THE
Pakistani
Cookery in Pakistan
Has always had a reigional
character with each of the four
provinces offering special dishes, in
The Punjab, for example, the Mughlai
cuisine using tandoor ovens and elaborate
preparations is important. In Baluchistan, cooks use the sajji
method of barbecuing whole lambs and stick bread in a deep pit.

Palla (fish) is a well-known delicacy of Sindh. The fish
is cleaned and stuffed with a paste made from a variety
of spices and then baked. Cooking in the Khyber Pakhtoon Khuwa
province is a great deal plainer and involves the heavy use of lamb.

Ceremonial occasions such as weddings have inspired a number of fancy
dishes. A traditional dish at marriage feasts, for example, is chicken curry
with either pullao or biryani.

A style of cookery called Moghlai, evolved at the Moghul
court and even today remains centered in Lahore for example, chicken
tandoori—a dish in which chicken is cooked at low temperature in special
ovens called tandoors, and murgh musallum in which whole chicken
is roasted with special spices and ingredients.

Hence from the earliest times, the imaginative and sometimes heavy use
of spices, herbs, seeds, flavors and seasonings have helped cooks
transform rather ordinary staple foods into an exotic cuisine.

Relish these exotic tastes at
“The Pakistani” and experience
A cuisine full of tradition
and flavor.
Shorba

SOUP

Murgh Masala Yakhni 365
Clear chicken broth, flavored with fresh herbs and local spices

Mulligatawny 365
Mild lentil soup with chicken cooked with light traditional spices and garnished with fresh cream

Bali Soup 365
Vegetable and barley soup served with lemon wedges

Chicken Khopra Soup 365
Chicken and coconut soup with light native spices

Shuruaat

APPETIZERS

Jhinga Til Tinka 995
Lusciously marinated prawns with sesame seeds, served on bamboo skewers

Chicken Pakora 325
Julienne of chicken flavored with carom seeds and a symphony of indigenous spices, coated with chickpeas flour and deep-fried to precision

Chicken Fingers 365
Slivers of chicken marinated with ginger, lemon, sugar and light spices, served on skewers

Paneer Pakora 325
Local soft cheese spiced up with assorted spices, coated with chickpeas flour and deep-fried

Vegetable Samosa 295
Pastry pockets filled with assorted seasonal vegetables and deep-fried

*All prices are exclusive of government sales taxes.

“If you have allergies to any food, please inform the restaurant manager or server prior to placing the order.”
BBQ ki Soghat

**FROM THE CHARCOAL GRILL**

**The Pakistani Platter 1895**  
A special throng of char-grilled prawns, chicken boti, lamb chops, kababs and fish boti

**Jhinga Seekh 1125**  
Fresh jumbo prawns marinated in garlic and lime juice concluded on charcoal

**Bakray ki Champ 1095**  
Tender mutton chops relished with ginger, garlic, lime juice and customary spices, prepared to your liking on charcoal

**Mutton Seekh Kabab 875**  
Minced lamb marinated with Chef Munir’s secret spices, rolled on skewers and char-grilled

**Zafrani Malai Boti 875**  
Boneless chicken cubes marinated in local homemade spices saffron and cottage char-grilled to perfection

**Machhli Tikka 875**  
Cubes of fish, marinated in yogurt, ginger, garlic, black cumin seeds and lime juice

**Murgh Malai Kabab 875**  
Minced chicken marinated with fresh herbs and finished on charcoal

**Chicken Behari Kabab 795**  
Tender spring chicken breast, marinated with local spices, yogurt and garlic

**BBQ Boti 765**  
Chicken cubes marinated in aromatic special spices, flavored with lime juice and garlic, slowly cooked over charcoal

**Paneer Tikka 655**  
A vegetarian version of chicken tikka; soft local cheese marinated with tikka masala, concluded on charcoal grilled

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Samandari Soghat

**SEAFOOD SELECTION**

**Jhinga Masala 995**
Prawns cooked together with onion and coconut curry sauce

**Tawa Fry Machhi 875**
Fresh bekhti fillet marinated in garlic and lemon juice savored with cumin seeds and cooked on a Pakistani style large, slightly concave disc-shaped griddle

**Lahori Fried Fish 875**
Deep fried fish marinated in local spices, whole corriander and chickpeas flour

**Machhli ka Salan 795**
Fish curry in an opulent brown gravy

**Murgh Ka Khazana**

**POULTRY SELECTION**

**Tawa Hara Piyaz Qeema 875**
Minced chicken cooked with spring onions, fresh herbs, mixed spices and flavored with butter

**Chicken Ginger Masala 825**
Chicken simmered in yogurt gravy with cumin, onion and ginger

**Murgh Balti 895**
Boneless chicken spiced with black cumin seeds, onion, tomatoes and light local spices

**Chicken Karahi 895**
An iconic Pakistani dish of chicken cooked on bone in traditional style tomato gravy seasoned with green chillies and black pepper

**Chicken Chapli Kabab 895**
The most prevalent dish of Mardan and Mansehra regions of Pakistan; a patty made from minced chicken with fresh herbs, pomegranate seeds and crushed red chillies
Gosht ki Soghat

MUTTON SELECTION

Bhuna Gosht 1095
Boneless mutton cubes cooked with onions, tomatoes, local spices and finished with black pepper

Mutton Karahi 1095
Northwester, time-honored mutton specialty, cooked with onions, tomato ginger and garlic

Rajistani Mutton Qorma 1045
Tender boneless mutton cubes cooked with brown onion paste and flavored with garam masala

Brain Masala 895
Mutton brain simmered with fresh herbs, cooked with Pakistani spices and embellished with ginger

Sabzion ka Khazana

VEGETABLES & DAL

Paneer Karahi 765
Local soft cheese cooked in a wok together with tomatoes and coarse spices

Panj Ratani Dal 575
Five lentils simmered with herbs on a slow fire, altered with onions, garlic and a splash of butter ghee

Dal Makhani 575
Whole black lentils cooked over a slow fire and gleamed with butter

Palak Paneer 675
Fresh spinach prepared with home-made spices, local soft cheese and cream

Mixed Sabzi 625
A composition of mixed fresh seasonal vegetables cooked in traditional spices

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Chawalon Ki Soghat

RICE SELECTION

Dum Gosht Biryani 875
The Pakistani celebrated dish of basmati rice and mutton united with fragrant spices and garden fresh herbs

Murgh Mughlai Biryani 875
Influenced by the imperial kitchens of the Mughul empire, basmati rice cooked together with chicken in an affluent gravy of aromatic spices and fresh herbs

Zeera Pulao 545
Steamed basmati rice with cumin seeds

Mutter Pulao 545
Steamed basmati rice with green peas

Plain White or Brown Rice 465

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Roti

BREAD SELECTION

Nan 95
Leavened oven-baked flatbread made of refined flour

Roti 75
Unleavened flatbread made of whole wheat flour and baked in the tandoor oven

Lachaydar Paratha 195
Multi-layered bread baked in the tandoor oven and glossed with butter

Garlic Nan 145
Oval-shaped leavened bread baked with garlic

Paneer Kulcha 235
A typical Punjabi leavened flatbread made of maida flour

Chicken Tikka Paratha 245
Multi-layered unleavened bread stuffed with chicken tikka pieces, prepared in tandoor oven

Qeema Paratha 245
Multi-layered unleavened bread stuffed with lightly spiced minced lamb, prepared in tandoor oven

Aloo Paratha 215
Multi-layered unleavened bread stuffed with spicy boiled potato mash, prepared in tandoor oven

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**Soghat-e-Shireen**

**DESSERT**

Dessert from the trolley (per serving) 325  
Hot Gulaab Jaamun 325  
Kulfi 325  
Ice cream 325 (Double Scoop)

**BEVERAGES**

**Cold Beverages**

- Canned soft drinks 275  
- Fresh seasonal juice 435  
- Fresh lime, 7-up or soda 325  
- Sweet or salted lassi 295  
- Mineral water (small) 165  
- Mineral water (large) 275  
- Mineral water carbonated (small) 525  
- Mineral water carbonated (large) 985  
- Non-alcoholic beer 495  
- Iced tea 325

**Hot Beverages**

- Freshly brewed coffee 325  
- Espresso 325  
- Double espresso 325  
- Cappuccino 325  
- Café latté 325  
- Tea 245  
- Pakistani mixed tea 345  
- Earl grey 355  
- Jasmine green tea 255  
- Camomile 275

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