



NORTHWEST
Kebab & Curryhouse

- M E N U -

- APPETISERS & GRILLS -

MAANS KE SOOLEY - 549

Piccatta of Kid Mutton, tenderized in a marinade of kachri, cloves and yoghurt, smoked and grilled in the tandoor.

MUTTON SEEKH - 549

Minced mutton marinated with green chillies, coriander and onions

CHAPLI KEBAB - 549

Pan-fried minced mutton kebab with green chillies, dried pomegranate and coriander seeds

RESHMI SEEKH KEBAB - 389

Minced chicken kebabs marinated in spices and mixed with green chillies, coriander and onions; served with tamarind sauce

CHICKEN BEHARI - 389

Tender chicken escalope marinated with red chillies, cumin, dried coriander, ginger and garlic

MURG KE CHAANP - 449

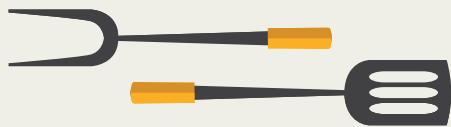
Chicken leg marinated with yoghurt and royal cumin

MURGH ZAFFRANI TIKKA- 389

Cubes of chicken laced with spiced fragrant cream, flavored with Kashmiri Saffron

CHARGHA MURGH - 389

Chicken marinated in a yoghurt and aromatic spice mix; steamed and then roasted on the grill



VEG KEBAB PLATTER - 599

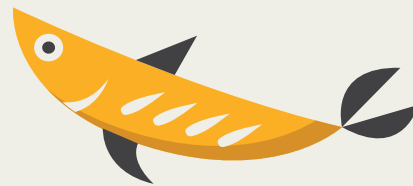
Paneer Parathdaar | Tandoori Broccoli
Mewe aur Subz ki Kakori | Subz Tabei

NON-VEG KEBAB PLATTER - 899

Chargha Murgh | Chapli Kebab
Teekhi Machhli | Hari Mirch ke Jheenge

AMRITSARI MACHHLI - 429

Forty years ago Chiman Lal 'machhiwala' set up a small stall, where he served fillets of singhara, dipped in an ajwain-flavoured gram-flour batter and deep fried in mustard oil. Thus was born a contemporary classic, which cooks are trying to replicate across the country. We not only purloined the recipe but also serve it with his special masala and hari chutney.



TEEKHI MACHLI - 429

Fresh fish fillet with spicy tamarind and mustard

HARI MIRCH KE JHEENGE - 579

Tandoor-grilled tiger prawns with yoghurt, lemon and spicy green chillies

SUBZ Tabei - 269

Griddle cooked cheese stuffed pattie of spinach and vegetables with crispy crust of beaten rice flakes

MEWE AUR SUBZ KI KAKORI - 289

Succulent roasted vegetables with dry fruits

MULTANI PANEER TIKKEY - 369

It is said that paneer was 'born' in Multan, in undivided India. The paneer is imbued with herbs and spices, wrapped in multi-flour batter and glazed in the tandoor.

DAHI KE KABAB - 289

Yoghurt cheese patties; pistachio & saffron

HIMACHALI TANDOORI KUMBH- 329

Marinated farm mushrooms, stuffed with cheese

BHUTTEY KE KABAB - 289

Babycorn marinated with royal cumin and cooked in the tandoor.

TANDOORI BROCCOLI - 289

Broccoli florets in a creamy cheese marinade



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- SOUPS -

KASHMIRI SEB AUR

TAMATAR KA SHORBA - 139

Tandoori Roasted apple and tomato soup

KOKKAR RAS - 169

Chicken Soup flavored with Almond and Saffron

SIGNATURE LAHORI

- KADHAI -

A delectable dish from Sindh-Punjab;
Cooked in wrought iron woks with bell
peppers and tomatoes, accented with
coriander seeds and freshly pounded black
peppercorns, draped in a fresh tomato gravy.



MUTTON - 589

CHICKEN - 429

🍴 PANEER - 369

- CURRIES -

NARGISI QOFTA - 589

Mutton Qoftas stuffed with farm fresh eggs; delicate
gravy of caramelized onions, tomato flavoured with
Kashmiri chillies, nutmeg and cinnamon

LAL MAANS -589

This kid delicacy is strictly for those with steel-lined
stomachs. Boned cubes from the shoulder cooked with
chillies, makes "red meat" the hottest dish in the land.

MUTTON BELI RAM - 589

Lahore's late Maestro Beli Ram created this dish of
boned cubes of kid lamb. We serve it in tribute to the
uncrowned King of Punjabi cooking.

MALLIKA E DARIYA - 449

Fish Fillets cooked in a delicately spiced curry flavored
with mustard & tamarind

JHEENGA MIRCH MASALA - 649

Marinated juicy king-prawns tossed with Mysore chilli
peppers and cumin



MURGH MAKHANWALA- 449

Grilled baby chicken tikka in an aromatic tomato sauce
with a dollop of butter

MURGH KA MOKUL- 449

Shreads of chicken, cooked with the traditional
Marwari spices, in a deeply flavourful gravy in terra-
cotta pots.

MURGH-E-FIRDAUS- 499

Chicken (on-the-bone) in an aromatic marinade with
golden onion and almond gravy

CHICKEN HALEEM - 449

A wholesome slow-cooked dish of chicken,
lentils and cracked wheat

🍴 PANEER LABABDAR - 399

Paneer cooked with royal cumin, fenugreek, onion and
pulpy tomatoes

🍴 QOFTA DILKHUSH - 399

Cottage cheese dumplings, stuffed with green chili and
puffed lotus seeds in a saffron scented gravy.

🍴 BHINDI MUSALLAM - 339

Stuffed okra in a golden onion and almond
gravy

🍴 ALOO KI QATLI - 289

Sliced potatoes slow-cooked with crushed
chilli flakes and roasted cumin

🍴 KUMBH HARA PYAZ - 389

Farm fresh mushrooms with tangy tomatoes and green
spring onions

🍴 TAWA SUBZ - 329

Carrot, beans, cauliflower, potatoes and mushrooms
with Chef's special masala

🍴 DHANIYA ALOO MANGODI - 329

Tiny lentil dumplings stir-fried in a kadhai with baby
potatoes, tomatoes and fresh coriander.

🍴 PUNCH SAAG VADHI - 399

Five seasonal Saag- greens cooked with fennel seeds
and whole green chillies in mustard oil, and served
with spicy lentil dumplings.



Vegetarian

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- SIDES -

DAL MAKHANI - 289

Creamy black lentil

JODHPURI DAL - 249

The traditional five lentils- Chana, Masoor, Arhar and washed Urad and Moong- delicacy cooked in terra-cotta pots, tempered with cumin and diced tomatoes.

BHARTA RAWALPINDIWALA - 289

The district in the foothills of the lower Himalayas prepares the brinjal concasse differently. The vegetable studded with cloves and flakes of garlic before it is roasted over charcoal. It is then cooked with tomatoes, onions, garlic and green chillies.

BANJAN BORANI - 229

Grilled eggplant, lusciously layered with tomato jam, and dipped in a mint and garlic yoghurt sauce

RAITA - 109

Cucumber | Boondi | Mixed



- TAWA BREADS -

ULTA TAWA PARATHA - 99

Saffron, kewra and cardamom-scented bread

BIKANERI PARATHA - 99

Stuffed with lentils



- TANDOOR BREADS -

TANDOORI ROTI - 49

Multigrain flatbread

LACCHA PARANTHA - 59

Layered whole wheat bread

PLAIN NAAN - 59

BUTTER NAAN - 69

NAAN - 99

Cheese/Garlic

PARANTHA - 69

Whole wheat bread Chillies/Mint/Methi

MISSI ROTI - 69

Gram flour bread topped with chilli flakes and onions



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- RICE DELICACIES -

🍌 ZAFFRANI PULAO - 249

Saffron pilaf

🍌 NIZAMI TARKARI BIRYANI - 329

Seasonal vegetables in aromatic basmati pilaf

CHICKEN DUM BIRYANI - 379

Aromatic chicken and rice pilaf

AFGHANI GOSHT PULAO - 449

Aromatic mutton and basmati pilaf



- DESSERT -

HUSN E ARA - 179

Bread and pineapple pudding layered with nuts and thickened evaporated milk

KULFI - 149

Frozen evaporated milk

CHOICE OF : MALAI OR MANGO



MOONG AUR BADAM KA HALWA - 129

Roasted moong lentils and almond, slow cooked with clarified butter and sweet syrup

GULAB JAMUN - 129

Fried milk dumplings served with "rabri"- thickened evaporated milk.

SAMAK KE CHAWAL KI PHIRNI - 129

Barnyard millet cooked with milk and saffron

- DRINKS -



NARIYAL SHIKANJVI - 95

Tender coconut water lemonade

PUNJABI LASSI - 109

Whipped sweetened yoghurt

PUNJABI CHAANCH - 95

Yoghurt, ginger, green chili, & mint leaves

KASHMIRI KAHWA - 95

Saffron and cardamom tea

AAM KA PANNA - 95

Raw mango drink flavored with mint, cumin and peppercorns

NIMBOO SODA - 95

Fresh lime with bubbly soda water, a hint of rock salt and sweet syrup

JALJEERA - 119

A tangy lemonade flavoured with roasted cumin and black salt

AERATED SOFT BEVERAGES - 59

Coke, Diet Coke, Fanta, Sprite

PACKAGED WATER - 29



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