

# ALIYA'S *Fusion*

FRESH FOOD. COZY KITCHEN.  
AUTHENTIC FLAVORS.

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HALAL



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**(301) 377-2270**



**Takeout (Howard County, Maryland)**

**Delivery & Catering (Washington DC-Baltimore Area)**

# STREET FOOD & CHUTNEY BOWLS

**1.Delhi Chana Chaat** **LT\$45**  
Tangy chickpea salad with potatoes, chutneys, yogurt, and spices

**2.Multani Dahi Bhallas** **LT\$45**  
Lentil dumplings in yogurt, topped with chutneys and spices

**3.Karachi Bun Kababs** **\$45/Dozen**  
Spiced lentil patty with chutneys, onions, and a fried egg in a soft bun

**4.Shaami Kabab**  
**Chicken \$25/Dozen**  
**Beef \$32/Dozen**

Pan-seared minced chicken and lentil patties with warm spices

**5.Pakoras** **LT\$40**  
Crispy, fritters made with flour, spices and assorted vegetables

**6.Club Sandwiches** **\$48 per Dozen**  
Tiple-layered delight featuring toasted bread & chicken, fresh lettuce, bell pepper , and creamy mayonnaise

**7.Gujrati Khandvi** **LT\$35**  
Silky gram flour rolls with mustard seeds, curry leaves, and coconut.

**8.Karachi Kabab Rolls** **\$48 per Dozen**

Spiced chicken kababs in a flaky paratha with onions and chutney

**9.Punjabi Samosas** **\$25 per Dozen**  
Crispy, golden pastries filled with spiced potatoes.

**10.Spring Rolls** **24 per 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 Piyaaaz Chutney**  
Zesty sauce made with mint, and spices  
**\$3.25/Bowl**

## RICE ENTREES

Small Tray (ST) Serves approx. 5, Large Tray (LT) Serves approx. 10

**26.Bombay Chicken Biryani** **ST\$45, LT \$70**  
A classic, slow-cooked rice dish with tender chicken, bold spices, and saffron-infused basmati rice

**27.Hyderabadi Kofta Biryani** **ST\$50, LT\$80**  
Aromatic basmati rice layered with spiced chicken meatballs and fragrant masala, cooked to perfection

**28.Plain Basmati Rice** **ST\$20, LT\$30**  
Fragrant, long-grain rice cooked to fluffy perfection

**29.Mughlai Yakhnee Pulao** **ST\$35, LT\$55**  
Fragrant basmati rice simmered in a rich, spiced chicken broth for a deeply flavorful experience

**30.Goa Shrimp Biryani** **ST\$60, LT\$90**  
Coastal-inspired biryani with juicy shrimp, fragrant spices, and a hint of coconut

**31.Afghani Mutton Pulao** **LT \$120**  
A hearty dish of aromatic rice with tender mutton, caramelized carrots, raisins, and warm Afghan spices

**32.Egg Fried Rice** **ST\$35, LT\$50**  
Fragrant stir-fried rice with eggs, vegetables, and soy sauce

**33.Aaloo Tihari** **ST\$25, LT\$40**  
Fragrant basmati rice with spiced potatoes, caramelized onions, and whole spices, finished with fresh coriander

**35.Kathmandu Zira Rice** **ST \$20 LT \$30**  
Flavorful basmati rice infused with roasted cumin seeds for a warm, earthy taste



VEGGIE DELIGHTS

Small Tray (ST) Serves approx. 5, Large Tray (LT). Serves approx. 10

50.Shaljam Masala  
ST\$25, LT\$45

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

51.Bhindi-Do-Pyaza  
ST\$30, LT\$45

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

52.Paalak Paneer  
ST\$35, LT\$60

Soft paneer in a creamy, spiced & wholesome spinach gravy

53.Turiya Pepper Fry  
ST\$40, LT\$60

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

54.Baingan Sizzler  
ST\$25, LT\$45

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

55.Aaloo Masaala  
ST\$25, LT\$35

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

56.Anda Aaloo Masaala  
ST\$30, LT\$50

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

57.Aaloo Paalak  
ST\$30, LT\$45

Sautéed spinach and potatoes infused with aromatic spices

58.Sabzee Fusion  
ST\$30, LT\$40

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\$35, LT\$50

Yogurt-based curry with soft, spiced gram flour fritters

71.Daal Makhni  
ST\$35, LT\$55

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

75.Daal Fry Dhaaba  
ST\$30, LT\$45

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

72.Chana Masala  
ST \$30, LT\$50

Chickpeas curry with onions, garlic, and tomatoes

73.Chana Daal  
ST \$25, LT\$35

Split chickpeas with a fragrant spice tempering

74.Kaali Massor Daal  
ST\$25, LT\$40

Brown lentils finished with a flavorful tarka

75.Plain Basmati Rice  
ST\$20, LT\$30

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. 5,

Large Tray (LT).  
Serves approx. 10



**101.Lahori Karahi**  
**Chicken ST\$45, LT\$60**  
**Mutton ST\$70, LT\$95**

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

**104.Mom’s Chicken Saalan**  
**ST\$45, LT\$60**

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

**107.Chicken Munchurian**  
**ST\$45, LT\$70**

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

**110.Chicken Seekh Kababs \$45/dozen**

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

**113.Aaloo Keema**  
**Beef ST\$45, LT\$70**  
**Chicken ST\$35, LT\$55**  
**Mutton ST\$70, LT\$100**

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

**116.Palak Gosht**  
**Chicken ST\$45, LT\$65**  
**Beef ST\$50, LT\$75**  
**Mutton ST\$70, LT\$90**

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

**119.Bhindi Mutton Gosht**  
**ST\$60, LT\$90**

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

**102.Kofta Meatballs**  
**Beef ST \$45, LT \$65**  
**Chicken ST \$40, LT \$55**

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

**105.Butter Chicken**  
**ST\$54, LT\$65**

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

**108.Chicken Tikka Tandoori ST\$40, LT\$60**

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

**111.Peshawri Chapli Kabab \$60/dozen**

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

**114.Aaloo Mutton Gosht**  
**ST\$55, LT\$80**

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

**118.Chana Daal Mutton Gosht**  
**ST\$55, LT \$80**

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

**120.Kareley Mutton Gosht**  
**ST\$60, LT\$90**

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

**103.Chicken Korma**  
**LT 65**

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

**106.Karachi Nihari**  
**LT\$65**

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

**109.Haleem**  
**Chicken LT\$50**  
**Beef LT\$60**

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

**112.Shaljam Gosht**  
**ST\$55, LT\$85**

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

**115.Gobi Mutton Ghost**  
**ST\$55, LT\$80**

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

Chinnioti Mutton Kunna  
LT \$140

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 \$110

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 \$160 - 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 \$70

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





# SWEET *Tooth*

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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\$80

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\$60

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 \$24/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 \$35

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

## 157.Gaajar Kheer LT \$45

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

## 159.Fruit Trifle LT\$50

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



# BASMATI & VERMICELLI TREATS

7/9

## 161.Lucknow Zardaa LT\$45

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

## 162.Meethi Sawayaan LT\$40

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

## 163.Sheer Khorma LT\$70

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

## Mutanjan LT\$70

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 LT\$45

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

## 166.Peshawari Kheer LT\$50

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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