

Garma Garam

Lentil Soup Velvety smooth blend of lentils served with lemon, hot buns & butter.	699
Mutton Yakhani Non-spicy mildly flavoured mutton broth cooked over night with boned meat servedw ith lemon, hot buns & butter.	849

Sub say Pehlay

Hummus with Feta Cheese Salad Half pureed chickpeas served with olive oil & pita bread half fresh feta cheese salad.	849
Chicken Pakora Deep fried chicken covered in chickpea flour served with classic garlic mayo & tomato sauce.	1299
House Special Chaat Platter Bringing the flavours of Karachi in one platter. Samosas, Channa Chaat, Dahi Baray, Pani Puri & Vegetable Pakoras.	1099

Halka Phulka

Roomy Salad A delicious combination of tandoor roasted chicken mixed with paneer coronation on crispy fresh lettuce topped with lemon juice, olive oil, flaked almonds & fresh coriander.	1299
Bun Kebab From the streets of Karachi comes a meaty lentil patty between hot buns served with potato fries & green chutney.	799
Charsi Wings Just salted tandoor roasted chicken wings with skin served with sea salt & lemon. Served with tamarind mayo sauce.	1199
Classic Cheese Naan Naan cooked in tandoor filled with grilled chicken, vegetables & cheese. Served with green chutney & chilli tomato sauce.	699
Aloo Kay Chips Hand-cut potatoes deep fried & loaded with cheddar and mozzarella cheese and topped with jalapeños.	899

House Grill

Jal Pari Whole fish deep fried in traditional spices served with masala, lemon wedges & grilled tomatoes.	2999
Tandoori Jhingay – Prawn Tikka Succulent grilled prawns marinated in our house special sauce served with biryani rice & grilled vegetables.	2899
Machli Tikka – Fish Tikka Sweet & sour delicacy from the ocean, flavoured with tamarind & grilled in tandoor.	1999
Champ Tandoori – Grilled Chops Mutton chops marinated overnight in the flavours of Punjab, grilled to perfection & sprinkled with sesame seeds.	2299
Sultan Kebab – Mutton Kebab Mutton Kebabs grilled to perfection with chilli & olive oil dressing.	2199
Ribs Nawabi – Mutton Ribs Ribs marinated in spice mix, cooked in tandoor at dum served with yakhni pulao.	3199
Arbab Kebab – Beef Boti Succulent beef cuts grilled with tomatoes, mushrooms & sweet onions.	3199

M U L A Q̤ A A T

Seekh Lahori – Beef Kebab Juicy ground beef kebabs seasoned with flavours of Punjab grilled to perfection.	1399
Halka Pancer Tikka Cottage cheese layered with roasted garlic & sweet chilli infusion.	1799
Murgh Kebab Reshmi Minced chicken kebabs with cheese infusion & aromatic spices.	1599
Murgh Kebab Gola Minced chicken gol kebabs with cheese, cashew-nuts & mild spices.	1699
Murgh Malai Tikka Tender chicken thighs tikka marinated in creamy cheese & cardamom green curry.	1699
Amritsari Kebab – Chicken Boti Tender chicken boti tikka marinated in tandoori spices coated served with green chutney.	1599
Classic Chicken Tikka Tender chicken breast or leg tikka marinated in traditional spices served with green chutney.	799

Tandoori Mela

Shahjahani Platter (Serves 6–8) Tandoor grilled whole mutton raan served with yakhni pulao, Murgh Kebab Reshmi, Murgh Malai Tikka, Seekh Lahori, Arbab Kebab, Batair, Charsi Wings, Chicken eggs & grilled vegetables.	14999
Zahidi Platter (Serves 4-6) Mutton Ribs Nawabi served with nimboo pulao, Murgh Kebab Reshmi, Murgh Malai Tikka, Seekh Lahori, Arbab Kebab, Batair, Charsi Wings, Chicken eggs & grilled vegetables.	8999
Samundri Platter (Serves 2–4) Whole fried fish, grilled prawns, mussels, fish tikka served with grilled vegetables & selection of sauces.	4999
Shola Platter (Serves 2–3) Half grilled tandoori chicken served with yakhni pulao, Murgh Kebab Reshmi, Murgh Malai Tikka, Sultan Kebab, Arbab Kebab, Batair, Charsi Wings & grilled vegetables.	3999
Lazeez Platter (Serves 2) Chanp Tandoori, Murgh Kebab Reshmi, Murgh Malai Tikka, Amritsai Boti, Lahori Kebab & Charsi Wings served on a bed of yakhni pulao.	1699
Grand Thaali (Serves 2+) Half grilled tandoori chicken served with garlic naan, Seekh Lahori, daal makhni, paalak paneer, green chutney, green salad, achaar & malangi kheer.	3399

Karhai & Handi

Jhinga Karhai A curry made with prawns cooked in exotic spices, roasted tomatoes & onions.	2699
Mutton Shank Achari Rich curry made with pickled spices, toasted almonds & ginger	2399
Mutton Bhunna Gosht Tender mutton braised in a roasted tomatoes curry with garlic, ginger & whole lot of spices.	2299

Mutton Champ Bhuna Tandoori mutton chops fried in a chilli yogurt paste.	2499
Mutton Qabaili Karhai Tender mutton cooked in nothing but salt & green chilli.	2399
Maghaz Masala A delicacy prepared by poaching goat's brain in milk & then pan frying in almond paste & spices	1899
Murgh Kali Mirch Sumptuous chicken thighs grilled in tandoor & simmered in a creamy black pepper & capsicum curry.	1499
Murgh Tikka Masala Tandoori chicken tikka cooked in roasted onions & cheese sauce, flavoured with hot spices.	1499
Murgh Karhai Traditional chicken karhai with chicken simmered in rich karahi sauce.	1499
Murgh Makhni Charred boneless chicken braised in toasted tomatoes & butter.	1799
Malai Boti Bohat Khaas House special creamy grilled chicken in cashew-nut sauce glazed with mint sauce.	1999

Sath Sath

Daal Mash Special Buttery lentil simmered & pan fried with green chilli & butter, topped with crispy fried onions.	1099
Daal Makhni Buttery black lentil simmered in roasted tomatoes & butter.	1099
Palaak Pancer Baby spinach & mustard greens simmered in rich sauce with cottage cheese.	1099
Mushroom Curry Assorted mushrooms cooked in coconut milk & tomato curry.	1199
Mix Vegetable Onions & tomato curry cooked with loads of seasonal vegetable to form a vegetarian delight.	1099
Beef Fry – Served with Paratha Stir fried beef in black pepper with onions & capsicum served with paratha & potato chips.	1699
Babri Biryani – Mutton Biryani Spiced mutton in basmati rice cooked on dum with layers & layers of spices, fried onions & herbs.	1999
Kaju Biryani – Chicken Biryani Spiced chicken in basmati rice cooked on dum with layers & layers of spices ,cashewnuts, fried onions & herbs.	1699
Yakhni Pulao Basmati rice cooked in mutton stock & exotic spices.	999
Nimboo Pulao Basmati rice infused in lemon juice & mustard seeds.	849
Naan Tandoor cooked white bread glazed with desi ghee eaten with all that comes from the wok.	99

Roti Tandoor cooked red bread eaten with all that comes from the wok.	99
Chapati Pan cooked thin bread eaten with all that comes out from the grill.	149
Garlic Naan Tandoor cooked white bread glazed with desi ghee, roasted garlic & herbs.	199
Roghani Naan Tandoor cooked thick white bread glazed with desi ghee & sesame seed eaten with all that comes from the wok.	149
Full Basket** Assortment of bread from the tandoor Naan, Roti & Rohni Naan.	599

Lawazmaat

Kachumar Salad Thick season vegetables with a lemon & black pepper vinaigrette.	499
Onion Salad Crunchy onion rings tossed with fresh lemon juice & coriander vinaigrette.	449
Zeera Raita Natural yogurt infused with roasted zeera	249
Kheera ka Raita Yogurt dip with thinly sliced cucumber.	449
Poodina ka Raita Yogurt infused with green spiced chutney.	299
Tamatar ki Chutney Grilled tomatoes crushed in green spiced chutney.	349
Achar Thick mangoes with seasonal pickled vegetables.	199

Kuch Mithaas

Shahi Tukray Deep fried bread roundels soaked in rose water filled with rabdi & pistachios.	599
Sharafat ka Halwa Desi pudding made with milk fudge, seasonal fruits & nuts. Please ask the host for a taste of this week’s special.	799
Zafrani Kulfi Traditional ice cream made with reduced milk, topped with roasted nuts & saffron.	799
Seedhi Jalebi Crispy pretzels shaped fried waffles soaked in rose water syrup covered in silver film.	499
Malangi Kheer Reduced milk & rice pudding topped with roasted nuts & silver.	699
Nutella Paratha Freshly baked warm bread topped with Nutella, vanilla ice cream & nuts.	899
Gold Jamun Milk fudge dough balls in green cardamom infused in sugar syrup & covered in 24 karat gold film & nuts.	2999