

میر صاب

CHARM

SOUTHERN

CUISINE

PAKISTANI

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MAAM  
B

## . CHEF'S TASTING EXPERIENCE .

Chef Maryam's three course culinary experience through the vibrant streets of Pakistan.  
65 per person - Full table participation is required

### APPETIZERS

#### QEEMA PAV 14

ground lamb, butter buns, cholay spread

#### BUN KABAB 14

potato & lentil sliders / df

#### CHICKEN PAKORA 12

masala fried chicken bites / gf, df

#### SAMOSA CHAAT 12

vegetable samosa over cholay / vegan

#### PAKORA CHAAT 14

zucchini fritters / gf, vegan avail.

#### MASALA SALAD 14

mixed cabbage, coconut, peanut / vegan, gf

### MAINS

#### SINDHI MACHI MKT *LIMITED SPECIAL*

local fish curry, tomato, corn, cucumber relish, rice / gf, df

#### BIRYANI - SHRIMP OR CHOLAY 38 / 32

rich shrimp korma or chickpea curry, potatoes, layered basmati rice / gf avail.

#### HARIYALI CHICKEN 38

green tomato curry, basmati rice / gf

#### TAJ-E-SABZI 26

seasonal vegetables, methi aloo with rice and paratha / veg, gf avail.

#### BUTTER CHICKEN OR PANEER 29

tandoori chicken or paneer in golden curry with butter & cream / gf

#### TRADITIONAL GRILLED MEATS

#### CHICKEN TIKKA 32

kashmiri chili marinated grilled chicken thighs / gf, contains dairy

#### CHAPLI KABAB 36

freshly ground lamb with garlic, tomatoes and cumin / gf, df

### BREADS

#### BUTTER NAAN 4

PARATHA (TWO) 7

### RICE

#### ZEERA RICE 7

BIRYANI RICE 8

### CHUTNEYS

#### RAITA 6

ONION KACHOOMAR 6

MINT & CILANTRO 6

TAMARIND-DATE 6

CHILI-GARLIC 6

MANGO CHUTNEY 6

SAMPLER 24

### SIDES

GOLDEN BUTTER SAUCE 8

METHI ALOO 7

SEASONAL VEGETABLES 8

LAHORI CHOLAY 7