



**BUKHARA**

# Daawat e Ramadan Iftar Menu

## Vegetarian Starter

**Samosa (V)**

Spiced Potato in stuffed Pastry

**Saundhey Aloo (V)**

Tandoor roasted baby potatoes with Qureshi Peshawari spices

**Tandoori Salad (D)**

Butter-brushed Tandoor-grilled Skewered onions, capsicum, tomatoes, paneer, and pineapple with spiced masala and vinegar

**Tikki Kabab (V)**

Crisp Potato & Cashew Nut Patties

## Non-Vegetarian Starter

**Seekh Kabab (D)**

lamb mince with ginger, green chillies, coriander, royal cumin, and saffron skewered and charcoal-grilled

**Reshmi Kabab (D)**

Chargrilled hicken mince spiced with black cumin, mixed with cheese, ginger, garlic and shahi jeera

**Murgh Tandoori Kali Mirch**

Spring chicken marinated in yoghurt with black pepper, Kashmiri chilli, and lemon juice.

**Jhinga Til Tinka**

Prawns coated in ginger-garlic paste and lemon juice, finished with sesame seeds and a crisp breadcrumb coating



## Vegetarian Mains

### Dal Qureshi Bukhara

Black lentils cooked with tomato, ginger and garlic, enriched with fresh cream and butter

### Aloo Gobhi

Cumin and ginger tempered curried potato and cauliflower, flavored with chopped masala

### Bhindi Hara Masala

Stir fried Fresh okra cooked in fresh herbs flavored with cumin and garlic

### Jeera Rice

Basmati rice cooked on dum and flavored with cumin seed

## Non-Vegetarian Mains

### Jhinga Malai Curry (S)

Mustard tempered Shrimp and Coconut Curry

### Murgh Makhani (D, S)

Tandoori chicken in a rich tomato gravy with butter, cream, and cashew nut paste

### Rogan Josh (D)

Slow-cooked mutton with brown onion and Kashmiri spices.

### Murgh Yakhani Biryani (D)

Spring chicken with long-grain basmati rice and aromatic spices, served with raita

### Butter Naan - Lachha - Paratha

## Desserts

### Rasmalai

Cottage cheese dumplings soaked in reduced milk infused with saffron.

### Gulab Jamun

Gulab jamun with saffron honey syrup, and pistachio flakes

