

## DINNER MENU

FALL / WINTER '25-'26

میر صاب  
MA'AMSAAB

PAKISTANI CUISINE / SOUTHERN CHARM

## APPETIZERS

### QEEMA PAV 14

ground lamb, butter buns, cholay spread

### CHARGHA WINGS 14

smoked wings, lahori spices / gf, df

### PAKORA CHAAT 14

zucchini fritters / gf, vegan avail.

### PANEER TIKKA 12

spiced cheese, butter sauce / gf

### SAMOSA CHAAT 12

vegetable samosa over cholay / vegan

### MASALA SALAD 14

cabbage, coconut, peanut / vegan, gf

## MAINS

### BIHARI STEAK 48

bihari marinated ribeye, roasted brussels sprouts, methi aloo

### BIRYANI - BRAISED LAMB OR CHOLAY 38 / 32

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

### CHICKEN KARAHI 29

tender chicken thigh, tomato masala, ginger, butter naan / gf w/o naan

### 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, basmati rice / gf

### TRADITIONAL GRILLED MEATS

### CHICKEN TIKKA 32

kashmiri chili marinated grilled chicken, biryani rice / gf avail, dairy

### FRONTIER KABAB 36

ground beef with garlic, tomatoes, cumin, biryani rice / gf avail, df

## BREADS

### BUTTER NAAN 4.5

PARATHA (TWO) 8

## 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

## HAPPY HOUR

tue - sat from 4pm - 6pm

APPETIZERS 10  
SIGNATURE COCKTAILS 10  
CRAFT BEERS 6  
WINE BY THE GLASS 8  
SHOTS & MIXERS 7

## MUGHAL TASTING EXPERIENCE

three-course tasting honoring  
the essence of Pakistani  
comfort and street fare

65 per person

limited tastings  
available each night

full table  
participation  
is required

## DESSERTS

GULAB JAMUN 8  
SEASONAL CHEESECAKE 12

20% Auto-gratuity applied to parties five or larger.  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs  
may increase your risk of foodborne illness.

EXECUTIVE CHEF Jason Lapp  
PROPRIETOR Raheel Gauba