

**Appetizers \$4.99**

- Chicken Pakora *fresh tender chicken fillets, lightly battered and fried golden brown.*.....
- Beef Samosa *"ground sirloin or beef," made from scratch in our kitchen. hand made flaky golden pastry with stuffed fresh lean ground beef. delicately seasoned with spice and mixed with chopped onion, garlic, ginger and deep-fried to golden perfection. served with a side of our special sauce.*.....

**Vegetable Dishes**

- Dal Palak *lentils and spinach and garlic tarka on it very tasty.*..... 7.99
- Frontier Vegetable *fresh mixed vegetables garnished with organic herbs, provides daily requirements of all nutrient.*..... 7.99
- Mattar Paneer *is an indian dish consisting of paneer (cheese) and peas in a sweet and spicy red sauce. this is one of the best known dishes in indian cuisine. it is quite nutritious.*..... 7.49
- Palak Paneer *this indian dish combines fresh spinach and ricotta in a creamy curry. it is absolutely wonderful with basmati rice or naan.*..... 7.49

**Seafood \$9.99**

- Fish Fillets *moist tender fish fillets, lightly battered and fried golden brown.*.....
- Fish Steak *a perfect choice of a sea food lovers! 5pc of fried fish steaks coated with our finger lick in batter sauce and dusted with herbs. highly recommended.*.....

**Rice Dishes**

- Chicken Biryani *a special treat from the west coast. long grain basmati rice cooked with spicy chicken to perfection of a low flame garnished with crispy fried onion. served with raita. special yogurt sauce.*..... 8.49
- Goat Biryani *long grain basmati rice cooked with spicy goat to perfection on a low flame garnished with crispy fried onion. served on raita(special yogurt sauce).*..... 8.99
- Plain Rice..... 3.49

**Kids Menu \$4.99**

- Chicken Burger with fries.....

**Desserts**

- Faluda *design to refresh! a great triple decker. a delicious combination of jelly, vanilla ice cream, rice noodles and other ingredients. you gotta have it.*..... 5.50
- Kheer *creamy and delicious! not too sweet. made with high-grade long rice, with the aroma of jasmine.*..... 4.99
- Kulfi *a classic! once available only india or pakistan. now sabri has it for you. authentic ice cream with rice noodles and red-ripe syrup. you gotta have it here, its the best.*..... 4.99
- Gulab Jamun..... 4.99

**Beverages**

- Mango Shake *a mango pulp shake, so thick it sticks to the roof of your mouth. lick it before it lick you.*..... 3.99
- Lassi *an old fashioned treat! the farmers choice of india and pakistan. a homemade yogurt and fresh grade a milk shake, its the best.*..... 3.49
- Coke, Diet Coke, 7up, Diet 7up or Pepsi Products..... 1.00
- Tea..... 1.00

**Catering Menu**

**Appetizer**

*Choose One*

- Vegetable Pakora *crisp assorted vegetables golden fried in light batter.*.....
- Patties *a favorite street snack in pakistan major cities potato patty stuffed with an aromatic blend of herbs and spices.*.....
- Vegetable Samosa *flaky golden pastry stuffed with delicately spiced mixed vegetables.*.....
- Breaded Mushrooms.....
- Breaded Zucchini.....
- Breaded Onion Rings.....

**Vegetarian Entrees**

*Choose One*

- Aloo Palak *a mild dish of curried spinach with potato and different spices.*.....
- Aloo Ghobi *a mild dish with different spices mixed with potatoes and cauliflower.*.....
- Mix Vegetable *a popular dish includes fresh vegetables cooked in traditional spices to retain all individual ingredients.*.....
- Mirch Ka Salan *a hyderabadi dish, which has a blend of peanuts and sesame seeds, mixed with peppers.*.....
- Mattar Paneer *green peas and paneer cooked in cream based tomato sauce.*.....

- Palak Paneer *spinach cooked with cubes of paneer delicately spiced and garnished with chopped ginger.*.....
- Dal Makhani *roasted yellow lentils are cooked with tomatoes, and lemon juice, seasoned with curry leaves, cumin, mustard seed and garlic.*.....
- Bhindi Masala *fresh cut okra cooked with onions, diced tomatoes and stirfried in exotic spices.*.....
- Moo Ki Bujia *aloo cooked in special sauce with red and green bell peppers.*.....
- Chana Masala *delicious chick peas cooked in an exotic blend of north indian spices.*.....

**Rice And Biryani Entrees**

*Choose One*

- Chicken Biryani *a special treat from the west coast, basmati rice, cooked with spicy, chicken to perfection on a low flame garnished with crispy fried onion, served with raita.*.....
- Meat Biryani *basmati rice cooked with spicy gosh to perfection on a low flame garnished with crispy fried onion. served with raita.*.....
- Chicken Pulao *basmati rice flavored with saffron and cooked with chicken seasoned with fresh herbs.*.....
- Meta Pulao *basmati rice flavored with saffron and cooked with lamb meat seasoned with fresh herbs.*.....
- Peas Pulao *basmati rice flavored with saffron and cooked with garden fresh peas seasoned with fresh herbs.*.....
- Vegetable Biryani *aromatic saffron rice cooked with fresh vegetables and garnished with fresh herbs, served with raita.*.....
- Plain Rice *plain boiled basmati rice with a pinch of salt.*.....
- Kashmiri Rice *basmati rice flavored with saffron, almonds and cashews.*.....
- Hyderabadi Biryani.....

**Charcoal Meat Entrees**

*Choose Two*

- Seekh Kabab *fine minced lamb seasoned with delectable spices, pressed into sausage, like shapes and then charcoal grilled on a skewer.*.....
- Chicken Boti *boneless chicken marinated overnight in a blend of yogurt, ginger and garlic, masterfully basted and barbecued over charcoal. a favorite dish with the young and the old.*.....
- Chaplee Kabab *a patty of ground beef marinated with papaya and different spices, grilled over charcoal.*.....
- Chicken Tikka *marinated boneless chicken cooked in a rich creamy sauce.*.....
- Frontier Chicken.....
- Frontier Ghost.....
- Malai Chicken.....
- Sabri Chicken.....
- Chicken Seekh Kabab *fine minced chicken seasoned with delectable spices, pressed into sausage like shapes and the charcoal grilled on a skewer.*.....

**Curry & Meat Entrees**

*Choose One*

- Karabi Ghost *tender gosht pieces in an onion and tomato sauce with touch of ginger and chilies, cooked in a pakistani fry pan called kadai.*.....
- Mibari *special dish of pakistan and our specialty pieces and yogurt up with a spicy curry.*.....
- Quorma *lamb meat with fried onions mixed with spices and yogurt.*.....
- Seekh Fry *mashed seekh kabab cooked in pure butter.*.....
- Bhuna Gosht *semi dry lamb preparation with spring onions and fresh bell peppers, simmered in a rich masala sauce.*.....
- Karabi Chicken *tender pieces of chicken in an onion and tomato sauce with a touch of ginger and chilies, cooked in a pakistani fry pan called kadai.*.....
- Kunab Gosht.....
- Aloo Keema.....
- Murg Choley.....
- Palak Gosht.....
- Haleem.....
- Achar Gosht.....

**Desserts**

*Choose One*

- Kheer *a popular pakistani dessert made from basmati rice and milk flavored with cardamom seeds almonds and raisins.*.....
- Fruit Truffle *our specialty custard with fruits and pieces of cake.*.....
- Gulab Jamun *golden fried cheese balls served in a rose flavored honey syrup. a treat from bengal.*.....
- Qurbani Ka Meetha.....
- Double Ka Meetha.....
- Gajerela.....
- T: Naan (Tandoori).....

*Above Menu is Served With Your Choice of Tandoori Naan, Salad, Raita And Chutney*

