

# Shere Sardar Punjabi Cuisine

**SHERE SARDAR**  
Indian Restaurant

## Food From the Indus Valley

### Desi Dishes

### MAIN COURSE

### Veg Desi Dishes

**MACHI LAHORI ( FISH ).....17,500 rwf**

HAS A PERFECT BLEND OF RICH AND AROMATIC SPICES WHICH BRINGS YOU THE EXOTIC TASTE OF FRIED FISH IN A SPICE CURRY SAUCE FROM THE STREETS OF LAHORE

**PRAWN MASALA.....17,000 rwf**

PRAWNS COOKED IN A SPICY AND FRAGRANT MASALA MADE WITH ONIONS, TOMATOES, SPICES AND HERBS

**SPECIAL LAMB PASANDA..... 16,000 rwf**

PASANDA IS A COMMON NORTHERN MEAT DISH. MEAT IS MARINATED WITH A MIXTURE OF FLAVORFUL SPICES AND YOGURT, WHICH GIVES THE BEEF AN EXCEPTIONAL FLAVOR,

**PUNJABI SHAHI CHICKEN MUGHLAI..... 6,500 rwf**

IS A RICH AND FLAVORFUL DISH THAT CONSISTS OF BITE-SIZED PIECES OF JUICY CHICKEN SMOTHERED IN A THICK CREAMY CURRY SAUCE FEATURING NUTS SUCH AS ALMONDS OR CASHEWS

**BOMBAY CHICKEN..... 16,500 rwf**

BOMBAY CHICKEN IS A DISH MADE BY BRUSHING CHICKEN WITH A BUTTER AND CURRY MIXTURE AND BAKING IT WITH RICE, SEASONINGS, AND DRIED FRUIT.

**CHICKEN ACHARI..... 16,500 rwf**

THIS IS A DELICIOUS MUTTON RECIPE THAT IS PACKED WITH FLAVOURS BECAUSE OF THE LAVISH USE OF PICKLED SPICES SUCH AS CORIANDER, CUMIN, MUSTARD SEEDS

**CHICKEN JALFREZI..... 15,000 rwf**

CHICKEN JALFREZI IS A TOMATO-BASED CURRY MADE WITH BONELESS CHICKEN, BELL PEPPERS, AND ONION THIS RECIPE IS A AUTHENTIC, AND FLAVORFUL

**CHICKEN GINGER..... 15,000 rwf**

CHICKEN GINGER IS A DISH MADE WITH CHICKEN, GINGER SPICED CURRY SAUCE, AND OTHER INGREDIENTS.

**MUTTON ROGAN JOSH..... 15,000 rwf**

THIS KASHMIRI MEAT DISH RECIPE IS MADE WITH MUTTON AND MASALA SUCCULENT LAMB COOKED IN A TANGY RED SAUCE.

**BUTTER CHICKEN SPECIAL..... 16,000 rwf**

PIECES OF MARINATED, LIGHTLY CHARRED CHICKEN SUBMERGED IN A BUTTERY, CREAMY TOMATO SAUCE WITH FRESH GINGER, GARLIC, LEMON JUICE AND SPICES

**All above Main Course include Jeera rice  
or 2 Chappatis or 1 Naan Bread and Side Salad**

### Biryani Dishes

**CHICKEN BIRYANI..... 16,000 rwf**

**MUTTON BIRYANI..... 16,000 rwf**

**VEGETABLE BIRYANI..... 14,500 rwf**

**Biryani Dishes include yogurt sauce  
Curry Sauce and Side Salad**



**ACHARI MASH DAAL..... 11,000 rwf**

MASH DAAL OR URAD DAL ARE SPLIT DEHUSKED BLACK LENTILS. THEY ARE RICH IN PROTEIN AND FULL OF HEALTH BENEFITS. MASH DAAL IS COOKED AND UTILIZED IN A RICH PICKLE SAUCE

**TARKA DHAL..... 11,000 rwf**

TARKA DAL IS A DELICIOUS PUNJABI DISH. THIS RECIPE HAS SLOW-COOKED YELLOW SPLIT PEAS PREPARED WITH TURMERIC, GARLIC, TOMATOES AND CORIANDER

**BINDHI DO PYAZA..... 11,000 rwf**

BHINDHI DOPYAZA IS A RESTAURANT STYLE NORTHERN DISH MADE WITH OKRA, SPICES, HERBS & LOTS OF ONIONS. CARAMELIZED ONIONS AND A TEMPERING MADE WITH RED CHILLIES THAT GIVES A UNIQUE AROMATIC SMOKEY FLAVOUR

**MUSHROOM BHAJI..... 11,000 rwf**

THE BHAJI COMES PACKED WITH MUSHROOMS, GARLIC, GINGER AND TURMERIC. SERVE WITH WARM, FLUFFY NAANS FOR MOPPING ALL THOSE JUICES UP

**PALAK PANEER BHUNA..... 11,000 rwf**

PALAK PANEER IS NORTH PUNJABI DISH OF COTTAGE CHEESE MIXED WITH A RICH SPICY SPINACH SAUCE ALOO BAINGAN MASALA

**MIXED VEGETABLE BALTI..... 14,500 rwf**

A FLAVORFUL, TANGY DISH WITH A THICK SAUCE MADE WITH A VARIETY OF VEGETABLES AND HERBS/SPICES COOKED IN A SPECIAL PAN CALLED A BALTI.

**MIXED VEGETABLE KORMA..... 14,500 rwf**

VEGETABLE KORMA IS A POPULAR INDIAN CURRY IN WHICH BOILED VEGETABLES ARE COOKED IN A CREAMY AND AROMATIC GRAVY OF YOGURT, COCONUT AND CASHEW NUTS BASED PASTE AND SAUTEED ONIONS AND TOMATOES

**All above Main Course include Jeera rice  
or 2 Chappatis or 1 Naan Bread and Side Salad**

### Rice

**BOILED RICE..... 3,000 rwf**

**JEERA RICE..... 3,000 rwf**

**PILAU RICE..... 3,000 rwf**

**EGG FRIED RICE..... 4,000 rwf**

### Naan/Bread

**TAWA ROTI..... 1,000 rwf**

**TANDOORI ROTI..... 1,500 rwf**

**KEEMA NAAN..... 4,000 rwf**

**BUTTER NAAN..... 2,000 rwf**

**CHEESE NAAN..... 4,000 rwf**

**GARLIC NAAN..... 2,600 rwf**

**ROGHNI NAAN..... 2,500 rwf**

**METHI NAAN..... 2,000 rwf**

**PARATHA..... 2,500 rwf**

**ALOO PARATHA..... 2,600 rwf**