

MENU

EXPERIENCE THE TASTE OF



# Sher-e-Punjab



**TIKKE SHIKKE... TE YAAR DILDAAR**

Free \*  
Delivery!

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**6662-8118**



**4442-8113**

*Visit us @*

2nd Floor Food Court, Lulu Hypermarket  
Ezdan Oasis, Al Wukair



## SOUPS

### Tamatar Dhaniya Shorba

Traditional watery soup made with tomatoes (tamatar) and coriander (thaniya)

15.00

### Cream of Chicken

Creamy soup made from chicken & cream-based broth

16.00

### Cream of Mushroom

Creamy soup made w/ mushrooms & cream-based broth

16.00

### Tomato Soup

Soup made from tomatoes served with optional Croutons

14.00

### Palak Shorba

Soup made from fresh spinach (palak)

16.00

## SPECIAL DUMPLINGS

### Tandoori Momos

Momos marinated in youghurt based mixture grilled in tandoor to perfection with a smoky tandoori flavor

Veg	Chicken	Prawns
35.00	36.00	36.00

### Afghani Momos

Momos coated in mouth-watering creamy spiced marination cooked in Tandoor

Veg	Chicken	Prawns
28.00	28.00	30.00

### Tandoori Haryali Momos

Momos coated in spicy marination with mint based flavor and stuffings cooked in Tandoor

Veg	Chicken	Prawns
28.00	28.00	30.00

### Butter Chicken Momos

Steamed chicken momos in makhni sauce with bursts of flavour

Chicken
30.00

### Paneer Butter Momos

Steamed Veg momos in makhni sauce with shredded paneer & bursts of flavour

Veg
30.00

# TANDOORI - NON VEGETARIAN

## Tandoori Chicken

Marinated in a blend of yogurt, spices, & herbs, cooked in a tandoor (clay oven) to achieve a smoky flavor and a charred, crispy exterior

Half	Full
19.00	35.00

## Afghani Chicken

Seasoned with yogurt, cream, garlic, & spices, then grilled in tandoor to create tender mildly spiced tikka with creamy texture.

Half	Full
19.00	35.00

## Chicken Tikka / Tandoori Prawns

(Boneless chicken) or (Prawns) marinated in yogurt and spices, then grilled in tandoor until tender and charred, served with a side of mint chutney.

28.00 / 32.00
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## Chicken Malai Tikka

Boneless chunks mildly spiced with cardamom, cooked in cream & cashew marinade, resulting in tender and flavorful and hearty tikka

28.00

## Chicken Hariyali Kebab

Kebabs marinated in minty green herb paste then grilled to perfection resulting into spicy and aromatic kebab.

28.00

## Chicken Seekh Kebab

Seekhs made from minced chicken mixed with spices, herbs, onions etc. formed onto skewers, and then grilled into juicy kofta like kebabs

32.00

## Mutton Boti Kebab

Marinated mutton pcs, seasoned with spices, yogurt, & herbs, skewered and grilled

35.00

## Mutton Seekh Kebab

minced meat mixed with spices, herbs, onions and garlic, formed onto skewers, and then grilled into juicy kofta like kebabs

38.00

## Fish Tikka

Marinated fish pieces, typically seasoned with yogurt and carom seeds then grilled until tender and slightly charred, often served with a side of mint chutney.

35.00

## Mix Chicken Platter

22 pcs: 4 x Tikka, 4 x Hariyali Tikka, 4 x Malai, 4 x Tandoori chicken, 4 x Afghani, 2 x Seekh Kabab

78.00

## Mix Kebab Platter

22 pcs: 2 x Chicken tikka, 2 x Hariyali tikka, 2 x Malai tikka, 4 x Tandoori chicken, 4 x Afghani, 2 x Chicken seekh kebab, 2 x Fish tikka, 2 x Paneer tikka, 2 x Hara bhara kebab

99.00

# TANDOORI - VEGETARIAN

## Tandoori Broccoli

Broccoli florets marinated in yogurt, spices, & herbs, then roasted in tandoor to achieve a smoky, charred exterior and tender interior

30.00

## Tandoori Mushroom

Mushrooms marinated in a blend of yogurt and spices, then grilled in tandoor until juicy, served with mint chutney.

28.00

## Paneer Tikka

Paneer marinated in a blend of spices, then grilled in tandoor until mildly charred, served with a side of mint chutney

28.00

## Malai Paneer Tikka

Chunks of paneer mildly spiced with cardamom, grilled in tandoor in a cream and cashew marinade

28.00

## Hara Bhara Kebab

Patties made from a blend of spinach, peas, and potatoes and mixed spices and herbs, then pan-fried until crispy on the outside and soft on the inside

26.00

## Veg Seekh Kebab

Seekh kebabs made from minced mixed vegetables and spices, herbs, onions and garlic, formed onto skewers, then grilled into soft kebabs

26.00

## Tandoori Aloo

Potato chunks marinated and stuffed with mixture and then roasted in a tandoor to create a smoky delicious flavour.

26.00

## Tandoori Pineapple Paneer Tikka

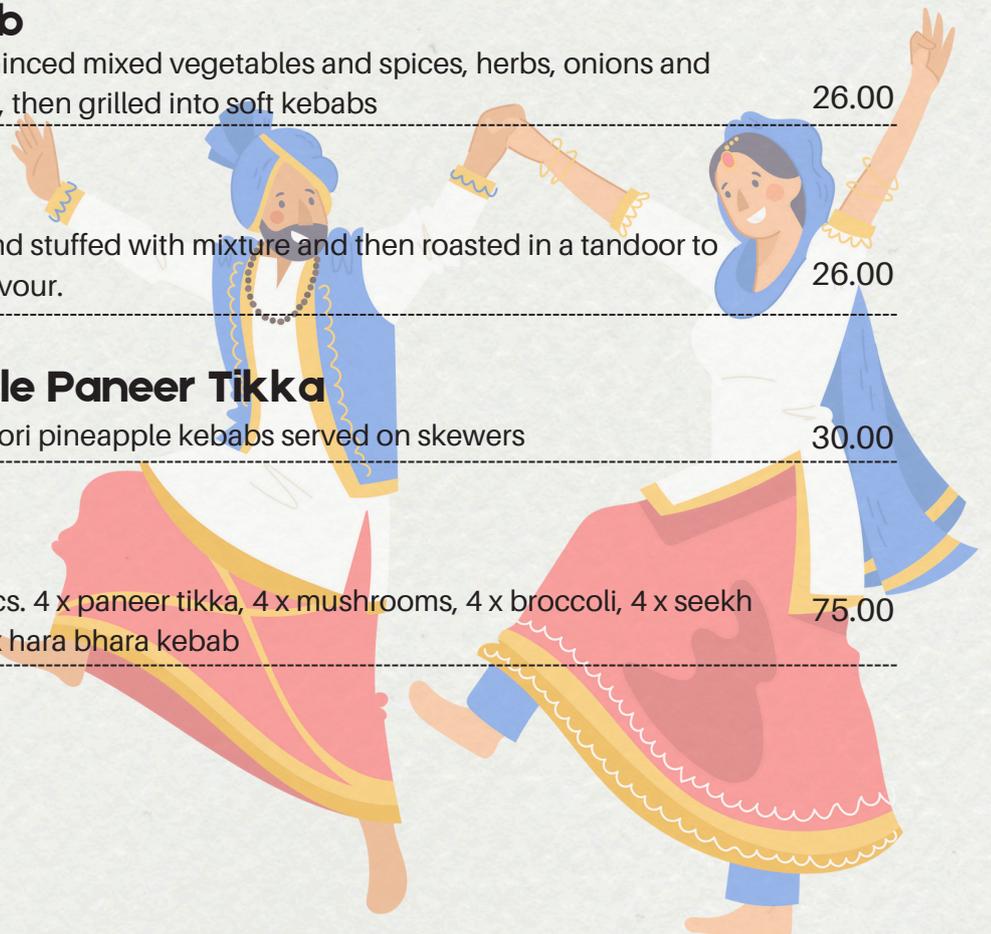
Tandoori Paneer and tandoori pineapple kebabs served on skewers

30.00

## Mix Veg Platter

Veg platter consists of 22 pcs. 4 x paneer tikka, 4 x mushrooms, 4 x broccoli, 4 x seekh kebab, 4 x tandoori aloo, 2 x hara bhara kebab

75.00



## MAIN COURSE - VEGETARIAN

<b>Dal Fry</b>	20.00	<b>Navratan Korma</b>	24.00
<b>Dal Tadka</b>	22.00	<b>Aloo Gobi</b>	22.00
<b>Dal Makhani</b>	25.00	<b>Rajma</b>	22.00
<b>Paneer Tikka Masala</b>	25.00	<b>Choley (Channey)</b>	22.00
<b>Kadai Paneer</b>	25.00	<b>Jeera Aalo</b>	22.00
<b>Shahi Paneer</b>	25.00	<b>Veg Jalfrezi</b>	24.00
<b>Palak Paneer</b>	25.00	<b>Mushroom Kadai</b>	24.00
<b>Paneer Butter Masala</b>	25.00	<b>Bhindi Masala</b>	24.00
<b>Veg Diwani Handi</b>	24.00	<b>Malai Kofta</b>	25.00
<b>Subz Miloni</b>	24.00		
<b>Kadi Pakoda</b>	22.00		
<b>Paneer Bhurji</b>	28.00		
<b>Mix Veg</b>	22.00		



## MAIN COURSE - NON VEGETARIAN

<b>Home Style Chicken Curry</b>	24.00	<b>Chicken Masala</b>	24.00
<b>Kadai Wala Chicken</b>	24.00	<b>Mutton Rogan Josh</b>	32.00
<b>SP Special Makhani (Butter) Chicken (b/less)</b>	25.00	<b>Mutton Rara</b>	32.00
<b>Delhi Style Butter Chicken (with bone)</b>	24.00	<b>Mutton Curry</b>	28.00
<b>Chicken Tikka Masala</b>	25.00	<b>Mutton Masala</b>	28.00
<b>Special Chicken Handi</b>	24.00	<b>Fish Curry / Masala</b>	25.00
<b>Chicken Kali Mirch</b>	25.00	<b>Amritsari Fish Fry</b>	35.00
<b>Murg Methi</b>	25.00	<b>Egg Curry / Masala</b>	22.00

## THALI (MEALS)

### Executive Thali

<b>Veg:</b> Paneer Butter Masala, Dal Fry, Steam Rice, Chapati x 2, Gulab jamun, Raita, Salad	18.00
<b>Non-Veg1:</b> Chicken Curry, Dal Fry, Steam rice, Chapati x 2, Gulab Jamun, Raita, Salad	20.00
<b>Non-Veg2:</b> Mutton Curry, Dal Fry, Steam rice, Chapati x 2, Gulab Jamun, Raita, Salad	25.00

### Deluxe Thali

<b>Veg:</b> Paneer Butter Masala, Mix Veg, Dal Makhani, Steamed Rice, Tandoori Roti x 2, Gulab Jamun, Raita, Salad	25.00
<b>Non-Veg1:</b> Butter Chicken, Chicken Curry, Dal Makhani, Steamed Rice, Butter Naan x 1, Gulab Jamun, Raita, Salad	30.00
<b>Non-Veg2:</b> Mutton Rogan Josh, Mutton Masala, Dal Makhani, Steamed Rice, Butter Naan x 1, Gulab Jamun, Raita, Salad	35.00



# BIRYANIS

## Special Dum Biryani



<b>Veg</b>	22.00
<b>Chicken</b>	24.00
<b>Mutton</b>	28.00
<b>Prawns</b>	29.00

**Special Chicken Tikka Biryani** 25.00

**Special Chicken Achari Biryani** 25.00

**Regular Chicken Biryani** (Good for 1 person) 18.00

# SIZZLERS

## Tandoori Momos Sizzler

**Veg:** Portion of 8 veg momos cooked in tandoor, Biryani rice, grilled exotic vegetables, and a side with delicious mint chutney

44.00

**Non-Veg:** Portion of 8 Chicken momos cooked in tandoor, fried rice, grilled exotic vegetables, and a side with delicious mint chutney

44.00

## Butter Chicken Sizzler

Portion of butter chicken with Biryani Rice and Butter Naan, Kuchumber Salad, kurkuri bhindi and steamed vegetables with mint chutney

45.00

## Butter Paneer Sizzler

Portion of Paneer Makhni with Biryani Rice and Butter Naan, Kuchumber Salad, kurkuri bhindi and steamed vegetables with mint chutney

45.00

## Afghani Tandoori Sizzler

Tandoori Malai Afghani with Biryani Rice and Butter naan, Sirka Pyaz (Spiced vinegar onion) Steamed vegetables and mint chutney

45.00



## BREADS

<b>Tawa Wheat Roti</b>	Plain	2.00
	With Ghee	3.00
<b>Tandoori Wheat Roti</b>	Plain	3.00
	with Butter	4.00
<b>Naan</b>	Plain	5.00
	with Butter	6.00
<b>Garlic Naan</b>	Plain	6.00
	with Butter	7.00
<b>Corinder Naan</b>	-	6.00
<b>Tandoori Laccha Paratha</b>	-	6.00
<b>Plain Tawa Paratha</b>	-	3.00
<b>Missi Roti</b>	Plain	6.00
	Onion	7.00
	Green Chilli	7.00

## RICE & RAITA

<b>Jeera Rice</b>	12.00
<b>Steamed Rice</b>	10.00
<b>Biryani Rice</b>	12.00
<b>Mix Raita</b>	10.00
<b>Boondi Raita</b>	10.00

## SPECIALS

### Punjabi Stuffed Parathas



<b>Aalu Pyaj (Potato Onion)</b>	15.00
<b>Gobhi (Cauliflower)</b>	15.00
<b>Paneer</b>	15.00
<b>Mixed</b>	15.00

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**Amritsari Kulcha with Choley** 20.00

**Amritsari Kulcha without Choley** 15.00

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**Choley Bhature** 22.00

**Extra Bhatura** 7.00

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**Chicken Lollypop / Schzewan Chicken Lollypop** 20.00 / 21.00

## INDIAN COMBOS

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**Rajma Rice Combo** 20.00

**Kadi Pakoda with Rice Combo** 22.00

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**Dal Rice Combo** 20.00

**Paneer Butter Masala with Rice Combo** 15.00

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**Home Style Chicken Curry with Rice Combo** 15.00

**Butter Chicken with Rice Combo** 15.00

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**Mutton Curry with Rice Combo** 15.00

## SPECIALS

### Punjabi Stuffed Parathas



<b>Aalu Pyaj (Potato Onion)</b>	15.00
<b>Gobhi (Cauliflower)</b>	15.00
<b>Paneer</b>	15.00
<b>Mixed</b>	15.00

**Amritsari Kulcha with Choley** 20.00

**Amritsari Kulcha without Choley** 15.00

**Choley Bhature** 22.00

**Extra Bhatura** 7.00

**Chicken Lollypop / Schzewan Chicken Lollypop** 20.00 / 21.00

## DRINKS

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  - 330ml 4.00

<b>Lassi</b> 	Saffron	18.00
	Rose	15.00
	Sweet	12.00
	Salted	12.00

**Mojitos (flavor of your choice)** 15.00



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for all occasions - indoor or  
outdoor.**

talabat



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