

APPETIZERS

Appetizer Assortment (For 2)

- Murgh Pakora, Subz Sabji, Pakora Punjabi Samosa and Soona ring
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SHORBA OF THE DAY

Home made soup using the choicest of ingredients and herbs.

CASHEWNUT CHAAT

Fried cashew nut with diced tomato, onion, cucumber and Indian herbs.

PANEER PAKORA

Freshly made cottage cheese fritters shallow fried.

SUBZ SABJI PAKORA

Assorted vegetable fritters lightly fried to a golden crisp.

PUNJABI SAMOSA

Four pastry pyramids stuffed with mixed vegetables and Punjabi spices.

KEEMA SAMOSA

Four pastry pyramids stuffed with minced mutton and Indian spices.

SOONA RING

Freshly squid ring fried in to golden color.

JHEENGA PAKORAS

Home style marinated prawns fritters lightly fried.

ACCOMPANIMENTS

KACHUMBER RAITA

Home made yoghurt with dices of onion, cucumber, tomato and garnished with herbs.

KASHMIRI RAITA

Fresh pineapple, apple and bananas mixed with homemade yoghurt and coconut cream. Topped with kashmiri dry fruits.

KACHUMBER

Diced fresh garden green salad with a tangy lemon juice.

Mint chutney

Mango chutney

Achar / Pickle

RICE

SAMUNDREE KHAZANA

Long grained fragrant rice slow cooked in sealed clay pots with mussels, clams and prawns.

GOSHT BIRYANI

Long grained fragrant rice slow cooked in sealed clay pots with mutton.

SOFYANEE BIRYANI

Long grained fragrant rice slow cooked in sealed clay pots with boneless chicken.

SUBZ BIRYANI

Long grained fragrant rice slow cooked in sealed clay pots with a bouquetiere vegetable.

KASHMIRI PULAU

A very special rice dish cooked with dry fruits and nuts.

JEERA PULAU

Long grained fragrant rice slow cooked in sealed clay pots with cumin and cloves.

SAFFRON PULAU

Long grained fragrant rice slow cooked with strands of saffron.

THAI FRAGRANT RICE

FROM THE TANDOORI-

Our traditional clay oven

Lamb

RAAN E HAZARA

Leg of baby lamb marinated overnight in cardamon, bay leaves and mixture of Indian spices. Cooked to perfection in the tandoor. A speciality of Hazara.

ADRAKI CHAAMP

Ginger flavored juicy lamb chops done to perfection in a creamy cumin based marinade and light yoghurt then roasted in the tandoor.

BAHRA KEBAB

Selected tender pieces of lamb. Flavored with yoghurt and spices then roasted in the tandoor.

SHEESH KEBAB

Tender minced lamb meat seasoned with coriander, ginger and other spices.
Placed on skewers and cooked over charcoal.

Poultry

MURGH MALAI

Succulent boneless pieces of chicken marinated in a rich cream, onion & fresh coriander marinade then finished in the tandoor.

MURGH PESHWARI

The best known kebab-Tandoori chicken or tender spring chicken marinated in yoghurt, herbs & spices then roasted in the tandoor.

MURGH TIKKA

Succulent boneless pieces of chicken marinated with yoghurt, chili, herbs and spices then roasted in the tandoor.

Beef

BEEF SHASHLIK

Tender beef, bell peppers, tomatoes and onion, dipped in ajwain flavoured yoghurt marinated and barbecued.

Seafood

TANDOORI JHEENGA

Spicy tiger prawn dipped in a creamy ajwain laced yoghurt marinated and finished in the tandoor.

SAGAR PHOOL BHARWAN STUFFED SQUID

Whole Squids filled with minced chicken, ginger and garlic

MACHLI TIKKA RAMPURI

A mouth watering seasonal boneless fish tikka oozing with juices in a marinade of mustard oil & spices finished in the tandoor.

TANDOORI MACHLI

Leather Jacket, a deep sea fish with few bones and firm meat, marinated in our special spices, yoghurt and lemon. Baked in our tandoor.
A must try!

Vegetarian

PANEER SHASHLIK

Homemade cottage cheese, bell peppers, tomatoes and onion, dipped in ajwain flavoured yoghurt marinate and barbecued.

PANEER TIKKA

Slices of cottage cheese dipped in herbs and spices and cooked in the tandoor. A very healthy dish.

BHARWAN SIMLA MIRCH

Bell pepper filled with nine types of vegetables and nuts.

ALOO FIRDOSI

Potatoes filled with homemade cottage cheese, vegetables, nuts and raisins and finished in the tandoor.

ANANAS PHARDA

Fresh pipeapple and assorted vegetables kebab marinated and barbecued in tandoor.

TANDOORI LAL TAMATER

Tomatoes stuffed with nine types of vegetables and finished in the tandoor.

FROM THE HANDI –

Gravy curry dished cooked in a large brass pot.

Poultry

MURGH MAKHANI

Boneless chicken roasted in the tandoor and then cooked in a creamy tomato based gravy, popularly known as Butter Chicken.

MURGH BEGAMBAHAR

Succulent cubes of spring chicken cooked together with tomato and cashew nut based gravy with a hint of ginger and chili. Popularly known as Chicken Korma.

MURGH KADHA MASALA

Boneless chicken blend with aromatic garam masala whole into a unique combination.

Mutton

ROGAN JOSH

Chunks of tender mutton cooked in an onion based gravy, a traditional recipe.

GOHST KORMA

A tasty recipe of chopped mutton combined with rich cashew nut gravy and cream, then finished in handi pot.

NISHAD VINDALOO

From Southern Indian. Cubes of mutton and potato specially cooked with rich coconut milk and Indian herbs & spices.

Beef

BEEF CURRY

Beef curry with onion, tomato sauce, ginger, garlic paste and coriander.

Seafood

TAWA JHEENGA

Fresh King prawns cooked with a mixture of ginger, onion and coriander.
A favorite dish from the Punjab.

TAWA MACHLI

Fish seasoned with chili coriander sauce.
Cooked on a traditional tawa.

MAHI KHALIYA

Boneless cubes of fish cooked in mustard oil with fenugreek seeds.

CHOTI JAIPURI

Shrimps off the shell cooked with saffron in a cashew nut based gravy.

KHADAI JHEENGA

Succulent shrimps off the shell and bell peppers, stir-fried with coriander seeds and peppercorn.

KEKDA BANJARA

Crab meat with cubes of capsicum and tomato.
Pounded nut sauce enhanced by Indian spices.

Vegetarian

NAVRATTAN KORMA

Nine types of vegetables cooked in a creamy sauce enhanced with fresh Indian herbs and spices.

SAAG PANEER

Homemade cubes of cottage cheese cooked in a smooth spinach gravy.

DHAAL HAZARA

Creamy black lentils simmered slowly over the tandoor for 8 hours to a rich and unique finish
A frontier specialty.

PANEER MAKHANI

Homemade cottage cheese cooked in a creamy tomato based gravy.

BENGAN MATTER

Fresh garden vegetables prepared in exotic curry sauce of green peas and eggplant.

MATTER PANNER

Homemade cottage cheese prepared in an exotic curry sauce with green peas.

ALOO SAAG

Potatoes cooked in a smooth spinach gravy.

ALOO GOBI

Freshly chopped potatoes and cauliflower cooked with coriander and a bit of tangy lemon juice.

TANDOORI ROTIYAN

Indian bread baked on the inside walls of the clay oven.

KHANDANI NAAN

Double flour bread.

MAKHANI NAAN

Plain Naan glazed with butter.

LASUNI NAAN

Naan with fresh garlic topping.

LAZEEZ NAAN

Naan topped with capsicum, onion, tomato and garnished with cheese.

BHARIHUI NAAN KI TOKHRI

Assortment of breads in a basket.

KEEMA NAAN

Naan stuffed with minced lamb.

SAFFRON NAAN

Naan bread topped with cheese, garlic, coriander and saffron.

TURAI NAAN

Double the size of the usual Naan, enough for two to share.

KASHMIRI KULCHA

Naan topped with dry fruits and nuts.

PUDINA PARATHA

Layered whole wheat bread with freshly chopped mint leaves.

TANDOORI ROTI

Traditional unleavened whole wheat flour bread.

PAPPERDUM

Thin crispy Indian crackers.