

# میر صآب

CHARM

SOUTHERN

CUISINE

PAKISTANI

S  
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 SAMOSA 14**

freshly ground lamb pastries / df

**BUN KABAB 14**

beef & lentil sliders / df

**CHICKEN PAKORA 12**

masala fried chicken bites / gf, df

**SAMOSA CHAAT 12**

vegetable samosa over cholay / vegan

**AUBERGINE PAKORA CHAAT 14**

eggplant fritters / gf, vegan avail.

**MASALA BHEL 14**

puffed rice street snack / vegan, gf avail.

### MAINS

**BIRYANI - LAMB OR CHOLAY 38 / 32**

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

**CHARSI KARAHI 38**

chopped bone-in goat stir-fry with butter naan / gf avail.

**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 / contains dairy

**BIHARI BOTI KABAB 38**

grilled beef ribeye cubes in traditional yogurt marinade / contains dairy

**CHAPLI KABAB 36**

freshly ground lamb with garlic, tomatoes and cumin

### 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**

**SAMPLER 24**

### SIDES

**GOLDEN BUTTER SAUCE 8**

**METHI ALOO 7**

**SEASONAL VEGETABLES 8**

**LAHORI CHOLAY 7**