

Chicken Cheese Kabab	Rs. 890
Boneless chicken marinated in cream & butter sauce topped with herb cheese with the elegant flavor of nuts.	
Makhmali Seekh Kabab	Rs. 850
Minced Chicken marinated in delicately chopped herbs flavored with salt & homemade butter.	
Seekh Kabab Mutton	Rs. 890
Minced mutton marinated in a secret recipe.	
Sonehri Mutton Champs	Rs.1250
Tender mutton ribs marinated in traditional Lahori spices.	
Tandoori Lalazar (Batair)	Rs.1050
Selective Quails marinated with spices & lemon juice cooked over charcoal to retain freshness of this delicate bird.	
Tandoori Khazana (Mix Grill)	Rs.2500
Assorted mouth watering delicious Bar.b.q served with delicious mint sauce.	

SEA FOOD

Samundari Tikka	Rs. 1050
Fish cubes grilled with spiced cream, flavored lemon.	
Sonehri Jhinga	Rs. 1350
Marinated Arabian sea prawns dusted with sesame seeds, grilled over charcoal served with mint & tamarind sauce.	

CHICKEN CURRIES

Darbari Murgh Handi	Rs.795
Cubes of boneless chicken legs cooked in a clay pot with tomato curry topped with ginger & green chili	
Murgh Noor Mehal	Rs. 820
Boneless chicken cooked with fresh cream & cashew nuts sauce in mild spices	
Murgh Achar Wala	Rs. 750
Chicken cooked in a clay pot with tomato curry & pickle with the touch of onion seeds.	
Murgh-e-Shalimar	Rs. 785
Boneless chicken cubes strewn with cashew nuts and green herbs and flavored with ginger & garlic.	
Murgh Naulakkha	Rs. 775
Thin strips of boneless chicken breast cooked with tomato curry & 9 spices.	
Shikar Puri Chicken Karrahi	Rs. 695
Chicken cooked in tomato & butter garnished with ginger, green chillies & green coriander.	

SALADS

Green Salad	Rs. 190
Beautiful blend of cucumbers, tomatoes, carrots & onions seasoned with white pepper & salt.	
Fresh Garden Salad	Rs. 190
Sliced fresh vegetables seasoned with salt & pepper & lemon.	
Yoghurt Salad	Rs. 220
Fine chopped cucumbers, tomatoes, onions mixed with homemade yogurt seasoned spices.	
Raita	Rs. 190
Yogurt flavored with green herbs to perfection.	
Hummas	Rs. 350
Spread made of chickpeas & seasoned with tahini, olive oil and garlic.	
Tabullah	Rs. 350
Salad made of parsley tomatoes, bulgur and onions. Seasoned with olive oil, lemon juice and salt.	
Assorted Salad Platter	Rs. 620
Hummas & Tabbouleh served with bread.	

BBQ

Reshmi Kabab	Rs. 785
Chicken boneless cubes marinated in homemade cream & white spices with green chillies guaranteed to make every bite just melt in your mouth.	
Afghani Boti (New)	Rs. 775
Chicken pieces marinated with salt, lemon & yogurt with the touch of Black Pepper to give the traditional dish a perfect aromatic flavor.	
Tandoori Chicken Boti	Rs. 690
Chicken boti marinated in tandoori masala cooked over burning hot charcoal.	
Chicken Tikka	Rs. 380
Chicken leg/breast tikka marinated in rich spices with lemon to enhance its delicious flavor.	
Behari Boti (New)	Rs. 850
Tender pieces of Beef undercut marinated with delicate spices to perfection.	
Seekh Kabab Chicken	Rs. 720
Juicy tender minced chicken marinated in rich spices with the elegant flavor of herbs & butter piece.	
Malai Seekh Kabab	Rs. 820
Minced chicken marinated in homemade cheese with nuts & herbs.	

DESSERTS

Gulab Jaman	Rs. 225
Ras Malai	Rs. 250
Kheer	Rs. 150
Seasonal Halwa	Rs. 320
Kulfi	Rs. 150
Ice Cream	Rs. 290

THIRST QUENCHERS

Silk Route	Rs. 250
Fresh apple, cream, lemon juice & sugar syrup blended with ice.	
Spanish Margarita	Rs. 270
Lemon juice, rose lime cordial, sugar, touch of salt & blended with ice.	
Banana Daiqury	Rs. 250
Fresh banana, lemon juice, fresh cream, sugar syrup.	
Seasonal Juices	Rs. 320
Depends on our barman's mood.	
Pina Colada	Rs. 270
Cold Coffee	Rs. 225
Milk Shake	Rs. 250
Ice Tea	Rs. 190
Mango Lassi	Rs. 250
Mint Lassi	Rs. 240
Lassi Sweet	Rs. 220
Lassi Saltish	Rs. 220
Diet Lassi	Rs. 220
Fresh Lime	Rs. 140
Fresh Lime Mint	Rs. 220
Soft Drinks	Rs. 120
Diet Soft Drinks	Rs. 130
Water Large	Rs. 140
Water Small	Rs. 70

HOT BEVERAGES

Karrak Chai	Rs. 150
Black Coffee	Rs. 180
Green Tea	Rs. 150

Nauratan Sabzi	Rs. 480
Seasonal vegetables cooked in Dum with the rich flavor of spices.	
Rasmisay Rajma	Rs. 450
Very soft & well cooked red beans curry cooked in a clay pot in Kashmiri chili.	
Bhindi Massalah	Rs. 425
Fresh okra cooked with onion, tomatoes & ginger in traditional style.	

RICE

Chilman Biryani	Rs. 950
Zoaqs' speciality, rice cooked in mutton gravy with Zoaq's special spices.	
Sindhi Biryani	Rs. 790
Long grain rice cooked with chicken keeping the Indus tradition alive.	
Jhinga Biryani (New)	Rs.1195
Rice cooked in Prawns & Sea Food Stock to an authentic seafood flavoured masala biryani.	
Moti Biryani (New)	Rs. 875
Meat balls cooked with spices and basmati rice on low heat flame.	
Sat-Rangi Biryani	Rs. 770
Chicken cooked with spices in richly colorful rice	
Nauratan Biryani	Rs. 550
Rice cooked in steam with vegetables to perfection.	
Sheerkand Biryani	Rs.850
Quails cooked with rice in steam, garnished with crispy brown onion & crunchy almonds.	
Mughlai Pulao	Rs.725
Rice cooked in chicken stock in purely Pakistani style.	
Butter and Steamed Rice	Rs.350

TANDOOR

Roti	Rs. 35
Naan	Rs. 45
Kalwanji Naan	Rs. 50
Roghni Naan	Rs. 50
Garlic Naan	Rs. 55
Cheese Naan	Rs. 375

MUTTON CURRIES

- Hyderabadi Mutton** Rs.1250
Boneless mutton cooked in tomato gravy flavored with fenugreek to perfection.
- Zafrani Gosht** Rs.1050
Selective mutton pieces cooked in almonds & mushroom curry with the tinge of royal saffron.
- Chiniyoti Mutton Joints** Rs.1050
Tender lamb shins cooked in clay pot with green chillies ginger & lemon.
- Mutton do Pyaza (New)** Rs.1050
Mutton with bone cooked in raw white & spring onions into an authentic Pakistani dish.
- Mutton Karahi** Rs.1070
Mutton cooked in copper pot with richly flavored tomato curry topped with ginger & green chilli.
- Punjabi Palak Gosht** Rs.1025
Mutton cooked with spinach in the fascinating tradition of Punjab.

TAWA

- Chicken Taka Tak** Rs.750
Cooked Melodiously - Boneless chicken pieces prepared on a hotplate with homemade butter & crushed black pepper.
- Champ Masala** Rs.1050
Lamb chops cooked with yogurt, tomatoes & butter seasoned with dry fenugreek.
- Maghaz Masala** Rs.725
Lamb brain cooked in mild curry with green chillies.
- Kebab Massalah** Rs.795
Pieces of chicken kebabs cooked in tomato gravy garnished with green chillies, ginger & green coriander to perfection
- Karella Keema (New)** Rs. 825
Treated Bitter Gourds (Karella) cooked with Minced Mutton with onions, black pepper, yoghurt into a flavorsome traditional curry.
- Batair Massalah** Rs.920
Quails cooked in tomatoes, ginger & green chilli with spices.
- Tawa Jhinga** Rs.1250
Prawns cooked with tomato curry and delicate spices to perfection.

VEGETABLE & LENTILS

- Daal Makhni** Rs. 490
Black lentil cooked in tomato & onion gravy with aromatic spices.
- Daal Mahrani** Rs.590
White lentil cooked with homemade butter sauce topped with ginger & green chilli.