

Khushamadeed...Welcome

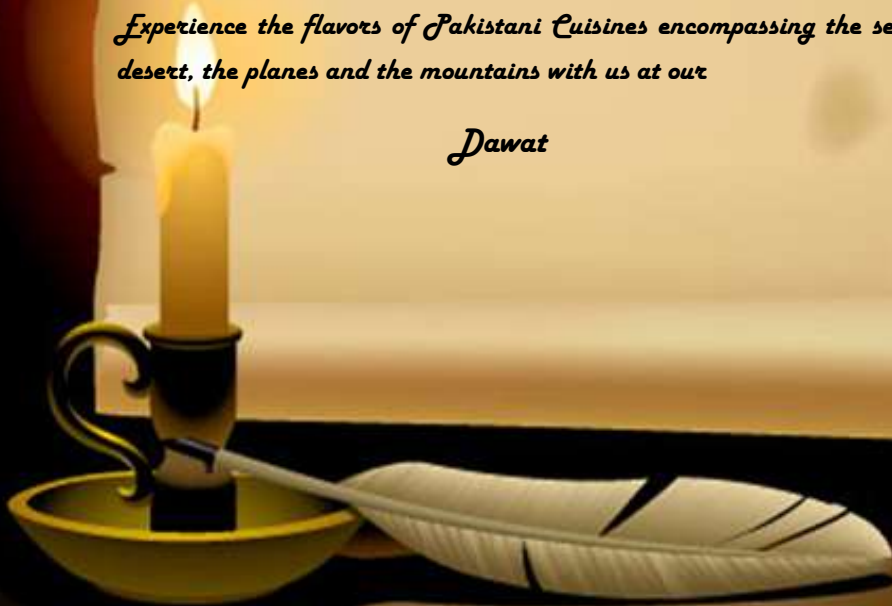
Pakistani cuisines have always had a regional character, with each of the four provinces offering their special flavors. In Punjab the influence of Mughlai cuisine is prominent in the use of Jandoori ovens. Khyber Pakhtunkhwa, the land of hospitality has the influence of Afghani cuisine, more use of lamb meat in shape of tikka, karahi, and beef chapli kabab are famous dishes of Khyber Pakhtunkhwa, most of the food is non-spicy and cooked in animal fat. In Baluchistan with Iranian and Turkish influence, cooks use the "Sajji" method of barbecuing whole lamb (on large skewers over coal pits marinated only with salt) and bake the breads in a deep pit. Black Pomfret is a well-known delicacy of Sindh because of the Arabian Sea. The fish is cleaned and cooked with a variety of spices.

Ceremonial occasions such as weddings have inspired a number of delectable dishes. One of the traditional dishes at a marriage feast is Chicken Qorma with either Pullao or Biryani.

Mughlai style of cookery evolves at the Mughal court and remains centered in Old Lahore; Chicken Jandoori is from that origin. Nizam (Ruler) of Hyderabad (India) had an experimental kitchen and that is where Biryani was created and perfected.

Experience the flavors of Pakistani Cuisines encompassing the sea, the desert, the planes and the mountains with us at our

Dawat



PAKISTAN And Its 4 Regions



History of the Origin of Traditional Pakistani Cuisine

Pakistani cuisine is often spicy and also known for its richness. It is a distinct blend of flavors from Afghanistan and Iran with strong culinary influences from the Middle East, Central and Western Asia. The flavors have travelled more than five hundred years are now fused with indigenous South Asian Cuisine found in the Indus Valley and Punjab. The food also varies greatly from region to region within Pakistan, reflecting the country's ethnic, cultural and culinary diversity.

The cuisine in Sindh and Punjab can be very hot and spicy, and is generally identical to foods consumed in northern India. Food in Khyber Pakhtunkhwa, Baluchistan and Northern Areas is similar to cuisines found in Afghanistan, Central Asia, Iran and the Middle East, where mild aromatic spices are used. The main course is served with wheat bread (Naan) or rice. Salads generally are served with the main course rather than before. Assorted fresh fruit or desserts are consumed at the end. Meat (including Beef) plays a dominant role in Pakistani food, compared to other South Asian cuisines.

Signature Dishes

Mutton be dam jaan (Mughlai)	RS. 3990
Chicken Tandoori Makni	RS. 2290
Mughlai Fish Curry	RS. 4590

Signature Dishes BBQ

(2 Persons Serving)

Jumbo Tandoori Jeenga (prawn)	RS. 4990
Beef Behari Kebab	RS. 3790
Family BBQ Platter	RS. 17,990
BBQ Platter	RS. 9590
Nawabi fish Tikka (Norway ion salmon)	RS. 10,990

Mild



Medium



Hot



"All food ingredients are locally sourced"

All Prices are subject to applicable tax

Shuruuat

(Appetizers)

Hara Bhara Kebab ❀❀

RS. 1690

Jhinga Pakora ❀ (jhi-n-ga; pa-ko-ra)

Succulent Prawns Fritters, seasoned with Ground Spices.

RS. 4390

Paneer Tikka ❀❀ (pa-nee-r; tik-ka)

Chunks of Paneer marinated in Spices and Grilled in a Tandoor.

RS. 1790

(All the above items are served with Mint, Tamarind, Plum Chutney and Walnut Raita)

Shorba

(Soups)

Chicken Yakhni (yak-hi-ni)

Flavored Broth infused with Traditional Spices and Sautéed Onions

RS. 1190

Mutton Yakhni (yak-hi-ni)

Flavored Broth infused with Traditional Spices and Sautéed Onions

RS. 1590

Mulligatawny (mul-li-ga-taw-ny)

A Traditional Lentil Soup, with Chicken and Rice, served with Lemon Wedges

RS. 1190

Samandari Shorba (sh-or-ba)

RS. 1890

(All the above items are served with papadum and 04 kinds of Chutney)

Mild



Medium



Hot



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Sindh



Sindhi Cuisines have come a long way from the times of the Indus valley Civilization. It has had several influences in its past and continues to do so. Pre-partition Indian subcontinent played a prominent role in the making of Sindhi cuisines as we know them today. Due to substantial influence of its Indian origins we see many similarities between Sindhi and Indian cuisines in terms of the spicy aromatic features.

Hyderabadi Murgh Masala ❀❀ (hy-der-aba-di moor-ugh;ma-sa-la) **RS. 2190**
Chicken Cooked with Onions, Tomatoes, Fenugreek and Pickles

Maghaz Masala ❀❀ (ma-gaz; ma-sa-la) **RS. 2590**
Lamb Brain Lightly Fried in Dry Ginger, Cooked with Garlic, Onions and Tomatoes Gravy

Katti Daal ❀ (kat-ti; da-al) 🌱 **RS. 1490**
Lentils Infused in Amchoor (Mango Powder), Cooked with Tomatoes and Onions

Sindhi Gosht Curry ❀❀ (sin-dhi-go-sh-t-cur-ry) **RS. 2990**
Tenderized Mutton Gravy with Onions, Tomatoes, Green Chilies, Garlic, Ginger, Yogurt and Mint Leaves

Sindhi Machli Curry ❀❀ (sin-dhi; ma-sh-li; cur-ry) **RS. 3690**
Succulent Pieces of Fish in a Tangy Tomato Curry, with a Dash of Coconut and Red Chili Paste.



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Punjab



Punjabi cuisine specially brings to mind images of appetizing food. It is an infusion of agriculture and farming lifestyle that has prevalent throughout Punjab for centuries and supported by locally grown staple food. In the preparation of Punjabi food, onion, ginger and garlic are used extensively to enhance the taste of the food. Hot roti and paratha (bread forms) are a part of all vegetarian / non-vegetarian delights.

Tawa Tali Machli ❀

Pan Fried Fillet of Fish Marinated with Local Spices

RS. 2790

Murgh Handi ❀❀ (moor-ugh; han-di)

Boneless Chicken Cubes Cooked with Garlic, Ginger, Tomatoes, Onions, Cream and Butter

RS. 2090

Jahangiri Chanp Masala ❀❀ (Jaha-ng-iri ; cha-np ma-sa-la)

Mutton Ribs Dusted with Aromatic Spices, Cooked in Tomatoe and Onion Gravy

RS. 3690

Palak Paneer ❀ (pa-lack; pa-ni-r)

Shallow Fried Cottage Cheese in a Healthy Spinach Gravy and Sautéed with finely balanced Curry Spices

RS. 1690

Bhuna Gosht (Mutton) ❀❀

RS. 4990

Mild



Medium



Hot



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Khyber Pakhtunkhwa



Khyber Pakhtunkhwa Cuisines are strongly influenced by the rich cultural surroundings of the region. The mouth-watering flavor of cooking originates from Afghanistan, Central Asia and Middle East. The people in these regions do not prefer very spicy foods and have a more BBQ style of cooking. They heavily rely on sheep and goats for their meat requirements. The food cooked is in the animal fat which brings added flavor to the dish.

Murgh Reshmi Handi ❀

RS. 2690

Shinwari Karahi (sh-in-wa-ri; ka-ra-he)
Mutton Cooked in Natural Fat with a Tomato Sauce

RS. 3990

Mutton Chapal Kebab ❀ ❀

RS. 4290

Lamb Shinwari Tikka ❀ (la-mb ; shin-wa-ri ; tik-ka)
Hardwood Charcoal Lamb and with Fat

RS. 5190

Mild



Medium



Hot



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Balochistan



Balochistan Cuisine has a great influence of the surrounding regions like with Iranian, Afghanistan and Turkish, cooks use the “Sajji” method of barbecuing whole lamb (on large skewers over coal pits marinated only with salt) and bake the breads in a deep pit. The food contains hardly any hot spices salt and traditional herbs are used to flavor the food. The use of animal fat is common. The famous Afghani Nans or Qandhari Nan is used as a whole wheat bread.

Balochi Tawa Jeenga (balu-chi;jee-n-ga)

RS. 3990

Prawn immersed in a Spicy Tomato Concasse, Infused with local Spices and Red Chilies

Balochi Namkeen Gosht (Balochi; Nam-keen;go-sh-t)

RS. 4490

Balochi specialty Mutton Dish, Cooked with Salt and Black Pepper

Tawa Sabzi (ta-wa;sa-b-zi)

RS. 1690

Seasonal Vegetables Stir Fried in a Spicy Onion, Tomato Concasse Gravy



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Kashmir (AJK)



Kashmiri cuisine is the cuisine of the Kashmir valley (region of AJK - Greater Kashmir Region). Rice is the staple food of Kashmiris and has been so since ancient times.

Meat, along with rice, is the most popular food item in Kashmir.

The culinary art is learnt through heredity and is rarely passed to outside blood relations.

Kashmiri roghan josh

Mutton shanks, mildly flavored curry garnish with saffron fresh coriander

RS. 3490

Shab deg Kashmiri

Mutton cubes flavored curry, turnip, saffron, fresh coriander leaves served with condiments

RS. 3490

Kashmiri Rajma

Lentils cooked in butter and tomato and onion, make a tarka mango powder tamarind pulp to garnished with red chili whole, cumin, coriander and fresh curry leaves

RS. 1690

Paneer Curry

RS. 3690

Mild



Medium



Hot



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Gilgit (Baltistan)



Gilgit Baltistan cuisine is as diverse as it is unique, using mostly organic food items. Due to the heights of the area, the gastronomy is very High in protein (Whole wheat, butter, lamb meat, Yak meat, nuts, apricot oil, rock salt); very healthy and as compared to other areas, the people are living very long lives.

Dowdo Soup

RS. 1390

Mutton cubes cooked in a rich flavorful broth with homemade noodles and fresh coriander

Hoi Lo Garma



RS. 2290

Homemade flatbread cooked with spinach, mustard seeds, nut paste and spices

Lamb harissa

RS. 2690

Crushed whole-wheat and lamb meat slow-cooked overnight with butter
Seasoned with rock salt



Mild



Medium



Hot



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Mughlai



Mughlai Cuisine is a style of cooking developed in South Asia by the imperial kitchen of the Muslim Mughal Empire. This cuisine is the emulsion of Central Asia (where the Mughal rulers originally came from) and North India (Hyderabad, Uttar Pradesh and Delhi) and Pakistan

Murgh Tikka Masala ❀❀ (murgh;tik-ka;ma-sa-la)
Chicken Tikka Grilled to Perfection in our Chef's Secret Recipe

RS. 2390

Tawa Murgh Malai ❀ (ta-wa : moor-gh ; ma-lai)
Chargrilled Chicken Braised in a Chunky Tomatoes and Onions Salsa

RS. 2390

Shahjahaní Goshat Lazizi ❀ (Sha-h-Jaha-ni : go-sh-at ; laz-izi)
Mutton Chunks in a Flavored Curry Glazed with Aromatic Persian Saffron and Fresh Coriander Leaves

RS. 3590

Murgh Malai Tikka (Leg & Breast) ❀

RS. 2690

Mild



Medium



Hot



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Angaron Ki Soughat

BBQ



Most etymologists believe that “Barbeque” derives from the word “Barbacoa” found in the language of the Taino people of the Caribbean and the Timucua of Florida and entered European languages in the form barbecue. The word translates as sacred fire pit. The word describes a grill for cooking meat consisting of a wooden platform resting on sticks.

Hazari Kebab ❁ (ha-zar-e ke-bab)

RS. 3490

Searched Boneless Chicken with a Garlic Marinade. Topped with Green Chilies and Cheddar Cheese

Reshmi Seekh Kebab ❁ (re-sh-mee ke-bab)

RS. 2490

Minced Chicken Marinated in Cream Cheese, Cashew Nuts, Onions and Traditional Spices

Sheesh Kastori Kebab ❁ (she-esh qas-toor-e ke-bab)

RS. 2590

Minced Mutton marinated with traditional Spices, Poppy Seeds and Fenugreek

Special Lamb Champs ❁

RS. 14,990

Chargrilled Lamb Ribs Marinated in a Fusion Blend of Ground Spices and Pomegranate, Served with Chilies and Tomato Chutney

Mild



Medium



Hot



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Qaus-e-Qaza ke Chawal

(Rice)

Jalpari Biryani ❀	(Prawns)	RS. 3190
Murgh Biryani ❀	(Chicken)	RS. 2490
Chilman Biryani ❀	(Mutton)	RS. 3490
Nouvaratan Biryani ❀	(Vegetables)	RS. 1490
Mutton Peshawari Pulao ❀	(Mutton)	RS. 3490
Sindhi Murgh Biryani ❀		RS. 2590
Aromatic Rice with Chicken Infused spices from the Region of Sindh.		
Sindhi Gosht Biryani ❀		RS. 3490
Aromatic Rice with Mutton, infused spices from the Region of Sindh.		
Sada Chawal		RS. 890
Steamed Rice with a Dollop of Butter.		

Naan Roti aur Paratha

(Bread)

Rumali Roti (Phulka) (Basket)	Paper thin bread	RS. 390
Lahsun Nan (Basket)	Tandoori bread with garlic	RS. 390
Kalongi Nan (Basket)	Tandoori bread with seeds	RS. 390
Cheese Nan (Basket)	Tandoori bread with cheese	RS. 890
Paratha Lachhey Dar (Basket)	Buttered bread from the skillet	RS. 490
Aloo Paratha (Basket)	Buttered bread stuffed with potatoes	RS. 390
Taftaan	Buttered bread stuffed with sugar	RS. 390
Basanti	Buttered bread stuffed gram flour	RS. 290
Mahraja	Buttered bread stuffed spinach cumin seed	RS. 290
Meetha Paratha	Sweet bread stuffed with sugar	RS. 290

Mild



Medium



Hot



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Paimaina-e-Sheerien

(Desserts)

Shai tukra

RS. 990

Bread pudding with Pakistani sweet add saffron and nuts

Gulab Jamon

RS. 790

Kneaded Sweet Dough balls, fried in a thick Rose and Saffron Syrup

Ras Malai

RS. 1290

Tender pieces of curdled Sweet Milk with Pistachio and Rose Essences

Kulfa Faluda

RS. 790

Summertime Treat, made with infused Cardamom Milk.

Seasonal Halwa

RS. 790

Carrot/Pumpkin/Walnuts (Availability depends on Season)

Sheer Khurma

RS. 790

Shahi Kheer

RS. 790

Seasonal Fruit Platter

RS. 1290

Assorted Fruit (Availability depends on Season)

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Dawat Dietary Menu

Cooked with Locally Produce Ingredients


(Gluten, Vegetarian, Dairy)

Please talk to our team for your additional requirements (non veg)



Soup

Lentil Soup - **Rs. 990**  
(Mixed dal cooked in vegetable stock & spices)



Hot Snack



Vegetable Pakora - **Rs. 1090**  
(Potato, eggplant, green chili, fresh coriander, chickpeas powder, mint chutney)

Salad



Village Green Salad - **Rs. 1090**  
(Assorted mixed lettuce, cucumber, tomato, onion & lemon lime dressing)

Main

Vegetable Bhujia - **Rs. 1490**  
(Mixed root vegetables, zucchini & beans braised in onion tomato gravy & Pakistani garam masala)

Red Bean Masala - **Rs. 1490**  
(Cooked in Pakistani spices & tomato gravy)

Dessert

Seasonal fresh cut fruits, lime wedge - **Rs. 1290**  

Gulab Jamun - **Rs. 790**   

Pakistani Spices

(chili, cumin, fennel, coriander, turmeric & garam masala)



Gluten Free



Vegetarian



Dairy

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Beverages Menu

Juices, Soft Drinks & Mineral Water

Desi Mashrubat

Aalubukhare ka Sharbat ~400

Meethi Lassi ~ 600

Namkeen Lassi ~ 600

Shakarcola ~ 400

Shikajabeen ~400

Mocktails

Serena Lemonade ~ Rs. 650

A truly reFreshing drink of Fresh Lime and Grenadine,
Topped with 7up

Mint Lemonade ~ Rs. 550

A thirst quencher delight with 7-up and Fresh Mint

Pina-Colada ~ Rs. 1050

Pineapple Juice mixed with Coconut Cream and a hint of Lime,
topped with a Pineapple Slice

Pineapple Sunshine ~ Rs. 1050

Orange & pineapple Juice with a hint of Lime, topped with 7up

November Sea Breeze ~ Rs. 1050

A refreshing combination of Cranberry & Apple

Citronelle Rs. 1050

Sparkling bubbly blend of Apple & Mint

Tea/ Coffee Selection

Locally Roasted Coffee

Tea Selection ~ 500

Iced Tea ~ 500

Coffee ~. 750

Cold Coffee ~ 850

Soft Drinks ~ 450

Perrier 330ml ~ 2250

Mineral Water 1.5 L ~ 450

Ginger Ale ~ 1750

Premium Spring Water 01 L ~ 650

Premium Spring Water 320 ML ~ 400

Murree Sparkling Water ~ 500

All Prices are subject to applicable tax