

SHARAB AUR KEBAB



Welcome to our home, our Punjab, our Sharab aur Kebab. We promise you a homely yet lively experience here. Chicken marinated in a blend of spices that hold the power to hypnotise you. Tikkas that keep you craving for more. And the kebabs that melt in your mouth. All of this in an intimate setting immersed with a thousand rare whiskeys.

TANDOOR SE

Lamb Seekh Kebab 38

Lean lamb minced & marinated with green chillies coriander and onion & served with tamarind sauce

Reshmi Kebab 32

Minced chicken marinade with green chillies, coriander, onion & served with tamarind sauce

Lamb Chops 38

Lamb chops marinated in olive oil & lemon juice served with a refreshing mint yoghurt chutney

Mutton Chapli Kebab 38

Pashtun style minced mutton kebab & yoghurt raita

Fish Tikka 34

Cubes of delicate fish marinated with red chillies, ginger, garlic & coriander seeds, served with salad & tamarind sauce

Tandoori Phool 28

Broccoli florets seasoned with yellow chilli and spices, coated with spiced batter of gram flour and ajwain, deep fried skewered and chargrilled

Afghani Chicken Boti 32

Cubes of boneless chicken, marinated with a special middle eastern garlic sauce

Paneer Tikka 32

Diced cottage cheese glazed with herbs and barbecued on a live charcoal grill

DIL SE

Chicken Wings 26

Mouthwatering chicken wings fried and laced with herbs & served with a spicy hot sauce

Crispy Mushrooms 26

Served with spicy bbq sauce

French Fries

Masala 11

Truffle 16

Vegetarian Samosa (5pieces) 18

Crispy patties stuffed with vegetables and deep fried. Served with salad

Okra Tempura 18

Served with chipotle mayonnaise

Jalapeno Pakora Poppers 18

Hot peppers stuffed with beyond meat and fermented vegan cheese

PYAAR SE

Kheer 18

A light dessert of milk and ground basmati rice flavoured with cardamom and set in an earthen mould topped with pistachio & almond silvers

Kulfi Falooda 18

Saffron noodles, basil seeds & rose hips

Gajar Halwa 18

Simmered fresh grated carrot with full fat milk, sugar, ghee & delicately scented with cardamom