

## **STARTERS**

### **SOUP OF THE DAY 🍴**

A variety of different soups.

### **HUMMUS (v)**

Traditional Arabic starter with chick pea and olive oil.

### **MOUTABEL (v)**

A mouth watering Arabic starter, a combination of eggplant and sesame paste.

### **TABOULEH (v)**

A unique salad with bulgar wheat, tomato and fresh parsley.

### **FRESH GARDEN SALAD (v)**

Fresh crispy vegetables salad seasoned for your taste.

### **RAITA (v)**

Traditional yoghurt mixed with roasted cumin, fresh coriander and mint.

### **KACHUMAR SALAD (v) 🍴**

Fresh salad with finely diced cucumber, tomato, green chili and onion tossed in lemon juice.

### **GREEK SALAD (v)**

Feta cheese, cucumber, lettuce, tomato, and olives tossed in olive oil and lemon juice.

### **FRIED FISH**

Crispy deep-fried Fish. Served with French fries and spicy sauce.

### **FRIED PRAWNS**

Deep fried prawns served with spicy sauce and french fries.

### **WASABI PRAWNS**

Medium prawns cooked in a wasabi marinade. Served with sweet chili sauce.

### **GARLIC MUSHROOMS**

Stir fried mushrooms with garlic and black peppercorn.

### **CHICKEN CHAPLI KABAB 🍴**

A festive Peshawari flat chicken kababs seasoned with green chilies, dried pomegranate, coriander seeds and fried tomato slices. Served with a yoghurt and coriander sauce.

### **VEGETABLE SPRING ROLLS**

Popular vegetable rolls. Served with sweet chili sauce.

### **FRENCH FRIES**

# BARBECUE SPECIALITIES

## **CHICKEN TIKKA** 🍖

A quarter chicken grilled over bed of freshly blazed charcoal. Served with homemade tamarind sauce.

## **RESHMI KABAB** 🍖

Chicken Kababs with a flavor of garlic, ginger, lemon, chillies, coriander and onions. Served with homemade tamarind sauce.

## **CHICKEN BEHARI KABAB** 🍖🍖

Thin tenderized strips of chicken marinated in hot spices. Served with a spicy sauce.

## **CHICKEN BOTI** 🍖

Boneless chicken pieces marinated in ginger, garlic and chili paste. Served with tamarind sauce.

## **MALAI TIKKA**

Boneless chicken in a creamy fresh herb marinade. Served with yoghurt and mint chutney.

## **CHICKEN CHARGA** 🍖

Chicken steamed in spicy yoghurt sauce and finished over the charcoal grill. Served with ginger sauce.

Whole Chicken

Half Chicken

## **LAHORI MUTTON BOTI**

Small tenderized pieces of mutton marinated in special Lahori spices.

## **MUTTON SEEKH KABAB** 🍖

Mutton mince marinated with green chillies, coriander, and onion. Served with homemade tamarind chutney.

## **MUTTON BEHARI KABAB** 🍖🍖

Thin tenderized strips of mutton marinated in hot spices. Served with homemade tamarind chutney.

## **MUTTON CHAPLI KABAB** 🍖

A festive Peshawari flat mutton kababs seasoned with green chillies, dried pomegranate, coriander seeds and fried tomato slices. Served with a yoghurt and coriander sauce.

## **MUTTON RIBS** 🍖

Lamb ribs tenderized and steamed in a rich spicy marinade and grilled on charcoal. Served with homemade ginger chutney.

## **MUTTON LEG** 🍖

A whole leg of mutton marinated and steamed in rich spices and finished over a charcoal grill. Served with ginger sauce.

## **BAR B Q TONIGHT SPECIAL PLATTER** 🍖

A Platter of Grilled Prawns, Fish Tikka, Mutton Ribs, Reshmi Kababs, Sheesh Taouk, Afghani Tikka, Malai Tikka and Royal Kabuli Palao. Served with salad, raita and special sesame naan.

Full platter for 4 to 6 persons

Half platter for 3 persons

# TASTE OF AFGHANISTAN AND MIDDLE EAST

## **SHEESH TAOUK**

Boneless chicken cubes marinated in a special sauce. Served with Arabic bread and garlic cream.

## **JALALABAD NAMKEEN CHICKEN TIKKA**

Tender cubes of chicken in a traditional Kandhari salt marinade. Served with homemade plum sauce.

## **CHICKEN KOFTA KABAB**

Chicken Kofta Kababs seasoned with ginger, garlic and onion. Served with homemade plum sauce.

## **LAMB CHOPS**

Lamb Chops marinated in olive oil and black pepper grilled on charcoal. Served with mint chutney.

## **CHOPPAN KABAB**

Tender cubes of lamb in a traditional Kandahari salt marinade. Served with homemade plum sauce.

## **LAMB KOFTA KABAB**

Lamb minced Kofta Kababs with ginger garlic and onion seasoning. Served with homemade plum sauce.

## **KANDHARI LAMB ROSH**

Large pieces of lamb meat cooked in its own juices on low flame with black pepper and salt. Served with potatoes, carrots and a sprinkle of pepper.

## **AFGHANI TIKKA**

Tender beef cubes marinated with garlic, ginger and barbecued with charcoal. Served with plum sauce.

## **ROYAL KABULI PALAO**

Lamb meat steamed gently with Afghani brown rice flavoured with browned onions. Garnished with almonds, raisins, carrot and orange peel.

## **MAZAR E SHARIF LAMB MANTOO**

Steamed pasta dumplings filled with fresh herbs and lamb mince meat. Served with a yoghurt sauce.

## **AFGHANI MIXED PLATTER**

A platter of Lamb Chops, Choppan Kababs, Sheesh Taouk, Namkeen Chicken Tikka, Chicken Kofta Kababs, Afghani Tikka, Mantoo and Royal Kabuli Palao, Lamb Kofta Kababs. Served with special kandhari bread, salad and raita.

Full platter for 4 to 6 persons

Half platter for 3 persons

## SEA FOOD

### **BARBECUED FISH TIKKA** 🍴

Cubes of delicate white fish marinated with red chillies, ginger, garlic and coriander seeds. Served with French fries and tamarind sauce.

### **BARBECUED JUMBO PRAWNS** 🍴

Jumbo prawns marinated in mustard, lemon juice and black pepper. Served with French fries and mustard sauce.

### **PRAWN MASALA** 🍴

Medium prawns cooked with tomatoes and onions gravy.

### **FRIED PRAWN** 🍴

Deep fried prawns served with spicy sauce and french fries.

### **WASABI PRAWNS**

Medium prawns cooked in a wasabi marinade. Served with sweet chili sauce.

### **FRIED FISH**

Crispy deep-fried Fish. Served with French fries and spicy sauce.

### **GRILLED FISH**

Grilled fish fillet with Sindhi spice onion masala.

## STEAK HOUSE

### **BARBECUED FILLET STEAK**

Beef Fillet marinated in black pepper and olive oil, cooked on charcoal grill. Served with French fries.

### **AMERICAN BEEF STEAK**

Tender Beef Steak in a mushroom sauce, topped with cheese and fried egg. Served with French fries and vegetables on a sizzling platter.

### **PEPPERED BEEF STEAK**

Beef Steak in a black pepper sauce, topped with cheese. Served with French fries and vegetables on a sizzling platter.

### **HAWAIIAN BEEF STEAK**

Beef Steak marinated in a mushroom & pineapple sauce, topped with cheese and pineapple. Served with French fries and vegetables on a sizzling platter.

### **CHICKEN STEAK**

Chicken Breast piece in a mushroom sauce, topped with cheese. Served with French fries and vegetables on a sizzling platter.

## HOT KITCHEN

### **CHICKEN KARAH** 🍴

Traditional Peshawari delicacy, Chicken cooked with tomatoes and green chillies on a high flame. Garnished with fresh coriander leaves and ginger.

### **GINGER CHICKEN** 🍴

Chicken boneless thin strips cooked in a spicy tomato and ginger sauce. Garnished with fresh coriander leaves and fresh ginger.

### **CHICKEN QORMA** 🍴

Chicken pieces cooked in a traditional aromatic spicy yoghurt sauce.

### **MUTTON KARAH** 🍴

Traditional Peshawri delicacy cooked on high flame with tomato and green chillies. Garnished with fresh coriander leaves and ginger.

### **MUTTON BIRYANI** 🍴

Mutton pieces cooked with exotic spices and steamed in long grain aromatic basmati rice.

### **BRAIN MASALA** 🍴

A spicy stir-fried goats brain cooked with tomatoes, browned onions, garam masala and crushed black peppercorns.

## VEGETARIAN

### **PALAK PANEER**

Fresh spinach and tomato cooked with mild spices, topped with cubes of cottage cheese.

### **BANJAN BORANI**

Fried eggplant slices, steamed with tomato and garlic. Served with a yoghurt and garlic sauce.

### **KHATAY BAINGAN** 🍴

Eggplant cooked in a traditional tamarind and tomato sauce. Garnished with fresh coriander leaves.

### **SINDHI BHINDI MASALA** 🍴

Lady finger stir-fried with traditional spicy Sindhi masala. Garnished with fresh coriander leaves.

### **KARI PAKORA** 🍴

Chick pea dumplings cooked in a spicy yoghurt sauce.

### **DAAL TARKA** 🍴

Lentils seasoned with garlic, ginger and special spices. Garnished with butter, brown onions and roasted cumin.

### **MIXED VEGETABLES**

Assorted seasonal vegetables stir fried with tomato and onion gravy.

### **PLAIN AROMATIC BASMATI RICE**

### **FRENCH FRIES**

## CLAY OVEN

WHOLE WHEAT ROTI

PLAIN ROTI

KANDHARI NAAN

Traditional long Kandhari bread topped with sesame seeds.

Single/ Double

ROGHANI NAAN

Naan bread topped with sesame seeds and brushed with butter.

GARLIC NAAN

Naan flavoured with fresh garlic.

## DESI DESSERTS

JALEBI

GAJJAR HALWA

FRESH FRUIT PLATER

FRUIT TRIFLE

SHIKARPURI HOMEMADE PISTA KULFI

GULAB JAMAN

SHAHI TUKRAY

ICE CREAM ASSORTED FLAVOURS

CREAM CARAMEL

## BEVERAGES

FRESH JUICE

FRESH LIME

FRESH LIME MINT

BANANA MILK SHAKE

LASSI SALTED / SWEET

SOFT DRINK

COFFEE

KARAK CHAI

PESHAWARI SULEMANI TEA

STILL MINERAL WATER Small

STILL MINERAL WATER Large

SPARKLING MINERAL WATER