

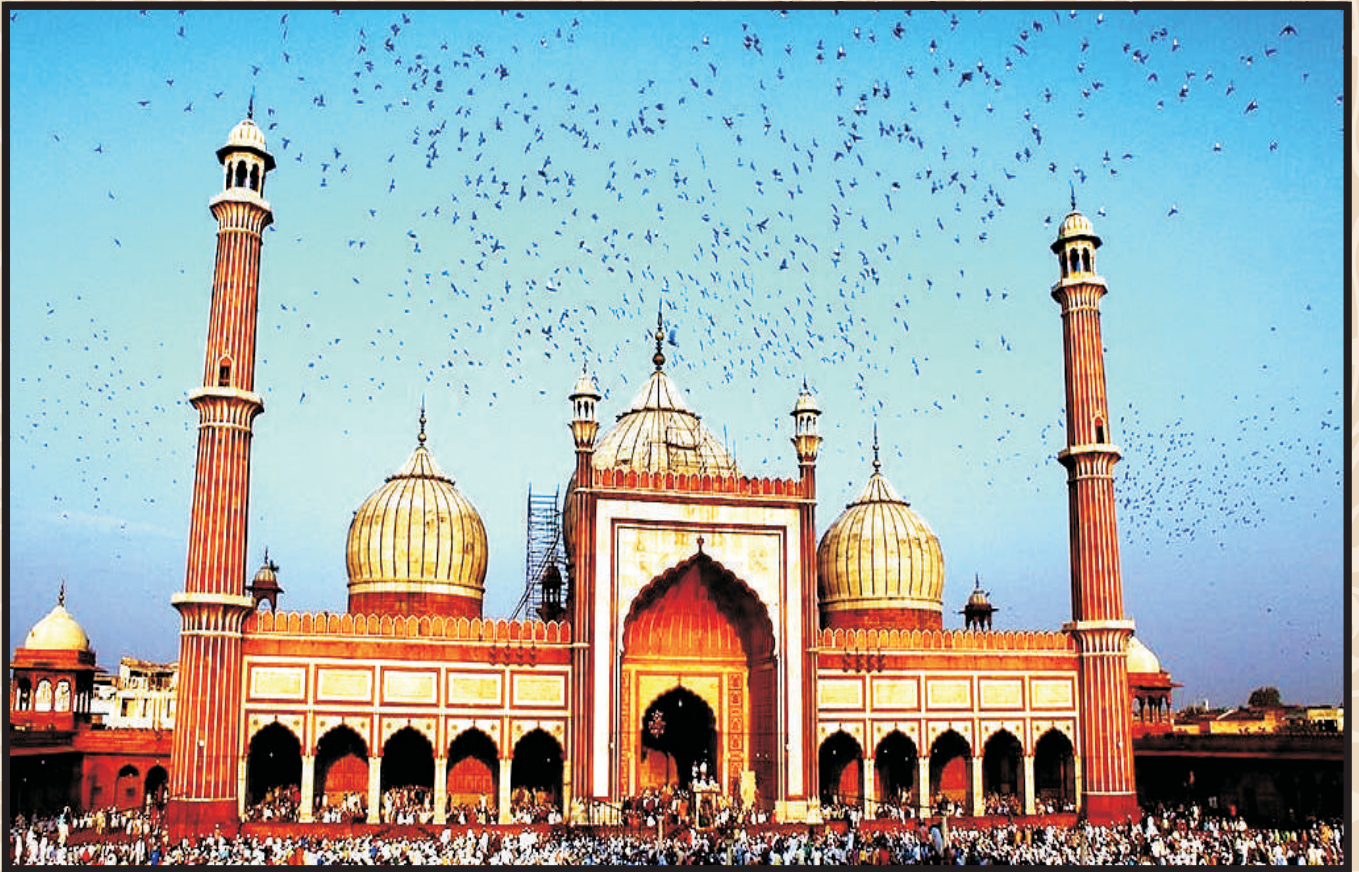


Since 1913

KARIM'S[®]

Mughlai Food

(A Family Restaurant)



3rd FLOOR, ITHUM GALLERIA, PLOT No. C-3, NEAR PARI CHOWK
ALPHA -2, GREATER NOIDA-201310

© 8797280111, 8797280222
visit : www.karimgreaternoida.in



M.F. Hussain's Compliments

*Secret of good mood
Taste of Karim's food*

Shukriya !

Vanaspati oil preparations, curd & milk not for sale
Toned milk & It's curd used, colour is not used in the preparations
Hygienic, neat & clean raw material used, raw materials are not for sale
Liquor & hard drinks are not allowed, free home delivery
Outside eatables are not allowed, GST Outflow as applicable.
CONSUME OUR FOOD PRODUCT SAME DAY



dastarkhwan-e-

KARIM Pvt. Ltd.

(A Family Restaurant)

Karim's - as seen by the world !

BBC BBC WORLD GUIDE MARCH, 1994

".....recommend meat eaters to try Karim's.....for a traditional breakfast of spice goats' totters..... better than the bacons & eggs and more delicious..."

National Geographic APRIL, 1985

"...a Kofta of peppery ground lamb tenderly embracing a boiled egg; succulent chicken roasted in a Tandoor, a clay oven; yogurt laced with spices that burst upon the palate like star shells.such Moghul cuisine has subverted many Indian vegetarians....Karim's hotel is not a hotel in the western sense..... it is a magic little restaurant....."

AKEA INC, USA

1996 AWARDS FOR BEST KABAB AND TIKKAS, BEST OF DELHI

".....whether it is chicken tikka or rumali rotis served with kababs, which are bound to melt in your mouth... you are transported back into time of the Mughal period....."

The Indian EXPRESS FRIDAY, JANUARY 30, 1998

Flavour of History

".....routes leads straight to a place called Karim's that serves the most delicious Mughal cuisine....in 1995 Karim's got a letter from the UK Eateries Association commending them for the best Kababs and tikkas in the capital....those who are familiar with good eating just the name 'Karim Hotel' is enough...."

SATURDAY TIMES SATURDAY, JANUARY 31, 1998

Delhi's Best Restaurants

"Karim's bags the best Indian non five star category award for its authentic recipes."

THE ASIAN AGE AUGUST 23, 1998 (by Nidhi Sharma)

Mughlai-e-Azam

Haji Noor Uddin hailed from a family of royal cook which served, among others, emperor Akbar. Nidhi Sharma profiles the man behind Delhi's legendary restaurants, Karim's Who passed away on 8th June, 1998.

"A chef par excellence, a man who loved food and relished it, a man who had the will and the right business acumen to make his father's dream a living reality - Haji Noor-Uddin Ahmed, the man on whom lies the onus of making the name of Old Delhi's Karim Hotels synonymous with delectable Mughlai cuisine."



□ BEST TASTE OF EMPIRE

Karim's. Delhi, India

Time Magazine ranks 'Karims' amongst top restaurants in ASIA

TRAVELERS IN DELHI HAVE A LOT ON THEIR PLATE. MUGHAL monuments like the hulking Red Fort and the elegant Jamma Masjid, India's largest mosque, loom above the city's myriad bazaars and the dusty homes of forgotten poets. But no matter how much there is to explore, locals and visitors alike always return to Delhi's most beloved haunt: **Karim's**.

A cycle-rickshaw ride from the Chandni Chowk Metro stop, **Karim's** is neither soaring fortress nor ancient temple, yet it is an unmissable landmark nonetheless, often filled to capacity with the faithful. This drab roadside *dhaba* (or eatery) serves up the most authentic Mughlai fare in the city which is what you might expect considering who runs the place. **Haji Zahuruddin** comes from a family whose bloodline extends back centuries to the chefs who conjured elaborate feasts in the courts of Mughal emperors. Generations of chefs honed their culinary wizardry in the

nearby Red Fort until the last Mughal ruler was toppled by the British in 1857. Returning to Delhi in 1911 after his family spent decades in exile, **Haji Karimuddin**, the grandfather of the present owner, set up shop in the same alleyway where his descendants now prepare their family recipes, each one a closely guarded secret.

They are certainly secrets worth keeping. Sumptuous

curries like the *lazeer murgh saag* (a spicy chicken-and-spinach dish) or the *badshahi badam pasanda* (tender chunks of mutton simmered in a tangy almond paste) complement perfectly the selection of succulent grilled meats from the tandoor, an array of flavorful rice biryanis studded with dried fruits and pungent spices, and the steaming hot naans and rotis. Best of all, these regal delights still come at *dhaba* prices. In this imperial city, even paupers can eat like kings.



Mughlai magicians Karim's chefs prepare centuries-old royal recipes



Since 1913

A Few Words About Ourselves

The very difficult fine art of cooking tasty and nourishing food was developed and perfected under the patronage of Mughal Kings and Queens.

Cooking royal food is our hereditary profession. Our Great grandfather, a Chef Par Excellence, was our Pioneer to bring the royal food to the common man. In 1913, he spread for the common man the Shahi Dastar-Khwan outside the walls of Royal Red Fort. Under the shadow of Jama Masjid, Haji Karimuddin inherited the art and ideas to his son Haji Nooruddin and his grandsons.

Karim is growing stronger and stronger by the grace of ALLAH. Today the fourth generation brings to Greater Noida the choicest Mughlai Delicacies.

Bahaar-e-Shorba

Paya ka Shorba (Winter only)

Slow-cooked trotter soup enriched with aromatic Mughlai spices.

190/-

Gosht Ka Shorba

Tender pieces of mutton simmered in a light, aromatic broth infused with Mughlai spices.

190/-

Chicken ka shorba

Tender chicken pieces simmered in a fragrant, spiced broth with aromatic herbs.

190/-

Tomato ka Garam Ras

Warm, spiced tomato broth with aromatic herbs, ideal to start a meal.

180/-

Shaan-e-Tandoor

Tandoori Bakra (Order Before 48 hrs.)

Whole baby goat marinated in yoghurt, saffron, and bold Mughlai spices, slow-roasted in tandoor to smoky, juicy perfection for a grand royal feast.

15500/-

Tandoori Raan (Preparation in 30 Min.)

Whole mutton leg, marinated and slow-roasted in tandoor.

2580/-

Mutton Burra (4/8pcs)

Tender mutton chops marinated with traditional spices and grilled over charcoal.

545/- 850/-

Chicken Afghani (4/8pcs)

Juicy chicken marinated in cream, yoghurt, and mild spices, grilled to perfection for rich, smoky, and delicately flavoured Mughlai delicacy.

400/- 660/-

Tandoori Chicken

Chicken marinated in yoghurt, lemon, and Mughlai spices, roasted in the tandoor to a smoky and juicy finish.

605/-

Chicken Burra (4/8pcs)

Juicy chicken chops marinated in yoghurt and spices, charcoal grilled for smoky finish.

395/- 675/-

Chicken Makhan (4/8pcs)

Tender chicken pieces simmered in a rich, creamy butter gravy, infused with aromatic Mughlai spices.

395/- 620/-

Chicken Lollipop (4/8pcs)

Succulent chicken drumettes marinated in aromatic spices, deep-fried to golden perfection.

350/- 550/-

Chicken Fry (4/8 Pcs)

Juicy chicken pieces marinated in spices, fried till crisp outside and tender inside.

265/- 500/-

Tandoori Fish (Winter only, preparation in 20 min.)

Fish marinated in yoghurt, lemon and spices, roasted in tandoor to a smoky finish.

800/-

Fish Fry Boneless (4/8 Pcs) (winter only)

Boneless fish fillets marinated in aromatic spices and lightly fried to golden crisp.

490/- 770/-

Karim's Akbari Kabab Platter

A royal assortment of succulent kebabs, including juicy mutton, and chicken, marinated in aromatic spices and grilled over charcoal for a smoky, melt-in-the-mouth Mughlai experience.

845/-



Tikka Bemisal



Fish Tikka (Winter only) 4/8 pcs

Tender fish marinated in traditional spices and grilled over charcoal.

490/- 770/-

Fish Malai Tikka (Winter only) 4/8 pcs

Tender fish pieces marinated in a rich, creamy spiced blend and grilled.

510/- 790/-

Chicken Tikka (4/8 pcs)

Juicy boneless chicken marinated in creamy yoghurt and hand-ground spices and grilled over charcoal.

390/- 595/-

Chicken Malai Tikka (4/8pcs)

Juicy boneless chicken marinated in creamy spices blended with cut cashew paste and coriander leaves and grilled over charcoal.

400/- 620/-

Chicken Makhan Tikka (4/8 Pcs.)

Chicken tikka marinated in butter, cream, and spices, grilled for a rich, smoky flavour.

400/- 620/-

Paneer Tikka (6pcs)

Paneer cubes marinated in yoghurt and spices, grilled in tandoor.

280/-

Paneer Malai Tikka (6pcs)

Soft paneer marinated in cream, cheese, and mild spices, grilled to a rich finish.

305/-

Mushroom Tikka (6pcs)

Spiced mushrooms, grilled to smoky perfection.

300/-

Tandoori Chaap (6 pcs)

Tender soya chaap marinated in aromatic spices and yoghurt, roasted in tandoor.

255/-

Tandoori Malai Chaap (6pcs)

Soya chaap marinated in cream, yoghurt, and mild spices, roasted to a rich finish.

275/-



Kabab-e-Lazeez

Dil Pasand Seekh kabab Mutton (2pcs/ 4pcs)

Spiced minced meat skewered and chargrilled to smoky perfection.

280/- 435/-

Mutton Shahjahani Kabab(2/pcs)

Finely ground meat with lentils and spices, pan-fried to a soft, flavourful finish with dryfruits.

325/-

Reshmi Chicken Seekh Kebab(2pcs/4pcs)

Minced chicken blended with cream and spices, skewered and grilled.

245/- 410/-

Bemisal Shami Kabab (2 Pcs)

Finely ground meat with lentils and spices, pan-fried to a soft, flavourful finish.

300/-

Bihari Kebab

Tender meat strips marinated in mustard oil and spices, charcoal grilled for a smoky finish.

480/-



Rolls

Karim's Roll (Special)

Soft flatbread wrapped around succulent mutton, spiced with aromatic Mughlai seasonings.

280/-

Chicken Tikka Roll

Soft flatbread filled with smoky chicken tikka, layered with chutneys.

260/-

Chicken Malai Tikka Roll

Soft flatbread filled with creamy chicken tikka, layered with chutneys.

285/-

Chicken Seekh Roll

Soft flatbread filled with juicy chicken seekh kebab, layered with chutneys.

250/-

Mutton Boti Roll

Soft flatbread filled with tender mutton boti, spiced with aromatic Mughlai seasonings.

305/-

Bihari Kebab Roll

Soft flatbread with smoky Bihari kebab, spiced with aromatic Mughlai seasonings.

305/-

Fish Tikka Roll (Winter only)

Flatbread roll with tender spiced fish tikka and Mughlai spices.

290/-

Paneer Tikka Roll

Soft flatbread filled with smoky paneer tikka, layered with chutneys.

230/-

Mushroom Tikka Roll

Soft roll with spiced grilled mushrooms.

230/-



Shahi Dastar Khwan

(Chicken)

Murg Musallam (Prep. in 30 min.)

Whole chicken marinated, stuffed and slow-cooked in aromatic Mughlai spices for a royal dish.

1020/-

Chicken Qorma (2/4 pcs)

A rich, velvety curry with yoghurt and aromatic spices enveloping tender chicken.

365/- 565/-

Chicken Changezi (2/4 pcs)

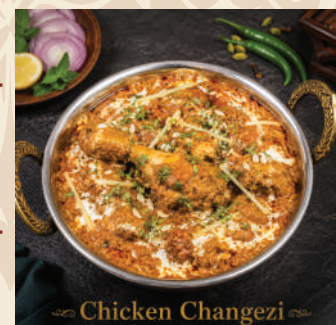
Tender chicken pieces cooked in creamy, gravy with cashew, cream, yoghurt, and hand-ground spices, creating a rich, royal Mughlai flavour.

390/- 600/-

Shahjahani Chicken Mughlai (2/4pcs)

A regal Mughlai curry with tender chicken in a silky, nutty gravy enriched by maghaz (brain), yoghurt, and cream.

375/- 575/-



(EXTRA CURRY : Rs 150/-)



Akbari Mug Masala (Ch.Curry) (2/4pcs) 365/- 565/-
Tender chicken pieces simmered in a luxurious Mughlai gravy of cream, yoghurt, and aromatic spices, a dish of king's taste.

Shahi Mug Do Piazza - Chicken Stew (2/4pcs) 365/- 565/-
Tender chicken pieces cooked with double the onions in a luxurious, aromatic gravy of yoghurt, cream, and hand-ground spices.

Lazeez Mug Saag (pcs) (2/4pcs) 365/- 565/-
Tender chicken pieces simmered in a creamy spinach gravy, enriched with aromatic Mughlai spices.

Jahangiri Chicken (2/4pcs) 390/- 600/-
A royal-style chicken preparation with layers of fragrant spices in a thick, luxurious gravy.

Kadhai Chicken Peshawari (2/4pcs) 365/- 565/-
Chicken cooked in karahi with tomatoes, green chillies and hand-ground Peshawari spices.

Butter Chicken (2/4 pcs) 345/- 545/-
Juicy bone-in chicken pieces simmered in a creamy tomato-butter gravy, enriched with Mughlai spices.

Butter Chicken Boneless (2/4 pcs) 390/- 625/-
Succulent boneless chicken pieces simmered in a creamy tomato-butter gravy, enriched with Mughlai spices.

Chicken Handi (2/4 pcs) 390/- 595/-
Chicken slow-cooked in a handi with creamy tomato-onion gravy and hand-ground spices.

Noor Jahani Chicken (2 pcs/4 pcs) 405/- 620/-
Royal Mughlai chicken curry cooked in rich creamy gravy with aromatic spices.

Chicken Kali Mirch (2 pcs/4 pcs) 375/- 575/-
Tender chicken cooked in a creamy gravy with bold black pepper and mild spices.

(Mutton)

Mutton Handi  425/- 645/-
Tender mutton pieces slow-cooked in a rich, creamy tomato-onion gravy with hand-ground spices.

Jahangiri Qorma  405/- 620/-
A timeless imperial dish featuring slow-cooked meat in a delicately spiced, creamy gravy, celebrated for its depth, richness and elegance.

Firdausi Qorma 395/- 620/-
A timeless Mughlai preparation where slow-cooked meat meets a delicately spiced, creamy gravy, once served in royal feasts.

Dil Bahar Do Piazza (Stew) 405/- 620/-
A classic Mughlai preparation where tender heart meets layers of onions and fragrant spices, known for its deep, rustic character.

(EXTRA CURRY : Rs 150/-)



Karahi Gosht

A timeless classic of mutton cooked over high heat in a karahi, finished with fresh herbs and cracked spices.

405/- 620/-

Mughlai Gosht

Tender mutton pieces slow-cooked in a rich, creamy gravy of yoghurt, fried onions and aromatic Mughlai spices.

405/- 620/-

Badam Pasanda (Mutton)

Tender pieces cooked in a rich creamy gravy with aromatic Mughlai spices and roasted almonds.

405/- 620/-

Nargisi Kofta

Minced meat koftas stuffed with boiled egg, cooked in a rich Mughlai gravy.

295/- 505/-

Nayab Maghaz Masala (Brain Curry)

Delicately cooked brain pieces sauteed in a rich, aromatic masala of onions, tomatoes and traditional Mughlai spices.

565/-

Qeema

Minced meat cooked slowly in a rich, spiced gravy of onions, tomatoes, and hand-ground Mughlai spices.

405/- 620/-

Tukham-e-Murgh Masala (Egg Curry)

Boiled eggs simmered in a rich, creamy Mughlai gravy of tomatoes, onions, and aromatic spices.

345/-

Nahari

A timeless Mughlai classic, slow-simmered for hours to achieve deep flavour and silky texture, once served in royal kitchens.

395/- 620/-

Mutton Paya (Winter Only)

Slow-cooked trotters simmered in a rich, spiced broth with aromatic herbs, delivering deep, hearty Mughlai flavours.

405/- 620/-

Kaleji Qeema

Minced meat cooked with tender liver pieces, sauteed in rich spice.

410/- 620/-



Nemat-e-Zameen

Mixed Vegetables

A medley of fresh seasonal vegetables cooked in a lightly spiced, aromatic Mughlai gravy.

395/-

Dal Makhani

Slow-cooked black lentils in creamy, buttery gravy.

365/-

Kadhai Paneer

Soft paneer cubes cooked in a traditional kadhai with bell peppers, onions, and aromatic spices.

395/-

Shahi Paneer

Soft paneer cubes simmered in a rich, creamy gravy of cashews, cream, and aromatic Mughlai spices.

395/-

Paneer Saag

Soft paneer cubes cooked in a creamy, spiced spinach gravy.

395/-

Butter Paneer

Tender paneer cubes cooked in a creamy, buttery tomato gravy with traditional Mughlai spices.

395/-

Malai Kofta

Soft, golden dumplings of paneer and vegetables simmered in a rich, creamy gravy of cream, cashews, and aromatic Mughlai spices.

395/-



Mushroom-e-Mumtaz

Tender mushrooms simmered in a rich, aromatic Mughlai gravy of cashews and cream.

395/-



Dal Tadka

Yellow lentils cooked to perfection and tempered with ghee, garlic, and aromatic spices.

365/-

Dal Fry

Yellow lentils simmered with onions, tomatoes, and traditional spices.

300/-

Jahangiri Chaap

Tender soya chaap marinated in a rich, aromatic spice mix and grilled in a classic old Delhi style.

320/-



Karahi Chaap

Tender soya chaap pieces cooked in a traditional khadai with bell peppers, onions, and aromatic spices.

320/-

Rice & Pulao

Chicken Biryani Anarkali

Aromatic basmati rice layered with marinated chicken and whole spices, slow-cooked on dum.

345/- 520/-

Chicken Tikka Biryani

Fragrant basmati rice layered with marinated chicken tikka and whole spices, dum-cooked.

370/- 540/-

Biryani Bahishti Gosht Mutton

Succulent mutton pieces marinated in hand-ground Mughlai spices, simmered & layered with long-grained fragrant basmati rice, slow-cooked on dum for an indulgent, heritage biryani.

405/- 595/-

Qeema Biryani

Fragrant Basmati rice cooked with qeema and traditional spices, aromatic and flavorful

400/- 585/-

Tandoori Raan Biryani (Book 1 day in Advance)

Fragrant basmati rice layered with smoky tandoori raan, slow-cooked for a rich, royal flavor

2800/-

Chicken Mandi

Aromatic rice cooked with tender chicken and subtle spices, inspired by traditional Middle Eastern flavors

575/-

Vegetable Pulao

Fragrant basmati rice cooked with fresh seasonal vegetables and aromatic whole spices.

410/-

Zeera Rice

Fragrant basmati rice tempered with roasted cumin seeds and mild spices

300/-

Plain Rice

Steamed basmati rice, light and fluffy

265/-



Naan & Roti

Lazeez Qeema Naan

Oven-baked naan stuffed with spiced minced mutton

230/-

Paneer Paratha

Soft whole wheat flatbread stuffed with spiced, fresh paneer, cooked on a hot tawa.

150/-

Lachha Paratha

Flaky, multi-layered whole wheat flatbread cooked on a hot tawa, crisp on the outside and soft inside, perfect to pair with rich Mughlai gravies.

90/-

Garlic Naan

Soft, fluffy leavened flatbread baked in a tandoor and topped with freshly crushed garlic and butter.

105/-



Bakarkhani (Sheermal)

Soft, slightly sweet leavened bread baked in a tandoor, layered with ghee and aromatic spices

120/-

Aloo Parantha

Soft whole wheat flatbread stuffed with spiced mashed potatoes, cooked on a hot tawa.

120/-

Butter Naan

Soft, fluffy leavened flatbread baked in a tandoor and generously brushed with melted butter

95/-

Plain Naan

Soft, tandoor-baked flatbread

75/-

Tandoori Roti (Khameeri)

Soft, leavened whole wheat bread baked in a traditional tandoor, light and fluffy, perfect with rich Mughlai gravies.

35/-

Rumali Roti

Ultra-thin, soft flatbread ideal for wrapping around kebabs or soaking up rich gravies

35/-

Butter Roti (Khameeri)

Soft, leavened whole wheat bread baked in a tandoor and brushed generously with butter

45/-

Tandoori Roti

Soft tandoor-baked whole wheat roti

35/-

Tandoori Roti Butter

Soft, whole wheat flatbread baked in a traditional tandoor and generously brushed with butter.

45/-

Missi Roti

Traditional flatbread made with gram flour and spices, soft inside with a crispy texture

80/-

Kulcha Paratha

Soft, buttery, and crispy layered Indian bread, perfectly cooked and served hot with curries or kebabs

130/-

Gulshan-e-Raita Aur Salaad

Mix Raita

Cool spiced yoghurt sides to balance the rich mains

120/-

Boondi Raita

Boondi in cool spiced yoghurt to complement Mughlai mains

110/-

Plain Raita

Creamy yoghurt tempered with mild spices

100/-

Green Salad

Fresh mixed salad of seasonal vegetables

120/-

Papad Roasted / Fry

Crispy lentil wafers, roasted or fried to golden perfection

40/-

Masala Papad

Crispy lentil wafers topped with finely chopped onions, tomatoes, green chillies and aromatic spices

60/-

French Fries

Crispy golden potato fries, lightly salted for a perfect crunchy bite

150/-



Mithaas

Kheer Benazeer

Creamy, slow-cooked rice pudding enriched with milk, sugar, and aromatic spices, garnished with dry fruits for a decadent Mughlai dessert

95/-

Shahi Tukra (prep. in 20 min.)

A royal dessert of bread soaked in saffron-infused milk and garnished with nuts and cardamom

125/-

Gulab Jamun (2pcs)

Soft golden milk dumplings soaked in cardamom-flavoured sugar syrup

150/-



Taro Taaza

Soft Drinks Can

Chilled canned soft drink

MRP

Plain Soda

Chilled carbonated soda water

50/-

Soda with Lime

Soda water with fresh lime

80/-

Jalzeera

A tangy and spiced yoghurt-based drink infused with roasted cumin, black salt, mint, and aromatic spices, refreshing and perfect with Mughlai meals

60/-

Diet Coke

Diet Coke – Chilled low-calorie cola drink

Butter Milk/Chhas

Refreshing, chilled yoghurt drink tempered with mild spices and fresh herbs, perfect for soothing the palate alongside rich Mughlai dishes

80/-

Mineral Water

Bottled mineral drinking water

MRP

Nimbu Paani

Fresh lime water, lightly sweetened or salted

50/-

Virgin Mojito

Mint, Lime and soda, lightly sweetened and refreshing

110/-

Mint Mojito

Fresh mint leaves, lime, and soda blended with light sweetness or a crisp, refreshing Mughlai-inspired drink

120/-

Summer Melon

Cranberry or pomegranate-based mint and lime soda mocktail

120/-

Green Princess

Refreshing blend of crisp green apple juice with a hint of mint and a dash of citrus

120/-

Pink Lady

Fruity mocktail with juice, mint and citrus, lightly sweetened

100/-

Blue Lagoon

A vibrant, refreshing blend of citrus flavors using Blue Curacao syrup, soda and sprite

120/-



Follow us on : 

For ordering online, call us on :

☎ : 8797280111, 8797280222

or visit : www.karimgreaternoida.in

Note :

All Govt. Taxes applicable

All prices are subject to change without notice.

T&C apply





Head Branch
Karim Hotels Pvt. Ltd.
Jama Masjid, Delhi-6

Our Branches
Daster Khwane Karim
Hzt. Nizamuddin, New Delhi - 13
Karim's Mughlai Food

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* IInd Floor, Time Square Building, Vinayak Nagar, Gachibowli,
Hyderabad Phone : 9100088178/79

* P-16, C.I.T. Road, Kolkata, W. Bengal Phone : 033-40632299

*N.H. 24, Simbhaoli, Hapur U.P. phone : 9711532069

*J.S. tower, The Mall Kanpur, U.P. Phone : 7081005842

* Food Court Wave Mall, Jammu, Phone : 9419145322

* H.No. 126/3 & 126/5, 35, B.N. Road, Lal Bagh, Lucknow Phone : 7084399505

Mumbai Andheri (W) , Dehradun Rajpur Road Jhankhan, Ahmedabad Sarkhej
Ahmedabad Kheda Highway,

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Noida Sec. 75, U.P., Gurugram Sec. 50, Bani Square,

Shukriya

In the name of “ALLAH” the most beneficent & merciful.

A few words about ourselves !

The very difficult fine art of cooking tasty and nourishing food was developed & perfected under the patronage of Emperors & Empresses. Cooking Royal food is our hereditary profession. Our forefathers enjoyed the prestigious employment in the royal kitchen. The end of this prestigious calling came with the end of Mughal dynasty during the last Mughal Emperor **Bahadur Shah Zafar**. Our great grand father a Chef Par Excellence, was the pioneer to bring the Royal food to the common man. In **1913**, he spread the Shahi Dastar-Khwan outside the walls of Royal Red Fort. Under the shadow of Jama Masjid, **Haji Karimuddin** inherited the arts and ideas to his son **Haji Nooruddin** and his grand sons. Karim is growing by the grace of "**Allah**" today the fourth generation of Royal Chef brings the choicest Mughlai delicacies.



M.F. Hussain's Compliment



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ORIGINAL FROM JAMA MASJID DELHI-6



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