

- ▣ **Yakhni Shorba** 495
Lamb shanks extract simmered with whole spices for eight hours just like the Kashmiri way
- ▣ **Murgh Shorba** 445
Pot roasted chicken broth with cumin and fresh herbs
- ▣ **Dal Dahi Da Shorba** 425
Curried lentil soup with yogurt dumplings
- ▣ **Tamatar Dhaniya Shorba** 425
Mild spiced tomato broth infused with fresh coriander

- **Lal Mirchi Da Paneer Tikka** 845
Homemade cottage cheese coated with Kashmiri red chillies paste, cooked in a tandoor
- **Shahi Multani Bhatti Ki Khumbi** 845
Mushrooms in creamy Multani style marinade with black cumin and cooked to perfection
- **Dahi Di Tikki** 845
Hung yogurt patties stuffed with green chili, ginger, coriander and cooked on a griddle
- **Malai Hare Phool** 845
Creamy broccoli florets flavoured with green cardamom and cheese
- **Nadru Ke Kebab** 845
Shallow fried lotus stem patties stuffed with Kashmiri prunes

- ▣ **Ajwaini Jheenga** 1645
Bay fresh giant prawns flavoured with carom seeds and grilled in a clay oven
- ▣ **Anardana Macchi Tikka** 1445
Fish chunks marinated with churned pomegranate seeds and Indus spices, roasted in a tandoor
- ▣ **Raan-e-Khyber** 1645
Slow braised spring lamb leg cured with spices and cooked in a tandoor, a delicacy from Khyber
- ▣ **Peshawari Seekh Kebab** 1445
A traditional Peshawari style marinated lamb mince skewered and grilled in a tandoor
- ▣ **Kebab-e-Bannu** 1045
A classic preparation from Bannu district, succulent morsels of chicken marinated with egg, vinegar and spices, cooked in a tandoor
- ▣ **Charga Murgh** 1045
Overnight marinated pot roasted baby chicken with traditional Lahori charga spices

- | | |
|---|-----|
| ■ Indus Paneer Tikka Butter Masala | 945 |
| Cottage cheese stewed in creamy tangy tomato gravy | |
| ■ Malai Khubani Kofta | 945 |
| Cottage cheese dumplings filled with apricots and simmered in creamy pistachio gravy | |
| ■ Baigan Mizaj | 945 |
| Specialty of Faisalabad, an all-time favourite, roasted aubergine mash cooked in aromatic spices and finished with fresh mint | |
| ■ Laal Mirch Tadka Palak | 945 |
| Fresh baby spinach tempered with whole red chillies and garlic | |
| ■ Rawalpindi Chole | 845 |
| Spicy regional chickpea preparation with raw onions, tomatoes and lemon juice with Rawalpindi tempering | |
| ■ Dal Makhani | 845 |
| Slow cooked black lentils finished with cream and butter, the Indus way | |
| ■ Farmers Lentil Curry | 845 |
| Fine selection of five lentils from North West Frontier, tempered in martbaan | |
| ■ Chef's Special Seasonal Vegetable Preparation | 945 |

ZAYKA LAGAN KA

- ▣ **Sialkot Kadhai Jhinga** 1645
Fresh water prawns tossed with onion, capsicum, tomatoes and whole Sialkot spices
- ▣ **Aloo Machli Ka Salan** 1445
Home style preparation of river Sole fish and potatoes finished with hand pounded spices
- ▣ **Nihari Gosht** 1545
Slow cooked baby lamb shanks cooked with traditional nihari spice mix
- ▣ **Punjabi Kukkad Makhani** 1245
A traditional chicken delicacy from Punjab, cooked with fresh tomatoes, khoya and butter
- ▣ **Dum Murgh Lahori** 1245
Dum cooked chicken drumsticks simmered in Lahori gravy

CHAWAL KA KHAZANA

Lagan Ki Biryani

All-time favourite basmati rice preparation, simmered with spices and cooked in dum style with a choice of

- | | |
|--|------|
| ▣ Lamb | 1245 |
| ▣ Chicken | 1145 |
| ▣ Vegetable | 945 |
| ▣ Afghani Kabuli Palaw | 845 |
| A staple from Kabul, long grain rice cooked on dum with boquetiere of veg, saffron, nuts and raisins | |
| ▣ Pulao | 745 |
| Flavoured basmati rice cooked with your choice of vegetables, cumin, green peas or corn | |

RANG DAHI KE

| | |
|-------------------------------|-----|
| ▣ Plain Curd | 265 |
| ▣ Raita - Plain/Mix Vegetable | 265 |
| ▣ Indus Special | 265 |
| ▣ Kandhari Anaar | 265 |
| ▣ Boondi & Coriander | 265 |
| ▣ Burani Raita | 265 |

- **Ras Malai** 545
Soft milk patties soaked in creamy saffron milk
- **Pasandeeda Shahi Tukda** 545
Golden fried bread, laced with thickened sweet milk garnished with pistachio slivers
- **Zaafрани Phirni** 545
A rice meal and milk pudding delicately flavoured with cardamom and saffron
- **Gulab Jamun** 545
Golden fried milk dumplings seeped in sugar syrup
- **Peshawari Meets Lahori** 545
Combination of kulfi and falooda
- **Homemade Ice Cream** 545
Paan Ice - Cream
Rose petal Ice - Cream
Kashmiri anjeer Ice - Cream

AAP KI KHIDMAT MEIN

- Bahawalpur Ganne Da Ras (Seasonal) 425
Traditional Punjabi sugarcane juice flavoured with ginger and key lime
- Khyber Ki Sardai 425
A welcome thirst quencher made from almonds, rose petals, cardamom, saffron, milk and sugar, from khyber district
- Chukandar Aur Kharbooje Da Panna 425
Blend of beetroot and melon, sourness of lemon topped up with soda
- Punjabi Makhaniya Lassi 425
Home churned yogurt flavoured with saffron, cardamom and nuts straight from the bylanes of Punjab