

## BALUCHI , THE LALIT ASHOK

### ***The Veggie mouthfuls***

#### **Makai ke tukde aur tawa tamatar**

*Flash grilled corn cakes with Baluch select spice*

#### **Galawat –e- bulbul**

A very mild, yet most exotic kebab made of milk which would just melt on the palate

#### **Lacchedaar aloo**

A layered potato kebab with a snappy yoghurt marination

#### **Kale masale aur Subz ki seekh**

A perfect mélange of blackened spice mix from our kitchen, rubbed into seasonal select veggies and hand moulded on a skewer.



### ***Meaty mighty & Megamouthfulls***

#### **Mirch masale ki saboot machalli**

Whole fillet of fish with select spice

#### **Surkh laal murgh**

Chicken marinated in aromatic mix.

#### **Nayab Murgh ke Thande Seene**

One of the finer delicacies from the charcoal pit served chilled instead Chicken thighs marinated with lemon & yoghurt and finished with an olive paste.

#### **Zaffrani murgh ki asharfiyan**

Rare available yellow chilli & saffron marinated chicken morsels finished with a touch of asafetida

### ***Curries***

#### **Anar aur Chukunder ka murgh**

Tandoor fired Chicken morsels in a beetroot based sauce

#### **Dabi arbi ka gosht**

A perfect combination of mutton and colacasia

**Kacche koyale ka khargosh**  
Char grilled rabbit baluch style

**Rogini Haddi Boti Ka Gosht**  
A Baluchi signature lamb curry.

**Lahori Paneer ke parchey**

Thin slices of grilled cottage cheese rolled over in rich cashewbased gravy

**Dhaniya Pudhine ka Paneer**

Roulades of cottage cheese mixed with mint & coriander in a refined gravy

**Dahi Gobhi aur Laal Peeli Mirch**

Slow braised cauliflower lets with a hint of duo chillies

**Wah Wah Kumb**

Quick Kadai Flipped mushrooms with goat cheese and onions

**Accompaniments**

**DAL BALUCHI**

**Assorted Indian breads basket**

***Desserts***

**Tawe ke seb**

Green apple infused with cinnamon cooked on tawa

**Ghoomta ja**

Rope shaped milk dessert

