



Cold Appetizers

Hommos (v)

Puree' of freshly boiled chickpeas, sesame paste (tahina sauce) and fresh lemon juice.

Moutabel (v)

Roasted auburgine blended with sesame paste (tahina sauce) and fresh lemon juice.

Tabouleh (v)

Salad of finely chopped parsley and mint with cracked wheat, fresh tomatoes, lemon juice and olive oil.

Hot Starters

Chicken Wings

Chicken wings served in a crispy batter and served with a spicy sauce.

Vegetable Pakoras

Chick pea and vegetable dumplings served with coriander sauce.

Fish and Chips

Fried fish from the Arabian Gulf served with French fries and garlic cream.

Chicken Strips

Moist and tender pieces of chicken fried in our special batter.

14

14

14

18

18

25

18

Soups & Salads

Chicken Corn Soup

The ultimate comfort food served hot with the goodness of chicken and sweet corn.

Mulligatawny Soup

A richly seasoned aromatic soup with subtle curry and spice flavors.

Tomato Soup (v)

A blend of ripened tomatoes and aromatic herbs garnished with croutons.

Beetroot Salad

Cubes of beetroot served in a lemon sauce sprinkled w/sesame seeds.

Fresh Garden Salad

A plate of crisp & fresh seasonal vegetables with a lemon olive oil dressing.

Rocca Salad w/Mushrooms

Rocca Leaves with Fresh Mushrooms topped with Shredded Parmesan Cheese & Balsamic Sauce.

18

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16

14

16



Sharing Platters

Our platters are great for sharing and a perfect start to your adventure in our cuisine. Ideal for groups of 3-5 people.

Arabic Mixed Platter

A selection of Lamb Chops, Lamb Tikka, Lamb Kebabs and Sheesh Taook gently grilled and served with Arabic bread, chilli and garlic sauce.

Afghani Mixed Platter

A selection of Afghani Tikka, Afghani Chicken Kebab, Royal Kabul Pulao, grilled and served with Salad, Raita and Naan.

Seafood Platter

A selection of prawn biryani, fish tikka, grilled green fish, fried prawns & Fish, Raita and Naan.

Barbecue Delights Special Platter

A selection of Grilled prawns, Fish Tikka, Mutton Ribs, Reshmi Kababs, Sheesh Taook, Afghani Tikka, Malai Tikka, Kabuli Palao, Salad, Raita and special sesame Naans.

Full platter for 4 to 6 persons

Half platter for 2 to 3 persons

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175

40

300

210

Middle Eastern Delights

Sheesh Taook

Marinated chicken pieces, charcoal grilled and served with garlic dipping sauce

Lamb Chops

Lamb chops marinated in our special black pepper sauce, charcoal grilled and served with chilli sauce.

Lamb Tikka

Succulent chunks of lamb, in mixed herbs charcoal grilled and served with chilli sauce.

Lamb Kebab

Minced lamb skewers marinated with mixed herbs, charcoal grilled and served with chilli sauce.

Irani Jojeh Tikka

Tender chunks of Chicken marinated in saffron, onion, lemon juice and olive oil.

Chello Kebab

Skewer of marinated lamb served with grilled tomato & aromatic rice.

3

5

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Afghani Delights

Afghani Chicken Kabab

Flavorful Kababs of minced chicken mixed with onion, ginger & coriander served with our special plum sauce.

Afghani Tikka

Tender morsels of lamb marinated in a delicious combination of onion, ginger and garlic and served with our special plum sauce.

Lamb Mantoo

Parcel of pasta stuffed with minced lamb and herbs. Served with a light yoghurt sauce.

Afghani Mutton Kababs

Grilled pieces of lamb minced and mixed with onion and ginger. Served with plum sauce and pickled gherkins.

Afghani Chicken Boti

Diced chicken marinated in onion and ginger. Served with plum sauce and pickled gherkins.

Royal Kabuli Palao

Flavorful chunks of lamb cooked and steamed in a combination of rice, browned onions and garnished with almonds, raisins and carrots.

Afghani Special Platter

Combination of Afghani Tikka, Afghani Kababs, Afghani Chicken Boti, Royal Kabuli Pulao, Salad, Raita & Naan.

30

38

35

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35

160

Barbecue Delights

Chicken Tikka

Leg or Breast of chicken marinated in our special blend of masalas and then cooked on a charcoal grill.

Reshmi Kabab

Kabab's of minced chicken marinated in our special mix of spices, green chillies, coriander and onion.

Chicken Behari Kabab

Melt in your mouth Strips of Chicken marinated to perfection in chillies, cumin, dried coriander, ginger and garlic. Grilled on skewers and served with tamarind sauce.

Chicken Boti

Boneless chicken pieces marinated in red chillies, ginger and garlic. Served with tamarind sauce.

Barbecue Fish Tikka

Boneless chunks pieces of delicate fish marinated in red chillies, ginger & garlic.

Beef Behari Kabab

Tender beef strips, marinated in red chillies, cumin, dried coriander, hint of ginger and garlic. Charcoal grilled on skewers.

Beef Seekh Kabab

Minced beef marinated with lime, coriander, onion and grilled to perfection.

22

25

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Barbecue Delights

Malai Tikka

Tender pieces of boneless chicken marinated in cream, milk and a green masala.

Chargha

Leg or Breast of chicken marinated in yoghurt, first grilled and then steamed to juicy perfection.

Whole Chicken

Half Chicken

Mutton Seekh Kabab

Minced mutton, in a special masala of fresh coriander, onion and ginger. Grilled on skewers.

Barbecue Mutton Ribs

So tender they fall-off-the-bone. A rack of mutton ribs steamed and grilled in a rich spicy marinade. Served with our special ginger sauce.

Barbecue Mutton Leg

A whole leg of mutton steamed in a rich spicy marinade and grilled on Charcoal. Served with ginger sauce.

Mutton Chapli Kabab

A treat from the northern region of Pakistan. Kebabs of minced mutton with green chillies, dried pomegranate and coriander seeds. Pan fried and served with yoghurt and coriander sauce.

Gola Kebab

Minced Beef mixed with a blend of special masalas that will melt in your mouth.

Patta Tikka

A Peshawari delicacy. Tender pieces of marinated charcoal grilled in special way to retain the meat juices and flavor.

35

55

35

35

80

100

38

38

35

Sea Food Delights

Barbecue Fish Tikka

Boneless pieces of delicate fish marinated in red chillies, ginger & garlic. Served with French fries and Tamarind sauce.

Fried Prawns

Prawns deep fried in a crispy batter and served with French fries and hot sauce.

Prawn Masala

Shrimps cooked in tomato, ginger and green coriander masala.

Grilled Green Fish

Boneless pieces of fish marinated in special mix of herbs and grilled on charcoal.

Grilled Lobster

Barbecue Lobster tail marinated in mustard sauce, lemon juice and black pepper. Served with French fries and mustard sauce.

Grilled Jumbo Prawns

Succulent Jumbo prawns shrimp marinated in our special blend of spices and grilled to perfection in their shells. Served with French fries and mustard sauce.

35

60

60

35

75

60



Hot Kitchen

Shami Kebab

Delicious patties of minced beef, pulses and spices fried to perfection.

Chicken Karahi

Pieces of succulent chicken in a smoky tomato gravy flavored with green chillies, black pepper, tomatoes and other ground spices.

Mutton Karahi

Pieces of tender mutton in a smoky tomato gravy flavored with green chillies, black pepper, tomatoes and other ground spices.

Chicken Ginger

Pieces of boneless chicken cooked in a sauce of tomatoes, ginger and green chillies. Garnished with coriander and fresh ginger.

Chicken Biryani

A traditional rice & chicken dish from the moghul era. Chicken pieces infused with garam masala, tomatoes and other ground spices cooked in exotic spices and layered with fragrant basmati rice.

Chicken Qorma

Smooth and creamy. Tender chicken on the bone served in a creamy and mildly spicy sauce.

00

35

45

35

33

35

Butter Chicken

Succulent pieces of boneless chicken cooked in a creamy sauce laced with butter.

Brain Masala

A delicacy for those a little adventurous. Brain stir fried with butter, tomatoes, browned onions, spices and green chillies.

White Karahi

Pieces of succulent chicken cooked in yoghurt based gravy and mixed with traditional spices and herbs.

Prawn Biryani

Fresh prawns cooked with biryani rice and flavoured with saffron.

Tawa Keema

A delicious mix of minced beef or chicken cooked in a blend of special spices on a traditional girdle pan.

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40

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Vegetarian

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Vegetable Seekh Kabab

Our very special blend of vegetables and spices grilled on skewers.

23

Paneer Tikka

Fresh cubes of cottage cheese marinated in red chillies, garlic and ginger and then grilled.

33

Mixed Vegetables

A chefs selection of seasonal vegetables sautéed in mild spices in a tomato and onion gravy.

23

Palak Paneer

Cubes of fresh cottage cheese cooked in a creamy blend of spinach.

28

Banjan Borani

Sauteed slices of eggplant, layered with a flavourful tomatoes and yogurt sauces. Mouth wateringly delicious!

23

Aloo Zeera

A simple but classic dish. Thinly sliced potatoes perfectly cooked in aromatic spices.

00

Daal

Lentils seasoned with garlic, ginger and special spices. Garnished with coriander leaves and fresh ginger.

21

Daal Mash

White lentils cooked in ginger, garlic and tomato masala the Lahori way!

00

Curry Pakora

Dumplings cooked in a traditional spicy yoghurt sauce.

00

Steakhouse Delights

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American Beef Steak

Steak of beef tenderloin marinated in a special mushroom sauce. Served in a sizzling platter and topped with cheese and fried egg. Accompanied with French Fries and assorted Vegetables.

60

Peppered Beef Steak

Steak of beef tenderloin marinated in a special pepper sauce. Served in a sizzling platter topped with cheese and accompanied With French Fries and assorted Vegetables.

60

Chicken Steak

Fillet of chicken marinated in mushroom sauce. Served in a sizzling platter topped with cheese, and accompanied with French Fries and assorted vegetables.

40





Naans & Breads

Fresh from our Tandoor

Plain Naan

7

Kandhari Naan

Plain Naan bread topped with sesame seeds.

7

Roghani Naan

Naan bread topped with sesame seeds brushed with butter.

7

Garlic Naan

Naan brushed with fresh garlic & butter.

7

Whole Wheat Naan

Bread made with whole wheat flour.

8

Aloo Naan

Naan bread stuffed with potatoes and mild spices.
Has a bit of a "zing" to it!

12

Keema Naan

Naan bread stuffed with potatoes and mild spices.

12

Puri Paratha

A light flaky deep fried bread – naughty but very nice!

10

Romali Roti

Thin flatbread made with a combination of whole and white wheat flours cooked on top an inverted Indian griddle (kadhai).

10

Desserts

Peshawari Ice Cream

Traditional Pakistani Ice cream made to a centuries old recipe. Available in seasonal fruit flavors.

18

Cream Caramel

Smooth and creamy. A Pakistani version of a British classic.

18

Gulab Jaman (3 pieces)

Balls of cottage cheese, fried and soaked in warm cardamom infused syrup.

18

Shahi Tukray

Pakistani twist to Bread and Butter pudding! Bread soaked in a blend of milk, cardamoms and topped with pistachio nuts.

18

Pista Kulfi

Traditional Ice cream – Full of almonds and pistachios.

18

Cheesecake – topped with blueberries

A moist and light cheesecake topped with fresh blueberries.

25

Chocolate Brownie with Ice Cream

25

Chocolate Fondant

A delicious rich chocolate dessert with a meltingly soft centre.

00

Ras Malai

Delicate balls of cottage cheese, cooked with milk and nuts & flavored with cardoman.

20

Apple Tart

A classic French apple tart with a hint of cinnamon made in our very own pastry.

00



Beverages

HOT DRINKS

Tea	10
Green Tea	7
Masala Tea	14
Doodh Pati	14
Peshawari Qahwa	14
Kashmiri Tea	14
Ginger and Lemon Tea	14
Fresh Lemongrass Tea	14
Black Coffee	12
Cappuccino	16
Latte	16
Espresso	14
Americano	14

COLD DRINKS

Mineral Water Small/Large	6/8
Soft Drinks	7
Fresh Lime with soft drink or mineral water	8
Fresh Lime with Mint	8
Seasonal Fresh Juices (Orange, Kiwi, Strawberry, Peach)	18
Barbecue Delight Mixed Fruit Juice	18
Fresh Pomegranate Juice	18
Sweet or Salted Lassi	18
Mango Lassi	15
Strawberry Lassi	15
Banana Milk Shake	15
Cold Coffee	18
Margarita (Strawberry, Lemon)	18
Cucumber Refresher	18
Lemon and Ginger	18