

2ND LOCATION COMING
TO ISSAQUAH SOON!



YOU LIKE TO EAT. WE LIKE TO FEED.

A simple connection that has allowed us to serve customers since 2005. We bring you dishes from our homeland that we grew up on and can't get enough of. Everything is made in house as we refuse to use pre-packaged spice mixes. We roast and grind our own spice mixes on a daily basis. The menu provides options for everyone, so go ahead, **LIVE IT UP.** Or as they say in Pakistan and India: "**ASH KAR YAAR!**"

KEEP CALM -N- CURRY ON

[GF] = gluten free
[VG] = vegetarian
[V] = vegan
[A] = contains almonds

Please order rice and naan separately.



Spice levels are from 0 - 4.

All food is **halal**.

APPETIZERS

PAKORAS [GF]
Fried fritters in a garbanzo bean batter.

: Vegetable [V] 4.99
: Paneer [VG] 8.99
: Chicken 9.99

FISH FINGERS
Fish marinated with cumin, fresh coriander, and sesame seeds. A signature appetizer! 9.99

TANDOORI PANEER [VG] [GF]
Home-made cheese in a tandoori marinade with red-chili and coriander. Tossed with roasted cumin. 10.99

ENTRÉES

TIKKA MASALA [GF]
[BUTTER CHICKEN] Our most popular dish! A creamy tomato and fenugreek based sauce.

: Chicken (White or Dark) 13.99
: Lamb 15.99
: Paneer [VG] 13.99
: Fish 15.99
: Prawn 16.99

VINDALOO [GF]
Meat cooked with potatoes and tomatoes in a tangy onion based curry sauce.

: Chicken 13.99
: Lamb 15.99
: Prawn 15.99

PALAK [VG] [GF]
Fresh spinach cooked with cumin, ginger, turmeric, and all-spice.

: Chicken 13.99
: Lamb 14.99
: Zeera (roasted cumin) [VG] 12.99
: Paneer [VG] 12.99

GREEN MASALA [GF]
Mint and cilantro based curry sauce cooked with garlic, all-spice, and onion.

: Chicken 14.99
: Lamb 15.99
: Prawn 15.99
: Paneer [VG] 14.99
: Mixed Vegetables [VG] 14.99

KORMA [GF]
Traditional curry cooked with meat in a onion, ginger, and garlic based sauce.

: Chicken 12.99
: Lamb 13.99

ALU GOBI [VG] [GF]
Potatoes and cauliflower sautéed with onion, ginger, and tomatoes. 12.99

CHANA MASALA [V] [GF]
Garbanzo beans in a garlic, onion, and all-spice based sauce. 10.99

BHINDI MASALA [VG] [GF]
Okra cooked with onions, tomatoes, and ginger. 13.99

GINGER GOSHT [GF]
Meat sautéed with fresh ginger and our own all-spice in a onion based sauce that is just enough to cover the meat.

: Chicken 13.99
: Lamb 14.99

DAAL [V] [GF]
Yellow lentils cooked with onion, garlic, cumin, and ginger. 10.99

MUTTER PANEER [VG] [GF]
Paneer cheese with peas in a creamy tomato sauce. 13.99

BENGUN BHARTA [VG] [GF]
Roasted eggplant sautéed with peas, garlic, onion, and tomatoes. 13.99

PAKISTANI SPECIALTIES

KARAHI [GF]
Light sauce consisting of yogurt, coriander, all-spice, ginger, and tomatoes.

: Chicken 14.99
: Lamb 15.99
: Prawn 16.99
: Vegetarian [VG] 14.99

BAALTI GOSHT [GF]
Meat tossed with diced onion and tomatoes in a black pepper, onion, and garlic based sauce.

: Chicken 15.99
: Lamb 16.99

HANDI [GF]
Meat cooked in a yogurt, fennel, coriander, and onion based sauce.

: Chicken 14.99
: Lamb 15.99

ACHARI [GF]
Tangy mango pickle sauce cooked with mustard seeds, all-spice, onion, and cumin.

: Chicken 14.99
: Lamb 15.99
: Paneer [VG] 14.99
: Mixed Vegetables [VG] 14.99

MUGHLAI KORMA [A] [GF]
Traditional korma cooked with onion, garlic, and almonds. Not too sweet, not too spicy - just right!

: Chicken 14.99
: Lamb 15.99
: Prawn 15.99
: Paneer [VG] 14.99
: Mixed Vegetables [VG] 14.99

NEHARI
Meat cooked in a fennel and onion stew like sauce. A traditional delight!

: Chicken 14.99
: Lamb 15.99

HALEEM
Slow cooked lentils, mutton, barley, and fresh all spice. A wholesome dish from Mughal times! 16.99

KEEMA [GF]
Minced beef tossed with tomatoes and onions in a coriander, ginger, and all-spice. (lamb + \$1)

: Plain 14.99
: Alu (Potato) Keema 15.99
: Mutter (Peas) Keema 15.99

धन्यवाद

THANK YOU



RICE - N - NAAN

DUMM BIRYANI [GF] Pakistani style Basmati rice slow cooked in saffron and simmered with meat or vegetables. A Naan N Curry staple! : Chicken 15.99 : Lamb 16.99 : Prawn or Fish 16.99 : Mixed Vegetables [VG] 15.99	SAFFRON RICE [GF] 3.25 Basmati rice slow cooked with saffron and whole spices.	NAAN 1.99 Handmade bread baked to order in the tandoor.	ROTI 2.99 Thin whole wheat bread baked in the tandoor.
GARLIC NAAN 2.99 Naan topped with minced garlic and cilantro.			

TANDOORI

SEEKH KABAB [GF] 8.99 Minced meat seasoned with all-spice and coriander cooked on skewers. (3 pcs.) : Beef 8.99 : Chicken 8.99 : Lamb 9.99	CHICKEN TIKKA BOTI [GF] 14.99 Boneless chicken (dark or white) marinated in yogurt, cumin, chili, and coriander and cooked on skewers. "Laal wala tikka"! ("the red one") Served with onions and a spicy mint chutney.	ACHARI BOTI [GF] 14.99 A Pakistani classic! Boneless chicken breast smothered in a tangy fennel seed marinade. Served with onions and a spicy mint chutney.	MALAI BOTI [GF] 14.99 Our take on a street favorite - boneless chicken marinated in yogurt, green chilies, and all-spice resulting in a white color upon completion. Served with onions and a spicy mint chutney.
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CHEF'S SIZZLING TANDOORI SPECIALS

FISH TANDOORI [GF] 21.99 Pakistani style fish marinated in coriander, all-spice, and red-chili flakes. The pride of Lahore! : Served w/ Garlic Naan	GOBI -N- PANEER [VG] [GF] 21.99 Cauliflower and paneer cheese marinated in coriander, chili, and all-spice. : Served w/ Garlic Naan	LAMB CHOPS [GF] 21.99 Marinated in yogurt, all-spice, coriander, and red chili flakes. Please specify your desired level of cooking. (Recommended: Medium) : Served w/ Garlic Naan	BOTI KABAB [GF] 21.99 Filet mignon cubes of boneless New Zealand lamb marinated in yogurt, red-chili, and coriander. : Served w/ Garlic Naan
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SIDES

RAITA [VG] [GF] 3.99 Yogurt made in-house mixed with roasted cumin and finely shredded cucumber.	ONION SALAD [V] [GF] 1.99 Freshly cut onions topped with lemon juice and spices.
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DESSERTS

GHULAB JAMUN -N- KHEER COMBO 5.99 An ingenious invention – a warm ghulab jamun served on a cold bed of kheer. You're welcome.	GHULAB JAMUN 3.99 Traditional donut holes dipped in a sweet cardamom syrup.
PISTA BADAAM KULFI 5.99 Pistachio and almond ice cream made with milk and cardamom. Topped with rose syrup.	KHEER [GF] 3.99 Sweet rice pudding made with milk and cardamom.
	MANGO ICE CREAM 5.99 Made in house and topped with crushed pistachio.

DRINKS

MASALA CHAI Traditional milk tea brewed with fennel, cardamom, and cinnamon. : Hot 2.75 : Iced 3.99	LASSI Chilled yogurt and milk smoothie. : Mango 3.99 : Pineapple 3.99 : Salty 3.49 : Sweet 3.49
SODA 2.00 Choice of Coke, Diet Coke, Sprite, or Orange Soda.	ICE TEA OR LEMONADE 2.75
BOTTLED WATER 2.49	MANGO JUICE 2.99

WEEKDAY LUNCH SPECIALS

Served 11:30 AM to 3:00 PM **all priced at 9.99**

Our menu's most popular items served in an individual size portion with rice, naan, and a small side salad.

KORMA [GF] Traditional curry cooked with meat in a onion, ginger, and garlic based sauce. : Chicken : Lamb : Beef	CHANA MASALA [V] [GF] Garbanzo beans in a garlic, onion, and all-spice based sauce. DAAL [V] [GF] Yellow lentils cooked with onion, cumin, garlic and ginger.	SEEKH KABAB [GF] Minced meat seasoned with all-spice and coriander cooked on skewers in the tandoor. (2 pcs.) : Beef : Lamb	CHICKEN TIKKA MASALA [GF] 10.99 [BUTTER CHICKEN] Our most popular dish! A creamy tomato and fenugreek based sauce. : With white meat
PALAK [VG] [GF] Fresh spinach cooked with cumin, ginger, turmeric, and all-spice. : Chicken : Lamb : Potatoes : Paneer	ALU GOBI [V] [GF] Cauliflower and potatoes sautéed with onion, ginger, and tomatoes. BENGUN BHARTA [V] [GF] Roasted eggplant sautéed with peas, garlic, onion, and tomatoes.	TANDOORI CHICKEN TIKKA [GF] 10.99 Boneless chicken marinated in yogurt, cumin, chili, and coriander cooked on skewers in the tandoor. : With white meat	MUTTER PANEER [VG] [GF] Paneer cheese with peas in a tomato and cream based sauce.

HOURS
MONDAY CLOSED
TUES - THUR 11:30 - 8:30
FRI 11:30 - 9:30
SAT 12:00 - 9:30
SUN 12:00 - 8:30
** last order taken 15 minutes before posted closing time**
closing/last order time is subject to change based on seating availability

lunch specials not available on holidays