

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.

CHEF'S SIGNATURE SIZZLING LUNCH MENU (NON-VEGETARIAN)

Tuesday – Sunday, 12:00pm – 3:00pm

STARTER

Rawalpindi Lobia Chaat

Black-eyed beans mixed with Chef's signature seasoning, home-pounded spices topped with tomato, onion & yoghurt and drizzled with tangy tamarind sauce

SIZZLER

Afghani Chicken Boti

Cubes of boneless chicken marinated with a special Middle Eastern garlic sauce

Nalli Nihari Biryani

*Tender shank of lamb layered with rice & caramelised onions
and enriched further with kaleji & nihari gravy*

DESSERT

Kheer

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

\$35++ PER PERSON

All prices are subject to 10% service charge & prevailing government taxes.

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SIZZLER

Paneer Tikka

Diced cottage cheese glazed with herbs and barbecued in charcoal tandoor spices

Awadhi Kathal Biryani

Sturdy, savoury jackfruit & delicately flavoured rice, potted, sealed & cooked the traditional way, adorned with barberries & sultanas and served with mirchi ka salan

DESSERT

Kheer

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

\$30++ PER PERSON

All prices are subject to 10% service charge & prevailing government taxes.