



LITTLE LAHORE

لیتل لاہور



-STARTERS-

	AED	AED
Lahori Fish	25	
Deep fried fish in spicy batter.		
Shami Kebab	25	
Chicken cutlets accented with a blend of traditional spices served with mint sauce.		
Gola Kebab	25	
Barbequed round-shaped minced mutton kebabs mixed with traditional spicy flavors.		
Stuffed Mirchis	25	
Large green chillies stuffed with cheese and chicken fried in gram flour batter.		
Aloo Tikki		20
Spicy potato cakes served with tamarind sauce.		
Samosas		20
Traditional triangular pastries stuffed with spicy potatoes.		
Pakoras		20
Potatoes, egg plant and onions wrapped in gram flour batter, fried to perfection (veg or chicken option).		
Dahi Phulki		20
Tiny gram flour dumplings in a sweet and sour yoghurt base.		

STARTERS



-SALADS-

	AED		AED
Kachumer	18	Fattoush	18
Fresh chopped tomatoes, onions, cucumbers and green chillies.		Traditional Lebanese salad with tomatoes, cumcumber, toasted pita chips with olive oil dressing.	

Chickpea Tahini 18
Chickpeas, onions, coriander tossed with tahini, garlic and lemon juice dressing.

Fresh Garden Salad 18
Selection of fresh vegetables drizzled with lemon dressing.

-SIDES-

	AED		AED
Kurkuri Bhindi	18	Chutney	12
Crispy fried okra with yoghurt.		Assortment of tamarind, plum and mint sauces.	
Baingan Raita	15	Raita	10
Deep fried crispy aubergine with yoghurt.		Yoghurt with herbs	
Papadums	12		
Lentil crackers			

SALADS & SIDES



-BREADS-

	AED		AED
Qeema Naan	15	Garlic Naan	8
Bread filled with minced meat		Bread with dash of garlic	
Aloo Naan.....	10	Lachedar Paratha	8
Bread filled with potato stuffing		Layered white flour bread with oil	
Cheese Naan	10	Plain Naan	6
Bread filled with cheddar cheese, spring onions and green chillies.		Bread made in clay oven	
Roghni Naan	8	Chapati	6
Bread with butter and sesame		Bread made on flat pan	
Kandhari Naan	8		
Plain oval shaped bread			



-BBQ-

	AED		AED
Mix BBQ Platter	200	Mutton Ribs	75
Chicken malai boti, Afghani tikka, fish tikka, prawns, chicken reshmi kebab, chicken boti, mutton ribs, Afghani pulao		Succulent mutton ribs marinated in local herbs and spices, steamed and grilled to perfection.	
Chicken Tikka	25	Mutton Chop	55
Charcoal grilled chicken leg or breast marinated with traditional herbs and spices.		Chops marinated in traditional herbs and spices.	
Chicken Tandoori	25	Mutton Seekh Kebab	40
Chicken grilled in clay oven with mild spices.		Succulent minced meat skewers.	
Chicken Boti	35	Afghani Tikka	35
Chicken on bone marinated with herbs and spices.		Boneless mutton pieces grilled with mild spices.	
Chicken Malai Boti	35	Chapli Kebab	30
Delicious boneless chicken marinated with cream and spices cooked to perfection.		Deep fried mutton kebab with green chillies, dried pomegranate and coriander seeds, served with coriander yoghurt sauce.	
Chicken Chargha	50-H 90-F	King Prawns	60
Grilled chicken steamed in a spicy marinade.		King prawns grilled on charcoal with spices and herbs.	
Reshmi Kebab	30	Fish Tikka	40
Creamy minced chicken mixed with traditional spices.		Boneless fish marinated with authentic herbs and spices.	
Bihari Kebab	35	Paneer Tikka	30
Chicken/ beef cubes cooked the old-fashioned traditional Bihari style.		Cottage cheese marinated with herbs and spices skewered along with capsicum, onions and tomatoes.	
Mutton Leg	95	Tandoori Mix (Veg)	25
Chargrilled tender mutton leg marinated with aromatic herbs and spices.		Chargrilled potatoes, capsicum, tomatoes, mushrooms marinated with herbs and spices.	

H - Half F - Full

BBQ



-MAIN COURSE-

	AED		AED
Handi	35-C 40-M	Chicken / mutton cubes cooked in spices and tomato gravy (achari option with pickles available).	40
Chicken Ginger	35	Boneless chicken cooked with ginger in tomato gravy.	
Karahi	35-C 40-M	Chicken or mutton cooked with special herbs, tomatoes and spices.	
Chicken Tikka Masala	35	Chargrilled chicken pieces in thick curry (spicy/ mild).	
Butter Chicken	35	Tender boneless chicken cooked in butter in special saffron coloured sauce.	
Chicken Hara Masala	35	Green creamy gravy with chillies, ginger, garlic and fresh mint.	
Murgh Cholay	35	Chicken prepared with chickpeas and spices.	
Tawa Qeema	35-C 40-M	Minced chicken / mutton cooked with herbs and spices on a flat pan.	
Nihari		Beef shank curry slow-cooked with special herbs and spices.	40
Shahi Haleem		A special amalgamation of slow-cooked beef, lentils and aromatic spices.	40
Mutton Paya		Traditional Pakistani dish of slow-cooked mutton trotters in a mild gravy.	40
Mutton Kunna		Rich mutton curry slow-cooked in clay pot.	40
Palak Gosht		Fresh spinach and lamb cubes prepared with onions, tomatoes and garlic.	35
Prawn Masala		Prawns cooked in delicious creamy sauce with spices.	50
Fish Curry		Boneless fish fillets in tomato sauce and coconut milk.	40

C - Chicken M - Mutton

MAIN COURSE



-VEGETARIAN-

	AED	AED	
Achari Gobi	25	Khattay Baingan	25
Cauliflower with pickles and tomato gravy.		Eggplant cooked in thick red gravy.	
Achari Aloo Bhaji	25	Mirchon Ka Salan	25
Potato cubes cooked with pickles and spices.		Large green peppers cooked with pickles, coconut and sesame seeds.	
Lahori Channa	25	Aaloo Bharta	25
Traditional Punjabi dish cooked with chickpeas, onions, garlic and special spices.		Mashed potatoes cooked with herbs and spices.	
Palak Paneer	25	Bhindi Masala	25
Creamy spinach with cottage cheese chunks.		Whole okras cooked with onions, tomatoes and green chillies.	
Rajma	20	Sabzi Mix	25
Red kidney beans in rich tomato gravy and spices.		Seasonal mixed fresh vegetables prepared with ginger, garlic, onions in rich tomato sauce topped with butter.	
Tarqa Daal	20	Karri Pakora	25
Creamy lentils topped with curry leaves, whole red chillies and fried garlic.		Gram flour dumplings cooked in a fragrant yoghurt curry.	

MAIN COURSE



-RICE-

	AED
Afghani Pulao	40
Brown rice cooked with mutton and raisins	
Mutter Pulao.....	25
Aromatic rice cooked with peas	
Channa Pulao.....	25
Aromatic rice cooked with chickpeas	
Steam Rice.....	20
Plain white rice	

	AED
Biryani	
Aromatic, flavourful biryani cooked in a special and traditional way.	
Chicken	30
Fish	35
Mutton	40
Prawn.....	45

MAIN COURSE



-KIDS-

	AED		AED
Fish & Chips	35	Spaghetti Bolognase	35
Fried fish fingers and french fries.		Spaghetti served with meat sauce.	
Chicken Tenders.....	35	Alfredo Pasta	35
Batter-fried chicken served with french fries.		Penne pasta served with cheese sauce.	
Quesadilla.....	35		
Grilled flour tortilla filled with chicken and melted cheese.			

All kids meals will be served with a choice of juice (orange/apple) and a dessert (scoop of ice cream/chocolate brownie).

KIDS



-LIGHT BITES-

AED

Paratha Rolls

Chicken Tikka	18
Malai Boti.....	18
Reshmi Kebab	18
Aloo Tikki	16
Achari Paneer	16

All rolls will be served in our house special paratha bread.

Choose sauce: mint, mayo, imli (tamarind), garlic.

Choose extras: onion, lettuce, jalapeño, pickles, cheese.

Tomato, Mozzarella & Pesto Panini 30

Mozarella, tomato and pesto cheese sandwich in brown or white bread.

AED

Chicken Mushroom Quiche 25

Chicken and mushroom baked with cheddar and parmesan cheese.

Four Cheese Quiche..... 25

Tomato slices baked together with mozzarella, parmesan, cheddar and creamy garlic cheese.

Steak & Cheese Quesadilla 30

Succulent steak mixed with tomatoes, onions and cheese in a toasted flour tortilla (chicken or beef).

Chicken Tikka Pizza..... 30

BBQ chicken pieces with green chillies, jalapenos and capsicum topped with mozzarella, baked on our signature naan bread.

Served with green salad and french fries



-DESSERTS-

	AED		AED
Sticky Toffee Date Pudding	25	Panacotta with Berries	25
Delicious melted toffee drizzled over a moist date cake.		Delectable white chocolate dessert topped with sweet and sour berry compote - a treat to remember!	
Chocolate Malt Cake	25	Lotus Pie	25
Decadent to-die-for chocolate cake perfect for chocoholics.		Glorious biscoff cookie pie.	
Pecan Pie.....	25	Peach Crumble	25
Chef's signature dessert - caramel pecan lusciousness on a buttery flaky crust.		Sweet and juicy peaches topped with mouthwatering crump crumble.	
Chocolate Mousse	25		
Absolute chocolate joy in a cup.			

-DESI DESSERTS-

	AED		AED
Gajar Ka Halwa.....	18	Shahi Tukray	18
Traditional carrot pudding made with butter, cream and nuts.		Sinfully rich desi version of bread pudding.	
Shahi Kheer	18	Mutka Kulfi	18
Rich dessert fit for kings - royal mix of dry fruits, milk and rice.		Traditional desi ice cream churned with full cream milk, infused with saffron.	
Gulab Jamun	18		
Golden brown dumplings in a sweet sugar syrup topped with dry fruits.			



-DESI BREAKFAST-

BREAKFAST (A) AED 25

Halwa
Puri
Channa
Aaloo Bhaji
Pickles
Lassi or Soft Drink

BREAKFAST (B) AED 25

Khagina or
Pakistani Omelette
Lachedar Paratha
Bhoona Qeema
Pickles
Lassi or Soft Drink

Weekend only

-COMBOS-

BBQ

AED 30

Chicken Malai Tikka
Mutton Seekh Kebab
Fish Tikka
Plain Naan
Pulao Rice
Tarka Daal
Gulab Jamun

BIRYANI

AED 30

Chicken Biryani
Chicken Ginger
Shami Kebab
Tarka Daal
Raita
Gulab Jamun

CURRY

AED 30

Nihari
Chicken Haandi
Rajma or Tarka Daal
Reshmi Kebab
Gulab Jamun

SPECIAL VEG

AED 30

Rajma
Mirchon Ka Salan
Aaloo Tikki
Tarka Daal
Plain Rice
Plain Naan
Pickles
Gulab Jamun

VEG BIRYANI

AED 30

Vegetable Biryani
Khattay Baingan
Aaloo Tikki
Tarka Daal
Raita
Pickles
Gulab Jamun

All combos are served with fresh green salad / kachumer, mint chutney and a soft drink.



-DRINKS-

	AED		AED
English Breakfast Tea	8	Cappucino.....	18
Karak Chai.....	8	Latte.....	18
Masala Chai	8	Iced Coffee	18
Green Tea	8		

	AED		AED
Fresh Juices	18	Soft Drinks	7
Lemonade (Mint/ Watermelon/ Strawberry/ Pineapple)....	15	Mineral Water (Small/ Large)	5/10
Lassi (Sweet/ Salted)	15	Sparkling Water (Small/ Large)	10/18