



## **SOUPS N SHORBA (NON-VEG)**

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| <b>Paya soup Glass</b>   | <b>65/-</b>  |
| Soup made using the legs of lamb & boiled for several hours                        |              |
| <b>Chicken Sweet Corn</b>  | <b>130/-</b> |
| American corn & cubes of chicken with spices                                       |              |
| <b>Chicken Lemon Coriander</b>   | <b>130/-</b> |
| Coriander flavored chicken thicken with beaten egg & lemon juice                   |              |
| <b>Chicken Manchow</b>   | <b>135/-</b> |
| Chicken stock thicken with beaten egg & served with chicken cubes                  |              |
| <b>Chicken Hot N Sour</b>  | <b>135/-</b> |
| Chicken broth, slice chicken & mushroom with spices                                |              |
| <b>Cream of Chicken</b>  | <b>135/-</b> |
| Thick Chicken Stock seasoning with continental spices & finishing with fresh cream |              |

## **SHAN-E-TANDOOR-STARTERS (NON-VEG)**

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| <b>Tandoori Murgh</b>  | <b>328-560/-</b> |
| Chicken marinated with indian authentic spices roasted in tandoore                     |                  |
| <b>Tandoori Lollypop</b>   | <b>365/-</b>     |
| Chicken legs marinated with kashmiri, kalimirch & spices cooked on charcoal            |                  |
| <b>Chicken Hydrabadi Tikka</b>   | <b>365/-</b>     |
| Chicken legs boneless marinated with coriander, mint paste & spices cooked on charcoal |                  |
| <b>Malai Tangdi</b>  | <b>370/-</b>     |
| Chicken legs marinated with cashewnut, cream & spices cooked on charcoal               |                  |
| <b>Tandoori Tangdi</b>   | <b>370/-</b>     |
| Chicken legs marinated with yogurt authentic spices cooked on charcoal                 |                  |
| <b>Chicken Pahadi Kebab</b>  | <b>390/-</b>     |
| Chicken marinated with mint paste & indian spices cooked in oven                       |                  |



## INDIAN MAINCOURSE MUTTON (NON-VEG)

|  |                  |
|--|------------------|
| <b>Mutton Curry (Quater/Half)</b>                                    | <b>260-450/-</b> |
| Slowly cooked on low heat with whole spices & Onions                 |                  |
| <b>Lahori Keema</b>  | <b>365/-</b>     |
| Mashed lamb & green peas cooked in lahori style                      |                  |
| <b>Bhuna Gosht</b>   | <b>420/-</b>     |
| Dry lamb cooked with onion, tomato & spices                          |                  |
| <b>Kashmiri Roganjosh</b>  | <b>420/-</b>     |
| authantic prepartion of kashmir cooked with tomato & kashmiri spices |                  |
| <b>Hydrabadi Gosht</b>   | <b>420/-</b>     |
| Lamb cooked with spinach, onion & spices                             |                  |
| <b>Saag Gosht</b>  | <b>420/-</b>     |
| Lamb cooked with splnach & spices                                    |                  |
| <b>Gosht Afghani</b>   | <b>420/-</b>     |
| Lamb cooked with cashewnut, yogurt & spices                          |                  |
| <b>Mutton Do Pyaza</b>   | <b>420/-</b>     |
| Lamb cooked with tomato, onion & spices                              |                  |
| <b>Mutton Takatak</b>  | <b>420/-</b>     |
| Lamb cooked with tomato, onion & spices                              |                  |
| <b>Rara Gosht</b>  | <b>430/-</b>     |
| Mashed lamb & piece cooked with onion spices                         |                  |
| <b>Gosht Ki Nihari</b>   | <b>460/-</b>     |
| Lamb cooked onion gravy & spices                                     |                  |
| <b>Mutton Khada Masala</b>   | <b>460/-</b>     |
| Lamb cooked with onion, yogurt & whole indian spices                 |                  |
| <b>Gosht Pathani</b>   | <b>480/-</b>     |
| Lamb cooked in .....& spices   |                  |
| <b>Gosht Akkha Handi</b>   | <b>1000/-</b>    |
| Lamb cooked with onion & spices                                      |                  |
| <b>Raan Peshawari Masala</b>   | <b>1290/-</b>    |
| Raan cooked with onion & spices                                      |                  |



## MAINCOURSE INDIAN CHICKEN (NON-VEG)

**Chicken Curry (Quater/Half)** 189-325/-

Considers of whole spices, heated in oil

**Chicken Do Pyaza** 365/-

Chicken cooked with onion gravy diced onion & spices

**Chicken Mirch Masala** 365/-

Chicken cooked with tomato, red chilli paste & spices

**Chicken Kolhapuri** 365/-

Chicken cooked with tomato, coconut & kolhapuri spices

**Kadhai Chicken** 365/-

Chicken cooked with onion gravy bulb of onion & spices

**Chicken Takatak** 370/-

Boneless chicken cooked tomato gravy & spices

**Chicken Handi** 370/-

Chicken cooked with onion gravy capsicum, onion & spices

**Chicken Tikka Masala** 389/-

Oven roasted chicken cooked onion, tomato & spices

**Murgh Makhanwala** 389/-

Oven roasted chicken cooked with tomato, lotus, cream & spices

**Shehnaaz Chicken** 389/-

Boneless chicken cooked with tomato, cashewnut & spices

**Murgh Lababdar** 389/-

Chicken cooked with tomato, cashewnut & spices

**Murgh Tangdi Masala** 389/-

Oven roasted legs cooked with onion, tomato & spices

**Murgh Hydrabadi** 389/-

Chicken cooked onion, spinach & hydrabadi spices

**Murgh Laziz** 400/-

Boneless chicken cooked with tomato, cashewnut & spices

**Murgh Mushlam Masala** 400/-

Chicken cooked with tomato, onion & spices

**Chicken Lahori Masala** 400/-

Chicken cooked with tomato, onion, cashewnut & spices

**Murgh Matka** 420/-

Chicken cooked with tomato, cashewnut & spices

**Murgh Akkha Handi** 420/-

Chicken cooked with tomato, cashewnut & spices

**Chef Specialty (Half/Full)** 390-720/-



## **MUTTON STARTERS (NON-VEG)**

|  |               |
|--|---------------|
| <b>Mutton Seekh Kebab</b>                                      | <b>425/-</b>  |
| Mashed mutton mixed with indian spices cooked on charcoal      |               |
| <b>Mutton Shami Kebab</b>                                      | <b>425/-</b>  |
| Deep fried coins of mutton mixed with nawabi spices            |               |
| <b>Mutton Chaap</b>  | <b>425/-</b>  |
| Mutton chaap marinated with yogurt & spices cooked on charcoal |               |
| <b>Nalli Barrah</b>  | <b>690/-</b>  |
| Mutton nali marinated with yogurt & spices cooked on charcoal  |               |
| <b>Shaan E Raan</b>  | <b>1299/-</b> |
| Mutton raan marinated with yogurt & spices cooked on charcoal  |               |

## **CHINESE STARTERS**

|                           |              |
|---------------------------|--------------|
| <b>Chicken Kali Mirch</b> | <b>310/-</b> |
| <b>Chicken 65</b>         | <b>310/-</b> |
| <b>Chilli Chicken</b>     | <b>310/-</b> |
| <b>Fry Chicken</b>        | <b>310/-</b> |
| <b>Chicken Pulav</b>      | <b>159/-</b> |
| <b>Chilli Egg</b>         | <b>159/-</b> |
| <b>Egg Noodles</b>        | <b>159/-</b> |
| <b>Chicken Noodles</b>    | <b>159/-</b> |

## **MAINCOURSE INDIAN EGG**

|                         |              |
|-------------------------|--------------|
| <b>Egg Curry</b>        | <b>159/-</b> |
| <b>Egg Bhurji</b>       | <b>149/-</b> |
| <b>Egg Bhurji Curry</b> | <b>159/-</b> |



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| <b>Chicken Kalimirch Kebab</b><br>Chicken morsels marinated with pepper & yogurt,<br>cream cooked in oven                                      | <b>390/-</b> |
| <b>Martbaan Ke Chicken Tikka</b><br>Chicken chunks marinated in home made pickle for<br>over night & grilled                                   | <b>390/-</b> |
| <b>Murgh Tikka</b><br>All time favourite kebab   | <b>390/-</b> |
| <b>Murgh Irani Tikka</b><br>Boneless chicken marinated with cashew nut paste &<br>flavoured with nawabi spices                                 | <b>390/-</b> |
| <b>Begani Tangdi</b><br>Chicken legs marinated with spinach, ..... & spices<br>cooked in tandoore  | <b>390/-</b> |
| <b>Tangdi Mum Taz</b><br>Chicken legs marinated with cashewnut, cheese &<br>spices cooked in clay oven   | <b>390/-</b> |
| <b>Khazana-E-Kebab</b><br>Hamper with five varieties 4 pcs each of chicken<br>tikka, chicken kebab, chicken lollypop & mu                      | <b>840/-</b> |
| <b>Murg Malai Tikka</b><br>Chicken pease marinated with cashewnut, cream &<br>spices cooked on charcoal  | <b>420/-</b> |
| <b>Chicken Lebnise Tikka</b><br>Boneless chicken marinated with yogurt mustard seeds,<br>curry leaves, lemon juice & spices cooked on charcoal | <b>550/-</b> |
| <b>Chicken Platter</b><br>Cour types of chicken each 4 pcs marinated with<br>spinach paste & spices cooked on charcoal                         | <b>570/-</b> |
| <b>Murgh Banjara</b><br>Whole chicken marinated with mint, coriander,<br>spinach paste & spices cooked on charcoal                             | <b>690/-</b> |
| <b>Jungli Murgi</b><br>Whole chicken marinated with cashew nut, almond, fenugreek,<br>peanut, coriander paste & spices cooked on charcoal      | <b>690/-</b> |
| <b>Murgh Mushllam</b><br>Whole chicken marinated with mushllam paste & spices<br>cooked on charcoal  | <b>690/-</b> |
| <b>Shaan E Reyaz</b><br>Whole chicken marinated with indian spices cooked on<br>charcoal finishing with chicken keema & boiled egg. tton kebab | <b>810/-</b> |