

Bringing a new Punjabi tadka to the land of Nawabi zaiqa

# gabru di chaap



India's first premium chaap brand

**Maharaja Malai Chaap** .....199  
Our flagship kebab marinated in mayonnaise, spices, fresh cream and cashew paste making for a chaap that melts-in-your-mouth.

**Oye Hoya Achari Chaap** .....179  
Juicy chaap marinated in typical Punjabi spices and Telangana mango pickle. Perfect story of 2 states.

**Kake Di Tandoori Chaap** .....179  
Chaap marinated in creamy yogurt, packed with a spicy punch of chillies and the wink-inducing tang of lemon.

**Kinni Sohni Masala Chaap** .....179  
Chaap marinated in a hearty mix of aromatic spices to suit both Hyderabad and Punjabi palates or as we say in Punjabi kinna sohna tenu rab ne banaya.

**Kamaal Di Amritsari Chaap** .....179  
Mouthwatering, tender chaap marinated in traditional Amritsari spices that brings out the best flavors of Punjabi street food.

**Badnaam Chilli Garlic Chaap** .....179  
A bit of chilli...a bit of garlic...a bit of Gabru da pyar...seasoned with our chef's secret recipe of herbs and spices.

**Dilli Wali Makhani Chaap** .....219  
This chaap takes you back to the streets of Delhi with a concoction of flavors served with sliced onions in mild makhani masala.

**Lajawab Karari Chaap** .....189  
Deep-fried tender chaap seasoned with our chef's secret recipe of herbs and spices.

**Dilkash Mughlai Chaap** .....219  
A vegetarian delight with authentic Mughlai flavor simmered in spicy tomato sauce with a bouquet of masalas.

**Chatakdaar Chipotle Chaap** .....219  
Mexican sauce te Punjabi chaap. With the tango of sweet and spice, this one is sure to stay with your taste buds long after you have relished it.

**Kiraak Angaara Chaap** .....189  
Get the authentic Hyderabad taste in our char grilled classic chaap with a melange of spices and unique flavor of smoked onions.

**Canada Wali Cheesy Chaap** .....219  
This lip smacking delight oozes with the richness of melted cheese in a Punjabi chaap. Just like a happy Punjabi in Canada.

**Bhatti di chaap** .....199  
Succulent chaap pieces marinated with hung curd and aromatic spices and skewered to perfection with a dash of tomato sauce and cream.

**Dhaabe wali chaap** .....199  
Chef's special mouthwatering delicacy smoked with secret masalas... go indulge yourself.

**Makhmali Paneer Tikka** .....219  
Paneer cubes marinated in tandoori masala and grilled in red hot tandoor.

**United Flavors of Chaap Platter** .....269  
Exclusive tandoori combo of malai chaap, tandoori chaap and makhani chaap all on a single plate... served with onions and green chutney.

**The Great Indian Veg Platter** .....269  
Delightful tandoori combo of malai chaap, dhaabe wali chaap and paneer tikka chaap all on a single plate...served with onions and green chutney.

**gabru da Kebab**

**add ons**

**Rumali Roti** .....30  
**Kulcha** .....30  
**Fries (Salled/Peri-Peri)** .....79

**Malai Chaap Wrap** .....199  
A generous serving of melt-in-your-mouth chaap, with an additional dollop of cashew paste and mayonnaise, wrapped carefully in roti.

**Achari Chaap Wrap** .....179  
The flavor roller-coaster chaap, tossed with a reinforcing tang of desi mango pickle, wrapped in a roti with lots of affection.

**Tandoori Chaap Wrap** .....179  
True blue barbeque chaap topped with freshly sliced onions and a squeeze of lemon, all blanket folded in an equally hot roti.

**Masala Chaap Wrap** .....179  
The street food blockbuster, accompanied with a little addition of fresh mayonnaise to balance the spicy chilli hit, in a snugly wrapped roti for you to munch.

**Amritsari Chaap Wrap** .....179  
A delectable offering from the streets of Amritsar topped with spicy magic conjured by our chef, swaddled in a roomali roti.

**Chilli Garlic Chaap Wrap** .....179  
A flavor explosion of masalas tossed in fresh cream, accompanying the garlicky crunch, carefully wrapped in a roti.

**Makhani Chaap Wrap** .....219  
Simmering hot chaap cooked in aromatic spices and with goodness of makhani gravy, power packed in a hot roti.

**Karari Chaap Wrap** .....189  
Unforgettable taste of crispy fried chaap rolled in mayonnaise and enveloped in a hot roomali.

**Mughlai Chaap Wrap** .....219  
Gabru's special authentic Mughlai chaap, rolled in a freshly made roomali roti and a bit of chef's pride.

**Chipotle Chaap Wrap** .....219  
A delicious take on punjabi chaap experimented with yummy chipotle sauce and mix of onions enclosed in a warm roti.

**Angaara Chaap Wrap** .....189  
Explore this unique blend of spices in chaap wrapped in smoked onions and roomali roti in this authentic Hyderabad offering.

**Cheesy Chaap Wrap** .....219  
Celebrate the cheese extravaganza in this delightful delicacy enclosed in a hot roti brimming with love.

**Bhatti di Chaap Wrap** .....199  
Simple yet irresistible combination of crispiness and grilled perfection, encased in roti and served with pride.

**Dhaabe wali Chaap Wrap** .....199  
House specialty of succulent chaap tossed with cream and onions and wrapped in a roti, to wrap up your day with the perfect taste.

**Makhmali Paneer Tikka Wrap** .....219  
Cottage cheese tikka in spicy yogurt marination, cooked in tandoor, sheathed in a soft roti and served with warmth...

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★ gabru da Meal ★

★ gabru da momo ★

👉 **Gabru di Biryani** .....239

A lip-smacking new spicy biryani for Hyderabad – marinated spicy chaap and fragrant basmati rice simmered with Indian spices, saffron, caramelized onions and a lot of love from Gabru.

**Malai Chaap Gravy with Rice/ Roli** .....249/239

Serving up chaap marinated in fresh cream and spices, tossed in an aromatic cashew gravy that is laced with butter. Accompanied with steamy jeera rice or two hot roomali rotis with fresh mint chutney

👉 **Tawa Chaap Gravy with Rice/ Roli** .....249/239

Traditional Punjabi preparation of mouth-watering chaap, cooked in rich dhaba-style tomato onion gravy. Accompanied with steamy jeera rice or two hot roomali rotis with fresh mint chutney.

👉 **Tawa Paneer Gravy with Rice/ Roli** .....249/239

Paneer tikka cooked in fiery tomato gravy and finished with butter and red chilli. Accompanied with steamy jeera rice or two hot roomali rotis with fresh mint chutney.

👉 **Chaap Makhani Gravy with Rice/ Roli** .....249/239

Royal preparation of tandoori chaap in delicate tomato-cashew gravy. Accompanied with steamy jeera rice or two hot roomali rotis with fresh mint chutney.

**Paneer Makhani Gravy with Rice/ Roli** .....249/239

Charred cottage cheese in a robust tomato-cashew gravy finished with cream. Accompanied with steamy jeera rice or two hot roomali rotis with fresh mint chutney

**Shandaar Dal Makhani with Rice/ Kulche**.....219/189

Country style preparation of the 'original' kaali daal...simmered overnight, spiced with hand pound masalas, and enriched with a dollop of butter and cream. Accompanied with steamy jeera rice or two hot roomali rotis

**Lazeez Rajma Kulche**.....169

All time favorite rajma simmered in traditional tomato gravy and spicy Punjabi masala.. Accompanied with two soft kulchas.

👉 **Punjabi Rajma Chawal**.....199

The age old favorite Punjabi combination of rajma and chawal... no introduction required.

👉 **Sardarji Cholay Kulche**.....179

Signature Gabru dish...will remind you of the street food aroma from the bylanes of Delhi.

★ gabru da burger ★

👉 **Yo Yo Burger Singh Chaap Burger** .....159

Our signature Gabru burger has the absolute divine mix of sweet and spicy chaap with crunchiness of onions... it's burgerlicious...

**Panj Tara Chaap Burger** .....159

Succulent pieces of karari chaap smothered with mayonnaise in a soft and crumbly bun...life is too short to miss out on this one.

**High Rated Gabru Chaap Burger** .....159

This delectable melt-in-your-mouth chaap burger with cheese and jalapeño flavor will leave you drooling for more...it's a classic...

👉 **Steamed Chaap Momo** .....99

The flavourful steamed momos with minced chaap masala....classic momo style.

👉 **Fried Chaap Momo** .....119

Crispy fried momos with juicy masala...makes your dil go mmmm.

**Malai Chaap Momo** .....129

The combination of spiciness within and creaminess outside will keep you drooling for more.

👉 **Tandoori Chaap Momo** .....129

Our chef's special recipe...it doesn't get any better.

👉 **Kurkure Chaap Momo** .....129

Crunchy momos with mouth-watering taste...bet you can't stop at one.

★ gabru da sandwich ★

👉 **Patiala Peg Chaap Sandwich** .....129

Introducing the exquisite taste of chaap in sandwiches....with our signature Patiala Peg.

**Jaff Yamla Chaap Sandwich** .....129

Behold the king of sandwiches with crunchy chaap in yummy sauce.

**Top Notch Gabru Chaap Sandwich** .....129

First of its kind cheesy chaap sandwich with finger licking richness.

**Lambherghini Paneer Tikka Sandwich** .....129

The good old tandoori paneer tikka sandwich which suits all palates.

★ gabru da sip ★

**Shikanji (Cola/ Fanta/ Sprite)** .....79

Cold drinks with a punjabi twist of black salt and jaljeera.

**Fresh Lime Soda Shikanji** .....79

Good ol' lemonade with a dash of sugar and salt with choice of soda or mineral water.

**Rose Lemon Shikanji** .....79

A family secret recipe reminiscent of a cooling down wave of sweet rose and a sour lemony retreat.

**Blue Lagoon Shikanji** .....99

Coolness of bubbly blue curacao with a sprinkle of lemony spice mix.

**Mojito Shikanji** .....99

Refreshing mojito enhanced with mint sprigs and Punjabi love.

👉 **Gabru di Lassi** .....119

Gabru brings you the famous Punjabi lassi you were always searching for.

👉 Spicy 👉 Chef Special

👉 Vegan Customisation Available

Gabru da funda: Paaji khalo, peelo hor mauj karlo  
Okay ji, Tata !!

Prices exclusive of GST