

Shere Sardar Punjabi Cuisine

SHERE SARDAR
Indian Restaurant

Food From the Indus Valley

MEAT STARTERS

SHERE SARDAR GRILLED PLATER..... 19,000 rwf

COSISTS OF SEEKH KEBAB, CHICKEN TIKKA, MEAT SAMOSA
SHAMI KEBAB, MUTTON TIKKA

MEAT SAMOSA..... 6,500 rwf

MEAT SAMOSA IS A CRISPY, GOLDEN PASTRY FILLED WITH SPICED
MINCED MEAT AND DEEP FRIED UNTIL GOLDEN BROWN,
SERVED WITH A YOGHURT CHURTNEY.

SEEKH KEBAB..... 10,500 rwf

MINCED LAMB OR CHICKEN MIXED WITH HERBS AND
SPICED.COOKED ON SKEWER AND CHAR-GRILLED

CHICKEN TIKKA..... 12,500 rwf

LAMB OR CHICKEN PIECES MARINATED IN MASALA AND
CHAR-GRILLED.

HARA BHARA CHICKEN..... 10,500 rwf

CHICKEN COOKED IN THE CILANTRO-YOGURT SAUCE
WITH INDIAN SPICES.

FISH TIKKA..... 12,000 rwf

FISH MARINATED IN YOGURT,HERBS AND SPICED COOKED IN TANDOOR

SHAMI KEBAB..... 10,000 rwf

SHAMI KEBABS ARE TYPICALLY MADE WITH MINCED MEAT OR BOILED
LENTILS, CHICKPEAS AND SPICES MASHED TOGETHER SHAPED INTO
PATTIES AND SHALLOW FRIED. SERVED WITH A MINT YOGURT SAUCE

VEGETABLE STARTERS

VEG PLATTER..... 10,500 rwf

VEG PAKORA, ONION BAJI, VEG SAMOSA, PANEER PAKORA, CHICKPEAS
CHAAT, VEG SPRING ROLL, PANEER PAKORA

VEG SAMOSA..... 10,500 rwf (V)

IT IS A PASTRY WITH A SAVORY FILLING, MOSTLY VEGETABLES, SPICED
POTATOES, ONIONS, AND PEAS

PANEER PAKORA..... 10,000 rwf (V)

MADE WITH COTTAGE CHEESE THAT IS COATED IN A BATTER OF GRAM
FLOUR, SPICES AND HERBS. THEN DEEP-FRIED UNTIL GOLDEN BROWN
SERVED WITH A CHUTNEY SAUCE

VEG PAKORA..... 10,500 rwf

PAKORA ARE CRISPY FRITTERS MADE WITH VEGETABLES LIKE ONIONS,
POTATOES, COATED IN A BATTER OF GRAM FLOUR, SPICES AND HERBS
AND DEEP FRIED. SERVED WITH A CHUTNEY SAUCE



CHANNA CHAAT..... 10,500 rwf

CHANNA CHAAT IS A DELICIOUS STREET SNACK MADE WITH BOILED
CHICKPEAS, ONIONS, TOMATOES, GROUND SPICES & CHAAT CHUTNEY

SAMOSA CHANNA CHAT..... 10,500 rwf

SAMOSA CHANA CHAAT IS A POPULAR INDIAN STREET FOOD THAT
TYPICALLY FEATURES A FLATTENED OR BROKEN SAMOSA TOPPED WITH
CHICKPEAS, YOGURT, CHURTNEYS, AND OTHER GARNISHES

SPRING ROLL..... 10,000 rwf

A TRADITIONAL SNACK MADE WITH A PASTRY SHEET WRAPPED AROUND
A FILLING SPICED VEGETABLES, FRIED AND SERVED WITH A CHUTNEY SAUCE

MAIN COURSE

Desi Dishes

BONELESS MUTTON HANDI..... 16,500 rwf

MUTTON HANDI IS A HEALTY, FLAVORFUL, AND COMFORTING DISH OF MUTTON
COOKED IN A CLAY POT WITH AROMATIC SPICES AND A RICH GRAVY. THE DISH
IS BELIEVED TO HAVE ORIGINATED IN THE PUNJAB AND KASHMIR REGIONS

CHICKEN TIKKA MASALA..... 16,000 rwf

CHICKEN TIKKA MASALA IS A DISH OF MARINATED, GRILLED CHICKEN PIECES
IN A CREAMY, SPICED TOMATO SAUCE. THE DISH IS KNOWN FOR ITS VIBRANT
COLORS, COMPLEX FLAVORS, AND AROMA.

MUTTON KARAHI..... 16,500 rwf

MUTTON KARAHI IS POPULAR PAKISTAN DISH OF TENDER MEAT IN A RICH
SPICY TOMATO GRAVY. THE NAME COMES FROM THE LARGE IRON WOK, OR
KARAHI, IN WHICH THE TRADITIONALLY COOKED.

TANDOORI CHICKEN

CHICKEN TANDOORI IS A POPULAR DISH OF CHICKEN THAT'S MARINATED IN
YOGURT AND SPICES, THEN COOKED IN A TANDOOR, A CYLINDRICAL CLAY
OVEN. THE DISH IS KNOWN FOR ITS SMOKY FLAVOR AND TENDER, JUICY
CHICKEN. ON A SIZZLING PLATTER, SERVED WITH A VEGETABLE CURRY SAUCE

HALF CHICKEN TANDOORI (Sizzler) 15,000 rwf

FULL CHICKEN TANDOORI (Sizzler) 21,000 rwf

CHICKEN MARINATED IN YOGURT, SPICES & HERBS, LEMON
CHILLI POWDER, GARAM MASALA

PUNJABI CHICKEN KARAHI..... 16,500 rwf

TRADITIONAL CURRY WITH VARIOUS SPICES SERVED IN A KARAHI DISH

CHICKEN MAKHANI..... 16,000 rwf

MARINATED CHICKEN TIKKA PIECES IN A RICH ALMOND
SAUCE USING BUTTER DEEP-FRIED

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

