

# Appetizers

<b>Veg Samosa (2 pieces)</b>	<b>\$1.99</b>
<b>Kachori (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

<b>Chicken Sheekh Kabab Roll:</b>	<b>\$7.99</b>
Well spiced Chicken wrapped in Naan / Paratha and Chapati with salad.	
<b>Beef Sheekh Kabab Roll:</b>	<b>\$8.99</b>
Well spiced Beef wrapped in Naan / Paratha and Chapati with salad.	
<b>Shaami Kabab Roll:</b>	<b>\$8.99</b>
Well spiced Beef mince wrapped in Naan / Paratha and Chapati with salad.	
<b>Chicken 65 Roll:</b>	<b>\$7.99</b>
Deep fried chicken chunks wrapped in Naan, Paratha and Chapati with salad.	
<b>Chicken Boti Roll:</b>	<b>\$7.99</b>
Chunks of tender boneless moist lightly charred in charcoal wrapped in Naan / Paratha and Chapati with salad.	
<b>Beef Boti Roll:</b>	<b>\$8.99</b>
Boneless beef meat Sautéed in aromatic spices and herbs grilled wrapped in Naan / Paratha and Chapati with salad.	

# Beef

<b>Beef Nihari</b>	<b>\$11.99</b>
A stew consisting of slow-cooked meat mainly beef with lots of spices.	
<b>Beef Fry</b>	<b>\$10.99</b>
Tala huwa Gosht – Sautéed meat in aromatic spices and herbs fry on high and low heat.	
<b>Beef Chapli Kabab</b>	<b>\$10.99</b>
Ground beef with various spices in the shape of a patty fry on high and low heat.	
<b>Beef Sheekh Kabab</b>	<b>\$10.99</b>
Spicy Grilled Ground Meat (Skewers) seasoned with spices, around long metal skewers and grilled.	
<b>Beef Shaami Kabab (2 pieces)</b>	<b>\$6.99</b>
Well spiced Beef mince with channa daal (lentil) fry on high and low heat.	
<b>Bihari Kabab</b>	<b>\$10.99</b>
Made of minced with paste of lentils and chopped onion, coriander and green chillies.	
<b>Patthar ka Gosht</b>	<b>\$11.99</b>
Meat pieces with spices are heated and cooked on stone, and served with onions and paratha	

# Rice

<b>White Rice</b>	<b>\$3.99</b>
Long grained basmati rice.	
<b>Frontier Chicken Rice</b>	<b>\$9.99</b>
Combination of flavors with heat from spices balanced by bell peppers with long grained basmati rice.	
<b>Frontier Beef Rice</b>	<b>\$10.99</b>
Combination of flavors with heat from spices balanced by bell peppers with long grained basmati rice.	
<b>Chicken 65 Rice</b>	<b>\$9.99</b>
Deep fried chicken chunks Sprinkle corn flour with long grained basmati rice.	

# Biryani

<b>Goat Biryani</b>	<b>\$11.99</b>
Long grained basmati rice with aromatic akhni of Flavorful baby Goat	
<b>Shaahi Family Pack (Goat Biryani)</b>	<b>\$29.99</b>
Long grained basmati rice with aromatic akhni of Flavorful baby Goat pieces with chicken 65 pieces & egg.	

<b>Chicken Biryani</b>	<b>\$8.99</b>
Long grained basmati rice with aromatic akhni of flavorful Leg & Thigh pieces.	
<b>Shaahi Family Pack (Chicken Biryani)</b>	<b>\$20.99</b>
Long grained basmati rice with aromatic akhni of flavorful Leg & thigh pieces with chicken 65 & egg.	

# Veg

<b>Mirch Ka Saalan</b>	<b>\$7.99</b>
Gravy made using green chills that are not very hot.	
<b>Vegetarian Biryani</b>	<b>\$7.99</b>
Long grain basmati rice and assorted vegetables in a spicy masala.	
<b>Mixed Vegetables</b>	<b>\$7.99</b>
A delicious blend of mixed vegetables	
<b>Daal Tadka</b>	<b>\$7.99</b>
Cooked lentils which are lastly tempered with ghee fried spices & herbs.	
<b>Vegetarian Khorma</b>	<b>\$7.99</b>
Veg Braised with yogurt or cream spices to produce a thick sauce	
<b>Palak Panner</b>	<b>\$7.99</b>
Spinach and Paneer mixed with ginger, garlic, and green chilli, cooked with a tradition Punjabi flavor	
<b>Bhendi Masala</b>	<b>\$7.99</b>
Okra mixed with ginger, garlic, and green chilli, cooked with a tradition Punjabi flavor	
<b>Chana Masala</b>	<b>\$7.99</b>
Chick Pees mixed with ginger, garlic, and green chilli, cooked with a tradition Punjabi flavor	
<b>Butter Panner</b>	<b>\$7.99</b>
Slightly sweet and sour has paneer and tomato based gravy garnished with butter and cream.	

# Chicken

<b>Chicken 65</b>	<b>\$10.99</b>
Deep fried chicken chunks Sprinkle corn flour and mix with Egg, red chili and Indian species.	
<b>Chili Chicken</b>	<b>\$10.99</b>
Batter fried chicken coated in a garlic and chili	
<b>Frontier Chicken</b>	<b>\$10.99</b>
Combination of flavors with heat from spices balanced by bell peppers.	
<b>Chicken Munchurian</b>	<b>\$10.99</b>
Batter fried chicken coated in a garlic, chili & Sweet sauce	
<b>Butter Chicken</b>	<b>\$10.99</b>
Slightly sweet and sour has tomato and cashew nut based gravy garnished with butter and cream.	
<b>Dum Ka Chicken</b>	<b>\$9.99</b>
Bone in chicken very rich, aromatic and flavourful dish cooked in its own juices combined with lot of spices and slow cooking method.	

<b>Kadai Chicken</b>	<b>\$9.99</b>
Bone in chicken is added to the spices and then cooked in its own juices which results in deep strong flavors.	
<b>Chicken Khorma</b>	<b>\$9.99</b>
Bone in chicken very rich, aromatic and flavourful dish cooked in its own juices combined with lot of spices and slow cooking method.	
<b>Chicken Shawarma: Roti / Rice:</b>	<b>\$9.99</b>
Boneless chicken bake with aromatic and flavourful dish cook and combine with spices	
<b>Chicken Tikka (2 pieces)</b>	<b>\$9.99</b>
Tikka masala consisting of marinated bone in chicken cooked in a tandoor.	
<b>Chicken Tandoori (half)</b>	<b>\$10.99</b>
Marinated in a mixture of yogurt and the spice tandoori masala cooked in tandoor.	
<b>Chicken Tandoori (full)</b>	<b>\$20.99</b>
Marinated in a mixture of yogurt and the spice tandoori masala cooked in tandoor.	
<b>Chicken Boti</b>	<b>\$10.99</b>
Chunks of tender boneless moist lightly charred in a charcoal fired.	
<b>Chicken Sheek Kabab</b>	<b>\$9.99</b>
Skewers of tender marinated cooked on a charcoal grill.	
<b>Chicken Chapli Kabab</b>	<b>\$9.99</b>
Ground chicken with various spices in the shape of a patty fry on high and low heat	

# Platter

<b>Mixed Grill Plater</b>	<b>\$27.99</b>
2 pcs Sheek Kabab, 2 Pcs Chicken Boti, 2 Pcs Tikka and 1 Pcs Chapli Kabab, 2 Pcs Bihari Kabab.	
<b>Shaahi Grill Plater</b>	<b>\$32.99</b>
2 pcs Sheek Kabab, 2 Pcs Chicken Boti, 2 Pcs Tikka 2 Pcs Chapli Kabab, 2 Pcs Grill Fish and 2 Pcs Bihari Kabab	

# Lamb

<b>Lamb Haleem</b>	<b>\$10.99</b>
Made of wheat, barley, meat minced meat, lentils and spices, this dish is slow cooked for seven to eight hour.	
<b>Lamb Khorma</b>	<b>\$10.99</b>
Mildly spiced almond, cashew, and coconut, in form of paste.	
<b>Kadai Gosht</b>	<b>\$10.99</b>
Slow cooked in a curry that is infused with spices and tomato sauce	
<b>Mutton Masala</b>	<b>\$10.99</b>
Pieces cooked in a spicy thick sauce made from a medley of roasted coconut, cashew, almond nuts and curd paste.	
<b>Dum ka Gosht</b>	<b>\$10.99</b>
Pieces cooked in a spicy thick sauce made from a medley of roasted cashew, almond nuts and curd paste.	
<b>Lamb Chops</b>	<b>\$11.99</b>
Marinated in a mixture of yogurt and the spice. moist lightly charred in a charcoal fired.	

# Fish

<b>Tilapia Fish</b>	<b>\$9.99 (Fry or Grill)</b>
Pieces are marinated in a mixture of garlic paste, chili powder, and other ingredients	
<b>Apollo Fish</b>	<b>\$9.99</b>
Fried in a crispy batter-fried fish tossed in a spicy sauce.	

# Bread

<b>Butter Naan</b>	<b>\$1.49</b>
Yeast unleavened dough. Cooked in a tandoor brushed with butter.	
<b>Regular Naan</b>	<b>\$1.25</b>
Yeast unleavened dough. Cooked in a tandoor,	
<b>Garlic Naan</b>	<b>\$2.00</b>
Yeast unleavened dough. Cooked in a tandoor brushed with butter.	
<b>Chapati</b>	<b>\$1.00</b>
Traditional style flatbread made with whole wheat durum flour.	
<b>Paratha</b>	<b>\$2.00</b>
Wheat flour bran cooked in oil.	

# Desserts

<b>Badam Ki Kheer</b>	<b>\$5.99</b>
<b>Qurbani Meetha</b>	<b>\$6.99</b>
<b>Gulab Jamun</b>	<b>\$5.99</b>

# Beverages

<b>Coke/D-Coke/Sprite/Fanta/Pepsi</b>	<b>\$1.00</b>
<b>Thums up / Limca / Pakola</b>	<b>\$2.00</b>
<b>Indian Tea</b>	<b>\$1.00</b>
<b>Mango Shake</b>	<b>\$4.99</b>

# Lassi

<b>Mango, Sweet &amp; Salt</b>	<b>\$4.99</b>
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<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> <p><b>SHAFI MOHAMMED</b></p> <p><b>OWNER</b></p>
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