

Pind Punjabi "The Grill"

"From our Grill"

- **Murg Malai Tikka Peshawari** **285**
(Large chunks of chicken marinated in a rich paste of cream and cashew cooked over tandoor)
- **Chicken Tikka** **285**
(Large chunks of chicken marinated with herbs & spices barbecued over slow fire)
- **Tangri Kabab** **260**
(4 pieces of chicken legs stuffed with our own very special mix of minced chicken and assorted ingredients)
- **Pankhri kabab** **250**
(6 pices of chicken wings marinated with an array of herbs & spices cooked over tandoor)
- **Mutton Seek Kabab** **285**
(Finely diced lamb meat marinated with herbs and spices cooked over Tandoor)
- **Chicken Seekh Kabab** **270**
(Chicken minced with an array of herbs and spices barbecued over slow coal fire)
- **Boti Kabab Malari** **300**
(Chunks of lambsmeat marinated with herbs and spices made in typical Punjabi style barbecued over slow coal fire)
- **Shami Kabab** **260**
(4 Pices of minced lamb marinated with herbs and spices served grilled)
- **Fish Tikka** **300**
(Chunks of fish with herbs and spices cooked over Tandoor)
- **Fish malai Tikka** **310**
(Large chunks of fish marinated with a rich paste of cream & curd cooked over tandoor)

■ Tandoori Chicken (Half/Full) 220/360

(Chicken Marinated with herbs and red chillies barbecued over tandoor)

■ Tandoori Chicken Amritsari (Half/Full) 240/380

(Chicken marinated with a rich paste of cream and curd mixed with an array of typical Punjabi spices barbecued over a slow coal fire)

■ Paneer Tikka 180

(Fresh Cottage cheese cooked over tandoor along with capsicum, Onions & Tomatoes)

■ Makhmali Seekh Kabab 180

(Fresh Cottage cheese mixed with a variety of vegetables marinated with spices and barbecued)

■ Veg. Seekh Kabab 160

(fresh vegetables minced with herbs and spices cooked over tandoor)

■ Tandoori Gobhi 160

(Marinated cauli flower cooked over tandoor)

■ Tandoori Aloo 160

(Stuffed potatoes cooked over tandoor)
