WE AT BAITHAK, ARE COMMITTED TO BRING YOU THE BEST QUALITY INGREDIENTS, TREATED IN THE SIMPLEST WAY TO ENHANCE THEIR NATURAL FLAVORS. WE SUPPORT PRODUCTS GROWN LOCALLY IN ORDER TO REFLECT THE STYLE, CULTURE AND PRIDE OF PAKISTAN.

WE FEEL PROUD TO OFFER OUR PATRONS A DELECTABLE MENU OF CONTEMPORARY FARE WITH CREATIVE NEW DISHES AS WELL AS BAITHAK'S REINVENTION OF TRADITIONAL GASTRONOMY.



STARTERS

CHICKEN WINGS Chicken wings marinated in special blend of seasoning. Fried and served with assorted chutneys. (6 pieces)	645
SPICY HONEY WINGS Chicken wings marinated in special blend of seasoning. Crispy fried and served hot, coated with honey sauce. (6 pieces)	745
PERI PERI BITES Fried green chilies, stuffed with grilled chicken, cheese and covered with breadcrumbs. Served with peri peri sauce.	745
FRIES Deep fried crispy fries, served with garlic mayo sauce.	475
SOUPS	
CHICKEN CORN SOUP Combination of chicken & corn, mildly seasoned and blended together. Served with condiments.	345
HOT & SOUR SOUP Classic oriental soup prepared with chicken and assorted vegetables.	345
MUTTON YAKHNI (Seasonal) A savory soup prepared with bone-in mutton seasoned with blend of barbs and spices	345

DD	0	0		
BE	U	G	H	9 14

LAHORI CHICKEN TIKKA Chicken pieces, marinated in spiced yogurt, fresh ginger, and garlic. Grilled on skewers and served with assorted chutneys. (6 pieces)	645
MALAI BOTI Boneless pieces of chicken thighs, marinated in creamy sauce with ground spices. Served with assorted chutneys. (6 Pieces)	995
KASTURI BOTI Boneless pieces of chicken thighs, marinated in blend of aromatic spices and crushed coconut. Grilled on skewers & served with assorted chutneys. (6 pieces)	945
CHICKEN CHEESE BOTI Boneless pieces of chicken thighs, marinated in blend of green chilies, ginger, garlic & freshly ground spices. Grilled and topped with grated cheddar/mozzarella cheese. Served with assorted chutneys. (6 Pieces)	1145
RESHMI KABAB Ground chicken, marinated with onions, ginger, garlic and special blend of spices. Grilled to a silky texture and served with assorted chutneys. (4 pieces)	995
SEEKH KABAB Chicken 845 Beef 1095 Mutto Choice of ground meat, flavored with blend of spices, onions, ginger & garlic. Cooked on skewers over a charcoal grill. Served with assorted chutneys. (4 pieces)	n 1245
CHICKEN CHEESE GOLA KABAB Soft and melt in mouth Gola kabab flavored with special blend of spices, onions ginger, and garlic. Stuffed with cheese and barbequed over a charcoal grill. Served with assorted chutneys. (6 pieces)	1095
GRILLED WHOLE CHICKEN Whole chicken marinated in special spiced yogurt, fresh ginger, and garlic. Cooked over charcoal grill and served with assorted chutneys.	1595
CHICKEN PIECE Choice of chicken cut (leg or breast), marinated in special blend of spices.	495

MUTTON CHOPS	2195
1982 - 1985 - 1985 - 1985 - 1985 - 1985 - 1985 - 1985 - 1985 - 1985 - 1985 - 1985 - 1985 - 1985 - 1985 - 1985 -	2100
Juicy tender mutton chops, marinated in fresh ginger, garlic & special blend of herbs and spices. Grilled on skewers and served with assorted chutneys.	
BBQ PRAWNS (Seasonal) Fresh Prawns seasoned with citrus and spices, charcoal grilled and	2125
served with condiments.	

FISH TIKKA

1195

Deboned fish pieces, soaked in citrus juice and rich blend of freshly

Deboned fish pieces, soaked in citrus juice and rich blend of freshly roasted spices. Charcoal grilled and served with assorted chutneys. (6 pieces)

GRILLED RAHU FISH 1595 per KG

Rahu fillets, marinated in blend of richly aromated spices. Charcoal grilled and served with assorted chutneys.

BBQ PLATTERS

MINI PLATTER Barbecued combination of Chicken Reshmi Kabab, Chicken Tikka Boti, Chicken Malai Boti, and Chicken Wings. (Serves 2)

CHICKEN SUPREME PLATTER 3295 Barbecued combination of Chicken Wings, Chicken Reshmi Kabab,

Chicken Tikka Boti, Chicken Malai Boti, and Chicken Cheese Boti. (Serves 4)

SUPREME PLATTER 4295

Barbecued combination of Chicken Wings, Chicken Tikka Boti, Chicken Cheese Boti, Chicken/Beef Kabab, and Mutton Chops. (Serves 4)

Charcoal grilled and served with assorted chutneys.

KARAHI

BAITHAK SPECIAL CHICKEN KARAHI 995 (Half) 1695 (Full)

House special recipe prepared with karahi cut bone-in chicken, cooked with fresh tomatoes, ginger, and chilies over high flame. Flavored with blend of coarsely ground spices. Garnished with sliced green chilies and ginger.

LAHORI CHICKEN KARAHI

925 (Half) 1645 (Full)

Spicy and tangy karahi, prepared with karahi cut bone-in chicken, cooked with ginger, garlic, and tomatoes. Flavored with cumin, coriander, red chilies, and turmeric powder. Garnished with sliced ginger and green chilies

CHICKEN KALI MIRCH KARAHI 945 (Half) 1695 (Full)

House special chicken karahi prepared with karahi cut bone-in-chicken mildly seasoned with crossly ground spices and flavored with yogurt and cream. Garnish with sliced ginger and green chilies.

CHICKEN MAKHNI KARAHI 995 (Half) 1745 (Full)

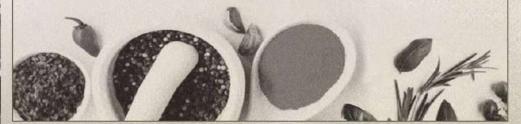
House special chicken karahi prepared with karahi cut bone-in-chicken mildly seasoned with crossly ground spices and flavored with yogurt and cream. Garnish with sliced ginger and green chilies

BAITHAK SPECIAL MUTTON KARAHI 2895

House special mouthwatering recipe of mutton, cooked to perfection with fresh tomatoes, ginger, and garlic. Flavored with blend of roasted and coarsely ground spices. Garnished with sliced green chilies and coriander leaves.

LAHORI MUTTON KARAHI 2795

Spicy and tangy karahi, prepared with karahi cut bone-in mutton, cooked with ginger, garlic, and tomatoes. Flavored with cumin, coriander, red chilies, and turmeric powder. Garnished with sliced ginger and green chilies.



MUTTON MAKHNI KARAHI

2995

Extremely rich and flavorful mutton karahi, cooked with generous amount of butter, tomatoes, ginger, and garlic. Flavored with freshly roasted ground spices. Garnished with sliced ginger and green chilies.

HANDI

CHICKEN PUNJABI HANDI

1195

Boneless chicken pieces, flavored with roasted cumin, coriander & blend of ground spices. Cooked with fresh ginger, garlic, onions, and tomatoes. Garnished with green chilles and coriander leaves.

CHICKEN MADRASSI HANDI

1195

Authentic & delectable Madrassi handi, cooked with boneless chicken pieces, ginger, garlic, onions, and tomatoes. Flavored with the prefect combination of spices. Garnished with green chilies and coriander leaves.

CHICKEN ACHARI HANDI

1195

Tangy & spicy handi, cooked with boneless chicken pieces, fresh ginger, garlic & tomatoes. Infused with mouthwatering flavor of achar and special blend of house spices. Garnished with green chilies and coriander leaves.

CHICKEN MUGHLAI HANDI

1195

Delicious cream & butter based handi, cooked with boneless chicken pieces, ginger, and garlic. Flavored with our special blend of garam masala & coriander. Garnished with fresh cream and coriander leaves.

CHICKEN HARI-BHARI HANDI

1195

Boneless pieces of chicken cooked in blend of savory flavors of green chilies, mint and coriander leaves packed with well-balanced ground spices. Garnished with sliced ginger and green chilies.

KABAB MASALA HANDI

Chicken 1195 Mutton 1545

Choice of house special Seekh Kabab, cooked in delicious handi masala prepared with ginger, garlic, onions & tomatoes. Loaded with well-balanced blend of spices. Garnished with sliced green chilies & coriander leaves.

RAITA & CHUTNEYS

ZEERA RAITA	165
PODINA RAITA	165
ASSORTED CHUTNEYS	195

COLD BEVERAGES

SOFT DRINKS (Coke/Sprite/Fanta)		110
MINERAL WATER	Small 75	Large 145
FRESH LIME		155
LEMONADE		225
MINT MARGARITA		275
BLUE MARGARITA		325
PINA COLADA		425
SWEET LASSI		225
SEASONAL FRESH JUICES		345

HOT BEVERAGES

KARAK CHAI	145
KASHMIRI CHAI	195
QEHVA	125
COFFEE	345

DESSERTS

1095

BAITHAN SPECIAL CHURI
Traditional Punjabi dessert prepared with whole wheat bread
crumbled with desi ghee, nuts and flavored with Shakar.
Garnish with fresh cream, crushed nuts and served warm.

BAITHAK SPECIAL KHARAK 895

Famous Gujrati sweet dish, flavored with our house special sweet sauce combined with crushed dry dates, figs and nuts. Garnished with honey & cream and served warm.

SHAHI TUKRAY 495

Rich and creamy Mughlai dessert, prepared with fried bread slices, soaked in sweet thickened milk infused with the flavors of saffron and cardamom.

GULAB JAMAN 475

An autunitic recipe of traditional desert, prepared with freshly made khoya. Shaped in small balls, deep fried, soaked in cardamom flavored syrup and served warm.

RUSMALAI 345

Classic sweet dumplings prepared with fresh paneer soaked in sweet thickened milk. Delicately infused with the aroma of green cardamom. Garnished with nuts.

THUTHI PAIR 425

A traditional dessert slowly cooked over low flame with rice, milk and sugar infused with cardamom flavor. Garnished with crushed nuts and served in small earthen saucers.



CHICKEN KALI MIRCH HANDI

1195

Boneless chicken pieces cooked with ginger, garlic, and tomatoes, generously seasoned with kall mirch and ground spices. Garnish with sliced ginger and green chills

DAAL MAASH HANDI

695

Traditional style daal maash, cooked with fried onions, ginger, tomatoes & special blend of spices. Tempered with green chilies and coriander leaves.

MIXED VEGETABLES HANDI

695

Combination of seasonal vegetables, cooked in a sauce prepared with special blend of aromatic herbs and spices. Garnished with green chilles and coriander leaves.

BAITHAK SPECIAL HANDI

1195

Boneless pieces of chicken marinated in the blend of our house special spices, cooked with blended masala and hint of dry khopra. Garnish with sliced lemon and fried onions.

MAGHAZ MASALA HANDI

1795

Fried mutton maghaz, delicately cooked with onions & tomatoes on hot plate. Flavored with special blend of spices & butter. Garnished with green chilies and coriander leaves.

TAWA QEEMA

Chicken 1195

Mutton 2195

Choice of ground Chicken/Mutton meat, sautéed with onions, tomatoes & special blend of herbs and spices. Garnished with green chilies and coriander leaves.



SIGNATURE SELECTION

An Assortment of Delectable Delicacies



TAWA CHICKEN Chicken quarters(leg/breast), marinated in blend of special spices, grilled then cooked on a large tawa with spiced yogurt sauce, lemon juice, and fresh green chilies. Served with assorted chutneys.	625
MUTTON KUNNA The most aromatic dish prepared with mutton joints, cooked on low flame with ginger, garlic, onion, and a blend of spices to get the perfect consistency of the gravy. Serve in an earthen pot with assorted garnishing.	2695
MUTTON RIBS Rack of mutton ribs marinated in a blend of spices, steamed, and charcoal to serve over steamed nutty basmati rice.	3145
MUTTON ROSH Big chunks of bone-in mutton, cooked over low flame with fresh ginger, garlic, onions, tomatoes, and a balanced mixture of spices, green chilies and lemon citrus.	g 3295
MUTTON JOINTS WITH RED GRAVY Mutton Joints, marinated in signature sauce, cooked on low flame, and simmered in freshly prepared red gravy with fried onions, tomatoes, and Thai peppers. Garnished with sauteed green chilies and sesame.	2595
MUTTON JOINTS WITH WHITE GRAVY Mutton joints, marinated in signature sauce, cooked on low flame and simmered in freshly prepared white gravy with onions, yogurt, and blend of aromatic spices. Garnished with sautéed green chilies and curry leaves.	2595
MUTTON CHOPS MASALA Perfectly carved mutton chops, marinated and tenderized in a special blend of spices and herbs, simmered with freshly prepared tangy sauce. Garnished with green chilies and coriander leaves.	2295
MUTTON KAJU Bone-in mutton pieces, infused with the flavor of ginger, garlic, and blend of spices paired with our special rich nutty flavored sauce. Garnished with sautéed cashews.	2995

DESI MURGH KARAHI

Per Kg 3295

Traditional karahi rich in flavors & nutrition prepared with desi murgh, tomatoes, ginger, and green chilies. Seasoned with a blend of freshly ground spices garnish with sliced ginger and green chilies.

HAREESA

995

A famous delicacy of Lahore prepared with coarsely ground wheat, lentils, and meat. Perfectly seasoned and tempered with desi ghee, topped with juicy kababs.

MUTTON TAKA TAK

2595

Rich & famous delicacy of Lahore prepared with a combination of gurda, magaz, mutton geema and chops, flavored with exotic spices garnish with freshly sliced ginger and green chilies.