

# Pakistani Menu

## Non-Vegetarian Canapes / Starters

### Fish

#### Lahori Masala Fish (F)

Succulent pieces of white fish marinated with traditional masala served with zesty fresh lemon juice and chillies, this is baked dish

### Poultry

#### Chicken Chapli Kebab (E)

Thin kebab made from chicken mince, which has been marinated with special herbs and spices then cooked off on a large traditional tawa

#### Chicken Tikka (D)

Boneless pieces of chicken breast marinated in traditional spices and yoghurt then cooked off in a clay tandoor

#### Tandoori Chicken (on the bone) (D)

Prepared with sour curd combined with aromatic herbs and spices then cooked off in clay tandoor

### Meat

#### Lamb Seekh Kebab

Lamb marinated with special herbs and spices then cooked off in a tandoor

#### Shami Kebab Tikki (G) (E)

Small round patties, made of mutton mince meat and lentils, which are lightly fried with beaten eggs

#### Meat Samosa (G)

Spiced lamb mince with freshly diced onions, garlic and ginger, wrapped in crispy hand-made pastry

#### Chapli Kebab (E)

Thin minced lamb marinated with special herbs and spices then cooked off on a large traditional Lahori tawa

# Pakistani Menu

## Vegetarian Canapes / Starters

### Aloo Papri Chaat (G) (D)

Chopped onions, chick peas and potatoes seasoned with chaat masala and tamarind combined with fresh creamy yogurt finished off with crispy pastry

### Vegetable Samosa (G)

Spiced potatoes with petit pois wrapped in crispy handmade pastry

### Spring Rolls (G)

Spiced potatoes with assorted vegetables wrapped in a crispy pastry

## Vegetarian Main Courses

### Chana Masala

Chick peas cooked in a tomato sauce with a hint of tamarind

### Aloo Burji (M)

Diced potatoes cooked in a tangy spicy sauce with mustard seeds

### Saag Aloo

Baby potatoes cooked with spinach in an authentic curry sauce

### Tarka Dal

Lentils cooked in an aromatic sauce garnished with finely chopped green chilies and ginger

## Vegetarian Rice Dishes

### Vegetable Biryani

Basmati rice layered with vegetables that is cooked in a curry sauce

### Vegetable Pilau

Basmati rice cooked with assorted vegetables

### Zaffrani Pilau

Boiled basmati rice flavored with a hint of saffron

### Chana Chawal

Chickpeas cooked with basmati rice

# Pakistani Menu

## Non-Vegetarian Main

### Poultry

#### Chicken Qorma (D)

Succulent pieces of chicken cooked in authentic herbs and spices

#### White Murgh Qorma (D) (N)

Mild and creamy chicken dish made with a fragrant white sauce

#### Haandi Chicken (D) (N)

Chicken marinated with whole spices and onion and cooked with cashew and yogurt topped off with chillies

#### Karahi Murgh (D)

Succulent pieces of chicken cooked in a thick aromatic sauce with mixed peppers and chillies

#### Chicken Haleem

Haleem is made of wheat, barley, meat, lentils and spices which is then slow cooked for several hours.  
Served with traditional condiments of onions, chillies, lemon and coriander

### Meat

#### Lamb Qorma (D)

Succulent pieces of lamb cooked in authentic herbs and spices

#### Haandi Gosht (D) (N)

Mutton marinated with whole spices and onion and cooked with cashew and yogurt topped off with chillies

#### Karahi Lamb (D)

Succulent pieces of lamb cooked in a thick aromatic sauce with chunks of assorted peppers and chillies

#### Nihrai

A very traditional dish, slow-cooked meat stew made from lamb shanks and bone marrow

#### Lamb Haleem

Haleem is made of wheat, barley, meat, lentils and spices which is then slow cooked for several hours.  
Served with traditional condiments of onions, chillies, lemon and coriander

#### Paya

Paya, traditional dish made using lamb trotters, is a slow cooked on low heat for hours, the base is created from herbs, spices, meat and bones, served with a garnish of fresh diced ginger and coriander

## Pakistani Menu

### Poultry Rice Dishes

#### Chicken Biryani (D)

Basmati rice layered with spiced chicken, that is flavoured with saffron, mint, cardamom

#### Chicken Pilau (D)

Traditional Pakistani pilau made with chicken on the bone

### Meat Rice Dishes

#### Lamb Biryani (D)

Basmati rice layered with spiced lamb, that is flavoured with saffron, mint, cardamom

#### Meat Pilau (D)

Traditional Pakistani pilau made with lamb on the bone

## Accompaniments

#### Aloo Bhukara Chutney

Sweet plum sauce

#### Tamarind Chutney

Tamarind sweet sauce

#### Mint Chutney (D)

Yoghurt blended with fresh mint and coriander sauce

#### Tandoori Naans (D) (N)

Leavened bread cooked in a clay oven

#### Puri (G)

Unleavened bread deep fried

#### Bhautras (G) (D)

Leavened bread deep fried

#### Raita (D)

Creamy yogurt with cumin and finely grated cucumbers

# Pakistani Menu

## Desserts

### Kheer (D) (N)

Rice cooked in condensed milk and sugar

### Zaarda (D) (N)

Basmati rice cooked with butter ghee and sugar  
with a hint of traditional orange colour

### Sooji Ka Halwa (D) (N)

Semolina cooked with milk, sugar and butter ghee

### Mutanjan (D) (N)

Basmati rice cooked in butter ghee and sugar  
with a hint of assorted colours

### Gajar Ka Halwa (D) (N)

Finely grated carrots cooked in butter ghee and sugar

### Shahi Tukra (D) (N)

A rich royal mughlai dessert of fried sugar syrup coated bread  
topped with creamy sweet milk and garnished with dry fruits

### Firni (D) (N)

Ground rice cooked in milk and sugar chill down  
and garnished with pistachio and almonds

### Dud Ki Sayveyah (vermicelli in milk) (D) (N)

Sweet roasted Vermicelli cooked in milk, nuts and sugar,  
Cool and served with pistachio and almonds

### Rasmalai (D) (N)

Cottage cheese dumpling combined with sweetened milk

### Gulab Jamun (D) (N)

Small dumplings are deep-fried in ghee (clarified butter)  
at a low golden brown color. The fried balls are then  
soaked in a light sugary syrup.

### Kulfi (D) (N)

Assorted flavours of Malai, Pistachio and Mango ice cream

### Jalebis (G) (D) (N)

Deep fried batter in a pretzel shape and then soaked in syrup,  
can be served both cold or hot

## Allergens

(F) Fish - (C) Crustacean shellfish - (G) Gluten - (D) Dairy - (E) Egg - (N) Nut  
(M) Mustard - (S) Soya Bean - (Se) Sesame Seeds - (Soy) - (SO2) - (Celery)