

KASHMIR



STARTER

SUBZ SABJI PAKORA

Assorted vegetable fritters lightly fried to a golden crisp.

SOUP - SHORBA

TOMATO SOUP

Fresh tomatoes cooked with bay leaf, peppercorn and Indian spices.

MAIN COURSE

From the Tandoor

MURGH PESHWARI

The best-known kebab, Tandoori chicken or tender spring chicken marinated in yogurt, herbs & spices and roasted in the Tandoor

BHARWAN SIMLA MIRCH

Capsicums stuffed with nine types of vegetables & nuts and roasted in the Tandoor

From the Handi

MAHI KHALIYA

Boneless cubes of fish cooked in mustard oil with fenugreek seeds.

LAL MAS

Cubes of mutton specially cooked in a rich brown onion sauce with Indian herbs and spices. A specialty from Rajasthan.

KHADAI KUM

Mushroom and bell peppers, stir-fried with coriander seeds and peppercorn.

NAVRATTAN KHORMA

Nine types of vegetables cooked in a creamy sauce enhanced with fresh Indian herbs and spices

ACCOMPANIED WITH

JEERA PULAU

Long grained fragrant rice slow cooked in sealed clay pots with cumin & cloves

MAKHANI & TURAI NAAN

Butter & double sized naan.

KACHUMBER RAITA

Homemade yogurt with dices of onion, cucumber, tomato and garnished with herbs

DESSERT

FRESH FRUIT PLATTER

This menu is offer for 4 guests and above

Hazara – Face

Reservation: 6466-4328

Website: www.facebars.com

PUNJABI



STARTER

SUBZ SABJI PAKORA

Assorted vegetable fritters lightly fried to a golden crisp.

SOUP - SHORBA

TOMATO SOUP

Fresh tomatoes cooked with bay leaf, peppercorn and Indian spices.

MAIN COURSE

From the Tandoor

RAAN E HAZARA

Leg of baby lamb marinated overnight in cardamom, bay leaves and mixture of Indian spices. A Hazara specialty.

PANEER SHASHLIK

Homemade cottage cheese, bell peppers, tomatoes and onion marinated in Indian herbs.

From the Handi

MURGH MAKHANI

Boneless chicken roasted in the Tandoor and then cooked in creamy tomato based gravy, popularly known as Butter Chicken.

KHADAI JHEENGA

Succulent shrimps off the shell and bell peppers, stir-fried with coriander seeds and peppercorn.

DAL HAZARA

Creamy black lentils simmered slowly over the tandoor for 8 hours to a unique finish.

BENGAN MATTER

Fresh garden vegetables prepared in exotic curry sauce of green peas and eggplant.

ACCOMPANIED WITH

KASHMIRI PULLAO

A very special rice dish cooked with dry fruits and nuts.

BARIHUI NAAN KI TOKHRI

Assortment of plain, butter, garlic and cheese naans in a basket.

KACHUMBER RAITA

Homemade yogurt with dices of onion, cucumber, tomato and garnished with herbs

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RAJA



STARTER

SOONA RING

Fresh squid rings fried to golden color.

SOUP - SHORBA

TOMATO SOUP

Fresh tomatoes cooked with bay leaf, peppercorn and Indian spices.

MAIN COURSE

From the Tandoor

MURGH MALAI

Succulent boneless pieces of chicken, marinated with in a rich cream, onion & fresh coriander marinade then finished in the tandoor.

BAHRA KEBAB

Selected tender pieces of lamb. Flavored with yoghurt and spices then roasted in the tandoor.

TANDOORI TAMATER

Tomatoes stuffed with nine types of vegetables and finished in the Tandoor.

From the Handi

CHOTI JAIPURI

Shrimps off the shell cooked with saffron in a cashewnut based gravy.

ROGAN JOSH

Chunks of tender mutton cooked in an onion based gravy. A traditional recipe.

SAAG PANEER

Homemade cubes of cottage cheese cooked in smooth spinach gravy.

ALOO GOBI

Fresh chopped potatoes and cauliflower cooked with coriander and a bit of tangy lemon juice.

ACCOMPANIED WITH

SAFFRON PULLAO

Long grained fragrant rice slow cooked with strands of saffron.

BARIHUI NAAN KI TOKHRI

Assortment of plain, butter, garlic and cheese naans in a basket.

KACHUMBER RAITA

Homemade yogurt with dices of onion, cucumber, tomato and garnished with herbs.

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MAHARAJ



STARTER

JHEENGA PAKORAS

Home style marinated prawns fritters lightly fried.

SOUP - SHORBA

TOMATO SOUP

Fresh tomatoes cooked with bay leaf, peppercorn and Indian spices.

MAIN COURSE

From the Tandoor

TANDOORI MACHLI

Leather Jacket, a deep sea fish with few bones and firm meat, marinated in our special spices, yoghurt and lemon. Baked in our tandoor.

MURGH PESHWARI

The best known kebab-Tandoor chicken or tender spring chicken marinated in yoghurt, herbs & spices then roasted in the tandoor.

BHARWAN SIMLA MIRCH

Capsicums stuffed with nine types of vegetables & nuts then roasted in the Tandoor.

From the Handi

TAWA JHEENGA

Fresh king prawns cooked with a mixture of ginger, onion and coriander.

NISHAD VINDALOO

Cubes of mutton and potato specially cooked with rich coconut milk, Indian herbs and spices. From Southern India.

BENGAN MATTAR

Fresh garden vegetables prepared in exotic curry sauce of green peas and eggplant.

ALOO SAAG

Potatoes cooked in smooth spinach gravy.

ACCOMPANIED WITH

SUBZ BIRYANI

Long grained fragrant rice slow cooked in sealed clay pots with a bouquetier of vegetables.

BARIHUI NAAN KI TOKHRI

Assortment of plain, butter, garlic and cheese naans in a basket.

KACHUMBER RAITA

Homemade yogurt with dices of onion, cucumber, tomato and garnished with herbs

DESSERT

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