

## APPETIZERS

- P1. **BBQ Wings** ..... 1095  
Delicious grilled chicken wings, served with our special dipping sauce.
- P2. **Lahori Finger Fish** ..... 1745  
Traditional crispy deep fried fish sticks, served with plum sauce.
- P3. **Grilled Jheenga** ..... 2245  
Delicious Jumbo prawns marinated in traditional spices, just rightly grilled, served with special chutney.
- P4. **Paneer Tikka** ..... 1195  
Marinated grilled cheese with Pakistani spices.

## SOUPS

(All soups are served in single serving)

- P5. **Desi Murgh Yakhni** ..... 645  
Organic chicken broth with chicken chunks, served with traditional herbs & spices.
- P6. **Mutton Yakhni** ..... 645  
Traditional mutton broth, flavored with mutton chunks.
- P7. **Daal Shorba** ..... 645  
A house favorite lentil soup, with a hint of lemon.

# BBQ SPECIALITIES

## P8. Spice Bazaar Mix Grill

(Prawn, Fish Tikka, Mutton Chop, Chicken Seekh Kabab, Chicken Malai Boti, Beef Tikka, BBQ Batair,  
Beef Seekh Kabab, Murgh-e-Angar)

6595

## P 100. Spice Bazaar Mix Grill

(Good for two)  
(Mutton Chop, BBQ Batair, Fish Tikka, Chicken Haryali Boti, Beef Seekh Kabab,  
Chicken Seekh Kabab)

2745

## Chicken BBQ

- P9. **Chicken Tikka** ..... 845  
Succulent quarter chicken marinated with traditional spices, served with mint sauce.
- P10. **Chicken Malai Boti** ..... 1395  
Boneless cubes of chicken, charcoal grilled with a creamy texture, served with mint sauce.
- P11. **Haryali Boti** ..... 1395  
Boneless cubes of chicken, charcoal grilled with a green chilli texture, served with mint sauce.
- P12. **Chicken Cheese Kabab** ..... 1525  
Grilled minced chicken stuffed with cheese & traditional spices, served with mint sauce.
- P13. **Chicken Seekh Kabab** ..... 1395  
Traditional minced chicken kabab, perfectly grilled & served with mint sauce.
- P14. **Chicken Tangari Kabab** ..... 1545  
Royal style chicken drumsticks marinated in special herbs, served with mint sauce.
- P15. **Murgh-e-Angara** ..... 1395  
Boneless chicken cubes marinated in special herbs, served with mint sauce.

## Mutton BBQ

P16.	<b>Mutton Tikka</b> .....	1825
	Delicious mutton marinated in traditional spices, served with mint sauce.	
P17.	<b>Mutton Chop</b> .....	2345
	Perfectly grilled delicious mutton chops, served with mint sauce.	
P18.	<b>Mutton Nalli</b> .....	2345
	Special mutton pieces extracted from the mutton leg, grilled to perfection, served with mint sauce.	
P19.	<b>Mutton Gola Kabab</b> .....	1795
	Charcoal grill minced mutton, blended with special spices & herbs, served with mint sauce.	
P20.	<b>Mutton Khoya Kabab</b> .....	1895
	Minced mutton blended with special spices & khoya, charcoal grilled, served with mint sauce.	
P21.	<b>Mutton Seekh Kabab</b> .....	1795
	Lean ground mutton marinated in chef's special sauce, on skewers, served with mint sauce.	
P22.	<b>Mutton Ribs</b> .....	3245
	Smoked mutton ribs marinated in chef's special spices, charcoal grilled, served with mint sauce.	
P23.	<b>Raan Tandoori</b> .....	4145
	A whole mutton leg marinated in mouth-watering yogurt & spices, perfectly grilled in the tandoor, "A must for mutton lovers"	

## Beef BBQ

P24.	<b>Beef Seekh Kebab</b> .....	1495
	Lean ground beef marinated in chef's special sauce, on skewers, served with mint sauce.	
P25.	<b>Beef Khoya Kabab</b> .....	1595
	Minced beef blended with special spices & khoya, charcoal grilled, served with mint sauce.	
P26.	<b>Behari Kabab</b> .....	1595
	Delicious sliced beef fillet with Spice Bazaar's special spices, charcoal grilled, served with mint sauce.	
P27.	<b>Beef Boti</b> .....	1495
	Delicious beef marinated in traditional spices, served with mint sauce.	

# Handi's - Karahi's - Curry's

## CHICKEN

- P28. **Murgh Handi** ..... 1595  
Boneless chicken cooked with exotic curry sauce, flavored with traditional spices.
- P29. **Murgh Karahi** ..... 1795  
Chicken sautéed with onions, fresh tomatoes tossed in our own spices, prepared in a Pakistani wok.
- P30. **Murgh Kashmiri** ..... 1645  
Delicately cooked chicken in a curry sauce with special spices, originated from Kashmir.
- P31. **Murgh Korma Badami** ..... 1795  
Chicken cooked in rich gravy with almonds.
- P32. **Murgh-e-Bahar** ..... 1595  
Boneless chicken cooked with seasonal vegetables.
- P33. **Murgh Achari Masala** ..... 1645  
Delicious chicken cooked with our homemade traditional pickle.
- P34. **Murgh Makhani** ..... 1795  
Old time favorite & popular dish, boneless chicken cooked in delicious gravy, with the blend of butter.

## MUTTON

- P35. **Mutton Shank Rogan-e-Josh** ..... 2745  
Tendered mutton shanks prepared in our signature curry, our house specialty.
- P36. **Mutton Handi** ..... 2395  
Boneless mutton cooked with an exotic curry sauce, flavored with traditional spices.
- P37. **Mutton Karahi** ..... 2545  
Mutton sautéed with onions, fresh tomatoes tossed in our own spices, prepared in a Pakistani wok.
- P38. **Mutton Kabab Masala** ..... 1825  
Luscious mutton kababs cooked in a mild curry sauce.
- P39. **Mutton Korma Badami** ..... 2195  
Mutton cooked in a rich gravy with almonds.
- P40. **Palak Gosht** ..... 1795  
Mutton and spinach cooked in butter, with fenugreek powder & special spices.
- P41. **Mutton Dahi Wala** ..... 2245  
Delicious mutton cooked in yogurt curry & special spices.

## SEA FOOD

- P42. **Jheenga Masala** ..... 2345  
Tandoori prawns prepared in our special curry sauce.
- P43. **Fish Curry** ..... 2145  
Fish cubes prepared in a mouth-watering curry sauce, with our chef's recommended spices.
- P44. **Fish Tikka** ..... 2195  
Marinated cubes of fish in wholesome spices, grilled to perfection.
- P45. **Lahori Fried Fish** ..... 2195  
Delicious Fish fillet marinated in traditional spices, fried to perfection.

## TAWA CORNER

- P46. **Maghaz Masala** ..... 1925  
Delicately cooked with onions & tomatoes on a hot plate, flavored with traditional spices & butter.
- P47. **Tawa Champ** ..... 2245  
Tendered mutton chops cooked with onions & tomatoes on a hot plate, flavored with traditional spices & butter.
- P48. **Taka Tak (Maghaz, Gurdah, Champ)** ..... 2245  
A wonderful combination of maghaz, gurdah & champ minced on a hot plate, flavored with special spices & butter.
- P49. **Tawa Mutton Qeema** ..... 2345  
Hand chopped meat of mutton-leg prepared in a traditional style on a hot plate, flavored with special spices & butter.
- P50. **Tawa Chicken Qeema** ..... 1695  
Minced chicken prepared in a traditional style on a hot plate, flavored with traditional spices & butter.
- P51. **Tawa Jheenga** ..... 2345  
Delicious prawns minced on a hot plate, flavored with special spices & butter.
- P52. **Tawa Chicken** ..... 1045  
Quarter chicken prepared on a hot plate, flavored with green chillies.

## FROM KHYBER

- P53. **Namkeen Tikka** ..... 2545  
Tendered and juicy lamb slices flavored with salt, perfectly grilled in natural fat.
- P54. **Dampukht Gosht (Rosh)** ..... 2245  
Lamb shanks cooked with potatoes in a traditional Peshawari style.
- P55. **Dumba Karahi** ..... 2545  
A delicacy of Khyber, this dish is popular for its salty taste which is delicately balanced with tomatoes, green chilies and pepper.
- P56. **Landi Kotal Karahi** ..... 2545  
Most wanted delicacy of Qisa Khawani Bazaar, lamb slices prepared with green chilies and pepper in natural fat.
- P57. **Namkeen Chicken** ..... 2245  
Delicious whole chicken charcoal grilled in a traditional Peshawari style.
- P58. **Lamb Seekh Kabab** ..... 1825  
Mildly spiced minced lamb, grilled on charcoal.
- P59. **Chappal Kabab** ..... 1625  
Traditional spiced minced beef, shallow-fried on a hot cast-iron pan.
- P60. **Khyber Pulao** ..... 1825  
Traditional aromatic lamb pulao topped with carrots and raisins.

### P61. **Family Platter**

(Lamb Namkeen Tikka, Seekh Kabab, Chapal Kabab, Namkeen Chicken Boti & Khyber Pulao) served with sauce.

5495

## VEGETARIAN

- P62. **Vegetable of the Day** ..... 1025  
Ask your server for the freshly prepared mix vegetables selected each day by our chef.
- P63. **Palak Paneer** ..... 1345  
Tendered chunks of fresh homemade cottage cheese in a creamed spinach.
- P64. **Curry Pakora** ..... 1245  
Cooked in a tantalizing sour yogurt sauce and special spices.

## DAAL

- P65. **Daal Makhni** ..... 1295  
Our house specialty, signature lentil curry, prepared in butter and cream.
- P66. **Khatti Daal** ..... 1275  
Yellow lentil flavored with tamarind and our homemade special spices.
- P67. **Daal Masoor** ..... 1195  
Delicious yellow lentil, prepared in homemade spices.

## RICE

- P68. **Chicken Biryani** ..... 1495  
Aromatic basmati rice with chicken, in a masterful blend of traditional spices.
- P69. **Mutton Chilman Biryani** ..... 1945  
Aromatic basmati rice with meat, cooked in special spices & nuts served with puff, the Spice Bazaar way.
- P70. **Mutton Pulao** ..... 1825  
Aromatic basmati rice cooked in a mildly-spiced mutton broth.
- P71. **Butter Rice** ..... 1025  
Steamed white rice tossed in our homemade butter. A favorite accompaniment with our curry-based dishes and lentils.

## NAAN / ROTI

P72. Tandoori Roti .....	85	P77. Qandhari Roti .....	345
P73. Roghni Naan .....	135	P78. Allo Paratha .....	475
P74. Garlic Naan .....	195	P79. Allo Naan .....	475
P75. Kalonji Naan .....	195	P80. Cheese Naan .....	725
P76. Tandoori Paratha .....	345	P81. Taftan .....	375
P82. Qeema Naan (Mutton) .....		945	

## RAITA

P83. Zeera Raita .....	295
Homemade freshly whipped yogurt mixed with roasted cumin seeds.	
P84. Mint Raita .....	295
A refreshing treat of homemade yogurt with finely blended mint leaves.	
P85. Baingan ka Bharta .....	395
A refreshing treat of homemade yogurt with blended eggplant, green chilli, onion & tomatoes.	

## SALAD

P86. Fresh Green Salad .....	445
Freshly cut onions, tomatoes and cucumber served on a bed of crisp lettuce leaves with lemon.	
P87. Kachumer Salad .....	445
The most popular accompaniment of Pakistani meals, consisting of fresh chopped tomatoes, cucumbers, onions, and green chillies tossed in lemon dressing.	
P88. Chicken Apple & Pineapple Salad .....	1015
A sweet & savory combination of chicken and pineapple made with our special homemade sauce.	



## KIDS CORNER

P89. Grilled Chicken Sandwich with French Fries  
995

P90. Nuggets with French Fries  
995

P99. French Fries  
345

## BEVERAGES

P91. Soft Drink (Coke, Sprite, Fanta) (Regular /Diet).....	210
P92. Fresh Lime .....	355
P93. Lassi .....	410
P94. Special Fresh Juices .....	610
P95. Mint Margarita .....	535
P96. Pina Colada .....	610
P97. Dasani Water (L) .....	235
P98. Dasani Water (S) .....	110
P101. Nestle Fruita Vitals Sparkling Fruit Drink (Lime, Peach, Apple) .....	255

## QEHWA KHANA

Q1. Doodh Patti  
325

Q2. Karak Chai  
325

Q3. Kashmiri Chai  
395

Q4. Peshawari Qehwa  
295

Q5. Chocolate Chai  
475

Q6. Masala Chai  
325

Q7. Adraki Chai  
325

Q8. Green Tea  
275

Q9. Saffron Tea  
(Zafrani Chai)  
475

Q10. Ice Tea  
525

All Prices are subject to applicable govt. taxes

## DESSERTS

D1. Shahi Kheer  
Delectable rice & buttermilk pudding,  
infused with khoya and topped with  
dry fruits.  
845

D2. Spice Bazaar  
Gulab Jaman  
Lightly fried khoya dumplings, served  
in delicious homemade syrup.  
895

D3. Kulfi & Faluda  
Rich creamy milk kulfi topped with  
faluda and rose syrup is delicious,  
cooling and filling.  
725

D4. Rasmalai  
Traditional sweet milk dumplings,  
served in condensed milk.  
745

D5. Kulfi  
145

All Prices are subject to applicable govt. taxes

# Spice Bazaar

## SPECIALTIES

### S1. Murgh Musallam

Whole chicken marinated overnight in fresh herbs and spices, served on a bed of minced meat.

2545

### S2. Desi Murgh Karahi

All time favorite traditional desi chicken karahi, made with traditional spices, herbs and homemade butter.

2545

### S3. Mutton Kunna

Mutton shanks with delicious curry, cooked in a traditional underground clay pot. A legacy cooking method inherited by our chefs.

2795

### S4. Mutton Joint Roast

Steamed roast mutton joints marinated in our chef's special spices, sure to tantalize your taste buds.

2895

### S5. Shahi Raan

Tendered mutton leg cooked to perfection, served on a bed of aromatic basmati rice with eggs.  
A feast for the eyes.

4695

### S6. Oozy

Luscious whole mutton stuffed with quails, eggs and aromatic basmati rice pulao, a trully traditional feast for your special occasions.  
(Please order 12 hours before).

39,995

# SUPER Hi-TEA BUFFET

Spice Bazaar  
— ♦ Pakistani Restaurant ♦ —

Two time slots- 1st Slot: 3:30 - 5 pm || 2nd Slot: 5:15 - 6:45 pm

## DRINKS

Mint Margarita

## SALAD & CHAAT STATION

Dahi Bhallay  
Chana Chaat  
Fruit Chaat  
Gol Gappay  
Pasta Salad  
Waldorf Salad  
Apple Cabbage  
Sweet Corn  
Pickles & Chutnies

## ASSORTMENT OF SANDWICHES

## CONTINENTAL SELECTION

Beef Lasagne  
Spicy Honey Wings  
Chinese Rice & Gravy  
Chicken Chowmein  
Alfredo Pasta  
French Fries  
Pizza

## TRADITIONAL DELICACIES

Chicken Kabab  
Chicken Boti  
Daleem  
Fried Finger Fish  
Fish Cheese Balls

## ICE CREAM STATION

## SWEET CORNER

Gulab Jaman  
Sheer Khorma  
Firni / Thooti  
Mixed Pastries  
Brownies  
Chocolate Mousse  
Fruit Trifle  
Egg Pudding  
Khatai  
Jalebi  
Amrati  
Barfi

## BEVERAGE

Tea / Green Tea

Rs. **1795** + Tax

UAN: 03 111 122103

1 T, Gulberg, Lahore: 042-35759014 ||| 58 MB, Sector H, Ph. 6, DHA, Lahore: 042-37180681

Kids policy for Hi-tea: Kids under 7 half price. Infants in baby chair no charge

# Sunday Brunch Buffet

**Every Sunday : 10 am - 3 pm**

Two time slots- 1st Slot: 10 am - 12:30 pm || 2nd Slot: 1 pm - 3 pm

## DRINKS

Traditional Lassi (Sweet & Salty)  
Variety of Juices

## BAKERY & STARTERS

Salad Bar  
Croissants  
Muffins  
French Toasts  
Assorted Breads  
Chutnies & Pickles

## BREAKFAST ESSENTIALS

Live Egg Station  
Pancakes  
Grilled Tomatoes  
Sautéed Mixed Veggies

## SOUP

Soup of the Day

## TRADITIONAL DELICACIES

Halwa & Puri  
Aloo Anda Khagina  
Beef Nihari  
Mutton Paya  
Desi Murgh Chanay  
Aloo Bhujia  
Mutton Karahi

## BBQ & LUNCH SPECIALS

Lahori Fried Fish  
Chicken Kabab  
Chicken Boti  
Chicken Jalfrezi  
Matar Qeema (mutton)  
Sindhi Chicken Biryani

## BEVERAGE

Tea / Green Tea

## MEETHA

Gulab Jaman, Fruit Trifle, Firni / Thooti  
Mixed Pastries, Chocolate Mousse, Puddings  
Jalebi, Amrati, and more

**Rs. 2495 + Tax**

UAN: 03 111 122103

1 T, Gulberg, Lahore: 042-35759014 ||| 58 MB, Sector H, Ph. 6, DHA, Lahore: 042-37180681

Kids policy for Brunch: Kids under 7 half price. Infants in baby chair no charge