

Welcome to Zaffran, where we invite you to embark on a culinary journey through the rich flavors of the North-West Frontier Province, formerly a part of British India.

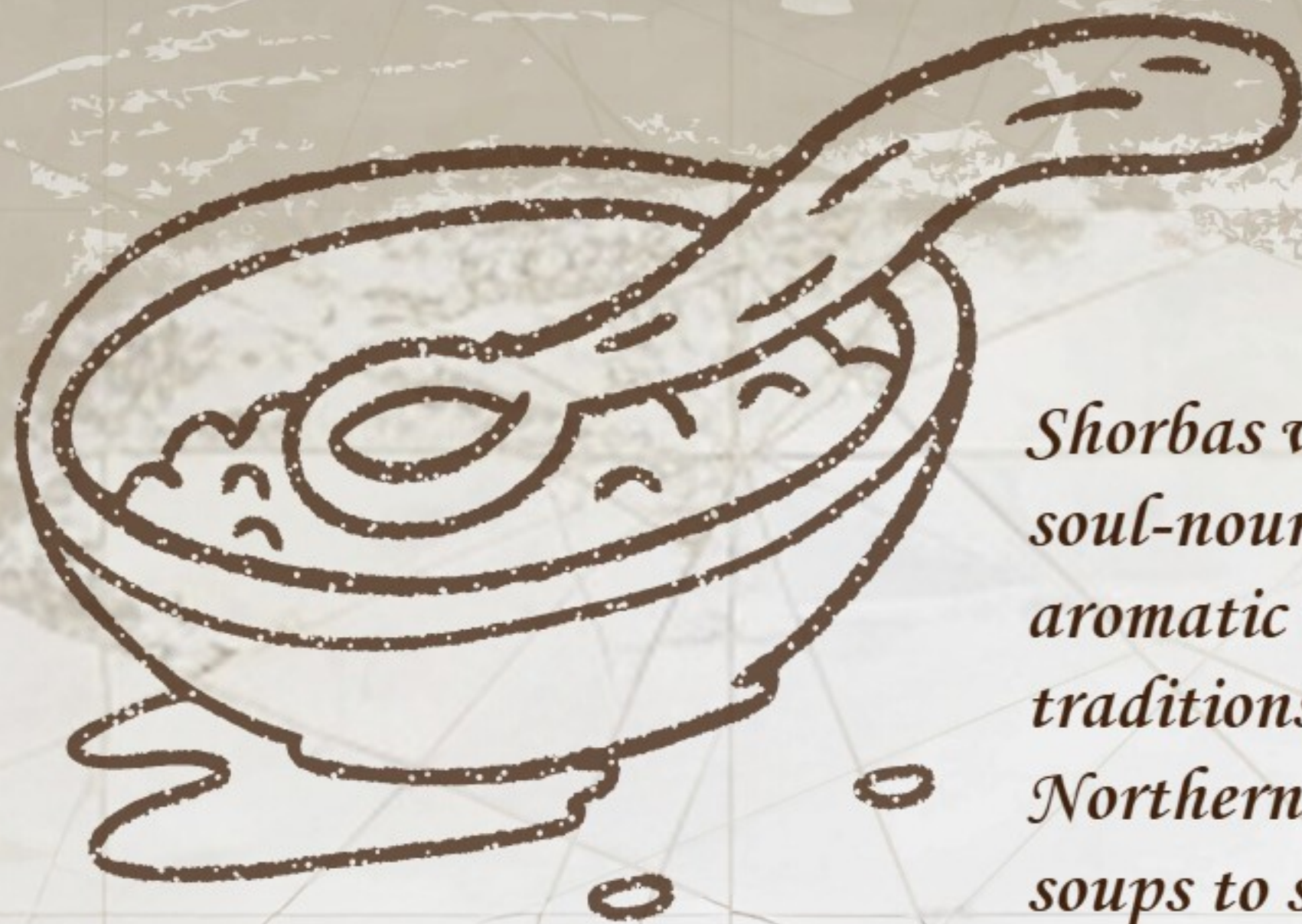
The region boasts a cuisine that reflects the culinary influences of Central Asia, Persia, and the Mughal Empire. Known for its robust and hearty flavors, North-West Frontier cuisine features grilled meats, aromatic rice dishes, and rich, creamy gravies. Now tie this in with Zaffran, or saffron - a spice that holds a revered place in this region.

Beyond its sensory allure, Zaffran embodies the region's cultural heritage, showcasing the meticulous attention to detail and making it an indispensable ingredient in the culinary tapestry of the region. It symbolizes luxury, tradition, and culinary excellence. Its inclusion in dishes like Biryani, Pulao, and Kebabs elevates the dining experience, infusing each bite with a delicate floral aroma and rich golden hue.

Our menu pays homage to the region's vibrant culinary heritage, with a special focus on the traditional grills and kebabs that have delighted people for generations. Indulge in our succulent seekh kababs, expertly crafted with finely ground meat and aromatic spices, or savor the robust flavors of our Afghani kababs, a true testament to the region's nomadic traditions.

Each dish is lovingly prepared in our kitchens using time-honored techniques, ensuring that every bite is a celebration of authenticity and flavor. Accompanied by our freshly baked naan or Sheermal, our dishes offer a sensory experience that transports you to the rugged landscapes of the North-West Frontier Province.

Flip through these pages and discover the essence of this storied region through its unforgettable cuisine ...



Shorba

Shorbas were a hallmark of North-West Frontier cuisine. These soul-nourishing soups crafted from rich bone broths, simmered with aromatic spices and tender chunks of meat, reflecting the hearty traditions of the region. Over time, the chefs of the royal courts in Northern India also developed vegetarian versions of these hearty soups to suit the local palate, offering a comforting start to any meal.

Subz Adraki Shorba

A tantalizing fusion of vibrant vegetables, subtly spiced and infused with the warmth of ginger, creating a comforting and aromatic broth that delights the senses

195

Palak Makai Ka Shorba

A luscious blend of creamy spinach and sweet corn, delicately seasoned and enriched with aromatic spices, offering a comforting and wholesome taste of tradition

195

Tomato Dhaniya Shorba

A harmonious marriage of ripe tomatoes and fresh coriander, simmered to perfection with aromatic spices, delivering a vibrant and tangy flavor profile that enlivens the palate.

195

Murgh Dhaniya Shorba

Succulent chicken pieces infused with the vibrant flavors of fresh coriander, simmered in a fragrant broth with aromatic spices, offering a hearty start to your meal

225

Murgh Palak Shorba

Tender pieces of chicken and velvety spinach, gently simmered in a fragrant broth infused with aromatic spices, creating a harmonious blend of flavors that nourish both body and soul

225

Naati Style Mutton Soup

The Influence of Mughal cuisine is evident in this rustic delicacy from the South, featuring tender mutton cooked to perfection in a hearty broth infused with indigenous spices.

245



Green Salad

245

Crisp and crunchy cucumbers, juicy tomatoes, and zesty onions, infused with the freshness of lemon and a sprinkle of aromatic spices, capturing the essence of India's diverse culinary landscape in every refreshing bite

Kelli Chana Chaat

245

A tantalizing medley of crispy chickpeas, diced potatoes, tangy tamarind chutney, and cooling yogurt, topped with a burst of fresh cilantro and zesty spices, offering a harmonious blend of textures and flavors

Papdi Chaat

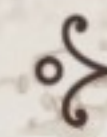
245

Crisp, golden papdis adorned with a symphony of flavors, including tangy tamarind chutney, creamy yogurt, zesty chaat masala, and fresh herbs, creating a delightful explosion of taste and texture that embodies the lively spirit of Indian street food.

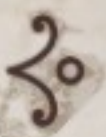
Boiled Peanut Salad

245

Tender boiled peanuts tossed with crunchy vegetables, tangy lime juice, aromatic spices, and fresh herbs, offering a wholesome and refreshing twist on a classic street snack, perfect for a light and flavorful indulgence



Salads



Salads are a testament to the mountain region's resourcefulness and deep connection to the land. Inspired by the hearty fare of Pashtun tribesmen and the flavors of the mountainous terrain, these salads boast a vibrant array of ingredients sourced from the fertile valleys and highland pastures.

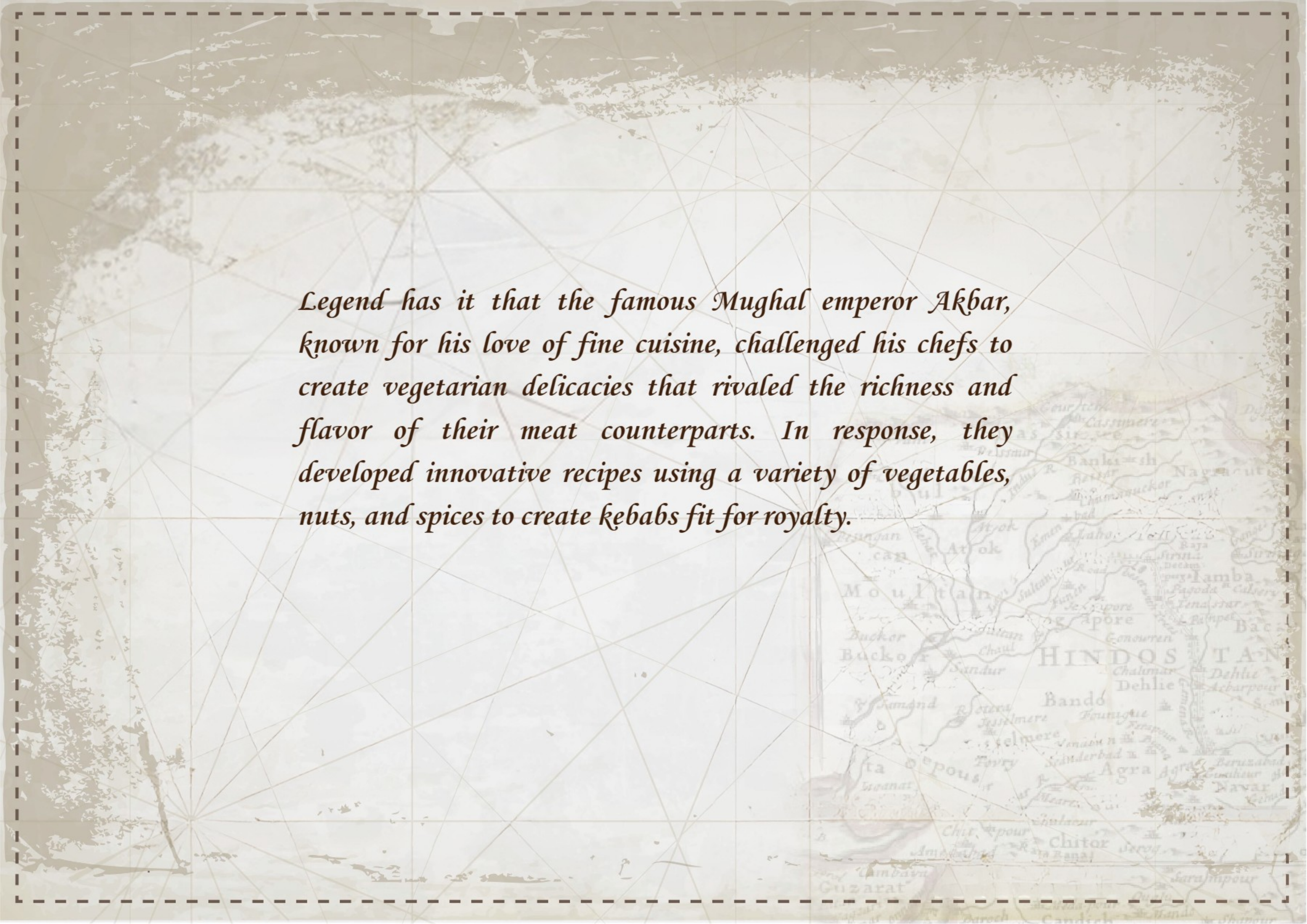
From crunchy cucumbers and juicy tomatoes to fragrant herbs like mint and cilantro, each component reflects the simplicity and purity of the region's culinary traditions.

These salads not only offer a refreshing contrast to the hearty meat-centric dishes, but also embody the self-sufficiency of the people of the North-West Frontier.

Sprouts Salad

245

Nutrient-rich sprouted beans and seeds combined with crisp vegetables, tangy citrus dressing, and fragrant herbs, creating a vibrant and refreshing salad packed with wholesome goodness



Legend has it that the famous Mughal emperor Akbar, known for his love of fine cuisine, challenged his chefs to create vegetarian delicacies that rivaled the richness and flavor of their meat counterparts. In response, they developed innovative recipes using a variety of vegetables, nuts, and spices to create kebabs fit for royalty.



Sigdi Ke Khazane - Veg

Our delectable kebabs are served live on the table, allowing it to cook just right. Served with three types of dips/relish/chutneys to suit your palate

Subzi Shikampuri Kebab

295

A vegetarian delight from Hyderabad, blending finely chopped vegetables and aromatic spices, shallow-fried to golden perfection.

The story goes, during the rule of the Nizams of Hyderabad, a period renowned for its opulent feasts, a vegetarian version of the Shikampuri kabab was created to cater to the dietary preferences of some nobles and courtiers who followed a vegetarian diet.

To meet this demand, chefs in the royal kitchens ingeniously replaced the meat filling with a flavorful mixture of finely chopped vegetables, lentils, and spices, while still retaining the essence and texture of the original Shikampuri kabab. The result was this vegetarian delicacy that delighted the palates of both vegetarians and meat-eaters alike.

Khumb Khazana

295

A royal treasure of stuffed mushrooms, brimming with a rich blend of spices and savory fillings, fit for regal feasts.

Taza Subzi ka Sheek

295

A fiery fusion of vibrant vegetables and bold spices, skewered and grilled to perfection, delivering a tantalizing taste of India's culinary heritage.

Lahori Paneer Tikka

345

Succulent cubes of paneer marinated in a tangy blend of spices, charred to smoky perfection, embodying the bold flavors of Lahore's culinary tradition

Aatish-e- Aloo

295

Fiery potato skewers, grilled to smoky perfection in a tandoor, evoking the essence of the burning charcoal with every spicy bite.

Achari Paneer Tikka

295

Tangy cubes of paneer marinated in a medley of pickling spices, grilled to perfection, offering a tantalizing fusion of flavors.

Rajasthani Paneer Tikka

345

Paneer cubes infused with the fiery flavors of Rajasthan's traditional spices, charred to perfection, delivering a royal taste of the desert kingdom

Tandoori Phool Gobi

295

Cauliflower florets marinated in aromatic spices, charred in the tandoor, offering a delightful fusion of smoky flavors and tender texture of cheese on top

Malai Broccoli

345

Tender broccoli florets coated in a creamy marinade offering a decadent blend of richness and green goodness on your plate

Hara Bhara Kebab

325

A verdant blend of spinach, peas, and potatoes, spiced to perfection and crisped on the grill, offering a verdant explosion of flavor in every bite

Legend has it that during the British Raj in India, a British officer dined at a restaurant and requested a vegetarian dish that was both nutritious and flavorful. In response to this request, the chef created the Hara Bhara Kebab, utilizing an abundance of fresh green vegetables available in the region.

The result was a delightful kebab bursting with vibrant colors and flavors, earning it the name "Hara Bhara" for its lush green appearance.

Paneer Hariyali Tikka

345

Succulent paneer cubes marinated in a vibrant green marinade of mint, cilantro, and spices, grilled to perfection for a refreshing burst of flavor

Kebabs trace their origins back thousands of years, with evidence of skewered meats being cooked over open flames found in ancient archaeological sites across the Middle East and Central Asia. Nomadic tribes relied on this method of cooking for its practicality and ability to preserve meat.

As civilizations evolved, so did the kebab, becoming a culinary cornerstone in cultures from Persia to India. The Persian word "kebab" translates to "roasted meat," and its popularity spread along trade routes, influencing cuisines throughout Europe, Asia, and Africa.

In medieval Persia, kebabs became a symbol of hospitality and were served lavishly at royal banquets. The Mughal emperors of India further refined the kebab, introducing intricate marinades and cooking techniques that elevated it to new heights of sophistication.

Today, kebabs continue to captivate taste buds globally, with each region adding its own unique twist. From Turkish shish kebabs to Indian seekh kebabs, the legacy of this timeless dish is a testament to its cultural significance, uniting people through a shared appreciation for grilled perfection.



Sigdi Ke Khazane - Non Veg

Our delectable kebabs are served live on the table, allowing it to cook just right. Served with three types of dips/relish/chutneys to suit your palate

Murgh Chandi Kebab

Tender chicken marinated in a luscious cream and cashew paste, grilled to perfection, offering a decadent and indulgent culinary experience.

375

Murgh Sofiyani Tikka

Tender chicken marinated in a velvety blend of cream, yogurt, and aromatic spices for a decadently rich and flavorful experience.

375

Murgh Afghani Kebab

Tender chicken marinated in a luxurious blend of yogurt, cream, a medley of spices like cardamom, cloves, and nutmeg along with nuts, creating a truly indulgent culinary experience

395

Murgh Irani Kebab

Zaffran Special - Tender chicken, marinated in a blend of saffron, rosewater, and Iranian spices and grilled in the tandoor, truly bringing to life the imagery of ancient Persian markets on your plate.

395

Alishan Chicken Tikka

Juicy chicken pieces bathed in a vibrant marinade of yogurt, ginger, and aromatic spices, kissed by the flames of the grill to create a succulent symphony of flavors that tantalize the palate.

415

Peshawari Chicken Tikka

395

A culinary gem from the vibrant city of Peshawar, featuring succulent chicken pieces marinated in a blend of rich spices and yogurt, embodying the centuries-old culinary traditions of the region

Legend has it that Peshawari Chicken Tikka's tantalizing recipe was forged in the fiery kitchens of Peshawar, where masterful cooks, known as "ustaaads," wove together a tapestry of rich spices and grilling techniques passed down through generations.

This culinary gem, a fusion of Afghan and Mughlai influences, became the heart and soul of celebratory feasts, embodying the warmth, hospitality, and vibrant culture of Peshawar. Today, each succulent bite of Peshawari Chicken Tikka not only delights the palate but also serves as a testament to the legacy of tradition and culinary artistry in this historic city.

Murgh Gilafi Sheekh

425

Tender chicken mince, bursting with vibrant spices and wrapped in a colorful coat of finely chopped vegetables, grilled to zesty perfection for a tantalizing explosion of flavour

Tandoori Sabuta Chooza (Half / Full)

325/625

A whole chicken, bathed in a fiery marinade of spices and tangy yogurt, charred to golden perfection in the roaring flames of the tandoor, promising a feast fit for royalty with every succulent bite

Murgh Sheekh Kebab

395

Velvety chicken mince, intricately seasoned and expertly charred, unveiling a mosaic of savory spices and succulent tenderness

Murgh Gulabi Tikka

395

Tender chicken pieces, bathed in a luscious marinade infused with fragrant rose petals and aromatic spices, grilled to succulent perfection, offering a delicate harmony of floral notes and savory flavors

Shahi Chicken Tikka

425

The House Special - Marinated chicken pieces, bathed in a blend of rich cream, royal spices, and saffron, grilled to golden perfection, promising a taste of opulence fit for kings and queens

Murgh Zaffran Tikka

445

Tender chicken morsels infused with the opulence of a saffron-laced marinade, grilled to perfection, delivering a burst of flavor that's simply irresistible

Kasundi Machchi Tikka

445

Tender fish infused with the piquant flavors of Bengal's signature Kasundi mustard sauce, grilled to succulent perfection, delivering a zesty and aromatic culinary delight.

Despite their geographical separation, Bengal and the North West Frontier share a tantalizing connection through centuries of spice-laden trade routes and cultural exchanges, blending the fiery flavors of Bengal's mustard-based delicacies with the robust grills and aromatic spices of the North West Frontier. This created a culinary fusion that ignites the taste buds and celebrates the vibrant diversity of Indian cuisine

Mahi Afghani

445

Fragrant fish fillets, imbued with the exotic spices of Afghanistan and expertly grilled, presenting a tantalizing fusion of flavors from the rugged mountains to the bustling markets of Kabul

Ajwain Fish Tikka

395

Tender fish fillets infused with the distinct aroma of ajwain (carom seeds) and a medley of spices, charred to perfection, delivering a symphony of bold flavors and aromatic delights

Tandoori Jhinga

495

Juicy, succulent prawns, bathed in a vibrant marinade of Indian spices and yogurt, kissed by the flames of the tandoor, igniting the palate with every savory bite



Banarasi Machchi Kebab

395

Tender fish fillets, anointed with the aroma of Banaras' sacred spices, expertly grilled to perfection, promising a divine journey through the holy city's rich culinary traditions

Tandoori Pomfret

645

Luscious pomfret fish, enveloped in a vibrant tapestry of spices, charred to perfection in the tandoor, unleashing a symphony of coastal flavors that dance on your palate

Mutton Galouti Kebab

425

A regal delicacy from the Awadh region, where finely minced mutton is infused with a royal blend of spices and cooked on a griddle or tawa with generous portions of butter

Legend has it that the Mutton Galouti Kebab was created for an aging nobleman, Nawab Wajid Ali Shah, who had lost his teeth but still wanted to enjoy the rich flavors of kebabs. To fulfill his wish, the royal chefs crafted these kebabs using finely ground mutton or lamb, mixed with an exquisite blend of aromatic spices, including saffron. The meat mixture was then tenderized ensuring a velvety texture that would dissolve effortlessly in the mouth.

The word "Galouti" translates to "melt in the mouth," perfectly describing the lusciousness of these kebabs. Today, the Galouti Kebab remains a cherished symbol of Lucknowi culinary finesse.

Mutton Sheekh Kebab

495

An exquisite fusion of flavorful mutton mince and aromatic spices, expertly skewered and flame-grilled to juicy perfection in the tandoor.

Irani Lamb Chops

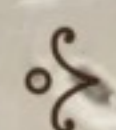
525

Indulge in a culinary journey to the heart of Iran with our succulent lamb chops, where tender meat meets a symphony of spices, grilled to smoky perfection

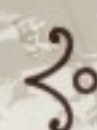
Mutton Shikandari Raan (Half/ Full)

645/ 1249

A royal indulgence, where a succulent leg of mutton is lovingly marinated in a secret blend of spices, meticulously slow-cooked to melt-in-your-mouth perfection, embodying the epitome of indulgence in North West Frontier cuisine



Basmati Ke Heere



Biryani, a beloved rice dish, boasts a rich history intertwined with the culinary tapestry of the Indian subcontinent. But wherever it was made, Biryani flourished as a symbol of hospitality and culinary prowess.

Fragrant Basmati rice is layered with succulent meats, aromatic spices and fragrant herbs, then slow-cooked to perfection in a sealed pot, infusing the dish with a depth of flavor. Originating in ancient Persia, it was brought to the Indian subcontinent by Persian travelers and merchants. Over time, Biryani evolved into various regional styles, each reflecting the local ingredients and cooking techniques.

In India, each state and region boasts its own unique version of Biryani, reflecting the diverse culinary traditions of the country. From the fragrant Nawabi Biryani of Uttar Pradesh to the fiery Hyderabadi Biryani of Telangana, Biryani has become an integral part of Indian cuisine.



Nawabi Chicken Biryani

325

A regal ensemble of fragrant Basmati rice and succulent chicken, layered with aromatic spices and saffron, evoking the grandeur of Awadh's royal kitchens in every exquisite bite

Nizami Handi Mutton Biryani

425

A majestic blend of tender mutton and fragrant Basmati rice, infused with Nizami spices and slow-cooked, offering a taste of royal indulgence from the kitchens of Hyderabad

Yakhni Pulao

425

Fragrant Basmati rice simmered in a flavorful meat broth infused with aromatic spices and tender pieces of meat, offering a soul-warming taste of Kashmiri culinary heritage

Zaffrani Pulao

275

Fragrant Basmati rice delicately flavored with saffron, studded with aromatic spices, and garnished with golden fried nuts, offering a luxurious and aromatic indulgence fit for royalty

Subzi Dum Biryani

245

Fragrant rice and colorful veggies, slow-cooked with spices, offering a burst of flavor in every forkful

Kashmiri Pulao

245

Fragrant Basmati rice, delicately infused with the sweetness of dried fruits, the satisfying crunch of nuts, and the comforting warmth of exotic spices

Jeera Chawal

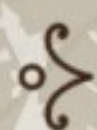
195

Fragrant Basmati rice infused with the earthy warmth of cumin seeds, delicately seasoned to perfection, offering a simple yet comforting staple in Indian cuisine

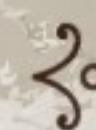
Saada Chawal

175

Fluffy and aromatic Basmati rice, expertly steamed to provide a versatile and comforting accompaniment to your favorite dishes



Vegetarian Handis



Hearty lentils and veggies, staples in NWFP diets, are celebrated in bold and aromatic gravies, infused with a rich blend of indigenous spices like cumin, coriander, cardamom, and cloves. Influenced by the rugged terrain and diverse cultural heritage, these dishes offer a tantalizing fusion of flavors, showcasing culinary expertise passed down through generations in the North West Frontier Province's enchanting landscapes.

Dal Tadka

Yellow lentils tempered with aromatic spices, infused with a sizzling tadka of spices

245

Dal Makhani

Slow-cooked black lentils simmered with cream and spices - truly rich and indulgent

345

Paneer Pasanda

Succulent paneer slices, stuffed with a rich nut and spice mixture, simmered in a creamy tomato gravy, offering a luxurious taste of Mughlai indulgence

295

Subzi Shabnam ke Moti

A medley of vegetables cooked in a velvety gravy, studded with delicate pearls of cream, offering a flavorful vegetarian delight.

295

Kadhai Vegetable

A vibrant medley of fresh vegetables, stir-fried with aromatic spices in a traditional Indian kadhai, delivering a burst of flavor in every bite.

345

Peshawari Vegetable Kofta Curry

Tender vegetable koftas, simmered in a rich and aromatic gravy infused with Peshawari spices, offering a tantalizing taste of authentic North West Frontier cuisine

375

Subz Jalfrezi

Vibrant mix of fresh vegetables stir-fried with spices, creating a zesty and colorful delight

345

Palak Paneer

Creamy spinach puree infused with aromatic spices, gently simmered with succulent paneer cubes, creating a wholesome and flavorful dish

345

Paneer Butter Masala

Tender paneer cubes simmered in a creamy tomato gravy, delicately flavored with aromatic spices and finished with a touch of butter, offering a rich and indulgent vegetarian delight

375

Paneer Butter Masala, also known as Paneer Makhani, is a beloved North Indian dish that has captured the hearts and taste buds of people worldwide. Legend has it that this iconic dish was created by chance at the famous Moti Mahal restaurant in Delhi. It is said that the chefs accidentally added a generous dollop of butter to a tomato-based gravy, resulting in a rich and velvety sauce that perfectly complemented the tender chunks of paneer.

This serendipitous creation quickly became a sensation and has since become a staple in Indian restaurants around the globe. Today, Paneer Butter Masala continues to delight food lovers with its creamy texture, vibrant flavors, and comforting warmth, earning its place as a timeless classic in Indian cuisine.

Khumbh Masala

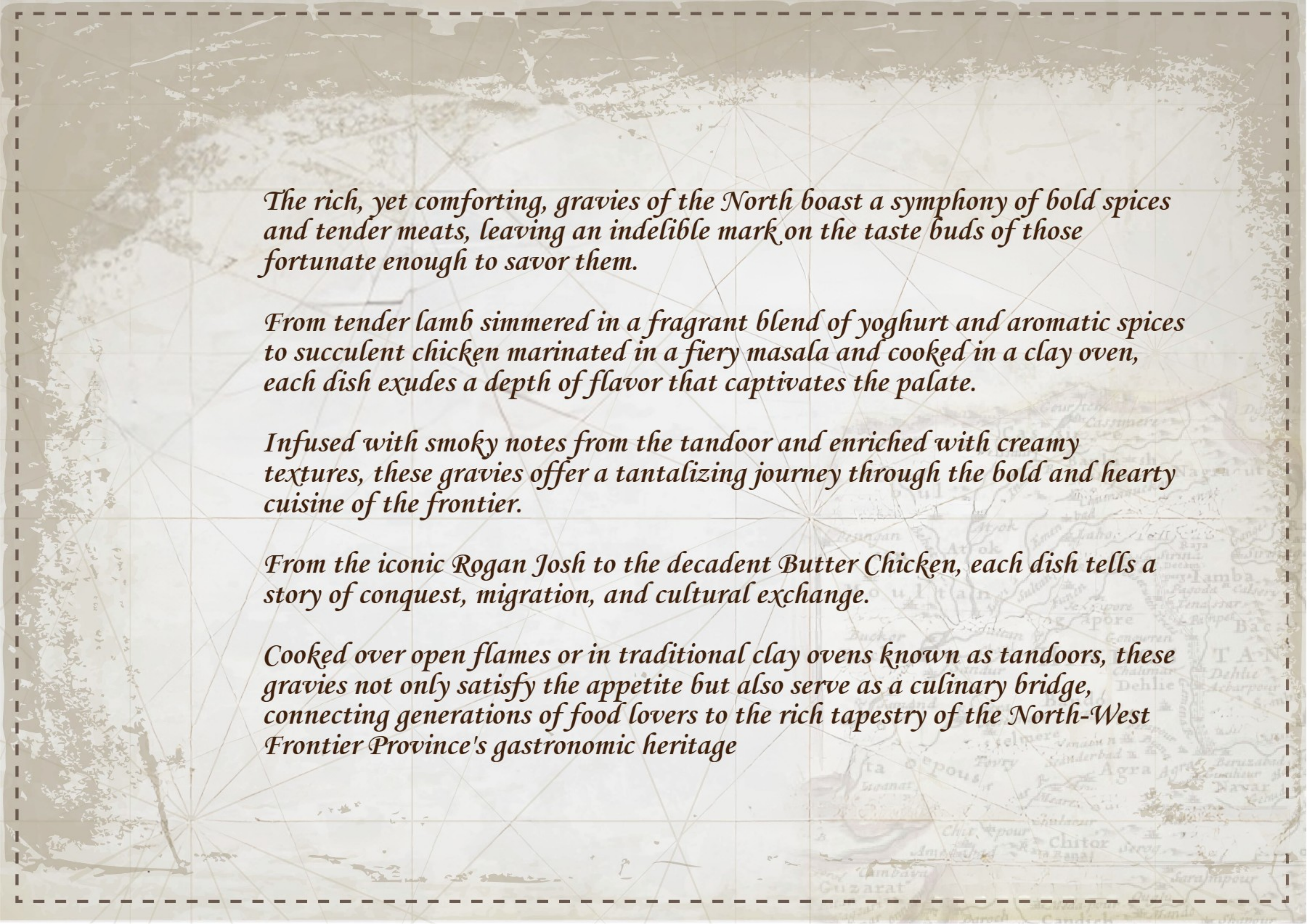
Plump button mushrooms sautéed with a tantalizing blend of spices, offering a flavorful vegetarian delight

345

Sarson Ka Saag

Velvety mustard greens slow-cooked with aromatic spices, embodying the true essence of Punjabi comfort cuisine

345



The rich, yet comforting, gravies of the North boast a symphony of bold spices and tender meats, leaving an indelible mark on the taste buds of those fortunate enough to savor them.

From tender lamb simmered in a fragrant blend of yoghurt and aromatic spices to succulent chicken marinated in a fiery masala and cooked in a clay oven, each dish exudes a depth of flavor that captivates the palate.

Infused with smoky notes from the tandoor and enriched with creamy textures, these gravies offer a tantalizing journey through the bold and hearty cuisine of the frontier.

From the iconic Rogan Josh to the decadent Butter Chicken, each dish tells a story of conquest, migration, and cultural exchange.

Cooked over open flames or in traditional clay ovens known as tandoors, these gravies not only satisfy the appetite but also serve as a culinary bridge, connecting generations of food lovers to the rich tapestry of the North-West Frontier Province's gastronomic heritage.

❧ **Non - Vegetarian Gravies** ❧

Mughlai Anda Masala

245

A sumptuous fusion of boiled eggs simmered in a rich and aromatic Mughlai gravy, exuding flavors of spices and herbs, reminiscent of royal indulgence

Anda Tariwala

260

A tantalizing dish of boiled eggs bathed in a rich, tangy gravy infused with aromatic spices, offering a symphony of flavors in every bite

Peshawari Anda

260

A tantalizing fusion of minced meat, infused with aromatic spices, enveloped in a fluffy egg omelette, showcasing the rich culinary heritage of Peshawar

Shahi Chicken Lababdar

395

Juicy chicken simmered in a regal blend of creamy tomato sauce and aromatic spices, creating a dish fit for royalty, with every bite bursting with indulgent flavor

Murgh Bhuna Saag

395

Succulent chicken cooked to perfection in a rich and aromatic spinach-based gravy, offering a flavorful fusion of tender meat and vibrant greens that satisfies the palate with every bite

Kadhai Chicken

395

A tantalizing blend of tender chicken, vibrant bell peppers, and aromatic spices, stir-fried to perfection in a traditional kadhai, delivering a burst of bold flavour

Murgh Tikka Masala

345

Succulent pieces of tandoor-grilled chicken simmered in a rich and creamy tomato-based sauce, offering a quintessential taste of indulgence

Murgh Tikka Masala, though widely enjoyed as a quintessential Indian dish, actually has an interesting origin story. Legend has it that it was created in the UK rather than India.

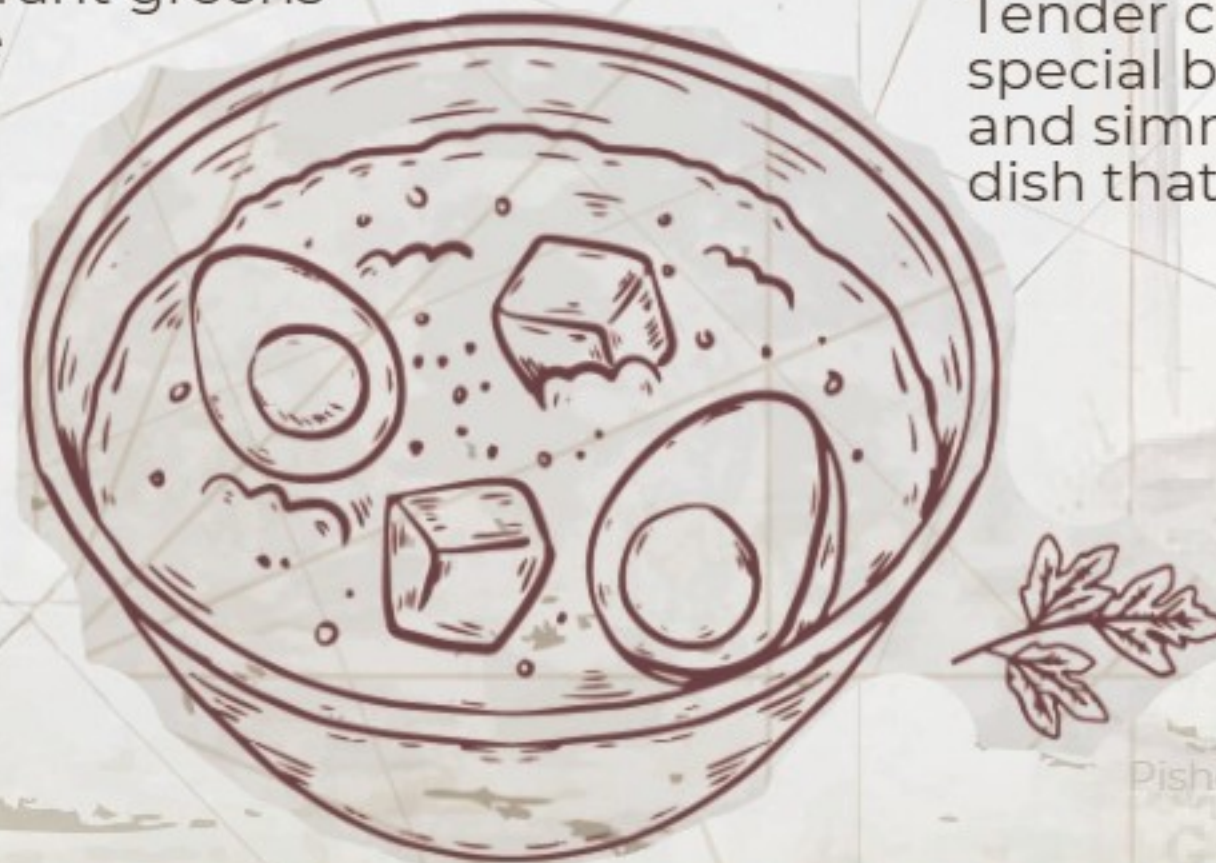
According to one tale, a British curry chef, faced with a customer complaining that his chicken tikka was too dry, improvised by adding a creamy tomato sauce to the dish, thus giving birth to the now-famous Murgh Tikka Masala.

This fusion of Indian flavors with British preferences quickly gained popularity and became a staple of Indian cuisine in the West. Today, Murgh Tikka Masala embodies the spirit of culinary innovation and cultural fusion, representing the vibrant exchange of ideas and flavors between different cultures.

Murgh Kofta Dilnashi

425

Tender chicken meatballs infused with a special blend of Zaffran and aromatic spices and simmered in a luscious gravy, creating a dish that's as delightful to the heart



❧ **Non-Vegetarian Gravies** ❧

Dum Ka Murgh

425

Tender chicken marinated in a fragrant blend of spices, slow-cooked to succulent perfection under a sealed lid, offering a flavorful delight

Murgh Makhani

425

Tender tandoori chicken immersed in a velvety tomato and cream sauce, boasting a harmonious blend of spices and a rich, indulgent flavour of butter

Murgh Makhani is a beloved dish with a fascinating origin story. It is said to have been invented in Delhi in the 1950s at the iconic restaurant, Moti Mahal. Legend has it that the dish was created by chance when the chefs repurposed leftover tandoori chicken by simmering it in a rich tomato gravy with butter and cream.

The result was a velvety, indulgent dish that captured the hearts and palates of diners across India and eventually around the world. Today, it stands as a symbol of culinary ingenuity and has become synonymous with the rich and flavorful cuisine of North India

Jalandhar Jhinga Masala

445

Plump prawns bathed in a bold and aromatic masala, delivering a spicy-sweet symphony that tantalizes the taste buds with every bite

Jhinga Baluchi

445

Juicy prawns marinated in a fiery blend of Baluchi spices and simmered in a yellow gravy, unleashing a symphony of smoky flavors and aromatic spices

Machi Tikka Masala

425

Tender fish pieces marinated in a tantalizing blend of spices and simmered in a creamy tomato-based sauce, creating a harmonious fusion of flavours

Bhuna Ghosht

525

Succulent pieces of meat, marinated in a blend of Special Zaffran spices and slow-cooked for hours, creating a rich and flavorful dish that embodies the essence of traditional Indian cuisine

Mutton Rogan Josh

525

Tender mutton pieces simmered in a fragrant blend of Kashmiri spices, creating a rich and flavorful curry that epitomizes the taste of the Kashmir Valley

Mutton Rara Ghosht

525

Succulent mutton slow-cooked in a blend of Indian spices, enriched with minced meat, creating a hearty and indulgent dish that's a true celebration of traditional Indian flavour

Mutton Rara Ghosht is believed to have been a favorite among the nobility and royalty during the Mughal era. Its name "Rara" is derived from the Urdu word meaning "rare" or "unique," reflecting its status as a dish of distinction and refinement. Today, this dish continues to be cherished for its rich flavors and complex textures.

Nalli Ka Saalan

545

Tender lamb shanks cooked in a spicy and tangy gravy, infused with aromatic spices, showcasing the culinary mastery of Hyderabadi cuisine with every succulent bite



❧ *Breads from the Tandoor* ❧

At the heart of North West Frontier cuisine lies a rich tapestry of bread, each a testament to centuries of culinary tradition and regional flavors. From the iconic naan, with its soft and pillowy texture, to the robust and smoky tandoori roti, baked to perfection in the searing heat of the tandoor, these breads form an integral part of the region's gastronomic heritage.

Accompanying dishes like succulent kebabs and hearty gravies, they serve as the perfect canvas for soaking up flavours and adding a touch of indulgence to every meal. Whether it's the buttery richness of the kulcha or the delicate layers of the sheermal, each bread tells a story of craftsmanship and culinary innovation, inviting diners on a journey through the diverse and vibrant flavours of the North West Frontier.

Roti / Naan / Kulcha

Indulge in the warmth and aroma of freshly baked tandoor breads, boasting a tantalizing blend of smoky flavors and fluffy textures

70

Roomali Roti

Savor the delicate, paper-thin folds of our Roomali Roti, expertly crafted, offering a tantalizing blend of lightness and flavor

90

Lachha Paratha

Experience the delightful complexity of this paratha, boasting golden, flaky layers that unravel to reveal a buttery, aromatic indulgence

90

Missi Roti

Embrace the spicy charisma of our Missi Roti, a flavorful fusion of gram flour and spices, igniting your taste buds with each delightful bite

90

Chicken Kheema Naan

Craving for something heavier? Try our Chicken Kheema Naan, where tender minced chicken meets soft, oven-baked perfection, delivering a burst of savory bliss in every bite.

145

Naan Balochistan

Experience the essence of Balochistan with our Naan Balochistan, where the rugged flavors of the region meet tender mutton kheema, woven into every soft, oven-baked bite for a taste of authentic indulgence

175

Khameeri Naan

Indulge in the soft, pillowy texture and rich aroma of our Khameeri Naan, lovingly crafted with the finest yeast, offering a delightful accompaniment to your culinary journey

120

Sheermal

Discover the royal essence of our Sheermal, a decadent treat boasting a delicate, saffron-infused aroma and a soft, buttery texture, elevating every meal with its regal presence

120

Naan-e-Afghani

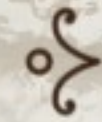
Each bite of our Naan e Afghani unfolds a symphony of aromatic spices, smoky nuances, and subtle sweetness, culminating in an unforgettable culinary experience

120

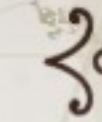
Lavash

A traditional flatbread with origins tracing back centuries, boasting a light, airy texture and a subtle nutty flavor that perfectly complements any dish

120



Halwai Special



Embark on a tantalizing journey through the sweet indulgences of the North West, where every bite is a celebration of rich flavors and centuries-old traditions. Let the delicate sweetness of Sheer Kurma transport you to a world of culinary bliss or savor the luxurious textures of Shahi Tukda.

Our selection of exquisite sweets promises to enchant your taste buds and leave you craving for more.

Sheer Kurma

A rich Indian dessert weaving vermicelli, creamy milk, aromatic spices, and crunchy nuts into a decadent celebration of Mughal-inspired flavors and traditions

175

Khubani Ka Meetha

A luscious desert of sweet apricots simmered to perfection, infused with aromatic spices, and served in a velvety syrup, offering a delightful blend of fruity sweetness and exotic flavors

225

Shahi Tukda

Crisp-fried bread soaked in a creamy, fragrant saffron syrup and adorned with a lavish topping of slivered nuts - a royal indulgence with every bite

175

Mango Phirni

A delectable twist to the traditional Indian rice pudding, blending fragrant Basmati rice, creamy milk, and ripe mango puree into a luscious, tropical delight, crowned with a garnish of slivered nuts and aromatic saffron strands

175

Gajar Ka Halwa

A beloved Indian dessert that transforms humble carrots into a decadent delicacy, simmered in creamy milk, ghee, and sugar until caramelized to perfection

225

Gulab Jamun with Ice Cream

225

Delicious, deep-fried dumplings of khoya soaked in a fragrant sugar syrup infused with rosewater and cardamom, delivering a heavenly blend of soft, syrupy sweetness and aromatic richness that melts in the mouth. Served with a dollop of cold Vanilla Ice Cream

Baked Jamun

245

Not up for deep-fried goodness? Try this lighter yet equally indulgent version of the classic Indian dessert where dumplings of khoya are gently baked to golden perfection

Shahi Kulfi

150

The epitome of royal indulgence, blends rich, creamy milk infused with saffron, cardamom, and nuts, frozen to perfection in traditional conical molds

Ice Cream

150

Want to keep it simple? Choose from a host of flavours and ask for the specials if you're looking to experiment.

Vanilla / Mango / Chocolate / Seven Heaven / Banana Caramel / Spanish Fantasy





Mocktails

Explore a vibrant fusion of flavors with our Indian-inspired mocktails, where traditional spices and exotic fruits blend harmoniously to create refreshing concoctions bursting with aromatic delights. From the zesty kick of a Aam Panna to the soothing sweetness of a Lassi, each sip offers a tantalizing journey through the rich tapestry of Indian cuisine, delivering a taste of tropical paradise with every glass."

Zaffrani Zaika

A cool and refreshing blend of saffron-infused syrup, tangy cranberry juice, and crisp apple juice, topped with soda for a burst of effervescence, creating a vibrant and exotic beverage that delights the senses with every sip

250

Zaffran Sunset Sparkler

A dazzling concoction of golden saffron-infused elixir, kissed with the zing of lemon and the effervescence of sparkling water, promising a refreshing journey into the vibrant hues of a summer sunset

250

Jal Jeera Refresher

A tangy tango of spices and mint, this refreshing mocktail is a traditional Indian drink that will awaken your senses. The zesty swirl of flavours in this mocktail is a perfect summer quencher.

250

The Mumbai Mule

An unconventional take on the Moscow Mule, this savoury-sweet mocktail gets a kick from toasted coriander, cumin, cardamom, and saffron as well as loads of fresh ginger

250

Tamarind Ginger Margherita

A zesty symphony of tangy tamarind and spicy ginger, elevated with a splash of fresh lime and effervescent ginger ale, delivering a refreshing burst of flavour and a hint of tropical allure in every sip

250

Raw Mango Cooler (Aam Panna)

The juicy goodness of raw mango, spices and mint creates a lip-smacking drink that you have to try at least once. Immerse yourself in the tropical magic of India with Aam Panna today

250

Shikanji Mocktail

Mint, spices, and citrus come together to create a zesty fusion of flavours in this traditional Indian mocktail. This vibrant blend captures the true essence of India's spirit!

250

Classic Lassi

A refreshing blend of yogurt, milk, and sugar, offering a cool, velvety treat that soothes the senses and captivates the palate

250