

Lal Qila™

Qila of Royal Mughlai Dining Experience

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enquire@lalqila.com.au





About Us

Lal Qila Restaurant is a result of enthusiasm for brilliance in Pakistani nourishment and taste.



We are enchanted to present, surprisingly @ King St, Wharf Darling Harbor an authentic Pakistani food to the individuals who acknowledge style and great taste – thus the name Lal Qila. Our cooking begins from the area where the relentless waterway Indus streams. Its way of life is an amalgamation of the Aryans, Greeks, Arabs, Mongols, Persians, Afghans and Indians, every one of who have left a permanent imprint on district's foods.

Including live Charcoal Barbeque, Tak-a-Tak, Clay Oven heating and an assortment of delightful curries, our dishes have been chosen painstakingly to guarantee the absolute best of the locale. Our cooks are adapted towards merging every formula to your sense of taste. So falter not in testing and revelling your taste buds to a completely new feasting background.

"No substitutions to fit the neighbourhood tastes, No Frills or Nuevo Cuisine, however Sensible, Genuine, Tasty, Hearty and Wholesome Food." In every Guest we anticipate "Numerous Happy Returns"

From the minute you stroll in, LAL QILA guarantees you a superb affair of straightforwardness and extraordinary taste. So sit back, unwind and appreciate the colossal experience.

Remarks or Suggestions?


To contact LAL QILA, please utilize the accompanying email given underneath: enquire@lalqila.com.au.

On the other hand to contact by telephone: 1300 525 745.

Trust you make the most of your visit to Lal Qila and we get the chance to see you all the more often.

The menu at Lal Qila is truly Pakistani, and heardkens back to the Mughlai style of cooking. The Mughal lords ruled India before the British. It is Muslim cooking, that despite the fact that affected by the flavours of the subcontinent has much in regular with the nourishment of Persia and Arabia. Flavours can be fragrant, for example, saffron, coriander, mint, cardamom, cinnamon, cloves or solid like garlic, ginger or hot, for example, Red chili and paprika.

The vivid rundown is unending. The unpredictability of various blends of flavours fits the startling distinction of every dish.





Shuruaat (Appetizers)

- 1 Pappadums** **\$6.90**
Crispy lentil Crackers, Which will increase your appetite for the next big meal that is waiting for you best eaten with our blend of homemade pickles and relishes.
- 2 Paani Poori / Gol Gappy** **\$16.90**
Rounded, hollow crispy pooris filled with a mixture of tamarind spiced water, sweet chutney, chili, tangy chaat masala, boiled potatoes, onions and chickpeas. This explosion of perfectly married flavors is a favorite street snack in Pakistan and India!
- 3 Kurkuri Anarkali** **\$16.90**
Sliced Okra marinated in lemon juice and spices, deep-fried and served crisp, a specialty of Rajasthan. Serve with Tamarind Chutney.
- 4 Nawabi Pakora** **\$16.90**
An array of vegetables dipped in a batter of special roasted ground spices, chickpea flour and deep-fried. Served with tamarind chutney.
- 5 Shahi Samosa** **\$16.90**
Crisp pastry shells stuffed with zesty combination of spiced, potatoes and peas. Served with Tamarind Chutney.
- 6 Lahori Chatkhare** **\$18.90**
Spinach leaves in a crispy lentil batter, sweet and spicy blend of potato sticks, puffed rice, nuts, raisins, topped with yoghurt, tamarind, chili and mint.
- 7 Kastoori Kaju Kebab** **\$17.90**
Combination of cottage cheese and garden fresh mix vegetable, mixed with blend of spices, coated with crushed cashew nuts and served crisp with Tamarind Chutney.
- 8 Gulbanad Malai Chaap** **\$18.90**
Succulent Pieces marinated in yogurt, Cream and flavor full spices, are cooked to tender perfection in a traditional tandoor oven, A specialty from Northern India.
- 9 Sonipat Achari Chaap** **\$18.90**
Succulent Soya marinated in pickled spices, char-grilled to perfection, delivering a flavorful twist to classic tikka indulgence.
- 10 Nawabi Dahi Balla (GF)** **\$16.90**
Deep Fried Lentil dumplings soaked with cream yoghurt and tamarind sauce.
- 11 Till Shah Alam Tikki** **\$16.90**
Crafted from boiled potatoes, spices, and herbs, with a touch of saffron, these potato patties are pan-fried and served alongside mint & tamarind chutneys.
- 12 Hariyali Kebab** **\$16.90**
Cutlets made from Cottage Cheese, potato and sautéed spinach, coated with breadcrumbs, fried and served with Mint sauce.
- 13 Nargasi Desi Arancini** **\$16.90**
A playful take on classic comfort food, these crunchy fried rice balls are stuffed with lentils and cheese. They're presented with a zesty chutney, blending Indian tastes with an Italian approach.
- 14 Sufiyani Kallian** **\$18.90**
Crunchy veggie dumplings are coated in a zesty, Hot Indo-Chinese sauce, giving an explosion of tastes in each mouthful.



15 Noorjahani Sunehre Tikke (Tandoori Paneer) \$22.90

Cubes of fresh cottage cheese flavored with ginger, garlic and a secret blend of spices, delicately grilled to produce a mouthwatering taste. Served with mint chutney.

16 Aftabi Tandoori Phool \$22.90

Cauliflower flavored with ginger, garlic and a secret blend of spices, delicately grilled to produce a mouthwatering taste. Served with mint chutney.

17 Naramdil Galafi Seekh (Reshmi Kebab) \$23.90

Fine minced chicken mix with traditional spices, fresh green herbs, moulded on a skewer and char grilled to perfection. Served with mint chutney.

18 Nawabi Murgh Tikka \$23.90

All-time favorites! "Tikka" comes from Persian language of the Mughals meaning "pieces" Tender pieces of chicken marinated in chef's special sauce and cooked to perfection in tandoor. Served with mint chutney.

19 Qutabi Malai Tikka \$24.90

Boneless tender chicken served silky soft, marinated in yoghurt and spices finished with creamy touch and cooked in tandoor. Served with mint chutney.

20 Dakhni Tikka \$25.90

Chicken Tenderloins - Tender, juicy, pieces marinated in chef's special sauce and barbecued to perfection in tandoor. Served with mint chutney. Making it true specialty to remember us.

21 Murgh-e-Musalam Half \$19.90 Full \$26.90

The King of kebabs best-known Pakistani delicacy is a tasteful way to barbeque chicken. Whole chicken marinated in a mixture of yogurt, vinegar and spices char grilled in tandoor. Served with mint chutney.

22 Shahjahani Sialkoti Chops \$32.90

Lean and tender lamb chops marinated in peppered yogurt, ginger, garlic and a secret blend of spices, delicately Grilled to produce a Mouth-watering taste. Served with mint chutney.

23 Dilpasand Lahori Seekh \$24.90

The fine minced lamb mixed with coriander, green chillies, herbs and spices, all layered over a skewer and cooked tenderly in a clay oven. Served with mint chutney.

24 Peshawari Chapli Kebab \$24.90

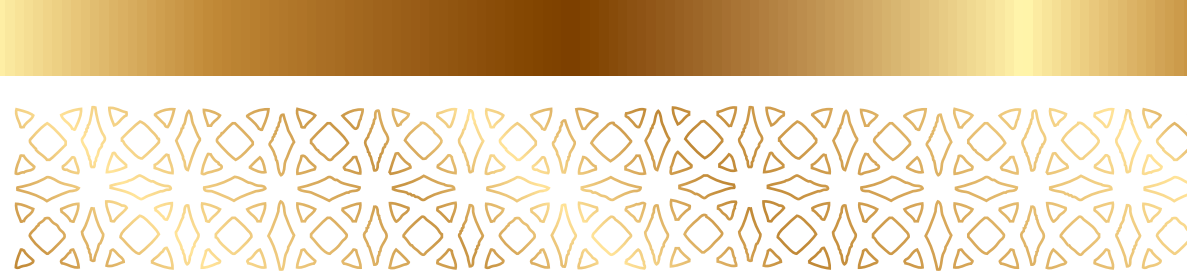
Lambs mince patties with chopped onions, tomatoes, green chillies, coriander, cumin and pomegranate seeds. Pan-fried lightly coated with flour. Comes with salad and mint sauce

25 Bihari Kebab \$25.90

Tender boneless beef strips marinated in traditional spices and brought to delicious perfection in the tandoor and served on a sizzling platter with mint chutney.

26 Samundri Rani \$27.90

Fresh fish cubes enveloped in our very own special tandoori marinating and char grilled in tandoor. Served with mint chutney. **An extremely popular dish.**



27 Lahori Machli \$27.90

Ling fillets marinated in a traditional Lahori way in spicy chickpea flour and deep-fried to a crispy outer shell retaining the entire flavor within. Served with mint chutney. **An excellent snack for fish lovers.**

28 Samundri Raja (Tandoori Prawns) \$31.90

King Prawns marinated in garlic, lemon with a delicate touch of spices and barbecued in our clay oven. Comes with mint chutney. King Prawns have been given a royal tandoori treatment.

29 Kurkura Nawabzada \$31.90

King Prawns dipped in spicy chickpea flour and deep-fried to a crispy outer shell retaining the entire flavour within. Served with mint chutney. **An excellent snack for Prawn lovers.**

30 Nargisi Jheenga (Garlic Prawn) \$31.90

King prawns flamed in fresh garlic, cashew nuts, and then finished in puree of tomato, coriander and secret blend of spices. Something different.

31 Shahi Thaal (Mix Platter for 2) \$46.90

A mouthwatering combination of Bihari Boti, Dilpasand Lahori Seekh, Shahjahani Sialkoti Chop, and Samundri Raja. This Shahi Thaal is given a royal tandoori treatment. Comes with mint chutney.

Signature Dishes

32 Sikandri Raan \$179.90

A whole Leg of Lamb well marinated in tandoori spices and cooked in our special Tandoori clay oven. **This item is only made to order, 48 hours notice required.**

33 Sultani Nalli \$31.90

Tender Baby lamb shank marinated in aromatic spices and slowly cooked until the meat just falls off the bone.

34 Peshawari Lamb Boti \$28.90

No visit is really complete at LAL QILA without our traditional dish, delivered sizzling from our grill; these cuts of Lamb shoulder are enhanced with our secret recipe for a unique and memorable dish.

35 Alamgiri Bihari Boti \$28.90

Chicken tenderloins marinated in special spices & yogurt then grilled in such a way that will only lead your taste buds to heaven. Served on a hot platter with fried onions on top.

36 Shahi Kebab-E-Beef \$28.90

Enjoy a kebab the traditional way, Beef strips with intense tandoori spices, a medium dish that truly introduces the full range of our talent. Cooked with capsicum over a grill for a greater flavour.

37 Lahori Tikka Boti \$28.90

A traditional spring chicken on the bone marinated in herbs, spices and yogurt then cooked with love and affection to perfection. They come on a base of special naan with salad on the side.

38 Zafrani Tawa Chop \$30.90

A traditional Punjabi market dish, **chicken or lamb** cooked up on a piping hot plate (tawa) with tomato, ginger, onion, gram masala & a whole host of spicy goodness. One of our Best.





39 Korma Gul-e-tori

\$25.90

Delicate zucchini blossoms filled with an aromatic blend of seasoned mushrooms, cottage, and ricotta cheese, simmered in a rich, creamy sauce, creating a luxurious and tasty vegetarian dish.

40 Noohrani Salmon

\$39.90

Tender boneless morsels of fresh Atlantic salmon marinated overnight in traditional herbs and spices, and a creamy yogurt seasoning, and then baked to perfection in a tandoor.

41 Nawabzada Aur Anarkali (Okra Prawns)

\$35.90

One of the most popular dishes and instantly recognisable, comes on a sizzler with sliced Okra and King Prawns that is blended with spiced onion, tomato, cumin, garlic and red chilli, Cooked to perfection to make this a hearty and satisfying dish.

42 Karahi

\$32.90

"Associated with a deep cooking wok that is used throughout traditional cooking in Pakistan, each dish is simmered and prepared using traditional methods that have been handed down across generations. Our spices are gently warmed into each of the dishes, with our methods allowing the aroma to gently float into our restaurant."


**Goat, Chicken, Beef, Lamb, Keema, Chicken Tikka, Kebab.
(Goat, Chicken, Lamb on the bone)**

Tender pieces of slow cooked meat falling off the bone, ready to dance in your mouth garnished with coriander and ginger. Now that's something you are looking for!!

43 Handie

\$32.90

*The well-known cooking technique – Dum Pukht, that is cooking the dish with steam until it matures, is said to be an innovation of the Royal Kitchens. Being on fire – sealed with dough though it takes hours and hours to prepare, but the aroma keeps everyone waiting to relish the flavours of the dish. Getting back to the olden days when the traditional method of slow cooking was practiced in the royal kitchens of the Mughals. The magic behind the deliciousness and mouth-watering delicacies of the Mughlai cuisine is the traditional art of slow cooking, known as Dum Pukht, where the dish is cooked until it matures completely. The choices of meat in a clay pot is boneless **chicken, lamb, beef, Paneer, fish or prawns** or you may choose to have fish and prawn cooked together.*





Shahi Dastarkhwan

"Curries" a wonderful admixture of exotic spices, designed to be enjoyed with either or both Rice and Naan, they vary in flavor and texture, from mild to hot, to sweet and flavorful. Its flavor depends on how well the spices are balanced in a simmering broth of onions, ginger, garlic and ripe tomatoes. Our curries are as evocative as spring, as medium as September and as hot as December.

Shan-e-Murgh (Chicken)

44 Murgh Makhan \$26.90

All-time favorite "BUTTER CHICKEN" Roasted in tandoor and then pan finished with a subtly spiced blend of tomatoes, cream and dry fenugreek leaves.

45 AamRas Chooza \$26.90

Boneless chicken marinated and cooked with mild sauce of mango, cream and herbs.

46 Shan-e-Balti \$26.90

Traditional tender pieces in chicken cooked in a wok with fresh aromatic spices in traditional Balti style.

47 Mughlai Murgh Korma \$26.90

Tender chicken pieces cooked with cashew, almond, and herbs, finished with cream and dry nuts.

48 Alamgiri Tikka Masala \$26.90

Marinated in spicy yogurt and slowly char grilled, before being cooked in wok with capsicum, onion, tomatoes, green herbs and garnished with fresh ginger.

49 Jahangiri Jalfrezi \$26.90

Boneless chicken cooked in Pakistani style with seasonal vegetable and fresh herbs. Jalfrezi has a delicious fresh zesty and spicy flavor

50 Shahjahani Adraki Murgh \$26.90

Delicately cut pieces of chicken cooked with ginger and flavored with various aromatic whole spices in traditional style, garnished with juicy stems of ginger.

51 Nawabi Keema \$27.90

A mouthwatering preparation of minced chicken fresh green chili, ginger, garlic and a secret blend of spices, with typical lahori style

52 Akbari Murgh Angari \$26.90

One of our popular dish, Cooked with onions, tomatoes, garlic, ginger, green chili, potatoes. And secret blend of spices, making it a true specialty.

53 Nawabi Murgh Laveeza \$27.90

Boneless chicken tandoori and mince lamb cooked with ginger, garlic and traditional spices creating an authentic unique flavour, garnished with crispy fried onions.

54 Murgh-e-Mughlai \$27.90

A traditional Mughlai dish. An aromatic chicken curry cooked with pistachio, mushrooms and finished with silky creamy sauce.





Shan-e-Bakra (Lamb)

55 Firdausi Gosht **\$26.90**

All-time favorite! A traditional lamb curry cooked in mild Kashmiri spices, finished with coriander.

56 Shehnshahi Korma **\$26.90**

Dice lamb cooked in mild aromatic cream, cashew, almonds, herbs, And finished with dry nuts.

57 Gosht Maharaja **\$27.90**

Relished by Punjabi stalwart soldiers. Dice lamb cooked with butter a hint of garlic, ginger, tomatoes, onion, and flavored with various aromatic spices and coriander. It is brought to a simmer in Pakistani wild spices. Something to remember us.

58 Achari Dumba **\$26.90**

Tender lamb marinated in pickled spices to give spicy and tangy flavor after cooking. It is something different.

59 Shahjahani Chinioti Kunna **\$29.90**

A mutton dish that is SPICY! Kunna is a very popular dish of Faisalabad city of Punjab Pakistan. It is made with the best mutton and aromatic spices cooked on a slow flame till perfection.

60 Hara Bhara Bakra **\$26.90**

The favorite dish of Punjabi farmer. A combination of tender diced lamb cooked with garden fresh spinach, green herbs, and various aromatic spices and finished with ginger.

61 Mudhi Keema **\$27.90**

A mouth-watering preparation of minced lamb fresh green chili, ginger, garlic and a secret blend of spices, cooked in traditional lahori style.

62 Kakori Gosht **\$27.90**

The lamb in this dish is cooked on the bone in its own juices with chicken mince in a spicy sauce, giving it an authentic rich, aromatic flavour, garnished with coriander and juicy stems of ginger

63 Mughlai Gosht **\$28.90**

A traditional, mughlai dish. An aromatic lamb curry cooked with pistachio, mushrooms and finish with silky creamy sauce.

64 Dilbahar Paye **\$27.90**

Punjabi's favorite, Goat trotters specially prepared by our chef with fresh ginger, garlic, chillies and onion with various aromatic spices and herbs in traditional style.

65 Sultani Maghaz Masala **\$28.90**

A delicacy of Lahore. Freshly prepared karahi consisting of lamb brain cooked with fresh tomatoes, onions, ginger, green chillies and black pepper. Seasoned with a blend of Lal Qila's Special spices





Shan-e-Beal (Beef)

- 66 Nayaab Vindaloo** **\$26.90**
Diced beef cooked in a hot and tangy sauce, in Goan style with a touch of vinegar and garnished with green chili.
- 67 Lazeez Madras** **\$26.90**
A typical south Indian curry cooked with mustard seeds, fresh curry leaves, and coconut cream and hot spices.
- 68 Bombay Gosht** **\$26.90**
Cubes of beef cooked with potatoes in rich aromatic spices, and garnished with coriander
- 69 Badshahi Badami Korma** **\$26.90**
Diced beef pieces cooked with cashew, almonds, herbs, finished with cream and dry nuts
- 70 Angari Beef (Chilli Beef)** **\$26.90**
One of our popular dishes, delicately diced beef cooked with onions, tomatoes, garlic, ginger, green chili, potatoes. And a secret blend of spices, making it a true specialty.
- 71 Akbari Nihari** **\$28.90**
Pakistani delicacy. Queen of curry, Fat removed beef shank slowly cooked over night with a various aromatic LAL QILA'S spices. Topped with crispy onion, fine ginger stems, coriander and lemon wedges to produce a mouthwatering taste.
- 72 Shahi Maghaz Nihari** **\$31.90**
Pakistani delicacy. Fat removed beef shank mixed with lamb brain slowly cooked over night with a various aromatic LAL QILA'S spices. Topped with crispy onion, fine ginger stems, coriander and lemon wedges to produce a mouthwatering taste.
- 73 Kozi Haleem** **\$28.90**
A king of curry, combination of lentils, barley and steam ground beef in a rich flavorsome sauce, cooked overnight on slow heat with a various aromatic LAL QILA'S spices. Topped with crispy onion, fine ginger stems, coriander and lemon wedge. A traditional dish, which is highly recommended.

Samundari Khazana (Sea Food)

- 74 Akbari Jheenga Masala** **\$32.90**
For those who love Prawns, this is a treat, cooked with fresh chili and tomatoes, and tempered with mustard seeds and cumin, making it a true speciality.
- 75 Mahtab-e-Daria** **\$32.90**
King prawns cooked in a rich creamy tomato and coconut sauce, ensuring a very authentic taste. Goan's favourite.
- 76 Mahraja Angari Jheenga** **\$32.90**
Whole king prawns specially prepared with fresh garlic, chili, and onions, garnished with green chillies, coriander and juicy stems of ginger.
- 77 Jahangiri Jheenga Jalfrezi** **\$32.90**
King prawns cooked in Pakistani style with seasonal vegetables fresh herbs. Jalfrezi has a delicious, fresh, zesty and spicy flavor.
- 78 Nayaab Jheenga Vindaloo** **\$32.90**
King prawn cooked in a hot and tangy sauce, in Goan style with a touch of vinegar and garn your taste buds, alight.





79 Samundri Nagina **\$32.90**

King prawns and fish fillets cooked in chef's special sauce with touch of spinach, ginger and garlic.

80 Maharani Sabzazaar **\$29.90**

Pieces of fish fillets marinated in green herbs and secret spices, slowly cooked to perfection in chef's special sauce. Something different

81 Maharani Juwala Mukhi **\$29.90**

Fish fillets cooked in mustard seeds, coconut sauce and blend of delicate spices and topped with shredded coconut.

82 Shahzadi-e-Goan **\$29.90**

A famous Goan specialty dish, fish fillets simmered in a tangy sauce made from coconut, tamarind and red chillies.

83 Masala-e-Nawabzadi **\$29.90**

Fish fillets sautéed with crushed pepper, brown onion, tomato and a secret blend of spices, making it a royal specialty.

Subzi Mandi Se (vegetables)

84 Sultani Sarson Da Saag **\$25.90**

Specialty of Punjab of the sub-continent region, freshly pureed mustard weed with spinach, infused with curry flavors, butter and green chili. Eat this, and see how your iron level shoots up, and you become as strong as Popeye!

85 Naulakha Korma **\$22.90**

Korma style fresh vegetable cooked with cashew, almonds, herbs, finished with cream and dry nuts.

86 Noorjahani Makhan Masala **\$25.90**

Cottage cheese cooked with tomatoes, cashew, almond, and delicious seasoning to make this dish a flavourful delight.

87 Phaldari Masala **\$22.90**

A delicious blend of baby potatoes and cauliflower cooked with herbs and spices, garnished with coriander and juicy stems of ginger, ensuring a very authentic taste

88 Champa Kali (Palak Paneer) **\$23.90**

A traditional blend of cottage cheese cubes tossed in spinach and finished with a tempering of chopped garlic and cumin. South Indians love it. They eat it like meat.

89 Manpasand Baingan **\$23.90**

A combination of baby eggplants and potato slow cooked in tomato, onion sauce and exotic spices.

90 Sabzi Bemisal **\$23.90**

Fresh cottage cheese, green peas and baby potatoes cooked with freshly ground garlic, ginger and exotic spices.

91 Dilbahar Zafrani Kofta **\$23.90**

Cottage cheese and vegetable dumpling with dry fruits cooked in a creamy sauce a secret blend of spices. A dish of king's taste.

92 Shan-e-Mumtaz Mahal (Paneer Karahi) **\$25.90**

Cottage cheese cooked in a wok with onion, tomatoes, capsicums and exotic spices with a tempering of coriander and green chillies. A traditional Punjabi dish.

93 Bahaar-e-Sabzi **\$22.90**

An eye appealing and colorful combination of assorted seasonal fresh vegetables prepared semi-dry in a special sauce and left to simmer in their natural juice that brings out a rainbow of scrumptious flavours.



94 Masala-e-Anarkli (Okra) \$25.90

Fresh green Okra (lady fingers) delicately cooked with onion, tomatoes, in a secret blend of LAL QILA'S spices. Cooked to perfection, garnished with coriander and ginger. One of the frequently ordered dishes.

95 Khazana-e-Lazzat \$23.90

Cottage cheese and vegetable dumpling cooked with garden fresh spinach and various aromatic LAL QILA'S herbs. It is something different.

96 Nizami Khumb aur Palak \$22.90

A combination of caramelized onions, fresh garden spinach and juicy mushrooms cooked with ginger and a selection of delicious spices

97 Shahi Khumb Aloo \$22.90

Juicy mushroom and baby potatoes in onion masala, ginger, garlic, green chili, cumin seeds with blend of spices.

98 Dulari Khumb \$22.90

A truly enchanting dish, which incorporates the natural flavours of mushroom, onion, tomatoes and traditional herbs and spices

99 Dilkhush Dall Palak \$23.90

Yellow lentils cooked with fresh garden spinach and tempered with onion, tomato, garlic, ginger and cumin.

100 Zafrani Dall Karela \$25.90

Fresh bitter melon delicately cooked with yellow lentils, onion, tomatoes, in secret blend of LAL QILA'S spices. Cooked to perfection, Garnished with coriander and ginger.

Diigar Lawazmaat (extras)

101 Dall khushbudar \$22.90

The love of every Pakistani and Indian. Considered a poor man's food but found on every table. Made rich with a mix of yellow lentils cooked in a low flame with a secret blend of herbs, spices and tempered in butter with a touch of curry leaves and mustard seeds

102 Pasand-e-Jodha Akbar (Dall Makhni) \$22.90

A classic lentil delicacy, A puree of black lentils cooked overnight, flavored with mild herbs and spices, topped with the rich taste of butter. It is seductively tantalizing.

103 Anmol Dall Mash \$22.90

The favorite dish of Punjabi. Lentil (Urad) dish cooked in semi-dry Punjabi masala and brought to perfection. Topped with coriander and ginger.

104 Shahi Lahori Cholay \$22.90

Chickpeas cooked in a traditional method with ginger, garlic, green chilies, and a secret blend of spices. A North West frontier delicacy.

105 Taj Mahal Kale Cholay \$23.90

Black Chickpeas cooked in a traditional method with ginger, garlic, green herbs, and a secret blend of spices. Punjabi's favorite one.



Khushbu-e-Basmati (Rice)

- 106 Basmati Chawal** **\$6.90**
Steamed long grain fluffy basmati rice.
- 107 Zafrani Mattar Pulao** **\$10.90**
Long grain basmati rice cooked with saffron, garden peas, fried onion and spices to perfection.
- 108 Khumb Pulao** **\$10.90**
Long grain basmati rice cooked with saffron, juicy mushrooms, fried onion and spices to perfection.
- 109 Darbari Pulao** **\$12.90**
Long grain basmati rice cooked with saffron, garden fresh vegetables, fried onion and spices to perfection.
- 110 Kashmiri Mewa Pulao** **\$14.90**
A unique mélange of dried fruits and nuts cooked on a slow fire with long grain basmati rice. Giving it a crunchy feel.

Biryani

The Mughal Emperors introduced biryani. It is the most Royal of rice dishes. The rice is slow cooked with a variety of herbs and spices, utilizing only the finest and freshest ingredients. Each biryani is individually prepared with your selected meat, seafood, or vegetable.

- 111 Shouq-e-Nawab (LAL QILA'S BBQ Biryani)** **\$29.90**
Chicken simmered in tandoor and then Cooked with Basmati rice along with delectable zesty mix of tomato and onion based sauce. This conventional Mughal dish is crucial for all lovers of Lal Qila's BBQ Biryani, serve with Raita. Here is the one for, still thinking, just order it.
- 112 Dumpukht Biryani (Lamb or Goat)** **\$28.90**
The bits of goat/lamb can't locate a superior spot to fit in more than this biryani, the individuals who need the meat to be joined by the best quality cooked basmati rice with the best flavors, served with Raita. Here is the one for, despite everything you considering, simply arrange it.
- 113 Mughal-e-Azam Biryani (Chicken)** **\$28.90**
An incredible mix of saffron rice cooked with spiced chicken in a tomato and onion based sauce, flavors and fixings utilized as a part of biryani are magnificent that only one couldn't envision, the most famous dish of Pakistani food is simply sitting tight for you to arrange, served with Raita.
- 114 Nawabi Tarkari Biryani (Vegetable)** **\$28.90**
An eye engaging and vivid mix of grouped occasional new vegetables arranged with a unique sauce and left stew in their regular squeeze that draws out a rainbow of heavenly flavors, those who need the vegetable be joined by the best quality cooked basmati rice with the best flavors, served with Raita. Here is the one for, regardless you considering, simply order it.
- 115 Akbari Jheenga Biryani (Prawns)** **\$32.90**
A delightful mix of succulent prawns and basmati rice cooked with a tomato and onion based sauce, flavors and fixings utilized as a part of biryani are grand that only one couldn't envision, served with Raita. The most well known dish.





Mili Juli Rotiyan (bread)

A Naan is flat bread that is baked in our tandoor. Each comes out piping hot, and is brushed with butter. Slightly chewy, flaky and even a little crunchy, Naans will enhance your dinner whether eaten without entrees or as an appetizer on its own.

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|---|---------------|
| 116 Tandoori Roti | \$4.90 |
| <i>Traditional Pakistani tandoori roti made with whole meal flour backed in tandoor</i> | |
| 117 Roghni Naan | \$6.50 |
| <i>A delicate and multi layered naan bread buttered with affection, sprinkled with sesame seeds, feel the essence of Pakistan.</i> | |
| 118 Plain Naan | \$4.90 |
| <i>Leavened bread made with refined flour and freshly baked in the tandoor.</i> | |
| 119 Garlic Naan | \$5.50 |
| <i>Flatbread flavored with garlic, baked in the tandoor.</i> | |
| 120 Butter Naan | \$5.50 |
| <i>Soft fine flour Indian buttered bread, baked in the tandoor.</i> | |
| 121 Cheese Naan | \$6.90 |
| <i>Delicious bread stuffed with cheese and baked in the tandoor.</i> | |
| 122 Lazeez Keema Naan | \$7.90 |
| <i>Leavened bread stuffed with savory minced lamb seasoned with garlic, coriander and masala</i> | |
| 123 Cheese Chili Naan | \$7.50 |
| <i>Leavened bread stuffed with cheese, green chili, fresh coriander and herbs.</i> | |
| 124 Cheese Garlic Naan | \$7.50 |
| <i>Leavened bread stuffed with cheese and coated with smooth garlic.</i> | |
| 125 Peshawar Naan | \$7.90 |
| <i>Leavened bread stuffed with dried fruit, coconut, nuts and baked to a delightful perfection in the tandoor.</i> | |
| 126 Akbari Naan | \$5.90 |
| <i>Flat bread made with refined flour, coated with thyme, anise, sumac, nuts, sesame seeds, butter and baked in tandoor. Something different.</i> | |
| 127 Pummi Naan | \$7.90 |
| <i>Leavened bread stuffed with stuffed with chicken, cheese, and coriander and baked in the tandoor.</i> | |
| 128 Lahori Kulcha | \$5.90 |
| <i>Flat bread made with refined flour, coated with sesame seeds, butter and baked in tandoor.</i> | |
| 129 Kalonji Paratha | \$6.50 |
| <i>Whole meal spiral bread layered with butter and coated with black seeds, baked in the tandoor.</i> | |
| 130 Lacha Paratha | \$6.50 |
| <i>Whole meal spiral bread layered with butter and baked in the tandoor.</i> | |
| 131 Paneer Paratha | \$7.90 |
| <i>Leavened bread stuffed with cottage cheese, coriander, green chili and spices.</i> | |
| 132 Aloo Paratha | \$7.90 |
| <i>Leavened bread stuffed with mash potato, onion, and spices and baked to a delightful perfection in the tandoor.</i> | |
| 133 Ajawain Paratha | \$6.50 |
| <i>Whole meal spiral bread layered with butter and coated with Carom seeds, baked in the tandoor.</i> | |





Achaar/Chutney's (Accompaniment)


Achaar and chutneys can be enjoyed with any Appetizers, Entrée, or Mains

134 Spicy Mint Chutney	\$3.90
135 Mint Chutney	\$3.90
136 Cucumber Raita	\$5.90
137 Sweet Mango Chutney	\$3.90
138 Mixed Pickle	\$3.90
139 Tamarin Chutney	\$3.90
140 Lacha Onion	\$5.90
141 Tomato, Onion, Coriander	\$4.90
142 Fresh Garden Salad	\$9.90
143 Side Dish Plater	\$14.90
144 Fresh Yogurt	\$3.90

Meethe-e-Khaas (Dessert)

145 Khoje de Gulab Jamun	\$14.90
<i>Milk dumpling lightly fried and soaked in sugar and cardamom syrup served warm with vanilla ice cream.</i>	
146 Lab-e-Sheeren (Ras Malai)	\$10.90
<i>Cottage cheese and rich milk flavored with pistachios, almonds, and topped with crushed pistachios.</i>	
147 Saat Samznder Paar (Faluda)	\$15.90
<i>A mughlai cold dessert made with pistachios, kulfi topped with vermicelli, basil seed, and rose. A real Royal treat.</i>	
148 Shahi Kulfi	\$10.90
<i>A real Punjabi kulfi on the stick, flavored with Pistachios and almonds. Topped with pistachios and rose syrup</i>	
149 Aam ki Kulfi	\$10.90
<i>An innovation dessert of traditional "kulfi" ice cream flavored with mango and almonds. Topped with pistachios.</i>	
150 Badami Kheer	\$11.90
<i>Always favorite, rice pudding Pakistani dessert with cardamom seeds and topped with crushed pistachios</i>	
151 Des Pardes (Suji Halwa)	\$11.90
<i>Traditional halwa made with semolina/suji along with dry fruits, butter and sugar syrup.</i>	

Please notify our staff if you have any allergies so that we may better advise you on the food available.





Banquets (min. 4 people)

152 **Daawat-e-Mumtaz Mahal** **\$55.90**

Entrée

Lahori Chatkhare, Dilpasand Lahori Seekh, and Nawabi Murgh Tikka

Main

Choice of any 1 Veg Curry, 2 non-veg curries from mains.
Signature Dishes Excluded.

Dessert

Kulfi / Kheer

153 **Daawat-e-Shahzad Saleem** **\$64.90**

Entrée

Nawabi Pakora, Lahori Machli, Nawabi Murgh Tikka, shahjahani Sialkot Chops

Main

Choice of any 1 Veg Curry, 3 non-veg curries from mains.
Signature Dishes Excluded.

Dessert

Kulfi / Kheer

154 **Daawat-e-Shahjahan (BBQ Guldasta)** **\$79.90**

A Journey for BBQ Lover

1st Course

Pappadums, Garden Salad, Nawabi Pakora, Garlic Naan, Assorted dips

2nd Course

Bihari Kebab, Narmdil Galfi seekh, Dakhni Tikka, with Pummi Naan,

3rd Course

Kastoori Kaju Kebab, Dilpasand Seekh, Shahjahani Sialkoti
Chops with Cheese & Garlic Naan.

Dessert

Kulfi / Kheer

**Minimum 4 Person: Ask your waiter about having curries & rice served
as a part of your banquet at a nominal additional charge.*

All people at the table must have the same banquet.





Lal Qila™

Qila of Royal Mughlai Dining Experience

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