium Potato Cut Into Cubes   Finely Chopped Small Onion   Minced Garlic			
Chapped Chian Chien   himself Came   him		Soup	
Vegetarisch – subji ka		CHICKEN TOM YUM SOUP	\$1.8
			ΨΞΙΟ
khajana		Chicken curry spezialitäte	n
PANEER SHAHI KORMA	\$3.7	Charlest carry spezumane	IL
		PUNJABI CHICKEN	\$4.1
Biryani spezialitäten			
MIXED VEGETABLE BIRYANI	\$3.6	Indische beilagen	
		MIXED RAITA	
Fusion		package devil's food cake mix   pack instant	\$0.8
		chocolate pudding mix   acetic acid   vegetable oil   eggs	
	<b></b>		

\$3.1

**VEG HAKKA NOODLES** 



Cocktails ohne alkohol		Lunch menu	
VIRGIN MOJITO	\$1.9	MUTTON DO PYAZA	\$5.1
Vegan		Beilagen aus dem tandoor	•
VEG FRIED RICE.	\$2.9	MASALA KULCHA	\$1.0
Main		Tandoori-khajana	
VEG MANCHURIAN DRY	\$2.8	PANEER MALAI TIKKA	\$3.9
Tandoori brotgerichte		Reis-gerichte	
PANEER KULCHA	\$1.1	WHITE RICE	\$1.6
Indische getränke		Hühnerfleischgerichte -	
SWEET LASSI	¢4.0	indisch	
sweet potato   butter, softened   white sugar   milk   eggs	\$1.0	BUTTER CHICKEN MASALA	\$4.1
Spezialitäten vom huhn		Tandori spezialitäten	
KADAI CHICKEN	\$4.1	MURGH MALAI TIKKA	\$4.5
Noodle dishes		Chicken main dishes	
CHICKEN SOFT NOODLES	\$3.5	GINGER CHICKEN	
Chicken curries		table-spoon sesame or canola oil   Pound chicken tenders, cut into inch pieces   Fresh ginger, peeled and cut into matchsticks or	\$3.7
CHICKEN KOLHAPURI	\$4.2	minced   Garlic, in thin slices   dry sherry	
		Vegetables	
Biriyani		KADAI VEGETABLES	\$3.5
KAJU CORN BIRYANI	\$3.5	0.00	
Indian cuisine		Südindische	
PRAWNS BIRYANI	\$4.7	chickenspezialitäten	
TRAVITO DINTANI	ΨΤ. Ι	CHICKEN CHETTINAD	\$4.2

4
1200
(in)

Sea food		Seafood delicacies	
PRAWNS CHETTINAD	\$4.8	CHILLI PRAWNS DRY	\$4.5
Südindische gerichte		Fish & prawns	
PEPPER CHICKEN green bell peppers, chopped   large yellow onion, chopped   I'm Willow   brown sugar	\$4.0	DRAGON PRAWNS	\$4.6
honey		Hyderabadi handi dum	
Indische gerichte –		biryani	
vegetarisch		MUTTON KEEMA BIRYANI	\$5.4
MALAI KOFTA CURRY	\$3.9	Seafood starters	
Vegetable		CHILLI LOOSE PRAWNS	\$4.6
PANEER CHETTINAD	\$3.7	Chinese soups	
Chefkoch		CHICKEN CANTONESE SOUP	\$1.8
METHI CHICKEN	\$4.5	Kebabs: non-veg.	
Indisch huhn		BANJARA CHICKEN KEBAB	\$4.5
CHICKEN MUGHLAI	\$4.2	Milk shakes	
Verduras		BUTTERSCOTCH MILK SHAKE	\$2.2
MIX VEG CURRY	\$3.5	Soups: non-veg.	
Kebabs		CHICKEN DRAGON SOUP	\$1.8
PANEER HARIYALI TIKKA		Veg starters	
butter   pound paneer, cut into inch cubes   onions, finely chopped   green bell pepper, chopped   Other, of a width of <= 10 mm	\$4.0	GOBI MANCHURIAN WET	\$3.5
Main course: veg.		Veg gravies	
TOMATO DAL	\$2.7	VEG SHAHI KORMA	\$3.4



\$2.5

vegetable oil | Garam Masala | ground turmeric | ground coriander | salt to taste | ...

Fruit shakes & lassi		Refreshments	
DRY FRUIT LASSI	\$1.5	BUTTERMILK  all purpose flour   baking powder   salt	\$0.8
Chinese gravies		Other, of a thickness of not more than 10 mm   unsalted butter, chilled in freezer and cut into thin slices	φυ.υ
PANEER MANCHURIAN WET	\$3.6		
Basmati surprise		Veg main course	
•	<b>DE 4</b>	VEG LABABDAR	\$3.6
MUTTON MUGHLAI BIRYANI	\$5.4	Rice preparation	
Prawns		SPECIAL CURD RICE	\$2.2
KADAI PRAWNS	\$5.1	SPECIAL CORD RICE	<b>\$2.2</b>
	70-	Regular	
Soups: veg. & non-veg.		VEG ULAVACHARU BIRYANI	\$3.6
MUSHROOM CLEAR SOUP	\$1.6		·
		Sabzi specials	
Seafood specialities		CHILLI MUSHROOM WET	\$3.4
FISH MASALA	\$4.6		
0		Non veg biryanis	
Basmati khazana		MUTTON ULAVACHARU BIRYANI	\$5.4
NATU KODI BIRYANI	\$4.7	C	
Chinese delicacies: non ve	П	Specialty cocktails	
•		STRAWBERRY BREEZE	\$1.9
CHICKEN FRY BONE	\$3.6	Sundries	
Non-vegetarian			
CHICKEN DO PYAZA		ONION SALAD  Dried cucumber   fresh tomatoes   olive oil	\$0.8
olive oil   skinless, boneless chicken breast halves - cut into small chunks   flour for	\$4.2	red wine vinegar   Red onion	
dusting   packaged fresh pizza dough at room temperature   tomato sauce	•	Egg specialties	
•		EGG BHURJI	

**HOT N SOUR VEG SOUP** 



1st course		Non veg	
CREAM OF TOMATO SOUP table-spoon olive oil   Dried onion   / diced celery   salted   Cloves of garlic, chopped	\$1.6	CHICKEN 65	\$3.7
		Veg appetizers	
Bread basket		CHILLI BABY CORN	\$3.1
PULKA	\$0.4	Soups & noodles	
Non-vegetarian appetizers		VEG SOFT NOODLES	\$2.8
CHICKEN MAJESTIC	\$3.9	Egg special	
Asian		CHILLI EGG	
SCHEZWAN FISH WET	\$4.5	eggs   milk   table spoon of all-purpose flour   Cheddar cheese in shredded form   canned chopped green chilies	\$3.0
Treats		Sea food starters	
CHOCOLATE MILKSHAKE  Chocolate ice cream of premium quality   Other, of a thickness of not more than 0,15 mm   whipped cream   table spoon chocolate	\$2.3	GARLIC FISH WET	\$4.5
shavings, for garnish		Chinese rice and noodles	
Seafood curries		VERY SZESWAN NOODLES	\$3.0
BUTTER GARLIC PRAWNS	\$4.7	Rice and noodles corner	
Vegetable appetizers		VEG CHINESE CHOPSUEY	\$3.7
MUSHROOM 65	\$3.1	Burgers.	
Indian chinese		PACIFIC BLUE	\$1.9
MIXED VEG FRIED RICE	\$3.6	Authentic malaysian dish	es
Vegetables dishes		PRAWNS CURRY rice flour   ground turmeric   salt to taste	\$5.0
SALT PEPPER MUSHROOM	\$3.1	pound peeled and de-evensed shrimp   cooking oil	
Recommended			

\$1.6



Noodles (indo-chinese		Pantry item	
cuisine)		STEAM RICE [BASMATI RICE]	\$1.9
VEG CHILLI GARLIC NOODLES	\$3.1	Non-veg asian fusion	
Creamy milkshakes		APOLLO FISH	
OREO MILKSHAKE	\$2.4	solid white tuna can packed in water, drained   table spoon mayonnaise   Green onions, thinly sliced, plus additional onions for garnish   red bell pepper, chopped   Dish	\$4.2
Non vege entrée		balsamic vinegar	
CHILLI FISH DRY	\$4.2	Entrees & amp;amp; sides	-
Chowmien		non-vegetarian entrees	
VEG AMERICAN CHOPSUEY	\$3.7	ANDHRA CHICKEN CURRY	\$4.1
Veg chinese soup		Indio-chinese	
VEG LEMON CORIANDER SOUP	\$1.6	CHICKEN HAKKA NOODLES	\$3.6
Kebaps/kebabs		Likeuren / spirits	
VEG HARA BHARA KEBAB	\$3.7	BLUE CURACAO	\$1.9
Perfect gravy		South indian vegetarian t	rali
MURGH TIKKA LAJAWAB	\$4.6	CURD  white sugar   eggs   fresh lemon juice   Lemons, with a sweetening agent   unsalted	\$0.6
Fresh fancy milkshakes		butter, melted	
PINEAPPLE MILKSHAKE	\$2.2	Chef's special main dishes	
Jal's jewels of the sea		VEG JAIPURI	\$3.4
SPICY FRIED FISH	\$4.7	Bombay street corner	
Modern cooking style for		CHEESE PANEER TIKKA	\$4.0
seafood		Breads & amp; side orders	J
STIR FRIED PRAWNS	\$4.6	PLAIN KULCHA	\$0.8

**VANILLA MILKSHAKE** 

Mains		Vegetarian specialties	
MURGH KALI MIRCHI	\$4.2	PALAK PANEER	
PRAWNS FRIED RICE raw white rice   water   vegetable oil   fresh	\$3.7	Paneer Made With A Liter Of Whole Milk   1 Tbsp 1 Tsp Ghee   Onion, Chopped   Minced Garlic   Cm Ginger Root, Chopped	\$3.6
bean sprouts   cloves of rice		KADAI PANEER	\$3.6
Side dishes		Chicken	
BABY CORN MASALA	\$3.3	<del></del>	<b>040</b>
FRENCH FRIES		MURGH BHARTA	\$4.2
Rosé potatoes, cut into strips of equal size   quart vegetable oil for frying   salt to taste	\$2.2	HONG KONG CHICKEN	\$4.0
Salad		Zungenkitzel	
	¢1.7	GREEN PEAS MASALA	
FRUIT MIX RAITA	\$1.7	gallon whole milk   lemon, juiced   olive oil   table spoon cumin seeds   onion, finely	\$3.3
GREEN SALAD cloves of rice   green bell pepper chopped		chopped	
packages of mixed salad greens   Meat of chicken deli, cut into thin slices   Tomatoes, chopped	\$1.5	GOBI MASALA	\$3.5
споррец		Milkshakes	
Rice		ANJEER BADAM MILKSHAKE	\$2.4
PANEER FRIED RICE		KITKAT MILKSHAKE	\$2.7
cooking oil   large onion, thinly sliced   Cloves of garlic, minced   ground cumin   ground coriander	\$3.1	Chinata daliagaiat, non par	-
MUSHROOM FRIED RICE		Chinese delicacies: non-veç	<b>J</b> •
raw white rice   water   dried shiitake	\$3.1	CHICKEN MANCHOW SOUP	\$1.8
mushrooms   hot water   pound ground chicken	ψ012	KAJU CHICKEN	\$4.2
Vegetarian dishes		Chinese main course	
	¢2 E	CHILLI FISH WET	\$4.5
DAL FRY	\$2.5	MUSHROOM MANCHURIAN GRAVY	\$3.5
CURD RICE clarified butter   mustard seed   fresh ginger	<b>#4.0</b>		ΨΟΙΟ
root cut   cuts of garlic   small cinnamon stick	\$1.8	Indian rice & biryani	
0 4 5-4		CHICKEN ULAVACHARU BIRYANI	\$4.2
Specialties		FISH TIKKA BIRYANI	\$4.5
STRAWBERRY MILKSHAKE	\$2.2		

\$2.2

**CHILLI GOBI WET** 

Chinese delicacies		China mirch – non-veg	
DRAGON PANEER	\$3.6	CHILLI CHICKEN WET	\$4.0
CRISPY FRIED VEGETABLES	\$2.9	CHILLI PRAWN WET	\$4.7
Fried rice & noodles		Veggie lovers appetizer	
MIXED VEG NOODLES	\$3.4	CRISPY CORN	\$2.9
CHICKEN CHINESE CHOPSUEY	\$4.1	BABY CORN 65 sheet frozen puff pastry   olive oil   fresh	\$3.1
Tandoori starters		shallots, minced   frozen maize   fresh mushrooms, chopped	
CHICKEN KALMI KEBAB	\$4.5	Indian chinese – non-veg	!
AFGHANI CHICKEN KEBAB	\$4.5	CHICKEN MANCHURIAN DRY	\$3.7
Chinese starters: non-veg	<b>7.</b>	GARLIC CHICKEN DRY	\$3.7
EGG 65	\$3.0	al negtogorized	
NATU KODI FRY	\$4.7	Uncategorized	00.4
		VEG DO PYAZA	\$3.4
Wok tossed dry starters	: non	CHICKEN CHETTINAD BIRYANI	\$4.5
veg.		Chinese	
KUNG PAO CHICKEN DRY	\$4.0	MUSHROOM MANCHURIAN WET	\$3.4
SCHEZWAN FISH DRY	\$4.2	SCHEZWAN CHICKEN WET	\$4.0
Noodles and fried rice		VEG NOORANI	\$3.6
MIXED NON VEG FRIED RICE	\$4.2	Main course: non-veg.	
MIXED NON VEG NOODLES	\$4.2	CHICKEN MANCHURIAN WET	\$4.0
0 -		AFGHANI CHICKEN CURRY	\$4.7
Entree		MUTTON MUGHLAI CURRY	\$5.4
SPICY FRIED CHICKEN	\$4.0	morrow moonizationation	Ψ011
NON VEG TANDOORI PLATTER	\$12.7		
China mirch – veg			
CHILLI PANEER WET	\$3.7		

\$3.5



Breads		Vegeta	rian	
BUTTER ROTI	\$0.7		DAL PALAK	
KEBAB CHEF'S SPECIAL NAAN (SWEET IN TASTE)	\$1.7		Other, of a fat content, by weight, of a fat content, not exceeding 5% by weight	\$2.7
STUFFED CHICKEN KEEMA PARATHA	\$1.8		cooking oil   Cabbage, chopped   Green chili peppers, cut into large chunks   Cloves of garlic, minced	
Chinese rice & noodles		KAJU CUF	RRY	\$3.7
CHICKEN SCHEZWAN FRIED RICE	\$3.5	PANEER N		
CHICKEN SCHEZWAN NOODLES	\$3.6	Table spoon	olive oil   red onion, chopped   of butter   Lemon, sliced in	\$3.7
CHICKEN AMERICAN CHOPSUEY	\$4.1	EGG MAS	h ginger, grated	
		vegetable oi	Cloves of garlic, minced     hopped   tablespoon minced	\$2.8
Chinese starters: veg.			root   Garam Masala	
PANEER MAJESTIC	\$3.5	0		
CHILLI GOBI DRY	\$3.3	<b>Рорша</b>	r products	
GOLDEN FRIED BABY CORN	\$3.4	RESHMI C MASALA	HICKEN BUTTER	\$4.5
Indo – chinese (vegetaria	<b>a)</b>	CHICKEN	KALMI BIRYANI	\$4.5
PANEER 65	\$3.4	TANDOOR BIRYANI	RI CHICKEN JOINT	\$4.6
CRISPY BABY CORN	\$3.0		T MILKSHAKE	\$2.3
GOBI 65	\$3.4			70
	40	Indian	main course: veg.	
		METHI DA	L	\$2.7
		KAJU TON	MATO CURRY	\$3.6
		KAJU PAN	IEER CURRY	\$3.7
		METHI CH	AMAN	\$3.9
		Indian	main course: non-u	eg.
		KAJU CHI	CKEN CURRY	\$4.5
		MUTTON I	KEEMA MASALA	\$5.4
		BONELES	S CHICKEN FRY	\$4.0

**MUTTON MASALA BONELESS** 

\$5.2

\$1.6

Main course		Soups	
VEG LAZEEZ	\$3.6	VEG MANCHOW SOUP	\$1.6
MURGH KALMI MASALA	\$4.7	VEG TALUMEIN SOUP	\$1.6
MURGH DAHIWALI	\$4.2	CHICKEN SWEET CORN SOUP	\$1.8
MUTTON MASALA [BONE]	\$4.7	VEG SWEET CORN SOUP	\$1.6
CORN CASHEW FRIED RICE	\$3.1	CHICKEN HOT N SOUR SOUP	\$1.8
Fried rice		CHICKEN LEMON CORIANDER SOUP	\$1.8
KEBAB CHEF'S SPECIAL VEG FRIED RICE.	\$3.9	CHICKEN TALUMEIN SOUP cloves of rice   Stems of celery, chopped   carrot, diced   butter   all purpose flour	\$1.8
CHICKEN FRIED RICE	\$3.3	0-	
KEBAB CHEF'S SPECIAL NON VEG FRIED RICE.	\$4.2	Starters  BABYCORN MANCHURIAN WET	ቀ2 2
PANEER BIRYANI	\$3.5	TAIMAN BABY CORN	\$3.3
EGG SCHEZWAN FRIED RICE	\$3.3	DRAGON CHICKEN	\$3.1 \$4.0
		GARLIC CHICKEN WET	\$4.0 \$4.0
Beverages		KUNG PAO CHICKEN WET	\$4.2
SWEET FRESH LIME SODA	\$1.0	CHICKEN DRUMSTICKS (6 PIECES).	\$4.0
SALTED FRESH LIME SODA	\$1.0	GARLIC FISH DRY	\$4.2
GREEN APPLE SPLASH	\$1.9	CARLIO FIGHT BIRT	Ψ-1.2
BLACK CURRANT MILKSHAKE	\$2.3		
WATER BOTTLE	\$0.4		
Indo chinese			
CHILLI PANEER DRY	\$3.5		
VEG MANCHURIAN WET	\$3.0		
GOBI MANCHURIAN DRY	\$3.3		
VEG SCHEZWAN FRIED RICE	\$3.0		
EGG SOFT NOODLES	\$3.1		

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Chinese starters		Indian specialties	
PANEER MANCHURIAN DRY	\$3.4	PANEER TIKKA	
HONEY CHILLI POTATO  Sweet potatoes, peeled and cut into cubes, of a kind used for the manufacture of	\$3.3	Amchur   coriander   coriander powder   powdered cumin   fennel seeds	\$3.6
foodstuffs   dried chipotle ground pepper   salt   olive oil, divided   onion, diced	ŢO.O	CHICKEN DARTS black pepper   There was powder.   fat-free plain yogurt	\$4.2
ALOO 65 extra virgin olive oil   extra-large Spanish	00.4	gingerroot   ground coriander	
onion, chopped   water   Meat and meat offal   Cloves of garlic, minced	\$3.1	TANDOORI CHICKEN	\$4.0
MUSHROOM MANCHURIAN DRY	\$3.1	Other   Yogurt   salt   Basmati	
CHILLI MUSHROOM DRY pound boneless, skinless chicken breasts, cut into bite-sized pieces   vegetable oil,	\$3.1	FISH TIKKA  Other meat offal   coriander powder   fish fillets   Garam Masala   ginger garlic paste	\$5.0
divided   red and/or green bell peppers, chopped   tablespoon chili powder   can		DAL TADKA	
kidney beans, rinsed and drained		Seeds of cumin   Garam Masala   garlic   ginger root   lentils	\$2.5
BABY CORN MANCHURIAN DRY	\$3.0	PANEER BUTTER MASALA	
SCHEZWAN CHICKEN DRY	\$3.7	vegetable oil   pound paneer, cut into inch cubes   butter   onions, finely chopped   ginger paste	\$3.7
Biryani		PANEER TIKKA MASALA	
VEG BIRYANI	\$3.0	almond milk   canned tomatoes   Carrot   celtic sea salt   cinnamon	\$3.7
EGG BIRYANI	\$3.0	ALOO GOBI	
CHICKEN DUM BIRYANI	\$3.4	flower cauliflower   other   Garam Masala   garlic   ginger	\$3.1
CHICKEN FRY BIRYANI	\$3.6	CHICKEN CURRY	00 =
CHICKEN MUGHLAI BIRYANI	\$4.2	Chicken Other   Curry Powder   Oil Soup   Cotton   Other	\$3.5
MUTTON FRY BIRYANI [WITH BONE]	\$4.7	CHICKEN TIKKA MASALA	
MUTTON FRY BIRYANI [BONELESS]	\$5.3	plain yogurt   Garam Masala   other   freshly	\$4.5
NON VEG BIRYANI PLATTER	\$12.7	ground black pepper   salt    TANDOORI CHICKEN MASALA	\$4.7
KEBAB CHEF SPECIAL CHICKEN BIRYANI	\$4.1	MUSHROOM BIRYANI	\$3.4
KEBAB CHEF'S SPECIAL CHICKEN	0.4.4	FISH BIRYANI	\$4.2
BIRYAN.	\$4.1	NAAN G Of Flour   3 Small Swiss Cheese Or 150g Cottage Cheese   A little spoonful of salt   Water   Olive Oil	\$0.7
		BUTTER NAAN	\$0.8
		CHEESE NAAN cheddar   chilli powder   fresh coriander	\$1.0

naan bread



#### **GARLIC NAAN**

Celery | Other vegetables | Kaffir Lemon Leaves | Other, of a thickness of less than 10 mm | Coconut Milk | ...

#### **ALOO PARATHA**

all purpose flour | lemon juice | Minced leaves | oil | potatoes | ...

TANDOORI ROTI \$0.6



## Kebab Chef

39-27-1/1, Appaya Nagar, near R&B Junction, madhavadhara, Vizag, India

**Opening Hours:** 

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Made with menulist.menu