



Call to Order: +1 (414) 763-0033

Happy to help with whatever you need for your event

Appetizers

- 1) Chicken Pakora – Crispy, golden-fried chicken bites marinated in aromatic spices and gram flour, served hot with chutney.
 - a) Small Tray: 15–20 persons \$50
 - b) Large Tray: 25–30 persons \$100
- 2) Fish Pakora – Marinated fish battered in a seasoning of gram flour, deep fried for juicy, and crisp perfection.
 - a) Small Tray: 15–20 persons \$50
 - b) Large Tray: 25–30 persons \$100
- 3) Punjabi Samosa – Pastry filled with spicy chunks of potatoes peas, and chili.
 - a) Small Tray: 5–10 persons \$20
 - b) Large Tray: 20–30 persons \$50
- 4) Chicken Samosa – Triangular pastry filled with seasoned minced chicken, touch of cilantro, and onions.
 - a) Small Tray: 15–20 persons \$40
 - b) Large Tray: 35–40 persons \$110
- 5) Beef Samosa – Triangular pastry filled with seasoned ground beef, touch of cilantro, and onions.
 - a) Small Tray: 15–20 persons \$40
 - b) Large Tray: 35–40 persons \$110
- 6) Chicken Spring Roll – Crispy pastry filled with shredded chicken.
 - a) Small Tray: 15–20 persons \$40
 - b) Large Tray: 35–40 persons \$110
- 7) Veggie Spring Roll – Crispy pastry filled with shredded vegetables.
 - a) Small Tray: 15–20 persons \$35
 - b) Large Tray: 25–30 persons \$110
- 8) Fries
 - a) Small Tray: 15–20 persons \$25
 - b) Large Tray: 25–30 persons \$90
- 9) Onion Rings
 - a) Small Tray: 15–20 persons \$25
 - b) Large Tray: 25–30 persons \$90



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Barbeque

- 10) Bihari Kabab – Thinly sliced beef marinated in a rich blend of mustard, papaya, and traditional Bihari spices, grilled over open flame. Served with salad and cilantro chutney.
 - a) Small Tray: 15–20 persons \$80
 - b) Large Tray: 30–50 persons \$250
- 11) Seekh Kabab – Juicy, spiced minced beef skewers grilled to perfection, offering a smoky flavor and tender bite. Served with salad and cilantro chutney.
 - a) Small Tray: 15–20 persons \$70
 - b) Large Tray: 30–50 persons \$220
- 12) Reshmi Kabab – Karachi’s Famous! Tender chicken skewers blended with cream and spices, grilled to a silky, melt-in-your-mouth finish.
 - a) Small Tray: 15–20 persons \$80
 - b) Large Tray: 30–50 persons \$250
- 13) Chicken cheese Kabab – Juicy minced chicken blended with melted cheese and fragrant spices, grilled to perfection for a rich and savory kabab experience.
 - a) Small Tray: 15–20 persons \$80
 - b) Large Tray: 30–50 persons \$250
- 14) Chapli Kabab – Flavorful minced beef patty seasoned with traditional spices, herbs, and crushed chilies, pan-fried to perfection for a bold and juicy bite. Served with salad and cilantro chutney.
 - a) Small Tray: 15–20 persons \$80
 - b) Large Tray: 30–50 persons \$250
- 15) Chicken Boti – Boneless cubes marinated in tandoori masala, skewered and grilled.
 - a) Small Tray: 10–12 persons \$70
 - b) Large Tray: 20–25 persons \$220
- 16) Chicken Malai Boti – Boneless chicken cubes marinated in a creamy blend of yogurt, cheese, and mild spices, grilled to tender perfection for a melt-in-your-mouth experience.
 - a) Small Tray: 10–12 persons \$70
 - b) Large Tray: 20–25 persons \$220
- 17) Chicken Tikka – Leg quarters marinated in tandoori masala, skewered and grilled.
 - a) Small Tray: 10–12 persons \$50
 - b) Large Tray: 20–25 persons \$140
- 18) Lamb Boti – Lamb cubes marinated in tandoori masala, skewered and grilled.
 - a) Small Tray: 10–12 persons \$90
 - b) Large Tray: 20–25 persons \$270
- 19) Lamb Kabab – Juicy, spiced minced lamb skewers grilled to perfection, offering a smoky flavor and tender bite. Served with salad and cilantro chutney.
 - a) Small Tray: 15–20 persons \$100
 - b) Large Tray: 30–50 persons \$290



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Flat Bread

- 20) Naan – Freshly baked flatbread, soft and fluffy on top, crispy on the bottom, topped with butter.
 - a) Small Tray: 8–12 persons \$15
 - b) Large Tray: 16–24 persons \$30
- 21) Kandahari Naan – Traditional Afghan-style naan topped with a blend of black and white sesame seeds.
 - a) Small Tray: 8–12 persons \$20
 - b) Large Tray: 16–24 persons \$40
- 22) Garlic Naan – Freshly baked Naan topped with garlic-infused butter and herbs.
 - a) Small Tray: 8–12 persons \$30
 - b) Large Tray: 16–24 persons \$55
- 23) Paratha – Soft and flaky bread made round and fried in light oil.
 - a) Small Tray: 8–12 persons \$15
 - b) Large Tray: 16–24 persons \$30
- 24) Aloo Paratha – Soft paratha stuffed with seasoned mashed potatoes. Fried in light oil.
 - a) Small Tray: 8–12 persons \$25
 - b) Large Tray: 16–24 persons \$50

Rice

- 25) Chicken Biryani – Bone-in chicken simmered in biryani masala and steamed between layers of fragrant basmati rice.
 - a) Small Tray: 10–15 persons \$45
 - b) Large Tray: 30–40 persons \$140
- 26) Veal Biryani – Bone-in veal simmered in biryani masala with potatoes, layered with basmati rice, and steamed to perfection.
 - a) Small Tray: 10–15 persons \$45
 - b) Large Tray: 30–40 persons \$140
- 27) Kabuli Pulao – Kabul's Famous! Fragrant rice dish made with long-grain basmati rice, tender meat, and a topping of sweet caramelized carrots, raisins, and nuts.
 - a) Small Tray: 10–15 persons \$45
 - b) Large Tray: 30–40 persons \$140
- 28) Plane Basmati Rice – Steamed to perfection!
 - a) Small Tray: 10–15 persons \$25
 - b) Large Tray: 30–40 persons \$55



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Curries

- 29) Chicken Karahi – Bone-in chicken cooked in a tomato and onion sauce seasoned with karahi masala. Topped with peppers and cilantro.
 - a) Small Tray: 15–20 persons \$50
 - b) Large Tray: 40–50 persons \$140
- 30) Goat Karahi – Bone-in goat (mutton) cooked in a tomato and onion sauce seasoned with karahi masala. Topped with peppers and cilantro.
 - a) Small Tray: 15–20 persons \$90
 - b) Large Tray: 40–50 persons \$280
- 31) Lamb Karahi – Bone-in lamb cooked in a tomato and onion sauce seasoned with karahi masala. Topped with peppers and cilantro.
 - a) Small Tray: 15–20 persons \$90
 - b) Large Tray: 40–50 persons \$280
- 32) Chicken Korma – Chicken simmered in a rich, creamy sauce made with yogurt, aromatic spices for a mildly spiced, luxurious curry.
 - a) Small Tray: 15–20 persons \$40
 - b) Large Tray: 40–50 persons \$140
- 33) Butter Chicken – Boneless cubes of tandoori chicken baked and cooked into a buttery tomato sauce.
 - a) Small Tray: 15–20 persons \$40
 - b) Large Tray: 40–50 persons \$140
- 34) Chicken Tikka Masala – Grilled marinated chicken chunks simmered in a creamy, spiced tomato sauce for a flavorful classic.
 - a) Small Tray: 15–20 persons \$40
 - b) Large Tray: 40–50 persons \$140
- 35) Fish Curry – Tender fish pieces simmered in a tangy, spiced curry sauce made with tomatoes, garlic, and aromatic herbs for a rich and savory seafood dish.
 - a) Small Tray: 15–20 persons \$50
 - b) Large Tray: 40–50 persons \$140
- 36) Lahori Fish – Tender fish fillets marinated in zesty spices and deep-fried to a golden crisp, delivering a bold and flavorful dish.
 - a) Small Tray: 10–12 persons \$60
 - b) Large Tray: 20–25 persons \$140



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Beef Curries

- 37) Haleem – Shredded beef mixed with barley, wheat, and lentils cooked with onions and other authentic spices. Topped with peppers, cilantro, chaat masala and crushed fried onions. a) Small Tray: 8–12 persons \$45
b) Large Tray: 30–40 persons \$140
- 38) Nihari – Boneless beef chunks slow-cooked in a flour-based gravy with an exotic array of spices. Topped with ginger and cilantro.
a) Small Tray: 10–15 persons \$60
b) Large Tray: 35–40 persons \$170
- 39) Beef Paya – Tender cow trotters simmered overnight with aromatic spices creating a gelatin-rich broth that offers deep flavor and comforting warmth. Topped with peppers and cilantro.
Highly recommended with naan.
a) Small Tray: 10–15 persons \$45
b) Large Tray: 35–40 persons \$120

Vegetarian

- 40) Chana Daal Fry – Split lentils made fresh in tomato-based gravy with a blend of spices, a scent of curry leaves, and fried garlic.
a) Small Tray: 15–25 persons \$45
b) Large Tray: 40–55 persons \$90
- 41) Palak Paneer – A creamy blend of spinach, onions, tomatoes, peppers, and garlic, topped with paneer.
a) Small Tray: 15–25 persons \$45
b) Large Tray: 40–55 persons \$140
- 42) Bhindi Masala – Okra sautéed with onions, tomatoes, and a blend of traditional spices for a flavorful vegetarian dish.
a) Small Tray: 15–25 persons \$55
b) Large Tray: 40–55 persons \$110
- 43) Sarson Ka Saag – A traditional Punjabi delicacy made with slow-cooked mustard greens, spinach and spices, offering a rich, earthy flavor.
a) Small Tray: 15–25 persons \$60
b) Large Tray: 40–55 persons \$120



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Deserts

- 44) Gulab Jamun – Deep-fried dough balls soaked in cardamom-infused sugar syrup.
 - a) Small Tray: 20–30 persons \$25
 - b) Large Tray: 40–50 persons \$90
- 45) Ras Malai – Soft milk-based cheese balls soaked in sweetened, thickened milk.
 - a) Small Tray: 15–20 persons \$55
 - b) Large Tray: 40–50 persons \$110
- 46) Gajar Halwa – A traditional carrot dessert slow-cooked with milk, ghee, and sugar, then garnished with nuts for a rich, warm, and aromatic treat.
 - a) Small Tray: 15–20 persons \$50
 - b) Large Tray: 40–50 persons \$110
- 47) Zarda – A traditional sweet saffron rice dessert infused with cardamom, garnished with dried fruits and nuts for a rich finish.
 - a) Small Tray: 15–20 persons \$50
 - b) Large Tray: 40–50 persons \$110
- 48) Shahi Kheer – A royal rice pudding slow-cooked with milk, sugar, and cardamom, garnished with nuts.
 - a) Small Tray: 15–20 persons \$50
 - b) Large Tray: 40–50 persons \$110
- 49) Rabri Kheer – Rice pudding made by simmering rice in sweet, reduced milk.
 - a) Small Tray: 15–20 persons \$60
 - b) Large Tray: 40–50 persons \$130