



LITTLE LAHORE

ليتل لاهور



-STARTERS-

Lahori Fish AED 25
Deep fried fish in spicy batter.

Shami Kebab 25
Chicken cutlets accented with a blend of traditional spices served with mint sauce.

Gola Kebab 25
Barbequed round-shaped minced mutton kebabs mixed with traditional spicy flavors.

Stuffed Mirchis 25
Large green chillies stuffed with cheese and chicken fried in gram flour batter.

Aloo Tikki AED 20
Spicy potato cakes served with tamarind sauce.

Samosas 20
Traditional triangular pastries stuffed with spicy potatoes.

Pakoras 20
Potatoes, egg plant and onions wrapped in gram flour batter, fried to perfection (veg or chicken option).

Dahi Phulki 20
Tiny gram flour dumplings in a sweet and sour yoghurt base.



- SALADS -

Kachumer AED 18
Fresh chopped tomatoes, onions, cucumbers and green chillies.

Chickpea Tahini 18
Chickpeas, onions, coriander tossed with tahini, garlic and lemon juice dressing.

Fattoush AED 18
Traditional Lebanese salad with tomatoes, cucumber, toasted pita chips with olive oil dressing.

Fresh Garden Salad 18
Selection of fresh vegetables drizzled with lemon dressing.

- SIDES -

Kurkuri Bhindi AED 18
Crispy fried okra with yoghurt.

Baingan Raita 15
Deep fried crispy aubergine with yoghurt.

Papadums 12
Lentil crackers

Chutney AED 12
Assortment of tamarind, plum and mint sauces.

Raita 10
Yoghurt with herbs



- BREADS -

Qeema Naan AED 15
Bread filled with minced meat

Aloo Naan 10
Bread filled with potato stuffing

Cheese Naan 10
Bread filled with cheddar cheese, spring onions and green chillies.

Roghni Naan 8
Bread with butter and sesame

Kandhari Naan 8
Plain oval shaped bread

Garlic Naan AED 8
Bread with dash of garlic

Lachedar Paratha 8
Layered white flour bread with oil

Plain Naan 6
Bread made in clay oven

Chapati 6
Bread made on flat pan



- BBQ -

	AED		AED
Mix BBQ Platter	200	Mutton Ribs	75
Chicken malai boti, Afghani tikka, fish tikka, prawns, chicken reshmi kebab, chicken boti, mutton ribs, Afghani pulao		Succulent mutton ribs marinated in local herbs and spices, steamed and grilled to perfection.	
Chicken Tikka	25	Mutton Chops	55
Charcoal grilled chicken leg or breast marinated with traditional herbs and spices.		Chops marinated in traditional herbs and spices.	
Chicken Tandoori	25	Mutton Seekh Kebab	40
Chicken grilled in clay oven with mild spices.		Succulent minced meat skewers.	
Chicken Boti	35	Afghani Tikka	35
Chicken on bone marinated with herbs and spices.		Boneless mutton pieces grilled with mild spices.	
Chicken Malai Boti	35	Chapli Kebab	30
Delicious boneless chicken marinated with cream and spices cooked to perfection.		Deep fried mutton kebab with green chillies, dried pomegranate and coriander seeds, served with coriander yoghurt sauce.	
Chicken Chargha	50-H 90-F	King Prawns	60
Grilled chicken steamed in a spicy marinade.		King prawns grilled on charcoal with spices and herbs.	
Reshmi Kebab	30	Fish Tikka	40
Creamy minced chicken mixed with traditional spices.		Boneless fish marinated with authentic herbs and spices.	
Bihari Kebab	35	Paneer Tikka	30
Chicken/ beef cubes cooked the old-fashioned traditional Bihari style.		Cottage cheese marinated with herbs and spices skewered along with capsicum, onions and tomatoes.	
Mutton Leg	95	Tandoori Mix (Veg)	25
Chargrilled tender mutton leg marinated with aromatic herbs and spices.		Chargrilled potatoes, capsicum, tomatoes, mushrooms marinated with herbs and spices.	

H - Half F - Full

BBQ



- MAIN COURSE -

	AED		AED
Handi	35-C 40-M	Nihari	40
Chicken / mutton cubes cooked in spices and tomato gravy (achari option with pickles available).		Beef shank curry slow-cooked with special herbs and spices.	
Chicken Ginger	35	Shahi Haleem	40
Boneless chicken cooked with ginger in tomato gravy.		A special amalgamation of slow-cooked beef, lentils and aromatic spices.	
Karahi	35-C 40-M	Mutton Paya	40
Chicken or mutton cooked with special herbs, tomatoes and spices.		Traditional Pakistani dish of slow-cooked mutton trotters in a mild gravy.	
Chicken Tikka Masala	35	Mutton Kunna	40
Chargrilled chicken pieces in thick curry (spicy/ mild).		Rich mutton curry slow-cooked in clay pot.	
Butter Chicken	35	Palak Gosht	35
Tender boneless chicken cooked in butter in special saffron coloured sauce.		Fresh spinach and lamb cubes prepared with onions, tomatoes and garlic.	
Chicken Hara Masala	35	Prawn Masala	50
Green creamy gravy with chillies, ginger, garlic and fresh mint.		Prawns cooked in delicious creamy sauce with spices.	
Murgh Choley	35	Fish Curry	40
Chicken prepared with chickpeas and spices.		Boneless fish fillets in tomato sauce and coconut milk.	
Tawa Qeema	35-C 40-M		
Minced chicken / mutton cooked with herbs and spices on a flat pan.			

C - Chicken M - Mutton

MAIN COURSE



-VEGETARIAN-

Achari Gobi	AED 25
Cauliflower with pickles and tomato gravy.	
Achari Aaloo Bhaji	25
Potato cubes cooked with pickles and spices.	
Lahori Channa	25
Traditional Punjabi dish cooked with chickpeas, onions, garlic and special spices.	
Palak Paneer	25
Creamy spinach with cottage cheese chunks.	
Rajma	20
Red kidney beans in rich tomato gravy and spices.	
Tarqa Daal	20
Creamy lentils topped with curry leaves, whole red chillies and fried garlic.	

Khattay Baingan	AED 25
Eggplant cooked in thick red gravy.	
Mirchon Ka Salan	25
Large green peppers cooked with pickles, coconut and sesame seeds.	
Aaloo Bharta	25
Mashed potatoes cooked with herbs and spices.	
Bhindi Masala	25
Whole okras cooked with onions, tomatoes and green chillies.	
Sabzi Mix	25
Seasonal mixed fresh vegetables prepared with ginger, garlic, onions in rich tomato sauce topped with butter.	
Karri Pakora	25
Gram flour dumplings cooked in a fragrant yoghurt curry.	



-RICE-

AED

Afghani Pulao 40

Brown rice cooked with mutton and raisins

Mutter Pulao..... 25

Aromatic rice cooked with peas

Channa Pulao..... 25

Aromatic rice cooked with chickpeas

Steam Rice..... 20

Plain white rice

AED

Biryani

Aromatic, flavourful biryani cooked in a special and traditional way.

Chicken 30

Fish 35

Mutton 40

Prawn 45



-KIDS-

Fish & Chips AED 35
Fried fish fingers and french fries.

Chicken Tenders 35
Batter-fried chicken served with french fries.

Quesadilla 35
Grilled flour tortilla filled with chicken and melted cheese.

Spaghetti Bolognese AED 35
Spaghetti served with meat sauce.

Alfredo Pasta 35
Penne pasta served with cheese sauce.

All kids meals will be served with a choice of juice (orange/apple) and a dessert (scoop of ice cream/chocolate brownie).



-LIGHT BITES-

AED

Paratha Rolls

Chicken Tikka	18
Malai Boti.....	18
Reshmi Kebab	18
Aloo Tikki	16
Achari Paneer	16

All rolls will be served in our house special paratha bread.

Choose sauce: mint, mayo, imli (tamarind), garlic.

Choose extras: onion, lettuce, jalapeño, pickles, cheese.

Tomato, Mozzarella & Pesto Panini 30

Mozarella, tomato and pesto cheese sandwich in brown or white bread.

AED

Chicken Mushroom Quiche 25

Chicken and mushroom baked with cheddar and parmesan cheese.

Four Cheese Quiche..... 25

Tomato slices baked together with mozzarella, parmesan, cheddar and creamy garlic cheese.

Steak & Cheese Quesadilla 30

Succulent steak mixed with tomatoes, onions and cheese in a toasted flour tortilla (chicken or beef).

Chicken Tikka Pizza..... 30

BBQ chicken pieces with green chillies, jalapenos and capsicum topped with mozzarella, baked on our signature naan bread.

Served with green salad and french fries



-DESSERTS-

Sticky Toffee Date Pudding 25 AED

Delicious melted toffee drizzled over a moist date cake.

Chocolate Malt Cake 25

Decadent to-die-for chocolate cake perfect for chocoholics.

Pecan Pie 25

Chef's signature dessert - caramel pecan lusciousness on a buttery flaky crust.

Chocolate Mousse 25

Absolute chocolate joy in a cup.

Panacotta with Berries 25 AED

Delectable white chocolate dessert topped with sweet and sour berry compote - a treat to remember!

Lotus Pie 25

Glorious biscoff cookie pie.

Peach Crumble 25

Sweet and juicy peaches topped with mouthwatering crump crumble.

-DESI DESSERTS-

Gajar Ka Halwa 18 AED

Traditional carrot pudding made with butter, cream and nuts.

Shahi Kheer 18

Rich dessert fit for kings - royal mix of dry fruits, milk and rice.

Gulab Jamun 18

Golden brown dumplings in a sweet sugar syrup topped with dry fruits.

Shahi Tukray 18 AED

Sinfully rich desi version of bread pudding.

Mutka Kulfi 18

Traditional desi ice cream churned with full cream milk, infused with saffron.



-DESI BREAKFAST-

BREAKFAST (A) AED 25

Halwa
Puri
Channa
Aaloo Bhaji
Pickles
Lassi or Soft Drink

BREAKFAST (B) AED 25

Khagina or
Pakistani Omelette
Lachedar Paratha
Bhoona Qeema
Pickles
Lassi or Soft Drink

Weekend only

-COMBOS-

BBQ AED 30

Chicken Malai Tikka
Mutton Seekh Kebab
Fish Tikka
Plain Naan
Pulao Rice
Tarka Daal
Gulab Jamun

BIRYANI AED 30

Chicken Biryani
Chicken Ginger
Shami Kebab
Tarka Daal
Raita
Gulab Jamun

CURRY AED 30

Nihari
Chicken Haandi
Rajma or Tarka Daal
Reshmi Kebab
Gulab Jamun

SPECIAL VEG AED 30

Rajma
Mirchon Ka Salan
Aaloo Tikki
Tarka Daal
Plain Rice
Plain Naan
Pickles
Gulab Jamun

VEG BIRYANI AED 30

Vegetable Biryani
Khattay Baingan
Aaloo Tikki
Tarka Daal
Raita
Pickles
Gulab Jamun

All combos are served with fresh green salad / kachumer, mint chutney and a soft drink.



- DRINKS -

	AED
English Breakfast Tea	8
Karak Chai	8
Masala Chai	8
Green Tea	8

	AED
Cappucino	18
Latte	18
Iced Coffee	18

	AED
Fresh Juices	18
Lemonade (Mint/ Watermelon/ Strawberry/ Pineapple)....	15
Lassi (Sweet/ Salted)	15

	AED
Soft Drinks	7
Mineral Water (Small/ Large)	5/10
Sparkling Water (Small/ Large)	10/18