

Ghar-E-Kabab

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APPETIZERS 8

Vegetable Samosa	\$4.99
deep fried pastry triangle stuffed with spiced potatoes and peas	
Vegetable Pakora	\$4.99
cauliflower, onion, and potato fritters cooked in chickpea batter	
Chili Pakora	\$4.99
green chili stuffed with cheese and spices cooked in chickpea batter	
Paneer Pakora	\$5.99
home made cheese stuffed with spiced mixture cooked in chickpea batter	
Chicken Tikka	\$6.99
strips of boneless chicken breast marinated in yogurt barbs, and spices, then barbecues in our clay oven	
Sheekh Kabab	\$8.99
succulent rolls of minced lamb that are blended with herbs and spices, and then barbecued in our clay oven	
Momo	\$5.99
your choice of chicken, vegetable, or turkey homemade dumpling with delicious nepalese sause	
Cho-e-la	\$8.99
boneless duck marinated with nepalese herbs and spices cooked in ourclay oven	

SOUPS AND SALADS 8

Gundruk	\$4.99
himalayan dry spinach, herb and spicy	
Mulligatawny Soup	\$4.99
assorted lentils simmered in mild spicy served with lemon	
Tomato Soup	\$4.99
delicious tomato and cream soup	
Ghar-e-salad	\$7.99
fresh and mixed green salad	
Chicken Salad	\$12.99
tandoori chickent and fresh mixed salad	

Salmon Salad	\$18.99
tandoori salmon and fresh mixed salad	
Shrimp Salad	\$19.99
tandoori shripm and fresh mixed salad	
Gundruk Soup	\$4.99
soup from the "top of the world" himalayan dry spinach herbs and spices	

CHICKEN ENTREES 7

Chicken Curry	\$14.99
diced chicken cooked over a slow fire with fresh coriander green chilies and touch of yogurt	
Chicken-sag	\$15.09
boneless chicken sautéed with spinach in a curry sause	
Chicken Tikka Masala	\$15.25
boneless chicken barbecued in the clay oven, then sautéed in savory curry sauce	
Butter Chicken	\$15.25
barbecued boneless chicken breast cooked in fresh tomatobased curry sauce with touch of butter	
Chicken Korma	\$15.19
boneless chicken cooked in onion based crème sauce	
Chicken Vindaloo	\$15.25
boneless chicken and potatoes cooked in a hot curry souse	
Kukhura Ko Masu	\$14.99
chicken cooked in traditional nepali curry sauce, spices and herbs	

LAMB ENTREES 6

Lamb Curry	\$17.13
boneless leg of lamb cooked with spicy curry sauce	
Lamb Vindaloo	\$17.25
chunks of tender leg of lamb and potatoes in a hot curry sauce	
Karahi Lamb	\$17.99
boneless leg of lamb half-done in tandori then cooked in a wok with tomatoes, onions, bell pepper ginger and garlic	
Lamb Rogan Josh	\$17.55
chunks of leg of lamb simmered to perfection in a creamy yogurt curry sauce with a mint of basil	
Lamb Sag	\$17.10
chunks of leg of lamb, spinach and fine herbs in a creamy curry sauce	
Khaski Ko Masu	\$17.78
goat meat with bones cooked in traditional nepali curry sauce, spices and herbs. served with basmati rice	

VEGETABLES 9

Chana Masala	\$12.99
chick peas cooked with garlic, ginger onions, lime juice and dry sauce, slightly hot in taste. garnished with fresh chili and red onion rings	
Bhindi Bhajee	\$13.00
green okra, stir fried in light spices with onions and capsicums in the briefest possible time to retain its texture and taste	
Aloo Ghobi	\$12.99
steamed potatoes and cauliflower florets cut into quite small pieces that allow brief cooking stir-fry style in aromatic light spices to achieve a crunchy, tasty result	
Saag Aloo	\$12.99
a combination of spinach and potato stir fried with onions and light rajasthani spices	
Saag Paneer	\$13.99
a combination of spinach and freshly made curd cheese cooked with fresh cream in medium sauce	
Bahigun Ki Bharta	\$12.99
begged eggplant in our clay oven smashed and cooked with the indian spices	
Aloo Tama	\$13.99
black eyed beans and bamboo shoots cooked with potatoes in traditional nepal way with himalyan spices and herbs	
Shahi Paneer	\$14.99
cube of home made cheese cooked on tomato base creme sauce delicious	
Vegetable Of The Day	
fresh garden vegetable cooked on curry sauce	

RICE BASMATI AND BREAD 7

Pulao Rice	\$5.00
basmati rice cooked with saffron, butter and given an aromatic appeal with the addition of cinnamon cloves, cassia leaf and aniseed	
Basmati Rice	\$3.99
steamed, white basmati rice	
Naan - Indian Bread	\$2.50
leavened bread freshly baked over charcoal in the tandoor (earthen oven)	
Stuffed Naan	\$3.75
naan bread stuffed with one of the following options and baked over charcoal in the tandoor: peshwari – naan bread stuffed with almonds, coconuts and raisins garlic – naan bread stuffed with finely chopped garlic cheese – naan bread stuffed with home made cheese	
Tandoori Paratha	\$3.75
an indian pancake made from wheat flour	
Tandoori Roti	\$2.40
wheat flour bread baked in the earthen oven	

Bread Basket	\$7.00
nan roti onion pathara bread of the day	

KABAB AND TANDOORI 8

Boti Kabab	\$18.99
chunks of boneless lamb marinated in yogurt, herbs, and spices	
Tandoori Chicken	\$15.99
a half of chicken marinated over night in yogurt, spices and fresh herbs then barbecued in clay oven	
Chicken Tikka	\$15.99
boneless of chunks of chicken marinated in yogurt lemon juice and spice then barbecued in clay oven	
Tandoori Lamb Chops	\$24.45
tender lamb chops marinated overnight in ginger and crushed spices, skewered and grilled over charcoal in the tandoor. served with side salad	
Shrimp Tandoori	\$21.99
jumbo shrimp marinated over night with indian herb yogurt and spice barbecued in clay oven	
Ghar-e-kabab	\$26.99
ghar-e-kabab (the house of kabab) special and recommended by our chef. an exotic combination of boneless tandoori chicken, lamb and shrimp with a bed of salad and basmati rice	
Green Kabab	\$15.99
strip of boneless chicken breast marinated in yogurt, cilantro herbs and spices, then barbecued in clay oven	
Malai Kabab	\$15.99
chunks of chicken breast marinated in yogurt, almond, cashew and mild spices	

BIRYANIS 4

Vegetable Biryani	\$13.99
garden fresh vegetables cooked with saffron basmati rice in mild spices, nuts, and raisins	
Chicken Biryani	\$14.99
boneless chicken cooked with saffron basmati rice, flavored with herbs, nuts, and raisins	
Lamb Biryani	\$17.99
boneless lamb cooked with saffron basmati rice, flavored with herbs, nuts, and raisins	
Shrimps Biryani	\$19.99
jumbo shrimp with saffron basmati rice, flavored with herbs, nuts, and raisins	

ACCOMPANIMENTS 3

Papadom (plain Or Spicy)	\$1.99
traditional indian crisp!	

Chuntey	\$4.99
all chutneys at ghar-e-kabab are home-made	
Raitha (cucumber Or Mixed)	\$4.99
fresh, simple mixtures of home made yogurt with one or more other ingredients. cucumber raitha – finely cut cucumber added to the yogurt mixed raitha – chopped cucumber, onion, tomato and fresh coriander added to the yogurt	

KIDS 2

Chicken Tenders	\$5.99
chunks of chicken breast marinated in yogurt, almonds,nuts and mild spices then barbecued in clay oven serve with basmati rice and salad	
Kid's Thali	\$5.99
a combination of chickent tikka masala, rice and mixed green salad	

DESSERTS 4

Khir	\$4.95
homemade rice pudding	
Rasmalai	\$5.95
homemade cheese balls in malai, flavored with pistachio and saffron	
Kulfi	\$5.95
homemade indian ice cream, milk based	
Sorbet	\$3.95

DRINKS 5

Sodas	\$2.99
Coffee	\$2.25
Lassy	\$3.95
Masala Tea	\$2.25
Smoothie	\$3.95