#### NUN VEG APETIZERS

### CHICKEN BURRAH TIKKA

A true delight for all chicken lovers, made in mughlai style.

### DAJAJ FILFILTIKKA

Boneless chicken pieces marinated in our signature style infused with freshly pounded black pepper adorned with white butter and grilled.

### CHICKEN PESHWARI TIKKA

Grilled boneless chicken tikka laced in cream and white butter seasoned with royal cumin powder, marinated in themixture of yogurt and ginger paste.

### CHICKEN LABNANI TIKKA

Chicken cubes marinated in Lebanese sauce and cooked in earth oven.

### CHICKEN TURKI TIKKA

Boneless chicken pieces marinated in red sauce and cooked in earth oven.

### CHICKEN RESHMI TIKKA

Chicken breast pieces marinated in royal style curd, cream, cashew nut and white pepper.

### GRILLED AFGANI CHICKEN

Chicken marinated in spicy and tasty mix of curd and tossed over a pan.

### CHICKEN ZAITOONI TIKKA

Chicken chunks marinated with hung curd, olive oil, tahini sauce,

white pepper, ginger-garlic paste.

### MURGH CHAPLI KABAB

Shallow fry chicken, ground meat studded withauthentic ground

spices,royal Cummins, ginger paste and green coriander.

# MURGH JALANDARI KABAB

Cubes of Chicken marinated in Jalandhar style.

# SHAWARMA

# CHICKEN SHAWARMA

Traditional Lebanese chicken shawarma served with french fries

picklesand garlic sauce.

# HARISSA PANEER SHAWARMA

Arabic spiced paneer with fried potatoes, pickled vegetables,

garlic and hot sauce in whole wheat pita.

**HUMMUS SHISH TAUK WRAP** 

**HUMMUS LAMB KEBAB WRAP** 

EGG HUMMUS WRAP

BATATA HARRA HUMMUS WRAP

**HUMMUS FRIES WRAP** 

PANEER HUMMUS WRAP

PANEER SHAWARMA

# VEG APPETIZERS

# **ATISHIALOO**

Delicatelyflavored baby potatoes fused with red yellow chili powder,

royal cumin and mustard oil slow cooked In tandoor laced with white butter

# PANEER AFGHANI TIKKA

Cottage cheese marinated in spicy and tasty mixture of curd and then tossed over a pan.

# PANEER TIKKA AJWANI

Cottage cheese cubes marinated in a paste of homemade yogurt,

cashew nut paste, fresh cream and rare spices, barbecued in clayoven.

LAHORI ALOO

PANEER BURRAH TIKKA

STUFFED MUSHROOM

VEG BANARASI SEEKH

MAKAI MALAI SEEKH

MIX VEG TANDOORI KHAZANA PANEER SHASHSLIK

#### GOSHT NALII BARRA LAZEEZ KABAB

Delicately cooked nalli pieces marinated in yogurt & our special tandoori masala paste cooked in clay oven.

#### RAAN IRANI

Roasted lamb cooked in curd, cream white pepper and green chilli.

#### ADANA KEBAB

Spicy minced kabak

### **IRANI GRILLED KABAB**

Small cubes of meat threaded on skewer and grilled.

### HARIYALI MACHLI

Boneless fish marinated in mint, spinach with garlic and cooked in an earth oven.

### SMOKED FISH

Boneless fish marinated in black pepper, cumin, garlic and smoked with a flavour of clove

#### AMRITSARI FISH

Deep fried fish marinated in Amritsar spices.

## GARLIC FISH

Chunks of fish cooked in garlic sauce with bell popper.

# PRAWNS ZAITOONI TIKKA

An Arabic specialty, fresh prawns prepared in olive oil, Arabic spices and sprinkled with onion cooked on slowfire in an earth oven.

## BUTTER GARLIC PRAWNS

Deep fried medium prawns cooked in butter garlic sauce.

# TANDOQRI PRAWNS

Afghani style prawns marinated in cumin, cream chopped green chillies, ginger and cooked in anearth oven.