## SHARAB AUR KEBAB

## DIWALIMENU (NON - VEGETARIAN)

Thursday, 31 October 2024 - Saturday, 2 November 2024 | 6pm - 10pm

## **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

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** 

Prices are subject to 10% service charge & prevailing government taxes