

ZAUK EID MENU

À la carte

Sips & Nibbles *(Complimentary)*

Mint Margarita

Zesty lime, mint & sweetness, perfectly blended with ice

Pappadum

Crispy lentil wafers served with flavourful dips

Eid Ka Nashta ☆

Halwa Puri \$22

Chana, Aloo Bhaji, Halwa, 2 Puris, Lassi or Chai
Additional Puri \$4

Starters

Papri Chat \$14 🍴

Crunchy flour crackers topped with potatoes, chickpeas, yogurt & chutneys

Samosa Chat \$14

Crispy samosa topped with spiced chickpeas, tangy chutneys, yogurt & crunchy sev

Rice

Savour Pulao \$22 🍴

Our version of the famous Rawalpindi dish, fragrant rice cooked with spices, meat & herbs

Chicken Biryani \$22

Fragrant basmati rice layered with spiced chicken & herbs

Vegetarian

Vegetable Karahi \$24

A stir-fry of in-season vegetables cooked in Pakistani spices

Malai Kofta \$24

Soft paneer & potato dumplings in a rich, creamy spiced gravy

Paneer Karahi \$24

Paneer cubes cooked in a spicy, tomato-based gravy

Dal Makhni \$20

Slow-cooked lentils in a rich, creamy, butter infused gravy

Bread & Sides

Naan \$4

Soft, fluffy, freshly baked bread in a Tandoori oven

Garlic Naan \$6

Buttery & aromatic naan infused with garlic

Salad \$10

Fresh cucumber, tomatoes & onions served with greens

Curries & Karahis

Lamb Shank Nihari \$30 🍴

Slow-cooked, rich & aromatic stew featuring tender lamb shanks in a flavourful gravy

Shahi Lamb Paya \$24

Lahore's beloved street food, lamb trotters cooked overnight in traditional spices

Lamb Kunna \$30

Chinioti inspired, mildly spiced curry, cooked in a sealed pot

Brain Masala \$24

Tender brain prepared with Zauk's signature recipe

Tawa Kaleji \$24 🍴

Succulent liver cooked on a tawa for a smokey finish

Chicken Karahi \$24 🍴

Spicy wok-cooked chicken with tomatoes, ginger & Zauk blended spices

Goat Karahi +\$6

Chicken Handi \$24

Mughal inspired, tender boneless chicken thighs, cooked in rich, creamy gravy infused with spices

Chicken Haleem \$24 🍴

Slow-cooked spiced chicken and lentil stew, topped with crispy onions and fresh herbs

From The Grill

Lamb Tikka Boti \$28

Juicy, spiced lamb cubes grilled to perfection

Lamb Seekh Kabab \$28 🍴

Succulent lamb seekh kababs, perfectly spiced and grilled

Achari Chicken Tikka \$24

Spicy, tangy chicken tikka marinated in pickled spices

Chicken Cheese Kabab \$26

Tender chicken kababs grilled with melted cheese

Drinks & Dessert

Soft Drinks \$4

Mutanjan \$10

Sweet, colourful rice with mithai, dried fruits & cardamom

Gajar Ka Halwa \$10

Grated carrots simmered in milk, sugar & ghee, with a hint of cardamom, topped with nuts

🍴 Chef's recommendation

🍴 Eid special

☆ Available from 8am-12pm