

# APPETIZERS

VEGETABLE SAMOSA (2 PCS)	\$4
CHICKEN PAKORA 🍷	\$18
FISH PAKORA	\$18
FRIES	\$6

# BREAD

REGULAR NAAN special made dough cooked in a tandoor.	\$3
BUTTER NAAN special made dough cooked in a tandoor then brushed with butter.	\$4
GARLIC NAAN special made dough cooked in a tandoor with garlic then brushed with butter.	\$5
CHAPATI Traditional style flatbread made with whole wheat durum flour.	\$2.50
PARATHA Traditional style flatbread made with whole wheat durum flour and oil.	\$3.50

# SEAFOOD

TILAPIA FISH (FRIED OR GRILL) Marinated fish in a mixture of tandoori masala, garlic paste, chili powder, and other ingredients.	\$15
APOLLO FISH Fried fish in a crispy batter then tossed in a spicy special sauce	\$16
FRIED FISH Pieces of fish marinated in a mixture of batter then fried.	\$16

# BEEF

BEEF NIHARI A beef stew consisting of slow-cooked meat with lots of spices.	\$22
BEEF FRY Tala huwa Gosht - Sautéed meat in aromatic spices and herbs fry on high and low heat	\$20

# BIRYANI

	REG	F.P
GOAT BIRYANI Long grained basmati rice with aromatic akhni of Flavorful baby goat	\$20	\$46
CHICKEN BIRYANI Long grained basmati rice with aromatic akhni of Flavorful Leg & thigh pieces.	\$14	\$34
VEGETABLE BIRYANI Long grained basmati rice assorted vegetables in a spicy masala comes with boiled egg	\$12	\$24

# RICE

	REG	F.P
CHICKEN 85 RICE Deep fried chicken pieces sprinkled with spices with long grained basmati rice.	\$14	\$34
CHILI CHICKEN RICE Fried chicken coated in garlic and chili spices mixed with rice.	\$14	\$34
FRONTIER BEEF RICE Combination of flavors with heat from spices balanced by green peppers with long grained basmati rice.	\$16	\$36
FRONTIER CHICKEN RICE Combination of flavors with heat from spices balanced by green peppers with long grained basmati rice.	\$14	\$34
PLAIN RICE long grained basmati rice	\$8	

Family Pack Feeds 3-4



# SHAAHI BIRYANI

THE PRIDE OF BIRYANI & KABABS

(469) 960-3300

3421 E Renner Rd.  
Plano, TX 75074

[www.shaahibiryani.com](http://www.shaahibiryani.com)

 @SHAAHIBIRYANI

WEDDINGS

CORPORATE EVENTS

INTIMATE PARTIES





# LAMB/GOAT

## MUTTON MASALA

Small pieces of lamb cooked in a thick sauce made from a medley of roasted cashews, almonds, and curd paste.

## LAMB HALEEM

Made of wheat, barley, minced meat, and spices, this dish is slow cooked for 3 to 4 hours.

## LAMB KHORMA

Lamb slow cooked in a curry that is infused with spices including almond, cashews and coconut.

## KARAHİ GOSHT

Meat slow cooked in curry that is infused with special spices and tomato sauce.

## DUM KA GOSHT

Small pieces of lamb cooked in a thick sauce made from a medley of roasted cashews, almonds, and curd paste.

## MARAG

Rich soup made with lamb attached to the bone with special spices

## SHANK NIHARI

A deliciously smooth flour based stew with slow cooked Goat shank and a myriad of flavorful spices.

# VEGETARIAN

## MIXED VEGETABLE

Mixed vegetables cooked in a curry sauce

## PALAK PANEER

Spinach and homemade cheese cooked in a curry sauce

## DAAL TADKA

Yellow lentils prepared with garlic, ginger, and tomato

## VEGETARIAN KHORMA

mixed vegetables braised with yogurt, spice to make a sauce

## CHANA MASALA

garbanzo beans mixed with ginger, garlic, green chili, and tomato.

## BHENDI MASALA

Fresh okra sautéed with onions and spices

## BUTTER PANEER

slightly sweet and sour sauce made with paneer (cheese), tomato gravy, butter and cream.

## MIRCHI KA SALAN

Made with long, thick and big green chillies cooked with some masala paste of coconut, and peanuts.

# CHICKEN

## CHICKEN 85

Deep fried chicken pieces mixed with spices cooked on low heat.

## CHILI CHICKEN

Lightly battered and deep-fried chicken sautéed with bell peppers, onions, and chili and sour sauce.

## BUTTER CHICKEN

Boneless chicken cooked in a sauce of tomatoes and herbs, butter, and cream.

## FRONTIER CHICKEN

Boneless chicken cooked with special spices, tomato, and balanced by bell peppers.

## CHICKEN MANCHURIAN

Boneless chicken battered and deep fried sautéed with bell peppers, onions, and sweet and sour sauce.

## DUM KA CHICKEN

bone in chicken pieces cooked in a spicy red sauce made from a medley of roasted cashew, almond. and curd.

## CHICKEN KHORMA

bone in chicken pieces cooked in a spicy sauce made from a medley of roasted cashew, almond. and curd.

## KARAHİ CHICKEN

Flavorful dish made with chicken, onion, tomatoes, ginger- garlic, and fresh ground spices.

## CHICKEN TIKKA MASALA

marinated boneless chicken pieces that are traditionally cooked in a tandoor and then served in a subtly spiced tomato-cream sauce.

## ACHARI CHICKEN

Chicken, yogurt, and a special blend of "achari" spices. mustard seeds, fenugreek, fennel, and nigella seeds, tangy and spicy flavor

# ROLLS

## CHICKEN SHEEKH KABAB ROLL

Sheekh kabab wrapped in Naan, Paratha, or Chapati with salad.

## BEEF SHEEKH KABAB ROLL

Sheekh kabab wrapped in Naan, Paratha, or Chapati with salad.

## CHICKEN 85 ROLL

Chicken 65 wrapped in Naan, Paratha, or Chapati with salad.

## CHICKEN BOTI ROLL

Chicken boti wrapped in Naan, Paratha, or Chapati with salad.

## BEEF BOTI ROLL

Boneless beef meat cooked in spices and herbs wrapped in Naan, Paratha, or Chapati with salad.

\$16

\$16

\$18

\$16

\$16

\$15

\$15

\$15

\$15

\$15

\$12

\$14

\$12

\$12

\$14

# GRILLED DISHES

## MIXED GRILL PLATTER

2 Pcs Sheek Kabab, 2 Pcs Chicken Boti, 2 Pcs Tikka, 1 Pcs Chapli Kabab, 2 Pcs Bihari Kabab, 2 Pcs Grill Fish & 2 Pcs Lamb Chop.

## REGULAR PLATTER

2 Pcs Sheek Kabab, 2 Pcs Chicken Boti, 2 Pcs Tikka & 2 Pcs Chapli Kabab.

## BEEF CHAPLI KABAB

Ground beef with various spices in the shape of a patty grilled.

## BEEF SHEEKH KABAB

Beef skewer with various spices cooked in tandoor.

## BIHARI KABAB

Made with flat pieces of meat and chopped onions, coriander green chilies and other spices.

## PATTHAR KA GOSHT

Meat pieces are heated and cooked on stone, and served with onion and paratha.

## LAMB CHOPS

Marinated in a mixture spices and then lightly charred.

## CHICKEN TANDOORI (FULL)

Full chicken marinated in yogurt and spices, cooked in tandoor and served over a bed of bell peppers and onions

## CHICKEN TANDOORI (HALF)

Half a chicken marinated in yogurt and spices, cooked in tandoor and served over a bed of bell peppers and onions

## CHICKEN TIKKA

2 pcs leg n thigh chicken marinated in yogurt and spices, cooked in tandoor and served over a bed of bell peppers and onions

## CHICKEN SHEEKH KABAB

Skewers of tender meat marinated cooked in a tandoor.

## CHICKEN CHAPLI KABAB

Ground beef with various spices in the shape of a patty grilled.

## CHICKEN BOTI

Tender boneless chicken with various spices cooked in tandoor.

# DESSERTS

## BADAM KI KHEER

Rice with milk and sugar, cardamom, saffron, and almonds

## GULAB JAMUN

Dumplings soaked in rose sugar syrup

## GAJAR HALWA

Made with grated carrots, milk, dried nuts, and it has a light fudgy texture

## KUBANI KA MEETA

made from dried apricots, sugar and nuts having a compote like jammy consistency.

## DOUBLE KA MEETA

Made with fried bread slices and soaked in creamy rich milk mixture and topped with nuts.