

Lahori Street Food

Vegetable Samosa \$2.99 or \$9.99
Golden brown, crispy triangle pastry stuffed with onions, greenpeas and potatoes EACH or FIVE

Garden Salad \$5.99
Cucumbers, carrots, onions, lemons, tomatoes, lettuce

**Available Monday to Friday 6:00p.m. to Closing
Saturday and Sunday 12:30pm to Closing**

Gol Gappay (Yogurt) / Pani Puri (10 pcs.) *Monday to Friday until closing* \$9.99
Wheat crispy wafers garnished with a delicious combination of potatoes, chickpeas, yogurt and tamarind chutney, sprinkled with zestful spices

Chaat Papri \$9.99
Flat wheat crispy wafers crushed, mixed with onions, potatoes, chickpeas and tamarind with spicy mint sauce

Bhel Puri \$9.99
Combination of wheat crisps, puffed rice, sev, onions, potatoes and chutneys



Refresh your taste buds with our Speciality Drinks

Mango Shake - Mango puree with whole milk \$5.99

Sweet Lassi - A blend of plain yogurt, milk with sugar \$4.99

Salt Lassi - A blend of yogurt, milk with salt \$4.99

Chai - hot tea with spiced milk \$2.50

Kashmiri Chai (Friday, Saturday and Sunday Only) \$3.49
Traditional chai tea with green tea base, infused in Kashmiri chai spices and mixed with cream and almond

Dessert

Lahori Kulfi (ice cream)
made with sweet cream milk, and flavored with cardamom. Also available in: Mango, Pistachio and Almond \$3.99



Gulab Jamun (3 pcs.)
Sweet fried milk cardamom balls in warm sugar syrup. \$2.99

Kheer
Rice pudding flavored with cardamom and almonds. \$2.99

Faluda - (ice cream shake)
Mixed rose syrup, vermicelli, ice cream and basil pearls. \$6.99



Tel: (416) 406-1668 lahoretikkahouse.com



**Serving Authentic
Lahori Cuisine since 1996**

**Home of
Halal Cuisine**

Kababs

Seekh Kababs *Our Speciality!*

Our Kababs are known for its spice, grilled on a traditional clay oven, minced meat infused with coriander, ginger, garlic grilled on a traditional clay oven and served on a sizzling platter

Beef / Chicken or Lamb - each \$3.89



Chicken Leg and Kabab

Biryani

Created in the Mughal royal kitchen, made from a combination of spices, basmati rice, meat or vegetable

	Small Serves 1 to 2 ppl.	Large Serves 3 to 4 ppl.
Chicken Biryani (with bone)	\$12.99	\$18.99
Hara Biryani or Chicken Tikka Biryani	\$12.99	\$18.99
Lamb (bone)/ Beef / Fish / Vegetable Biryani	\$12.99	\$18.99
White Plain Basmati Rice	\$ 5.99	



Vegetable Biryani

Lahori Kids Menu

Chicken Tikka Breast - (boneless 4 pcs)	\$9.99
Nutella Naan	\$2.59

Tikka (also known as BBQ)

Grilled BBQ on Traditional Clay Oven

Chicken Tikka 5pcs. boneless chicken marinated in yogurt, ginger, garlic and tandoori red paste \$11.99

Chicken Tikka Leg (bone) \$6.99
A quarter chicken leg, marinated in yogurt, ginger, garlic and tandoori red paste

Afghani Chicken (8pcs. bone) \$13.99
A grilled chicken in a simple marinate of yogurt & spices

Hara Chicken (8pcs. boneless thigh meat) \$13.99
Chicken rubbed with an intoxicating green paste made with cilantro, mint and other distinctive flavors

BBQ Beef Ribs (6 pcs.) (worth the wait: may take a minimum of 20 mins.) \$19.99
Rich marinated beef ribs barbequed on a tawa (iron skillette) served on a sizzling platter with fried potatoes

Lamb Chops (6 pcs.) (worth the wait: may take a minimum of 20 mins.) \$19.99
Marinated in spices and grilled to perfection, on a tawa (iron skillette) served on a sizzling platter with fried potatoes

Fried Basa Fish (boneless) with Potatoes (worth the wait: may take a minimum of 20 mins.) \$19.99
Marinated in tandoori red paste, served on a sizzling platter

King Fish (with bones) with Potatoes (worth the wait: may take a minimum of 20 mins.) \$18.99
Marinated in tandoori red paste, served on a sizzling platter

Mixed Kabab (6 pcs.) \$22.99
Beef (2 pcs.), Chicken (2 pcs.), Lamb kabab (2 pcs.)

Mixed Tikka (12 pcs.) \$19.99
Chicken Tikka (4 pcs.), Afghani Chicken (4 pcs.), Harra Chicken (4 pcs.)

Mixed Ribs and Lamb Chops \$26.99
Mix of Beef Ribs (4 pcs.) and Lamb Chops (4 pcs.)

Mixed Chicken Leg + Kababs (2)pc \$14.99
Chicken Tikka Leg (1 pcs.) and Seekh Kababs (2pcs.)

Mixed (5 pcs.) Chicken Breast and (2 pcs.) Seekh Kebabs \$20.99



Mix Tikka

Tandoori Naans

Leavened flour tandoori bread served in white or wholewheat

Plain Naan (each)	\$2.59
Whole Wheat Roti (each)	\$2.59
Butter Naan (each)	\$2.69
Whole Wheat Roti (with butter)	\$2.69
Butter Till	\$2.99
Garlic Naans	\$2.99
Whole Wheat Roti (with till)	\$2.99

Karahi / Curries

Kharai, which is similar in shape to a wok. Kharai incorporates onions, garlic, ginger, chillies, tomatoes and garam masala spices.

Chicken - \$15.99
(golden brown curry sauce)

Beef - \$15.99
(golden brown curry sauce)

Lamb - \$16.99
(golden brown curry sauce)

Butter Chicken - \$16.99
boneless 5pcs.
(red creamy sauce)

Nihari Beef Shank Curry \$16.99
A stew consisting of slow cooked beef shank, a masala base of nutmeg, ginger, black curry, nigella seed, onions and red chili's

Haleem Beef \$16.99
Lentiles and Beef. The ultimate slow cooked wonder. Its full of gentle spices and warm flavors made from cracked wheat barley, daal and soft cooked ground beef.

Daal Ghosh - (lentil & lamb) \$16.99

Palak Ghosh - (spinach & lamb) \$16.99

Fish Masala - (king fish with bone) \$16.99

Vegetarian Specialities

Aloo Gobi \$15.49
Cauliflower and potatoes cooked in fresh onions, tomatoes and spices

Palak \$14.99
Fresh spinach, spiced with garam masala, garlic, ginger

Paneer Tikka Masala - in cheese curd served in red creamy sauce \$16.49

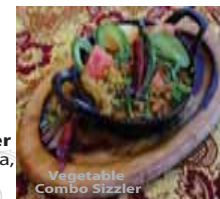
Palak Paneer - Spinach with paneer \$15.99

Bhartha (eggplant) \$13.99
Roasted over traditional clay oven and seasoned with garam masala, tomatoes and onions

Daal Masala \$12.99
Yellow Lentils sautéed in onion, garlic, tomatoes and finished with garam masala

Chana Masala \$12.99
Chickpeas cooked in tomatoes, onions, ginger and garlic, tossed with fresh coriander leaves

Mixed Vegetable Combo Sizzler
Mix of Daal masala, Chana malasa, Palak and Aloo Gobi, full flavored in a masala base



Vegetable Combo Sizzler

Small
Serves 1-2 ppl.
\$12.99
Large
Serves 3-4 ppl.
\$18.99