

ALIYA'S *Fusion*

FRESH FOOD. COZY KITCHEN.
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Takeout (Howard County, Maryland)

Delivery & Catering (Washington DC-Baltimore Area)

STREET FOOD & CHUTNEY BOWLS

1.Delhi Chana Chaat **ST, LT**

Tangy chickpea salad with potatoes, chutneys, yogurt, and spices

3.Karachi Bun Kababs **By Dozen**

Spiced lentil patty with chutneys, onions, and a fried egg in a soft bun

5.Pakoras **LT**

Crispy, fritters made with flour, spices and assorted vegetables

7.Gujrati Khandvi **LT**

Silky gram flour rolls with mustard seeds, curry leaves, and coconut.

9.Punjabi Samosas **By Dozen**

Crispy, golden pastries filled with spiced potatoes.

2.Multani Dahi Bhallas **ST**

Lentil dumplings in yogurt, topped with chutneys and spices

4.Shaami Kabab Chicken **By Dozen**

Pan-seared minced chicken and lentil patties with warm spices

6.Club Sandwiches **\$ By Dozen**

Tiple-layered delight featuring toasted bread & chicken, fresh lettuce, bell pepper , and creamy mayonnaise

8.Karachi Kabab Rolls **By Dozen**

Spiced chicken kababs in a flaky paratha with onions and chutney

10.Spring Rolls **By Dozen**

Golden-fried rolls stuffed with a flavorful mix of fresh vegetables and aromatic seasonings



11.Harri Chutney
Fresh, zesty sauce made with mint, and spices
Bowl

12.Aaloo Bukhara Chutney
Tangy plum sauce
Bowl

13.Imlee Chutney
Sweet and tangy tamarind chutney
Bowl

14.Yoghurt Chutney
Zesty sauce made with mint, and spices
Bowl

15.Tomato Piyaaz Chutney
Zesty sauce made with mint, and spices
Bowl

RICE ENTREES

Small Tray (ST) Serves approx. 7, Large Tray (LT) Serves approx. 12

26.Karachi Chicken Biryani **ST,LT**

A classic, slow-cooked rice dish with tender chicken, bold spices, and saffron-infused basmati rice

29.Mughlai Yakhnee Pulao **ST, LT**

Fragrant basmati rice simmered in a rich, spiced chicken broth for a deeply flavorful experience

32.Egg Fried Rice **ST, LT**

Fragrant stir-fried rice with eggs, vegetables, and soy sauce

27.Hyderabadi Kofta Biryani **ST,LT**

Aromatic basmati rice layered with spiced chicken meatballs and fragrant masala, cooked to perfection

30.Goa Shrimp Biryani **ST, LT**

Coastal-inspired biryani with juicy shrimp, fragrant spices, and a hint of coconut

33.Aaloo Tihari **ST, LT**

Fragrant basmati rice with spiced potatoes, caramelized onions, and whole spices, finished with fresh coriander

28.Plain Basmati Rice **ST,LT**

Fragrant, long-grain rice cooked to fluffy perfection

31.Afghani Mutton Pulao **LT**

A hearty dish of aromatic rice with tender mutton, caramelized carrots, raisins, and warm Afghan spices

35.Kathmandu Zira Rice **ST,LT**

Flavorful basmati rice infused with roasted cumin seeds for a warm, earthy taste



VEGGIE DELIGHTS

Small Tray (ST) Serves approx. 7, Large Tray (LT). Serves approx. 12

50.Shaljam Masala
ST, LT

Tender turnips with coriander, and green chilies for a warm, & zesty flavor

51.Bhindi-Do-Pyaza
ST, LT

Stir-fried okra, with aromatic spices for a crisp, delicious South Asian twist

52.Paalak Paneer
ST, LT

Soft paneer in a creamy, spiced & wholesome spinach gravy

53.Turiya Pepper Fry
ST, LT

Ridge gourd cooked with mild spices, turmeric, black pepper, & green chilies

54.Baingan Sizzler
ST, LT

Eggplant slices seasoned & pan cooked with a splash of lemon for a tangy finish

55.Aaloo Masaala
ST, LT

Potatoes sautéed with onions, tomatoes, curry leaves - infused with aromatic spices

56.Anda Aaloo Masaala
ST, LT

Eggs and potatoes with green chilies, coriander - dash of mustard for a warm finish

57.Aaloo Paalak
ST, LT

Sautéed spinach and potatoes infused with aromatic spices

58.Sabzee Fusion
ST, LT

Vibrant medley of seasonal vegetables, stir-cooked with aromatic spices

PUNJABI DAHI CURRY, LENTILS WITH FRAGRANT BASMATI RICE & SOULFUL CHUTNEYS

70.Punjabi Dahi Curry
ST, LT

Yogurt-based curry with soft, spiced gram flour fritters

71.Daal Makhni
ST, LT

Rich, creamy slow-cooked with whole black lentil dish, infused with aromatic spices, butter, and cream

75.Daal Fry Dhaaba
ST, LT

Hearty dish made with split and skinned urad lentils slow-cooked to a creamy consistency with aromatic spices

72.Chana Masala
ST, LT

Chickpeas curry with onions, garlic, and tomatoes

73.Chana Daal
ST, LT

Split chickpeas with a fragrant spice tempering

74.Kaali Massor Daal
ST, LT

Brown lentils finished with a flavorful tarka

75.Plain Basmati Rice
ST, LT

Fragrant, long-grain rice cooked to fluffy perfection

11.Harri Chutney
Fresh, zesty sauce made with mint, and spices
Bowl

12.Aaloo Bukhara Chutney
Tangy plum sauce Bowl

13.Imlee Chutney Sweet and tangy tamarind chutney Bowl

14.Yoghurt Chutney Zesty sauce made with mint, and spices Bowl

15.Tomato Piyaaz Chutney
Zesty sauce made with mint, and spices
Bowl



MEAT LOVERS

Small Tray (ST)
Serves approx. 7,

Large Tray (LT).
Serves approx. 12



101.Lahori Karahi
Chicken ST, LT
Mutton ST, LT

Bold & aromatic dish with tender chicken stir-cooked in a wok (karahi) with a blend of traditional spices

104.Mom’s Chicken Saalan
ST, LT

A rich, slow-cooked curry with a fragrant blend of spices, onions & tomatoes

107.Chicken Munchurian
ST, LT

Crispy fried chicken tossed in a tangy, spicy, and savory Indo-Chinese sauce, with vegetables

110.Chicken Seekh Kababs By Dozen

Succulent dish of marinated chicken, fried & smoked to perfection for an aromatic finish

113.Aaloo Keema
Beef ST, LT
Chicken ST, LT
Mutton ST, LT

Minced meat with potatoes simmered with a medley of ginger, onions and other spices

116.Palak Gosht
Chicken ST, LT
Beef ST, LT
Mutton ST, LT

Tenderized meat with Spinach simmered with Dried Fenugreek Leaves & a medley of spices

119.Bhindi Mutton Gosht
ST, LT

Flavorful curry of tender mutton & okra cooked in a spiced onion gravy.

102.Kofta Meatballs
Beef ST, LT
Chicken ST, LT

Juicy, spiced meatballs simmered in a rich, aromatic tomato-based curry, infused with fragrant spices

105.Butter Chicken
ST, LT

Tandoori-grilled chicken bathed in a silky, butter-infused tomato gravy

108.Chicken Tikka Tandoori ST, LT

Marinated chicken legs & thighs, fried & smoked to perfection for an aromatic finish

111.Peshawri Chapli Kabab By Dozen

Traditional Peshawari-style minced beef kababs, seasoned with aromatic spices & a hint of pomegranate

114.Aaloo Mutton Gosht
ST, LT

Soul warming Asian curry, combining tender mutton and potatoes cooked in a rich, & aromatic gravy

118.Chana Daal Mutton Gosht
ST, LT

Tender mutton & split chickpeas curry in a blend of flavors and textures

120.Kareley Mutton Gosht
ST, LT

Flavorful curry of tender mutton & okra cooked in a spiced onion gravy

103.Chicken Korma
LT, LT

Mughlai delicacy with tender chicken slow-cooked in a velvety, spiced yogurt and nut-based gravy.

106.Karachi Nihari
ST, LT

Slow-cooked tender beef stew simmered in a fragrant blend of spices

109.Haleem
Chicken LT
Beef LT

Slow-cooked delicacy made blended with wheat, lentils, and succulent meat

112.Shaljam Gosht
ST, LT

Tender mutton slow-cooked with turnips in a rich, aromatic gravy

115.Gobi Mutton Ghost
ST, LT

Crispy cauliflower florets with tender mutton chunks tossed in a fiery, smoky, & tangy sauce

NAANS

Naans are not made inhouse and kept for customer convenience

Plain Naans

Garlic Naans



CHEF'S SIGNATURE

Chinnioti Mutton Kunna
LT

Chinioti Kunna with Paya - A regal delicacy from the heart of Punjab, this slow-cooked masterpiece combines tender mutton shank with rich, bone-broth-infused trotters (paya), simmered in a deep, aromatic clay pot. Cooked with a secret blend of traditional Chinioti spices, the dish boasts a luscious, velvety gravy that's bursting with bold, meaty flavors. Served with hot naan or steamed basmati rice, this dish is a true tribute to heritage and indulgence.

Mutton Paayaa with Bong
LT

A soul-warming, slow-cooked delicacy where tender mutton trotters (paya) and succulent beef shank (bong) come together in a rich, gelatinous broth infused with deep, aromatic spices. Simmered for hours to perfection, this dish delivers an unmatched depth of flavor, with a velvety texture that melts in your mouth. Served with fresh naan or steamed rice, it's a celebration of tradition, indulgence, and bold taste.

Peshawari Namkeen Karahi
LT - Mutton or Lamb

A rustic and flavorful masterpiece from the streets of Peshawar, this dish features tender bone-in mutton or lamb stir-fried in pure ghee with minimal yet bold seasonings-salt, black pepper, and fresh green chilies. Cooked in a traditional karahi, it retains its natural juiciness, allowing the meat's rich essence to shine. Served piping hot with naan, this dish is a true testament to the beauty of simplicity and authentic Peshawari flavors.

Chicken Seekh Kabab Karahi
LT

A unique twist on a classic, this dish combines juicy, spiced chicken seekh kababs with a rich, aromatic karahi gravy. Cooked with tomatoes, garlic, and a blend of traditional spices, the kababs soak up the deep, smoky flavors, creating a melt-in-your-mouth experience. Finished with fresh coriander, green chilies, and a hint of butter, this sizzling delicacy is best enjoyed with warm naan or tandoori roti. A true indulgence for kabab and karahi lovers alike!

DRINKS

Serve chilled for a traditional and flavorful delight.

Namkeen Lassi,
0.5G

A savory and refreshing yogurt-based drink, blended with creamy yogurt, salt, roasted cumin, and a hint of mint

Zesty Rooh Afza
0.5G

Refreshing fusion of the classic Rooh Afza syrup and freshly squeezed lemon

Mango Lassi,
0.5G

Rich and creamy blend of ripe mangoes, creamy yogurt, and sugar

Jaggery Juice
(Sugar Cane Flavor)
0.5G

Refreshing fusion of jaggery and chilled water, infused with a hint of mint, & ginger for a perfect balance of sweetness and revitalizing flavor

Meethi Lassi,
0.5G

A savory and refreshing yogurt-based drink, blended with creamy yogurt, & sugar





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150. Barfi 1 lb.

A rich and creamy traditional sweet made from milk, slow-cooked with sugar and flavored with cardamom, & saffron

152. Coconut Barfi 1 lb.

Rich and aromatic Indian sweet made with fresh grated coconut, khoya, with hint of cardamom

156. Moti Choor Ladoo 1 lb. \$8

Delicate, melt-in-your-mouth golden pearls of sweetened gram flour, with saffron and cardamom

154. Khajoor Halwa LT

A rich and nutritious dessert made with pureed dates, khoya slow-cooked in desi ghee with cardamom, nuts, and a hint of saffron

158. Gaajar Halwa LT

Delicacy made with grated carrots, simmered in khoya & desi ghee, infused with cardamom, and garnished with almond nuts for a perfect, melt-in-your-mouth sweetness

160. Ras Malai By dozen

Soft, spongy paneer dumplings soaked in a rich, saffron-infused milk, delicately flavored with cardamom and topped with crushed pistachios and almonds

151. Gulab Jaman 1 lb.

Soft, melt-in-your-mouth dumplings made from khoya, cardamom, deep-fried in desi ghee

155. Suji Halwa LT

Rich and comforting semolina dessert, slow-cooked in desi ghee with cardamom, sugar, then topped with crunchy nuts

157. Gaajar Kheer LT

Luscious twist on traditional kheer, made with slow-cooked grated carrots, rich milk, and aromatic cardamom, topped with almonds

159. Fruit Trifle ST, LT

Luscious, layered dessert with velvety custard, & juicy seasonal fruits



161. Lucknow Zardaa ST, LT\$

Vibrant & fragrant sweet rice delicacy, infused with saffron, cardamom, and desi ghee & nuts

162. Meethi Sawayaan ST, LT

Delightful sweet vermicelli noodle dish, cooked with sugar, desi ghee, and cardamom, infused with saffron and garnished with coconut pieces, raisins

163. Sheer Khorma ST, LT

A festive delicacy of silky vermicelli slow-cooked in rich, saffron-infused milk, sweetened with dates, and garnished with almonds, pistachios, and raisins

Mutanjan ST, LT

Royal Mughlai sweet rice dish, bursting with rus gullas of vibrant colors, rich saffron aroma, and a delightful mix of nuts - raisins, almond, coconut grated, candied fruits, and khoya.

165. Sindhi Gurr Chaawal ST, LT

Fragrant, traditional sweet rice dish cooked in desi ghee infused with caramelized jaggery, coconut pieces

166. Peshawari Kheer ST, LT

A rich, creamy rice pudding slow-cooked with caramel cardamom, saffron, and nuts, capturing the essence of Peshawari indulgence



TEA TIME CAKES



203. Almond Cake 8 inch

soft, fluffy sponge cake with a delicate almond flavor, made with finely ground almonds for a rich, nutty taste.

202. Vanilla Raisins Cake 8 inch

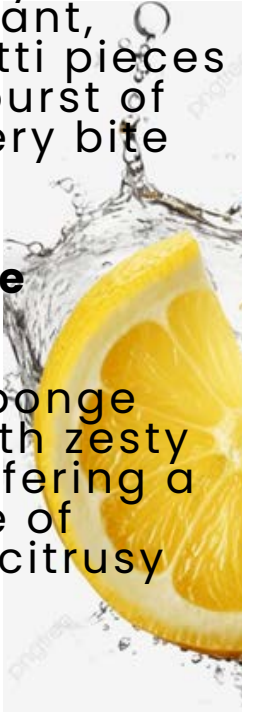
Moist and fluffy, with a hint of vanilla and a delicate buttery finish, this refreshing treat is ideal for any occasion, from tea-time to dessert indulgence

201. Tutti Frutti Cake 8 inch

A soft and buttery cake infused with vibrant, candied tutti frutti pieces for a delightful burst of sweetness in every bite

200. Lemon Cake 8 inch

Light and airy sponge cake infused with zesty lemon flavor, offering a perfect balance of sweetness and citrusy freshness.



CREAM CAKES

204. Chocolate Madness 8 inch

Rich and moist chocolate sponge layered with luscious cocoa-infused buttercream and silky chocolate cream. Topped with a smooth chocolate glaze or delicate chocolate shavings, this indulgent treat is perfect for any chocolate lover. Pure decadence in every bite!

206. Pineapple Cake 8 inch

Light and fluffy vanilla sponge layered with fresh cream and juicy pineapple chunks. Topped with a luscious swirl of cream and garnished with even more pineapple for a refreshing, tropical delight. Perfectly sweet, creamy, and irresistibly delicious!

208. Pastries By dozen for 1 flavor

Delicate, light, and irresistibly creamy, our fresh cream pastries are made with soft, fluffy sponge layers filled with rich, freshly whipped cream. Available in a variety of flavors, including Mango, Pineapples, Strawberry, Black Forest, & Lemon

205. Black Forest 8 inch

A classic indulgence featuring layers of rich chocolate sponge soaked in cherry syrup, filled with fresh whipped cream and juicy cherries. Topped with a dusting of cocoa powder, chocolate shavings, and more cherries for a perfect balance of sweetness and richness. A timeless favorite for any celebration!

207. Coffee Cake 8 inch

Legendary treat with soft, buttery sponge infused with rich coffee flavor, layered with a smooth coffee buttercream, and finished with a delicate, melt-in-your-mouth texture—just like the iconic Bombay Bakery classic!

209. Red Velvet Cake 8 inch

Luxurious and velvety-soft cake with a hint of cocoa, layered with rich, creamy vanilla or cream cheese frosting. Its signature deep red color and melt-in-your-mouth texture make it an irresistible treat for any occasion. Elegant, indulgent, and simply delicious



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