



Tandoori Namonay

Tender juicy morsels cooked over intense fire in a tandoor~ the infamous beehive shaped clay oven originating from Old North West frontier.

5500 Tandoori Mela

A Sampler of our Tandoori Enchants. Serves two.

3300 Tandoori Jhingay

These are succulent grilled jumbo prawns marinated in our house special sauce & sprinkled with chaat masala.

2200 Macchli Gulnar

Sweet & sour delicacy from the ocean flavored with tamarind & grilled in tandoor.

3223 Masala Chanp

These double-cut mutton chops are seeped overnight in Punjabi masala and grilled to perfection.

2992 Lucknow kabab

Meaty mutton kababs grilled to perfection with chili olive oil basting.

5500 Raan Nawabi

Whole leg of lamb marinated in a nawabi spice mix and cooked in tandoor at dum; so tender you can scoop it off with a spoon

3223 Steak Tikka

A trio of succulent, premium Australian beef cuts; Tenderloin, Sirloin and Rib-Eye steaks flash grilled in our tandoors

3663 Kandahar Kabab

Succulent beef tenderloin grilled with Roasted Tomatoes, Mushrooms & Sweet Onions.

2332 Seekh Lahori

Juicy ground beef kabab seasoned with Lahore special street-spice mix grilled to perfection.

2332 Bewazni Paneer Tikka

Feather-lite chunks of homemade cottage cheese layered with a roasted garlic & sweet chili infusion.

2112 Murgh kabab Badami

Delicately minced Chicken with Almonds .paste & aromatic spices

2112 Murgh Malai tikka

Tender chicken breast tikka marinated in creamy cheese and cardamom green curry.

2200 Til Tikka

Tender chicken breast tikka marinated in creamy cheese and cardamom coated with sesame seeds

Karahi Kay Kamal

Succulent morsels of meat simmered in intensely flavored curries with fresh herbs and spices.

Jhingay Karahi 2882

Prawns cooked in a medley of Exotic Karahi Spices & roasted tomato curry.

Jhingay Hara masala 2992

A curry made with Prawns braised in Coconut Milk flavored with green chutney & tamarind.

Pakorras of The Sea 2992

Crispy fried bounties from the ocean Hand battered with a Semolina Masala crust.

Mutton shank achari 3300

Rich and pungent Young Goat curry with Pickling spices toasted Almond & Ginger relish

Chanp Bhuna 3113

Tandori Mutton Chops quick fried with a Spiced up Chili Yogurt paste.

Maghaz Masala 2992

This local Delicacy is prepared by poaching Goat's Brains in Milk & then pan frying them with Almond paste and Tawa Masala.

Bhuna gosht 3300

Mutton Shanks braised in a roasted Tomato curry with Garlic, Ginger & Whole Spices

Murgh Kali Mirch 2662

Sumptuous chicken thighs grilled in Tandoor & simmered in a creamy black pepper & capsicum curry.

Chooza Makhani 2552

Charred tender Chicken braised in Roast Tomato gravy with oodles of Butter.

Murgh tikka Masala 2772

Tandoori Chicken Tikka cooked in a Roasted Onion Paneer sauce flavored with garam masala

Nizami murgh kaju 2882

Delectable Chicken Morsels simmered in a delicately spiced Cashew Nut Curry.

Murgh Vindaloo 2772

A Deep, Pungent, and Warmly spiced Chicken Curry with root vegetables.

Murgh karahi pudinay wali 2442

Morsels of chicken simmered in a rich karahi sauce with braised onions & mint

*We are pleased to adjust the spice levels to your liking. Kindly inform your server .
Prices are all isubject to Tax. 5 % service charge on parties of six & more..*





Khaas Meetha

A selection of the finest, decadent sweet delicacies of Pakistan

Jalebi Garam 433

Mysterious crispy pretzel shaped fried waffles soaked in a rose water syrup

Gulab Jamon 422

Milk fudge dough balls dipped in green cardamom-infused sugar syrup

Firni 411

Reduced milk and rice pudding topped with chopped nuts

Halwa 499

Desi pudding with made with milk fudge seasonal fruits and nuts. Please ask your host for a taste of this week's special

Dahi ki Kheer 488

This is a baked yoghurt & condensed milk kheer with pistachios & raisins.

Fruity Kulfi 444

Traditional ice cream made with reduced milk, nuts and fruit cocktail

Shahi Tukra 455

Deep fried bread roundels soaked in rose-water filled with rabdi and pistachios



Garam Mashruaat

A selection of hand-crafted premium teas coffees and digestives

Kehwa 411

Traditional green tea brewed with cardamom mint & lemon

Karak Chai 411

Dhaba style black tea cooked on dum with milk

Kashmiri Chai 433

Kashmiri Pink tea with milk, cream topped with pistachio nuts

Masala Chai 444

Tea leaves brewed with our in-house blend of exotic spices served with milk

Podina chai 411

Gun-powder tea served with mint leaves, ginger, lemon juice an dhoney

Elaichi Chai 433

Tea brewed with green cardamom and served with concentrated milk

Coffee 444

Davidoff Cafe Grande Cuvee' served with or without milk





Diigar Lawazmaat

Rice, Vegetables, Legumes, Fresh Salads & Natural Breads
to accompany your meals.

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|------|---|-----|---|
| 1551 | Sabzi karahi
An assortment of Vegetables tossed in a
Roasted Tomato Karahi sauce. | 660 | Stuffed Naan
Have your Tandoori Naan stuffed with Cheese,
Mince Meats or Mushroom Masala. |
| 1441 | Palak Paneer
Baby spinach & Mustard Greens simmered in a rich
sauce with home-made Cottage Cheese. | 133 | Naan
Tandoor cooked leavened bread. glazed
with Ghee.
Have if flavored with Butter, Garlic, Black Pepper
or Fresh herbs. |
| 1331 | Baingan ka Bharta
Charred Egg plant pan-fried with roasted coconut
tempered with turmeric masala. | 499 | Kheera Raita
Hung Yogurt dip with pomegranate seed,
raisins & crushed Cucumber. |
| 1331 | Tamatar ka Kut
Tomatoes cooked three ways with Fenugreek
& toasted Sesame Seeds. | 399 | Pudina raita
Natural Yogurt infused with Green Masala Chutney. |
| 1441 | Mirchi ka Salan
Deep fried Green Chilis simmered in a
Tangy Nutty curry. | 411 | Sabzi achaar
Assortment of seasonal vegetables pickled in vinegar
& Picking spices. |
| 1551 | Mushroom Curry
Assorted Mushrooms cooked in a Coconut
Milk & Tomato curry. | 355 | Pyaz ki Salaad
Crunchy onion rings tossed with fresh
lemon juice and coriander vinaigrette. |
| 1661 | Daal Makhani
Buttery Black Royal Lentils simmered in a
Roasted Tomato & fenugreek infusion. | 366 | Kachumber salaad
thick seasonal vegetables - lemon & black
pepper vinaigrette |
| 1441 | Khatti daal
Slow cooked, Split Red Lentils flavored with
Tamarind, Curry Leaf & desi ghee tempering | | Mashruabaat
An assortment of home-made Sherbets, Smoothies
& thirst Quenching Digestive Beverages |
| 1331 | Nimbu Pulao
Long Grain Basmati rice Lemon infused with
Lemon Juice & mustard seeds. | 399 | Lassi
Sweet or Saltish Yogurt & Spice Smoothy |
| 1441 | Yakhni Pulao
Aged Basmati rice cooked in a Mutton broth with
whole Exotic Spices | 399 | Nimbu soda
Freshly squeezed Lemon Juice with cumin
masala & club soda. |
| 1661 | Kaju biryani
Biryani spiced Rice cooked on dum with layers of
Cashew Nuts, Fried Onions & Green Herbs. | 366 | Nimbu pani
Zesty Lemonade sweetend with honey, sea salt
masala mix. |
| 77 | Ajwaini Roti
Whole wheat Flat-breads freshly
cooked in the legendary Tandoor. | 366 | Jal Jeera
A Sherbet made in-house with Tamarind, Cumin,
Mint & Lemon sweetened by natural Brown Sugar. |
| 122 | Sourdough Kulcha
Naturally leavened tandoori Bread with
sesame seeds topping. | 222 | Pani
One & a half liter of chilled bottled water |
| 144 | Tandori Pratha
Crispy Flat-bread layered with Desi Ghee. | 777 | Sparkling Water
perrier Sparkling Water from the French Springs. |
| | | 244 | Thandii Botal
An assortment of chilled carbonated beverages. |

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