



BUKHARA

Daawat e Ramadan

Suhoor Menu

Starters

DAHI KE KABAB (D)

Hung yoghurt spiced and flavored with fresh herbs, rolled & deep fried.
Served with Kabab Masala

MURGH PESHAWARI TIKKA (D)

Boneless chicken tikka marinated with yogurt and ginger garlic paste, peshawari masala and malt vinegar, skewered and grilled in tandoor

SEEKH KABAB (D)

Tender rolls of succulent lamb mince, mixed with ginger, green chilies and coriander, spiced with royal cumin and saffron, skewered and grilled over charcoal fire.

Main Course

MURGH MAKHANI (D)

Tandoori chicken cooked with fresh tomato cream, butter, cashew-nut, ginger and garlic paste

ROGAN JOSH (D)

Chargrilled tender rolls of chicken mince spiced with black cumin, blended with cheese, ginger, garlic and shahi jeera



BUKHARA

PANEER MAKHANI (D)

Paneer cubes sauteed in fresh tomato puree flavoured with fenugreek, cream and butter

DAL QURESHI BUKHARA (D)

A harmonious combination of black lentils, tomatoes, ginger, and garlic simmered overnight on slow charcoal fire and finished with cream, served with a dollop of unsalted butter

DUM PARDHA BIRYANI (D)

Basmati rice simmered with choice of mutton, in mace, ittar and kewra finished in sealed handi. Served with raita

MURGH YAKHANI BIRYANI (D)

Yakhani biryani of spring chicken and long grain basmati, flavoured with aromatic spices. Served with raita

BREADS

Butter Naan
Tandoori Roti
Bhurani Raita

DESSERTS

SHAHED E JAAM (D, N)

Gulab jamun dipped in saffron honey syrup, garnish with almond and pistachio

RASMALAI (D, N)

Miniature poached dumplings of fresh cottage cheese from cow's milk in a saffron flavoured reduced milk sauce