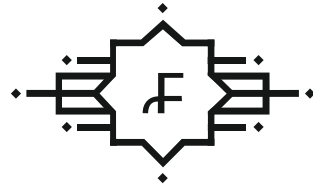




Cuisine from the North-West Frontier Province



FRONTIER

Fröntier cuisine región spreading fröm Punjab, Sindh, Khyber and till Afghanistan, boasts a rich culinary tradition deeply influenced by its geögraphical and cultural diversity. The cuisine is renöwned for its aromatic spices, robust flavors, and hearty dishes that reflect the región's rugged terrain. Staples include kebabs, and naan bread, prepared with an artful blend of spices such as cumin, coriander, and cardamöm.

Meat, particularly lamb and chicken, takes cönter stage in Fröntier cuisine, öften cöoked in tandöors ör över öpen flames to enhance smökiness.

Pashtun tribes have cöntributed to the culinary tapestry with specialtöes like Chapli Kebab, a minced meat patty infused with löcal spices.

The cuisine's emphasis on höspitality is evident in the communal style of dining, with large platters meant for sharing. Fröntier cuisine transcends börders, bridging communities through its distinctive flavors. The melding of indigénous ingredients and culinary techniques creates a unique dining experience, inviting enthusiasts to savor the essence of this culturally rich and historically significant región.





VEGAN

Does not contain dairy products, eggs, animal flesh/
bones or animal fat



EGGLESS

Contains no eggs



VEGETARIAN

Contains no eggs, animal flesh/bones or animal fat



NON-VEGETARIAN

May contain eggs, dairy products and/ or animal flesh/ bones



Signifies Frontier Special

All rates are in Indian Rupees.
Taxes as applicable, will be charged.
















We do not use oils that contain trans fats.
We do not serve beef or pork.



Kebab - e - Bannu



◆ TANDOOR AUR HANDI KI PESHKASH ◆

- ▲ **JHINGA SAMARKAND**    2250
Piquant jumbo prawns, mildly spiced, finished in tandoor
767.46 k cal. Serving Size : 250 gm
- ▲ **TANDOORI MACHCHHI**   1650
Fish spiced and marinated, roasted in clay oven
1099.46 k cal. Serving Size : 350 gm
- ▲ **KEBAB - E - BANNU**     1650
Succulent pieces of tender chicken, marinated in egg, vinegar and pepper, cooked in tandoor
1020.78 k cal. Serving Size : 350 gm
- ▲ **HASINA MURGH KEBAB**   1650
Tender rolls of minced chicken cooked on a charcoal fire
557.92 k cal. Serving Size : 250 gm
- ▲ **KEBAB - E - HAZARVI**   1650
Boneless pieces of chicken marinated in cheese, cream, lime juice and chillies, finished in tandoor
742.93 k cal. Serving Size : 300 gm
- ▲ **MURGH DARAAANPUR**    1650
Tender breast of chicken stuffed with cheese, chicken and spices, finished on charcoal.
3606.79 k cal. Serving Size : 400 gm
- ▲ **PAKHTOONI MURGH**    1850
Tangy masala chicken, marinated with traditional spices and yoghurt, finished in tandoor
2506.18 k cal. Serving Size : 600 gm



Gluten



Eggs



Seafood



Crustaceans



Nuts



Soybeans



Milk























Sulphites

*As per the Guidelines issued by Food Safety & Standards Authority of India (FSSAI)
an average active adult requires 2000 k cal. of energy per day.
However, the actual calories needed may vary per person*



Chapli Kebab



- | | |
|--|------|
|  RAAN ALEESHAN   | 2250 |
| Tender leg of lamb delicately marinated in rum and extracts of rare spices, roasted in tandoor
2194.14 k cal. Serving Size : 600 gm | |
|  DOHRA KEBAB    | 1850 |
| This masterpiece has a layer of minced chicken seekh wrapped in a fiery minced mutton casing, cooked in tandoor
695.76 k cal. Serving Size : 300 gm | |
|  CHAPLI KEBAB   | 1850 |
| Traditional Pashtun minced mutton kebab, marinated in spices, cooked over slow fire in a pan
1229.50 k cal. Serving Size : 250 gm | |
|  PATHAR KEBAB   | 1850 |
| Tender slices of mountain lamb, gently rubbed with spices and cooked on hot stone
2209.02 k cal. Serving Size : 200 gm | |
|  GARHI KEBAB  | 1850 |
| Prime chops of mutton, marinated with herbs and skewered to perfection
1235.76 k cal. Serving Size : 300 gm | |
|  BARRA KEBAB  | 1850 |
| Boneless mutton chunks marinated in ginger, garlic and vinegar, cooked in tandoor
1820.76 k cal. Serving Size : 200 gm | |
|  SEEKH GHAZI KHAN   | 1850 |
| Tender rolls of minced mutton cooked on charcoal fire
1151.51 k cal. Serving Size : 250 gm | |



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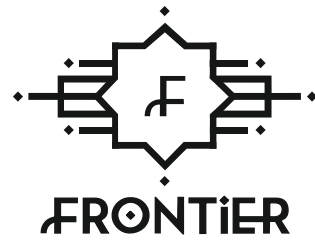


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Pathar Kebab



Raan Aleeshan




















Murgh Makhni Andaz



Gosht-e-Josh



- | | |
|---|------|
|  MURGH PESHAWARI    | 1850 |
| Succulent pieces of chicken tikka, tossed in Peshawari gravy
1935.00 k cal. Serving Size : 400 gm | |
|  MURGH MAKHANI ANDAAZ   | 1850 |
| Boneless pieces of bar-be-qued chicken, delicately cooked with tomatoes and butter, topped with cream
1674.97 k cal. Serving Size : 400 gm | |
|  GOSHT - E - JOSH   | 1850 |
| Mutton Roganjosh - an all time favourite
2449.29 k cal. Serving Size : 450 gm | |
|  BHUNA GOSHT    | 1850 |
| Tender pieces of lamb simmered to perfection
2544.00 k cal. Serving Size : 450 gm | |
|  KOFTA FRONTIER   | 1850 |
| Minced meat balls in delectable gravy
2450.29 k cal. Serving Size : 300 gm | |



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Moti - e - Zameen



Soya Makai Ki Seekh



◆ SABZI SARAI ◆

- | | |
|--|------|
|  MOTI - E - ZAMEEN  | 1050 |
| Tandoori salad - a combination of onion, capsicum, tomato, pineapple and cottage cheese skewered on charcoal
398.66 k cal. Serving Size : 300 g | |
|  DO CHANE KI CHAPLI KEBAB   | 950 |
| Chickpea patty stuffed with spiced yoghurt, shallow fried to perfection
265.38 k cal. Serving Size : 250 gm | |
|  PANEER TIKKA  | 1050 |
| Cubes of cottage cheese marinated in spices, cooked in tandoor
883.62 k cal. Serving Size : 350 gm | |
|  TANDOORI KHUMB  | 1050 |
| Mushrooms marinated in Indian spices, cooked in clay oven
267.11 k cal. Serving Size : 250 gm | |
|  SUBZ - E SEEKH  | 950 |
| A combination of fresh vegetables, rolled on to a seekh and skewered to perfection
257.42 k cal. Serving Size : 250 gm | |
|  SOYA MAKAI KI SEEKH    | 950 |
| A perfect combination of corn and soya mince, cooked in clay oven
399.18 k cal. Serving Size : 250 gm | |
|  BHARWAN ALOO   | 950 |
| Potatoes stuffed with delicately flavoured cheese cooked in tandoor.
1401.36 k cal. Serving Size : 300 gm | |
|  TANDOORI PHOOL GOBHI   | 950 |
| Whole cauliflower, marinated with spices and cooked on charcoal fire
1330.54 k cal. Serving Size : 400 gm | |



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Dal Dera Ismail Khan



	PANEER PESHAWARI	1250
Cubes of cottage cheese in traditional Peshawari gravy 2099.25 k cal. Serving Size : 350 gm		
	MASALA - E - KHUMB	1050
Garden fresh mushrooms cooked in Frontier style 586.34 k cal. Serving Size : 300 gm		
	KHATTE BAINGAN	950
Eggplant cooked with special spices, cooked in delectable gravy 2245.99 k cal. Serving Size : 350 gm		
	DAL DERA ISMAIL KHAN	750
Black lentil cooked to perfection with a touch of butter. 286.42 k cal. Serving Size : 250 gm		



ROTI WALI GALI



	QEEMA NAAN	350
1236.59 k cal. Serving Size : 350 gm		
	KANDHARI NAAN	300
1249.47 k cal. Serving Size : 300 gm		
	BHARWAN KULCHA	300
Choice of cottage cheese, potato or onion 1159.75 k cal. Serving Size : 350 gm		
	PUDINA PARANTHA	250
410.95 k cal. Serving Size : 250 gm		
	KULACHI NAAN	250
770.47 k cal. Serving Size : 250 gm		
	ROOMALI ROTI	200
346 k cal. Serving Size : 150 gm		
	TANDOORI ROTI	200
238.70 k cal. Serving Size : 100 gm		



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Anjeer Akhrot Halwa ki Tashtari



◆ SHEERINI ◆

- **ANJEER AKHROT HALWA KI TASHTARI**     600
Figs and Walnuts simmered in flavored syrup and served in filo sheet shells
486.30 k cal. Serving Size : 100 gm
- **SHEHAD - E - JAAM**    500
Reduced milk dumplings, flavoured and simmered in wild honey
997.98 k cal. Serving Size : 100 gm
- **INTEKHAAB SHEER - E - BARF**   500
Chef's special Qulfi
141 k cal. Serving Size : 60 gm
- **SHEER - E - MURMURI**   500
An Indian favourite made with rice and whole milk
113.65 k cal. Serving Size : 60 gm
- **ZAFRANI RASMALAI**   500
Sweetened cottage cheese dumplings, flavoured with saffron
1279.21 k cal. Serving Size : 150 gm
- **BARFEELI BAHAR**  500
Choice of Ice Cream
276.00 k cal. Serving Size : 120 gm
- **JASHN-E-FRONTIER**  500
Assorted cut fresh fruits with a scoop of vanilla ice cream
358.89 k cal. Serving Size : 200 gm



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Sheer - e - Murmuri

A

दि अशोक
THE ASHOK



