



Galib

— ❖ Restaurant ❖ —

— THE FOOD RESTO —

Menu



GOOD FOOD
GOOD MOOD

— ❖ —
EST. 2000



Galib Restaurant

THE FOOD RESTO

About Us

Galib Restaurant serving you the tastiest Chicken bites since **2000**. We do serve all kinds of Chicken items like Chicken Biryani, Chicken Shwarma, Chicken Lollipops, Chicken Fingers, Chicken Spring Rolls, Chicken Noodles, Chicken Seekh Kebabs, Chicken Malai Tikka, Chicken Spicy Tikka, Chicken Roasted, Chicken Afghani and a lot more.



Freshly Prepared



Premium Quality
Chicken



Taste You'll
Love



Chicken Biryani



Chicken Roasted



Chicken Seekh Kebab



Chicken Fingers

Good Food Good Mood ♥

EST. 2000

Starter



Chicken Lollipop

Chicken lollipops are marinated in our special sauce and further fried till it turns golden.

Chicken Shwarma

Shaved pieces of spit roasted chicken, further rolled with juicy sauces and veges.

Chicken Finger

Strips of chicken is tossed in spices and crispy golden fried.

Chicken Spring roll

Golden Fried rolls stuffed with shreadded chicken and vegetables served with green chutney.



Chicken Noodles

Noodles tossed together with chicken, vegetables and scrambled eggs.



Chicken Soup

Soup made from chicken, simmered in water, usually with various other ingredients.

Chicken Roasted

The chicken is roasted with its own fat and juices by circulating the meat during roasting.

Chicken Seekh Kebab (Dry)

Marinade of yoghurt with paprika, cumin, a little cinnamon, chilli flakes, garlic and lemon.



Chicken Afghani

Chicken marinated in a blend of spices and herbs along with cream.

NEW

Chicken Burger

Seasoned Chicken patty served in a soft bun with various toppings and sauces.

NEW

Chicken Pizza

A baked crust topped with sauce, cheese, and cooked chicken.



Chicken Malai Tikka

Super-soft and juicy chicken kabab which is infused with all creamy goodness.

Chicken Reshmi Tikka

Silky-textured, delectable chicken kababs that are a traditional Mughlai dish prepared in India.



Drums of heaven chicken (Gravy or Dry)

crispy, deep-fried chicken lollipops tossed in a sweet, spicy, and tangy sauce.

Chicken Manchurian (Gravy or Dry)

Chicken coated in a green sauce, typically made with coriander and mint.



Chicken Coriander (Gravy or Dry)

Fresh coriander and sometimes mint leaves with yogurt, ginger, garlic, and various spices

Chilli Chicken (Gravy or Dry)

Crispy & tender chicken bites are tossed in an addictively delicious hot, sweet and tangy chili sauce.

Chicken Garlic (Gravy or Dry)

Garlic Chicken is tender pan-fried chicken swimming in buttery and garlicky sauce.



Chicken Popcorn

Bite-sized tender and crisp chunks of chicken seasoned and deep fried to perfection, until golden.

Chicken Momos (Gravy or Dry)

Juicy dumplings filled with a flavorful mixture of minced chicken and aromatics

Crispy Chicken Momos (Gravy or Dry)

Crunchy, golden-brown exterior and a moist, flavorful chicken filling. Typically deep-fried or pan-fried

Chicken Cigar Roll

Flavorful chicken filling wrapped in thin sheets and are fried until golden brown.

Tandoori Starter



Murg Multani

Tender chicken cooked in a creamy, aromatic sauce, having a silky-smooth & buttery gravy

Murgh Tandoori

Chicken pieces marinated cooked in a tandoor giving a smoky aroma, tender and juicy interior, and a distinctive charred exterior.



Murgh Tangdi Stuff

Chicken legs are deboned, made a pocket, then filled with a savory mixture before being marinated and cooked.

Murgh Burani

Chicken that is first marinated in a spiced yogurt mixture and then cooked to smoky, charred perfection.

Boneless



Murgh Makhmali

A rich, creamy, and velvety Mughlai-style chicken.

Murgh Garlic

A robustly flavored dish where succulent pieces of chicken are infused with a generous amount of garlic.

Murgh Noorani

A creamy chicken kebab usually grilled or tandoor-cooked or a rich, mildly-spiced chicken curry/gravy.



Murgh Pahadi

A rich, aromatic curry or as a popular grilled appetizer known as Pahadi Chicken Tikka or Kabab.

Murgh Alishan

Tender, boneless chicken pieces marinated in a blend of rich, creamy ingredients cooked in a tandoor or alternatively grilled, broiled, or pan-fried.



Murgh Peshawari

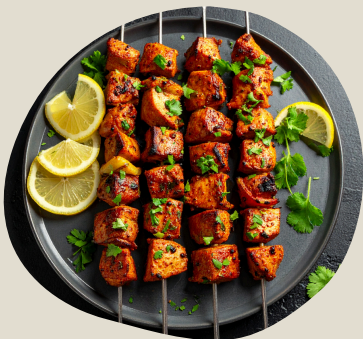
Known for its rich flavor profile, incorporating tender chicken pieces coated in a thick, slightly creamy, and tangy sauce or a simpler, rustic karahi preparation.

Murgh Reshmi

A name aptly chosen for the dish's melt-in-your-mouth, creamy texture. It can be prepared as a kebab or a rich, creamy curry.

Creamy Boti

Boneless chicken marinated in a rich, mild, and aromatic creamy sauce.



Fish Tikka

Boneless fish pieces marinated in a flavorful blend of yogurt and spices, then traditionally grilled in a tandoor.

Amritsari Fish

Flavorful Indian street food from Punjab that features boneless, white-fleshed fish coated in a light, spicy, and crispy batter before being deep-fried.



Mahi Fish

Lean white fish with a mild, slightly sweet flavor and a firm, flaky texture.

Full Fish Roasted

An elegant and delicious meal where a whole, seasoned fish is baked or grilled to flaky perfection, often with crispy skin.



Hariyali Chicken

Chicken coated in a green sauce, typically made with coriander and mint.

Main Course

Chicken Biryani

Savory chicken and rice dish that includes layers of chicken, rice, and aromatics that are steamed together.



Butter Chicken

Flavourful curry made with cashewnuts, tomatoes and spices tossed in juicy chicken.

Kadai Chicken

Tomato based gravy along with bell peppers, cumin, coriander and aromatic spices, tossed in chicken.



Handi Chicken

Cooked in an earthen clay pot, adding a unique taste to this delicious dish.

Tawa Chicken

Chicken pieces are marinated in a paste with Gram Flour and Spices and cooked in a spiced curry base.



Chicken Lababdar

Chicken cooked in creamy, mildly tangy and faintly sweet gravy.

Chicken Rara

Chicken pieces are cooked in a spicy and scrumptious chicken mince gravy.

Baby Chicken

Baby chicken stuffed with nuts and further cooked in spices.

Chicken Tasla

Marinated in yougurt, cream and butter. Cooked in a spicy and creamy chicken pieces.



Chicken Changezi

Creamy rich chicken curry with mild flavours from the cashew paste and cream.

Chicken Korma

Chicken simmered in a nut and cream korma sauce infused with spices, prepare to fall in love.



Chicken Pakeeza

A rich, creamy, and aromatic Mughlai-inspired chicken curry.

Chicken do Pyaza

A delightful, one-pot chicken curry bursting with the enticing flavor of onions, aromatic Indian spices and creamy yogurt

Chicken Kebab with Gravy

Thick Gravy made with cream, butter and curd served with onions and green chutney.

Chicken Mirchi Khadi

Made with whole chillies, best for Spicy lovers.



Chicken Kali Mirchi

Made with whole chillies, best for Spicy lovers.

Murgh Masala

A classic Indian dish featuring succulent chicken in a rich, aromatic, and often spicy sauce or gravy.



Nawabi Butter Chicken

A rich, creamy, and aromatic Mughlai dish, known for its royal and luxurious flavor profile.

Murgh Boti Masala

Pieces of boneless chicken cooked in a spicy, aromatic, and often creamy gravy

Murgh Hyderabad

A rich, aromatic, and deeply flavored chicken curry from the royal kitchens of the Nizams of Hyderabad.



Murgh Afghani Gravy

a rich, creamy, and mildly spiced chicken curry, notable for its white or pale green color and absence of tomatoes.

Murgh Musallam

Royal Mughlai dish features a whole chicken, typically marinated for hours or overnight, then slow-cooked in a decadent, creamy, and aromatic gravy.



Mutton Biryani

Fluffy basmati rice layered over tender & succulent pieces of meat, accompanied with the mesmerizing aromas of spices, herbs & caramelized onions.

Mutton Nihari

Deliciously smooth flour based stew with slow cooked mutton and a myriad of spices.

Mutton Korma

Luxurious Indian meat dish, mutton meat slow-cooked in an aromatic fried onions and yogurt gravy.

Mutton Stew

Tender Goat Meat along with Veggies, simmered in a Coconut Milk based gravy, this Kerala Style Mutton Stew makes a lip-smacking dish.



Mutton Keema Kaleji

Mutton mince slow cooked along with liver chunks and whole spices are grounded to give it the rich Indian flavour.

Mutton Raan

A lavish mutton dish which is marinated for 48 hours then slow cooked until the meat is melting away from the bone.



Mutton Barra

Mutton chops marinated in aromatic spices and creamy yoghurt which is then roasted in tandoor until juicy and smoky then tossed with paste made of cream, cashew, and fried onion.

Mutton Mandi

Popular Arabian dish of mutton with rice. marinating mutton in a spice mixture and finishing with a coal sear.



Mutton Bhuna Chaap Masala

Tender mutton chops (rib pieces) are slow-cooked and sautéed/fried in a thick, semi-dry gravy.

Mutton Barbecue Chaap Ghee Roast

Tender mutton chops are slow-cooked or pressure-cooked and then tossed in a fiery blend of roasted spices and generous amounts of ghee.



Breads

Roti / Butter Roti

Butter Naan



Beverages On MRP

Water Bottle

Soft Drink



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Restaurant

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975 614 6690, 817 108 8498



Shop No. 5/298, Nai ki Mandi,
Agra, UP, 28210