

# BURNS ROAD



## GRILL & BBQ

### Chicken Tikka - Karachi Style

Authentic Karachi taste. Chicken leg quarters infused with balanced blend of marinade; barbecued over wood charcoal.

\$60 per dozen

### Kubideh Kabab

Another authentic dish from the Persian cuisine. If you had the kebabs in Iran or the famous Karachi restaurant Chillu-Kebab-Subhani, you are sure to love this. Seasoned with herbs, garlic, onions, and other aromatic spices. No fillers, flour, or anything. high quality meat and herbs for the authentic taste. Try with our aromatic Persian rice and grilled tomatoes on the side (sold separately).

Beef: \$84 per dozen

Chicken: \$72 per dozen

### Mutton or Lamb Raan (whole leg) BBQ

A whole leg of goat or lamb, as per your choice, marinated in herbs and spices, cooked over wood fire to fall-of-the-bone tenderness and rich smoky flavor.

\$220 per leg

### Burns Road Food's Special Chargha

Our own twist on Chicken Chargha. A sure-to-please item.

4 Chickens: \$150

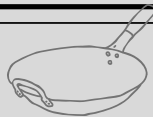
### Behari Kabab

The superbly tender Bihari Kabab is an amazing spicy kabab that is made with a spicy blend of aromatic herbs, peppers, and seasonings. Garnished with thinly sliced onions. The Karachi style thin strips of kababs are smoked over charcoal.

Chicken: Half Tray: \$100, Full Tray: \$160

Beef: Half Tray: \$110, Full Tray: \$185

## KARAHI



### Namak Mandi Mutton Karahi

Mutton cooked in a medley of aromatic spices, ginger, garlic, yogurt and green Chilis in authentic namak mandi style.

Half Tray: \$160, Full Tray: \$250

### Shinwari Chicken Karahi

Shinwari Chicken cooked in a blend of ginger, garlic tomatoes & green Chilis in peshwari recipe, seasoned with black pepper and herbs.

Half Tray: \$90, Full Tray: \$140



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## APPETIZERS

### Vegetable Samosa

Crispy pastry shells stuffed with seasoned blend of potatoes, peas, and herbs.

Tray (of 50 samosas): \$65

### Desi Choley (Chickpeas)

Chickpeas (your choice of black or white) made with cumin, salt, and other spices, tossed with onions, tomatoes and herbs.

Half Tray: \$50, Full Tray: \$90

## BREADS & SALADS

### Mandi Inspired Shepherd Salad

A must have salad with Mandi, made with olive oil, tomatoes, cucumbers, parsley, and aromatic spices.

Half Tray: \$45, Full Tray: \$85

### Plain Naan, Sheermal

Traditional soft Tandoori Naan & Sheermal  
Naan: \$1.50 (minimum 2 dozen)

Sheermal: \$3 (minimum 1 dozen)

## MEETHA

### Akhrot (walnut) Ka Halwa

An amazing nutty sweet that is rich and flavorful in taste. Made with delicate care using walnuts, milk, sugar, and cardamoms

Half Tray: \$110, Full Tray: \$170

### Kheer

Everyone's favorite sweet treat. A traditional creamy rice pudding, made with whole milk, cardamom, and sugar.

Half Tray: \$80, Full Tray: \$120

### Mango & Pineapple Mousse

A luscious creamy dessert made with cream, mangoes, pineapples with a variety of seasonal fruits mixed in.

Half Tray: \$80, Full Tray: \$120

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## MAIN COURSE

### Burns Road Foods Special Haleem

Haleem how it is meant to be! The Arabian origin dish that was adopted and made their own by the kitchens of Nizam of Hyderabad. We do it right, with whole grains, high quality meats and our own spices. Made to perfection, slow cooked the traditional way with wheat, rice, pulses and beef.

**Beef: Half Tray: \$100, Full Tray: \$175**

**Chicken: Half Tray: \$70, Full Tray: \$130**

### Burns Road Foods Special Nihari

Nihari is one of those dishes that everyone likes. Including the younger kids, for its unique aroma, depth of flavor and tender long-strand meat (or dark meat chicken). Made to perfection with our own spices and slow cooked the traditional way. Guaranteed crowd pleaser.

**Beef: Half Tray: \$100, Full Tray: \$175**

**Chicken: Half Tray: \$70, Full Tray: \$130**

### Shadi Wala Qorma

A delicious aromatic chicken Qorma, made with authentic spices. Remember the taste of Qorma served in weddings back home.

**Goat: Half Tray: \$150, Full Tray: \$260**

**Chicken: Half Tray: \$90, Full Tray: \$140**

### Burns Roads Foods Special Qeema Fry

Ground beef, marinated overnight and smoked over charcoal; cooked with authentic spices. One bite of this will transport you to Burns Road's Waheed Kabab House, which is our inspiration of this amazing dish.

**Beef: Half Tray: \$110, Full Tray: \$185**

**Chicken: Half Tray: \$100, Full Tray: \$160**

## PULAO & BIRYANI

### Whole Mutton / Lamb Leg Roast Pulao

Fall-of-the-bone perfectly charcoal roasted mutton or lamb leg with authentic spices that will transport you to Pakistan on first bite! Comes with Yakhni pulao, with touches of middle eastern notes in aroma and flavor. One of our specialty dishes. Includes Raita (Blended yogurt sauce)

**Full Tray: \$280**

### Yemeni Mandi

Authentic Yemeni favorite, Chicken Mandi - A mild but extremely aromatic and flavorful rice pilaf, cooked with aromatic spices like Cinnamon, Cloves, Black Pepper, Cardamom. It is perfectly paired with juicy tender chicken pieces! Served with authentic "chutney" (sauces). We highly recommend Mandi Special Salad to complement this dish.

**Chicken - Half Tray: \$120, Full Tray: \$190**

**Lamb or Goat Leg - Full Tray: \$300**

### Aapi's Homestyle Biryani

Created with a subtle blend of spices and unique layering technique, this special family recipe is all about flavor. A side of tasty Tarka Raita will take your taste buds on a delicious journey.

**Beef - Half Tray: \$130, Full Tray: \$220**

**Goat - Half Tray: \$180, Full Tray: \$300**

### Burns Road Foods Special Biryani

Biryani is an art! And we think we got the art of combining, aromatic herbs, taste enhancing spices, yogurt, and high-quality meat with perfectly done rice that send taste buds into euphoric pleasure. Try our biryani to experience burns road foods difference.

**Chicken: Half Tray: \$90, Full Tray: \$150**

**Beef: Half Tray: \$120, Full Tray: \$200**

**Goat: Half Tray: \$160, Full Tray: \$280**

### Persian Saffron Rice Pilaf

Delicately seasoned but extremely aromatic Persian rice that complement Kubideh kebab and any grilled meat dish extremely well. Seasoned with saffron, other herbs, grass-fed butter and charred grilled tomatoes.

**Half Tray: \$60, Full Tray: \$85**

Zabardast! Authentic, back home chicken Qorma taste. Definitely a shadi wala level quality. Spices, gravy were spot on. Will order again.

-- S. Mansuri

Taste reminded me of Zahid Nihari (Tariq Road)... and with the right amount of spices.

-- K. Siddiq

Haleem was sumptuously garnished, piquantly tasty and (as a result) quickly finished

-- S. Asif

