



Kabab-Ji, is the only five-star Lebanese restaurant in Karachi.
Our live cooking view lets you see our chefs in action as they
prepare signature dishes with flair and passion.

Kabab-Ji serves traditional Lebanese popular dishes and unique
Arabic creations in an elegant ambiance.

The specially tailored menu at Kabab-Ji makes it easy and enjoy-
able to experiment with a wide range of hot and cold mezze and
authentic recipes that will entice even the most well-travelled
guests. Popular dishes include the Shish Taouk, Dawood Bhasha
and Kafta Meshwi to name a few.

Open everyday for dinner from 7.30pm to 12.30am

SALADS

Fattoush - 1475 (145 cal) 🥗🌾

Mixed greens, tomato, cucumber, radish, parsley and green onion tossed with seasoned pita chips, pomegranate molasses, fresh lemon juice and olive oil.

Lebanese Salad - 1165 (375 cal) 🥗

Romaine lettuce, cucumber, tomato, radish and chopped green onion in our house dressing

🍲 Halloumi Salad - 1935 (316 cal) 🥗🌾

Grilled halloumi, lettuce, tomato, cucumber, red onion, parsley, lemon and olive oil dressing

SOUPS

Shorba Adass - 825 (108 cal) 🌾🥗

Purée of red lentil, cooked with onion, carrot, potato and cumin powder served with Arabic bread

Shorba Khodar - 825 (81 cal) 🥗

Clear vegetable soup

Shorba Dajaj - 895 (117 cal) 🥗🌾

Cream of chicken with fresh coriander and chicken cubes

Lamb Harees Shorba - 895 (385 cal) 🌾🥗

A classic soup with lamb meat and whole wheat

Allergens

🥜 Peanuts 🌰 Tree nuts 🥚 Eggs 🌾 Gluten 🐟 Fish 🌿 Mustard 🌱 Celery
🥛 Dairy 🦀 Crustaceans 🌱 Soya 🌿 Sesame 🐌 Molluscs

🌿 vegetarian 🌶️ spice level 🍳 chef's special

*All prices are exclusive of Government sales taxes.

“If you have allergies to any food, please inform the restaurant manager or server prior to placing the order.”

The calorie count mentioned is an estimate and may vary due to different factors

FROM THE SAJ

Mashrouha - 2165 (246 cal) 🌾🐟
Saj bread topped with zaatar and ekkawi cheese

Manakish Bil Jibneh - 2445 (270 cal) 🌾🐟
Dough topped with melted Lebanese cheese

Manakish Bil Zaatar - 1475 (270 cal) 🌾🐟
Dough topped with zaatar powder

Manakish Harra - 1085 (462 cal) 🌶️🌶️🌾🐟
Dough topped with green chili, tomato, onion,
green pepper and Lebanese cheese

Allergens

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COLD MEZZEH

Mezza M'shakaleh - 2165 (480 cal) 🥜🌾
Hummus, moutabel, tabbouleh, labneh ma'a toum
and kabees ma a zeitoun

Hummus & Pita - 945 (266 cal) 🥜🌾
Fresh cooked chickpeas smoothly blended with
lemon juice, garlic, tahini and olive oil

Moutabel - 945 (112 cal) 🥜
Hearty dip of roasted and chopped eggplant
with sesame paste and lemon juice

Labneh & Pita - 945 (59 cal) 🥛🌾
Traditional Lebanese staple of fresh strained yogurt
and olive oil garnished with olives

👩‍🍳 Tabbouleh - 1075 (102 cal) 🌾
Chopped parsley, tomato, green onion and bulgur
finished with mint, lemon and olive oil

HOT MEZZEH

Hummus Bil Lahm - 1365 (478 cal) 🥜🥩🌾
Chickpeas dip topped with minced meat and pine seeds

Sambousek Bil Jibneh - 1365 (236 cal) 🌾🥛🌿
Deep-fried Lebanese pastry filled with feta cheese

👩‍🍳 Halloumi Meshwi - 2385 (316 cal) 🥛🌿
Grilled Lebanese halloumi cheese

Falafel - 1135 (540 cal) 🥜🌿
Deep-fried patties of crushed chick peas and fava beans blended with garlic,
onion and coriander served with a sesame sauce

Kibbeh Maklieh - 1935 (800 cal) 🥜🥩🌾
Deep-fried lamb & wheat balls stuffed with minced beef and pine nuts

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MAIN COURSE

"SEA FOOD"

Themar Al Bahr - 5355 (348 cal) 🐟🦞🌿
Grilled half lobster, fillet of red snapper and jumbo prawns
served with lemon garlic mint sauce

Rubian Meshwi - 5725 (240 cal) 🦞🌿
Arabian Sea Tiger prawns, grilled on charcoal
served with garlic lemon sauce

👩🍳 Rubian Mekly - 2275 (25 cal) 🍳🦞🌿
Breaded jumbo prawns, deep-fried and served with Lebanese tartar
sauce and fried potatoes

👩🍳 Samak Hamour Mashwi - 2145 (282 cal) 🐟🌿
Grilled fillet of red snapper served with garlic lemon mint sauce

*All main courses are served with your choice of Arabic rice or crispy fries

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MAIN COURSE

"CHICKEN"

Dajaj Bil Rob - 1695 (724 cal) 🍌🥙🥗
Grilled cubes of chicken breast, marinated in yogurt and
garlic on a bed of Lebanese bread

Chicken Kafta - 1695 (238 cal) 🍌🥗
Grilled skewers of minced chicken with fresh coriander and onion served with
garlic and Arabic rice on a bed of Lebanese bread

Meloukhia Dajaj - 2955 (368 cal) 🍌
Green leaves cooked with garlic, olive oil and shredded chicken
served with vermicelli rice

👨🍳 Dajaj Mashwi - 1935 (198 cal) 🍌🥗
Marinated half boneless grilled chicken with garlic served
with Arabic rice on a bed of Lebanese bread

Shish Taouk - 1935 (724 cal) 🍌🥙🥗
Grilled cubes of chicken breast, marinated in garlic and lemon juice served with
garlic sauce on a bed of Lebanese Bread

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SHAWARMA CORNER

Chicken Shawarma - 1595 (270 cal) 🍌🥙🥗🥗
Chicken marinated with seven authentic spices cooked on rotating skewer,
finely carved and served with pickles, vegetables and tahini

Lamb Shawarma - 2275 (352 cal) 🍌🥙🥗🥗
Lamb marinated with seven authentic spices, cooked on a rotating skewer,
finely carved and served with pickles, vegetables and tahini

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MAIN COURSE

"MEAT"

Mixed Grill 'Kabab-Ji' - 5595 (1882 cal) 🌿🥬
Shish kabab, lamb kafta, chicken kafta, lamb chops and shish taouk served on a bed of Lebanese bread

Jumbo Mixed Grill (for 2 persons) - 9995 (3764 cal) 🌿🥬
Double serving of mixed grill, on a bed of Lebanese bread served with grilled tomatoes and onions

Reyash Ghanam Meshwi - 4785 (1256 cal) 🌿
Succulent lamb chops grilled and served with grilled tomatoes and onions

👩‍🍳 Kafta Meshwi Bil Jeben - 3075 (436 cal) 🥬🥕
Minced lamb meat with Lebanese cheese served with grilled tomatoes and onions

Kafta Meshwi - 2045 (436 cal) 🌿🥬
Grilled lamb minced meat on skewer with Arabic rice on a bed of Lebanese bread served with grilled tomatoes and onions

Shish Kebab - 2335 (258 cal) 🌿🥬
Grilled cubes of lamb meat, served with onions and bell peppers on a bed of Lebanese bread

* Extra serving of sauces, olives and olive oil - 475

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DESSERTS

Dessert Trolley (per serving) 1985 🍌🍌🍌🍌
Mövenpick Ice cream (Ask your server to assist) 🍌🍌

BEVERAGES

Kamaruddin Juice 595 (173 cal)
Jallab Juice 375 (87 cal)
Soft Drinks 395 (129 cal)
Fresh Seasonal Juice 695 (146 cal)
Fresh lime 7-up or Soda 415 (102 cal)
Bottle Water (My Water) 275
Sparkling Water 995
Non-Alcoholic Beer 715 (122 cal)
Iced Tea 495 (105 cal)
Milk Shake 615 (252 cal) 🍌🍌
Red Bull 795 (113 cal)

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BEVERAGE

Coffee Selection

- Filtered Coffee 475 (5 cal)
- Decaffienated Coffee 515 (2 cal)
- Single espresso 515 (2 cal)
- Double espresso 615 (4 cal)
- Cappuccino 575 (74 cal) 🥛
- Café Latte 575 (150 cal) 🥛

Tea Selection

- Mixed Tea 475 (34 cal) 🥛
- Green Tea, Earl grey, Camomile,
Jasmine, English Breakfast 475 (2.3 cal)

Other Selection

- Turkish Coffee 875 (39 cal)
- Hot Chocolate 495 (140 cal) 🍫🌿

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Healthy

• M E N U •

Poached Eggs 1765 (349 cal) 🥚🐟🥬

Multiseed Bread, smoked salmon, crushed black pepper, green chopped Parsley, black olive, hollandaise sauce

Falafel 895 (540 cal) 🌱

White chickpea, green dill Leaves, green coriander, green chili, cumin seed, white onion, green parsley (served with dip sauce)

Tomato Soup 965 (150 cal) 🍅🥬🌱

Fresh tomato, celery, white onion, carrots, garlic, and basil Leaves, tomato paste, extra virgin olive oil (bread croutons)

Caesar Salad Gluten Free & Vegan 945 (133 cal) 🥬

Iceberg lettuces with tahini paste

Penne Pasta Gluten Free 1595 (520 cal) 🍝🥬🌱🌿

Penne pasta gluten free, Parmesan cheese tomato Sauce, Bolognese sauce

Seared Salmon 6495 (263 cal) 🐟🥬

Skin on fillet of salmon, balsamic vinegar, coriander leaves extra virgin olive oil, mustard Dijon, rocket leaves

Vegan Pizza Margarita 2845 (272 cal) 🍕

Pizza dough, tomato Sauce. vegan mozzarella cheese

Honey Glazed Red Snapper 2845 (170 cal) 🐟🌱🌿

Red snapper fillet, honey, basil leaves, green parsley, extra virgin olive oil, tomato cherry

Paprika Chicken 1595 (438 cal) 🌱

Fresh chicken breast, smoked paprika powder, cayenne pepper, fresh lemon juice, fresh red & yellow cherry tomato, extra virgin olive oil

Prawn Skewer Basil Chimichuri 4225 (540 cal) 🍤🌱🌿

Fresh king prawn, lemon juice, basil leaves, green parsley, extra virgin olive oil, garlic red vinegar

Vegan Panna Cotta 2045 (392 cal)

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🌱 Healthy Items

Power

Bites

Caterpillar sandwich - 1165 (283 cal) 🌱🥚🥑🥦🥬🥒

Chicken breast, brown bread, low fat mayonnaise,
cucumber and cherry tomato

Birds nest spaghetti - 1475 (158 cal) 🌱🥦🥬

Spaghetti and meat balls in homemade tomato sauce

Hercules mini chicken/beef burger - 1625 (321 cal) 🥑🥬🥦🥒

With crispy fries

Pluto's mini hot dog - 1145 (290 cal) 🥑🥦

With crispy fries

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