

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\$45 LT\$70**

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

3.Karachi Bun Kababs
\$65/Dozen

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

5.Pakoras
LT\$45

Crispy, fritters made with flour, spices and assorted vegetables

7.Gujrati Khandvi
LT\$35

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

9.Punjabi Samosas
\$36per Dozen

Crispy, golden pastries filled with spiced potatoes.

2.Multani Dahi Bhallas **ST\$40 LT\$65**

Lentil dumplings in yogurt, topped with chutneys and spices

4.Shaami Kabab
Chicken \$48/Dozen
Beef \$58/Dozen

Pan-seared minced chicken and lentil patties with warm spices

6.Club Sandwiches
\$48 per Dozen

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

8.Karachi Kabab Rolls **\$58 per Dozen**

Spiced chicken kababs in a flaky paratha with onions and chutney

10.Spring Rolls
\$36per 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
\$3.25/Bowl

12.Aaloo Bukhara Chutney
Tangy plum sauce
\$3.25/Bowl

13.Imlee Chutney
Sweet and tangy tamarind chutney
\$3.25/Bowl

14.Yoghurt Chutney
Zesty sauce made with mint, and spices
\$3.25/Bowl

15.Tomato Piyaaz Chutney
Zesty sauce made with mint, and spices
\$3.25/Bowl

RICE ENTREES

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

26.Karachi Chicken Biryani **ST\$50, LT \$95**

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

29.Mughlai Yakhnee Pulao **ST\$50, LT\$95**

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

32.Egg Fried Rice
ST\$40, LT\$75

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

27.Hyderabadi Kofta Biryani **ST\$55, LT\$100**

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

30.Goa Shrimp Biryani **ST\$65, LT\$100**

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

33.Aaloo Tihari
ST\$30, LT\$100

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

28.Plain Basmati Rice
ST\$25, LT\$45

Fragrant, long-grain rice cooked to fluffy perfection

31.Afghani Mutton Pulao
LT \$145

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

35.Kathmandu Zira Rice
ST \$30LT \$45

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\$40, LT\$65

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

51.Bhindi-Do-Pyaza
ST\$40, LT\$70

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

52.Paalak Paneer
ST\$40, LT\$70

Soft paneer in a creamy, spiced & wholesome spinach gravy

53.Turiya Pepper Fry
ST\$45, LT\$75

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

54.Baingan Sizzler
ST\$35, LT\$50

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

55.Aaloo Masaala
ST\$30, LT\$55

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

56.Anda Aaloo Masaala
ST\$45, LT\$75

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

57.Aaloo Paalak
ST\$40, LT\$70

Sautéed spinach and potatoes infused with aromatic spices

58.Sabzee Fusion
ST\$45, LT\$70

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\$45, LT\$75

Yogurt-based curry with soft, spiced gram flour fritters

71.Daal Makhni
ST\$40, LT\$70

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

75.Daal Fry Dhaaba
ST\$45, LT\$70

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

72.Chana Masala
ST \$40, LT\$75

Chickpeas curry with onions, garlic, and tomatoes

73.Chana Daal
ST \$40, LT\$65

Split chickpeas with a fragrant spice tempering

74.Kaali Massor Daal
ST\$35, LT\$50

Brown lentils finished with a flavorful tarka

75.Plain Basmati Rice
ST\$25, LT\$45

Fragrant, long-grain rice cooked to fluffy perfection

11.Harri Chutney
Fresh, zesty sauce made with mint, and spices
\$3.25/Bowl

12.Aaloo Bukhara Chutney
Tangy plum sauce \$3.25/Bowl

13.Imlee Chutney Sweet and tangy tamarind chutney \$3.25/Bowl

14.Yoghurt Chutney Zesty sauce made with mint, and spices \$3.25/Bowl

15.Tomato Piyaaz Chutney
Zesty sauce made with mint, and spices
\$3.25/Bowl



MEAT LOVERS

Small Tray (ST)
Serves approx. 7,

Large Tray (LT).
Serves approx. 12



101.Lahori Karahi
Chicken ST\$54, LT\$95
Mutton ST\$80, LT\$130

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

104.Mom’s Chicken Saalan
ST\$50, LT\$90

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

107.Chicken Munchurian
ST\$60, LT\$90

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

110.Chicken Seekh Kababs \$58/dozen

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

113.Aaloo Keema
Beef ST\$65, LT\$120
Chicken ST\$55, LT\$100
Mutton ST\$80, LT\$140

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

116.Palak Gosht
Chicken ST\$60, LT\$95
Beef ST\$70, LT\$110
Mutton ST\$80, LT\$130

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

119.Bhindi Mutton Gosht
ST\$80, LT\$140

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

102.Kofta Meatballs
Beef ST \$75, LT \$120
Chicken ST \$54, LT \$100

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

105.Butter Chicken
ST\$55, LT\$100

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

108.Chicken Tikka
Tandoori ST\$50, LT\$90

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

111.Peshawri Chapli Kabab \$65/dozen

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

114.Aaloo Mutton Gosht
ST\$75, LT\$130

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

118.Chana Daal Mutton Gosht
ST\$75, LT \$120

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

120.Kareley Mutton Gosht
ST\$75, LT\$120

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

103.Chicken Korma
LT 55, LT 95

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

106.Karachi Nihari
ST\$75, LT\$100

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

109.Haleem
Chicken LT\$80
Beef LT\$100

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

112.Shaljam Gosht
ST\$80, LT\$120

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

115.Gobi Mutton Ghost
ST\$75, LT\$120

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
4 for \$10

Garlic Naans
4 for \$15



CHEF'S SIGNATURE

Chinniotti Mutton Kunna
LT \$160

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 \$140

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 \$170 - 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 \$100

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 \$15

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

Zesty Rooh Afza
0.5G \$15

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

Mango Lassi,
0.5G \$18

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

Jaggery Juice
(Sugar Cane Flavor)
0.5G \$18

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 \$15

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





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MITAHI SHOP

150.Barfi 1 lb. \$10

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

152.Coconut Barfi 1 lb. \$8

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\$90

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\$80

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 \$35/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. \$9

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

155.Suji Halwa LT \$45

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

157.Gaajar Kheer LT \$75

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

159.Fruit Trifle St\$55, LT\$90

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



BASMATI & VERMICELLI TREATS

7/9

161.Lucknow Zardaa ST\$40, LT\$60

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

162.Meethi Sawayaan ST\$35, LT\$55

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\$45, LT\$75

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\$50, LT\$80

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\$35, LT\$60

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

166.Peshawari Kheer ST\$45, LT\$75

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 \$45

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 \$30

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 \$35

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 \$30

Lght 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 \$50

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 \$55

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
\$48/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 \$55

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 \$60

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 \$60

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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