



Lal QilaTM

Qila of Royal Mughlai Dining Experience

Continental Lunch Menu

Tempura Zucchini Flowers <i>Ricotta, Mushroom, Capsicum Jam</i>	\$24.00
Chilli Salt Calamari <i>Tempura Prawns, Garlic Aioli</i>	\$26.00
Zucchini Corn Fritters <i>Labneh, Roast Capsicum Jam, Chilli Oil, Baby Salad</i>	\$25.00
Acai Bowl <i>100% Organic Acai Topped With Granola, Coconut, Fresh Fruit, (Peanut Butter/biscoff)</i>	\$22.00
Halloumi Burger (V) <i>Grilled Haloumi, Fried Egg, Sriracha Mayo, Baby Leaves, Beetroot Relish In A Milk Bun & Shoestring Fries</i>	\$26.00
Nourish Plate (Vegan/DF/GF) <i>Roast Maple Pumpkin, Paprika Cauliflower, Broccoli, Radish, Avocado, Green Tahini, Crispy Kale</i>	\$25.00
Roasted Barramundi (GF) <i>Green Tahini, Kale, Fennel, Broccoli Salad, Dukkah</i>	\$34.00
Chicken Burger <i>Grilled Chicken, Lettuce, Tomato, Chilli Aioli, American Cheese & Fries</i>	\$26.00
Wagyu Burger <i>Grilled Wagyu Patty, Lettuce, Caramelized Onion, Pickles, American Cheese, Mustard Aioli In A Milk Bun Shoestring Fry</i>	\$29.00
Fish & Chips <i>Battered Fresh Flathead, Shoestring Fries, Tartare</i>	\$28.00
Homemade Waffle <i>Passionfruit Curd, Mango Granita, Cashew Toffee Popcorn.</i>	\$25.00



Shuruaat (Appetizers)

- 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.
- 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!
- 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.
- Shahi Samosa** **\$16.90**
Crisp pastry shells stuffed with zesty combination of spiced, potatoes and peas. Served with Tamarind Chutney.
- 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.
- 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.
- 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.
- 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.
- 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.
- Sonipat Achari Chaap** **\$18.90**
Succulent Soya marinated in pickled spices, char-grilled to perfection, delivering a flavorful twist to classic tikka indulgence.
- Nawabi Dahi Balla (GF)** **\$16.90**
Deep Fried Lentil dumplings soaked with cream yoghurt and tamarind sauce.
- 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.
- Hariyali Kebab** **\$16.90**
Cutlets made from Cottage Cheese, potato and sautéed spinach, coated with breadcrumbs, fried and served with Mint sauce.
- 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.
- Sufiyani Kallian** **\$18.90**
Crunchy veggie dumplings are coated in a zesty, Hot Indo-Chinese sauce, giving an explosion of tastes in each mouthful.
- 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.
- 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.
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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.

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.

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.

Lahori Machli

\$27.90

Ling filets 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.

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 andoori treatment. Comes with mint chutney.

Shahi Dastarkhwan (Curries)

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.

Mughlai Murgh Korma

\$26.90

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

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.

Firdausi Gosht

\$26.90

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

Achari Dumba

\$26.90

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

Mughlai Gosht

\$28.90

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

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.

Bombay Gosht

\$26.90

Cubes of beef cooked with potatoes in rich aromatic spices, and garnished with coriander

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.

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.

Manpasand Baingan

\$23.90

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

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.





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.

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.

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

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.

Basmati Chawal **\$6.90**
Steamed long grain fluffy basmati rice.

Zafrani Mattar Pulao **\$10.90**
Long grain basmati rice cooked with saffron, garden peas, fried onion and spices to perfection.

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.

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.

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 considering, simply arrange it.

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.

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.

Roghni Naan **\$6.50**
A delicate and multi layered naan bread buttered with affection, sprinkled with sesame seeds, feel the essence of Pakistan.

Garlic Naan **\$5.50**
Flatbread flavored with garlic, baked in the tandoor.

Cheese Naan **\$6.90**
Delicious bread stuffed with cheese and baked in the tandoor.

Cheese Garlic Naan **\$7.50**
Leavened bread stuffed with cheese and coated with smooth garlic.

Lacha Paratha **\$6.50**
Whole meal spiral bread layered with butter and baked in the tandoor.



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