

# Appetizers

<b>Kheema Samosa (2 pieces)</b>	<b>\$2.49</b>
<b>Veg Samosa (2 pieces)</b>	<b>\$1.99</b>
<b>Kachori (2 pieces)</b>	<b>\$1.99</b>
<b>Veggi Spring Roll (2 pieces)</b>	<b>\$1.99</b>
<b>Chicken Pakora</b>	<b>\$9.99</b>
<b>Fish Pakora</b>	<b>\$8.99</b>
<b>Potato Fries</b>	<b>\$3.99</b>

# Rolls

**Beef/Chicken Sheekh Kabab Roll:** **\$7.99**  
Well spiced Chicken or Beef wrapped in roti with mayonnaise and ketchup.

**Shaami Kabab Roll:** **\$7.99**  
Well spiced Beef mince with channa daal (lentil) wrapped in roti with mayonnaise and ketchup.

**Chicken 65 Roll:** **\$7.99**  
Deep fried chicken chunks Sprinkle corn flour mix wrapped in roti with mayonnaise and ketchup.

**Chicken Boti Roll:** **\$7.99**  
Chunks of tender boneless moist lightly charred in charcoal with mayonnaise, onions, cucumber and ketchup wrapped in roti.

**Beef Boti Roll:** **\$8.99**  
Boneless beef meat Sautéed in aromatic spices and herbs fry on high and low heat.

# Beef

**Beef Nihari** **\$11.99**  
A stew consisting of slow-cooked meat mainly beef with lots of spices.

**Beef Fry** **\$10.99**  
Tala huwa Gosht – Sautéed meat in aromatic spices and herbs fry on high and low heat.

**Beef Chapli Kabab** **\$10.99**  
Ground beef with various spices in the shape of a patty fry on high and low heat.

**Beef Sheekh Kabab** **\$10.99**  
Spicy Grilled Ground Meat (Skewers) seasoned with spices, around long metal skewers and grilled.

**Beef Shaami Kabab (2 pieces)** **\$6.99**  
Well spiced Beef mince with channa daal (lentil) fry on high and low heat.

**Bihari Kabab** **\$10.99**  
Made of minced with paste of lentils and chopped onion, coriander and green chillies.

**Patthar ka Gosht** **\$11.99**  
Meat pieces with spices are heated and cooked on stone, and served with onions and paratha

# Rice

**White Rice** **\$3.99**  
Long grained basmati rice.

**Frontier Chicken Rice** **\$9.99**  
Combination of flavors with heat from spices balanced by bell peppers with long grained basmati rice.

**Frontier Beef Rice** **\$10.99**  
Combination of flavors with heat from spices balanced by bell peppers with long grained basmati rice.

**Chicken 65 Rice** **\$9.99**  
Deep fried chicken chunks Sprinkle corn flour with long grained basmati rice.

# Biryani

**Lamb Biryani** **\$10.99**  
Long grained basmati rice with aromatic akhni of Flavorful baby

**Shaahi Family Pack (Lamb Biryani)** **\$27.99**  
Long grained basmati rice with aromatic akhni of Flavorful baby lamb pieces with chicken 65 pieces & egg.

**Chicken Biryani** **\$8.99**  
Long grained basmati rice with aromatic akhni of flavorful Leg & Thigh pieces.

**Shaahi Family Pack (Chicken Biryani)** **\$20.99**  
Long grained basmati rice with aromatic akhni of flavorful Leg & thigh pieces with chicken 65 & egg.

# Veg

**Mirch Ka Saalan** **\$7.99**  
Gravy made using green chills that are not very hot.

**Vegetarian Biryani** **\$7.99**  
Long grain basmati rice and assorted vegetables in a spicy masala.

**Mixed Vegetables** **\$7.99**  
A delicious blend of mixed vegetables

**Daal Tadka** **\$7.99**  
Cooked lentils which are lastly tempered with ghee fried spices & herbs.

**Vegetarian Khorma** **\$7.99**  
Veg Braised with yogurt or cream spices to produce a thick sauce

**Palak Panner** **\$7.99**  
Spinach and Paneer mixed with ginger, garlic, and green chilli, cooked with a tradition Punjabi flavor

**Bhendi Masala** **\$7.99**  
Okra mixed with ginger, garlic, and green chilli, cooked with a tradition Punjabi flavor

**Chana Masala** **\$7.99**  
Chick Pees mixed with ginger, garlic, and green chilli, cooked with a tradition Punjabi flavor

# Chicken

**Chicken 65** **\$10.99**  
Deep fried chicken chunks Sprinkle corn flour and mix with Egg, red chili and Indian species.

**Chili Chicken** **\$10.99**  
Batter fried chicken coated in a garlic and chili

**Frontier Chicken** **\$10.99**  
Combination of flavors with heat from spices balanced by bell peppers.

**Butter Chicken** **\$10.99**  
Slightly sweet and sour has tomato and cashew nut based gravy garnished with butter and cream.

**Kadai Chicken** **\$9.99**  
Bone in chicken is added to the spices and then cooked in its own juices which results in deep strong flavors.

**Dum Ka Chicken** **\$9.99**  
Bone in chicken very rich, aromatic and flavourful dish cooked in its own juices combined with lot of spices and slow cooking method.

**Chicken Khorma** **\$9.99**  
Bone in chicken very rich, aromatic and flavourful dish cooked in its own juices combined with lot of spices and slow cooking method.

**Methi Chicken** **\$9.99**  
Bone in chicken combined with fresh methi (fenugreek) leaves. That gives a unique taste and enhances the flavor to the chicken

**Chicken Shawarma: Roti / Rice:** **\$9.99**  
Boneless chicken bake with aromatic and flavourful dish cook and combine with spices

**Chicken Tikka (2 pieces)** **\$9.99**  
Tikka masala consisting of marinated bone in chicken cooked in a tandoor.

**Chicken Tandoori (half)** **\$10.99**  
Marinated in a mixture of yogurt and the spice tandoori masala cooked in tandoor.

**Chicken Tandoori (full)** **\$20.99**  
Marinated in a mixture of yogurt and the spice tandoori masala cooked in tandoor.

**Chicken Boti** **\$10.99**  
Chunks of tender boneless moist lightly charred in a charcoal fired.

**Chicken Sheek Kabab** **\$9.99**  
Skewers of tender marinated cooked on a charcoal grill.

# Platter

**Mixed Grill Plater** **\$27.99**  
2 pcs Sheek Kabab, 2 Pcs Chicken Boti, 2 Pcs Tikka and 1 Pcs Chapli Kabab, 2 Pcs Bihari Kabab.

**Shaahi Grill Plater** **\$32.99**  
2 pcs Sheek Kabab, 2 Pcs Chicken Boti, 2 Pcs Tikka 2 Pcs Chapli Kabab, 2 Pcs Grill Fish and 2 Pcs Bihari Kabab

# Fish

**Tilapia Fish** **\$9.99 (Fry or Grill)**  
Pieces are marinated in a mixture of garlic paste, chili powder, and other ingredients

**Apollo Fish** **\$9.99**  
Fried in a crispy batter-fried fish tossed in a spicy sauce.

# Lamb

**Lamb Haleem** **\$10.99**  
Made of wheat, barley, meat minced meat, lentils and spices, this dish is slow cooked for seven to eight hour.

**Lamb Khorma** **\$10.99**  
Mildly spiced almond, cashew, and coconut, in form of paste.

**Kadai Gosht** **\$10.99**  
Slow cooked in a curry that is infused with spices and tomato sauce

**Mutton Masala** **\$10.99**  
Pieces cooked in a spicy thick sauce made from a medley of roasted coconut, cashew, almond nuts and curd paste.

**Dum ka Gosht** **\$10.99**  
Pieces cooked in a spicy thick sauce made from a medley of roasted cashew, almond nuts and curd paste.

**Palak Gosht** **\$10.99**  
Slow cooked in a curry that is infused with spices and Spinach

**Tamata Gosht** **\$10.99**  
Slow cooked in a curry that is infused with spices and fresh tomatoes.

# Bread

**Butter Naan** **\$1.49**  
Yeast unleavened dough. Cooked in a tandoor brushed with butter.

**Regular Naan** **\$1.25**  
Yeast unleavened dough. Cooked in a tandoor,

**Garlic Naan** **\$2.00**  
Yeast unleavened dough. Cooked in a tandoor brushed with butter.

**Chapati** **\$1.00**  
Traditional style flatbread made with wholw wheat durum flour.

**Paratha** **\$2.00**  
Wheat flour bran cooked in oil.

# Desserts

**Badam Ki Kheer** **\$5.99**

**Qurbani Meetha** **\$6.99**

**Furit Salad** **\$6.99**

**Double Ka Meetha** **\$5.99**

**Gulab Jamun** **\$5.99**

**Rabdi** **\$6.99**

# Beverages

**Coke/D-Coke/sprite/Fanta** **\$1.00**

**Tea** **\$1.00**

**Mango Shake** **\$4.99**

# Lassi

**Mango, Sweet & Salt** **\$4.99**

<p><b>Our personalized catering package for your special event will keep your budget in mind, satisfy everyone’s plate and deliver the stress free party of your dreams.</b></p> <p><b>GOURMET CATERING</b></p> <p><b>Shaahi Biryani is also able to provide You with GOURMET catering. Tell us more about your event and we will contact you with our ideas Of how to make it perfect.</b></p>
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