



Lal Qila

Qila of Royal Mughlai Dinning Experiance

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Shuruaat (Appetizers)

- 1 Pappadums** **\$1.50**
Lentil flour crackers, best eaten with our blend of homemade pickles & relishes.
- 2 Kurkuri Anarkali** **\$8.90**
Sliced Okra marinated in lemon juice and spices, deep fried & served crisp, a speciality of Rajasthan.
- 3 Nawabi Pakora** **\$6.90**
An array of vegetables dipped in a batter of special roasted ground spices, chickpea flour & deep fried.
- 4 Shahi Samosa** **\$6.90**
Crisp pastry shells stuffed with zesty combination of spiced, potatoes & peas.
- 5 Lahori Chatkhare** **\$10.90**
Spinach leaves in a crispy lentil batter, sweet and spicy blend of potato sticks, puffed rice, nuts, raisins, topped with yoghurt, tamarind, chilli & mint.
- 6 Kastoori Kaju Kebab** **\$10.90**
Combination of cottage cheese and mash potato, mixed with blend of spices, coated with crushed cashew nuts and served crisp.

Tandoori Namanae

The Tandoor, best known for the exquisite smoked flavouring it gives to meats and also used to bake Naans, is coming to the Northern Region of Pakistan and Indian. Mouth watering sizzlers cooked in our clay oven. Most of served on an extremely hot cast iron dish which cause the juice to sizzle. Garnished with onions, cabbage and splashed with fresh lemon juice creating a lovely aroma as it arrives at your table.

- 7 Noorjahani Sunehar Tikke (Tandoori Paneer)** **\$12.90**
Cubes of fresh cottage cheese flavoured with ginger, garlic and a secret blend of spices, delicately grilled to produce a mouth watering taste.
- 8 Aftabi Tandoori Phool** **\$11.90**
Cauliflower flavoured with ginger, garlic and a secret blend of spices, delicately grilled to produce a mouth watering taste.
- 9 Seekh Subzi-e-Mehrbaan** **\$12.90**
Crushed assorted seasonal fresh vegetables, gram flour & Cottage cheese seasoned with a blend of LAL QILA'S spices, moulded on a skewer & char grilled in tandoor.
- 10 Naramdil Galafi Seekh (Reshmi Kebab)** **\$13.90**
Fine minced chicken mix with traditional spices, fresh green herbs, moulded on a skewer and char grilled to perfection.
- 11 Nawabi Murgh Tikka \$** **12.90**
All time favourite! "Tikka" comes from Persian language of the mughals meaning "pieces" Tender pieces of chicken marinated in chef's special sauce & cooked to perfection in tandoor.
- 12 Qutabi Malai Tikka** **\$12.90**
Boneless tender chicken served silky soft, marinated in yoghurt & spices finished with creamy touch and cooked in tandoor.
- 13 Dakhni Tikka** **\$14.90**
Chicken Tenderloins - Tender, juicy, pieces marinated in chef's special sauce & barbecued to perfection in tandoor. Making it true speciality to remember us.
- 14 Murgh-e- Musalam** **Half \$9.90 full \$16.90**
The King of kebabs best know Pakistani delicacy is the tasty way to barbeque chicken. Whole chicken marinated in a mixture of yogurt, vinegar and spices, char grilled in tandoor.

Subzi Mandi Se (Vegetables)

- 61 Naulakha Korma** **\$12.90**
Korma style fresh vegetable cooked with cashew, almonds, herbs, finished with cream and dry nuts.
- 62 Noorjahani Makhan Masala** **\$12.90**
Cottage cheese cooked with tomatoes, cashew, almond, and delicious seasoning to makes this dish a flavourful delight.
- 63 Phaldari Masala** **\$12.90**
A delicious blend of baby potatoes and cauliflower cooked with herbs and spices, garnish with coriander, and juicy stems of ginger, ensuring a very authentic taste.
- 64 Champa Kali (Palak Paneer)** **\$12.90**
A traditional blend of cottage cheese cubes tossed in spinach and finished with a tempering of chopped garlic and cumin. South Indians love it. They eat it like meet.
- 65 Manpasand Baingan** **\$12.90**
A combination of baby eggplants and potato slow cooked in tomato, onion sauce and exotic spices.
- 66 Sabzi Bemisal** **\$12.90**
Fresh cottage cheese, green peas and baby potatoes cooked with freshly ground garlic, ginger and exotic spices.
- 67 Dilbahar Zafrani Kofta** **\$12.90**
Cottage cheese and vegetable dumpling with dry fruits cooked in a creamy sauce a secret blend of spices. A dish of king's taste.
- 68 Shan-e-Mumtaz Mahal (Paneer Karahi)** **\$12.90**
Cottage cheese cooked in a wok with onion, tomatoes, capsicums and exotic spices with a tempering of coriander and green chillies. A traditional Punjabi dish.
- 69 Bahaar-e-Sabzi** **\$12.90**
An eye appealing and colourful combination of assorted seasonal fresh vegetables prepared semi-dry in a special sauce and left simmer in their natural juice that brings out a rainbow of scrumptious flavours.
- 70 Masala-e-Anarkli (Okra)** **\$13.90**
Fresh green Okra (lady fingers) delicately cooked with onion, tomatoes, in a secret blend of LAL QILA'S spices. Cooked to perfection, garnished with coriander and ginger. One of the frequently ordered dish.
- 71 Khazana-e-Lazzat** **\$12.90**
Cottage cheese and vegetable dumpling cooked with garden fresh spinach and various aromatic LAL QILA'S herbs. It is some thing different.
- 72 Nizami Khumb aur Palak** **\$12.90**
A combination of caramelized onions, fresh garden spinach and juicy mushrooms cooked with ginger and a selection of delicious spices.
- 73 Shahi Khumb Aloo** **\$12.90**
Juicy mushroom and baby potatoes in an onion masala, ginger, garlic, green chilli, cumin seeds with blend of spices.
- 74 Dulari Khumb** **\$12.90**
A truly enchanting dish which incorporates the natural flavours of mushroom, onion, tomatoes and traditional herbs and spices.
- 75 Dilkhush Dall Palak** **\$13.90**
Yellow lentils cooked with fresh garden spinach and tempered with onion, tomato, garlic, ginger and cumin.

29 Shahjahani Adraki Murgh

Delicately cut pieces of chicken cooked with ginger and flavoured with various aromatic whole spices in traditional style, garnished with juicy stems of ginger.

\$15.90

30 Nawabi Keema

A mouth watering preparation of minced chicken fresh green chilli, ginger, garlic, and a secret blend of spices, with typical lahori style.

\$15.90

31 Akbari Murgh Angari (Chilli Chicken)

One of our popular dishes, cooked with onions, tomatoes, garlic, ginger, fresh green chilli, potatoes. and a secret blend of spices, making it a true speciality.

\$15.90

32 Nawabi Murgh Laveeza

Boneless chicken tandoori and mince lamb cooked with ginger, garlic and traditional spices creating an authentic unique flavour, garnished with crispy fried onions.

\$16.90

33 Murgh-e-Mughali

A traditional mughali dish. An aromatic chicken curry cooked with pistachio, mushrooms and finish with silky creamy sauce.

\$15.90

Shan-e-dumba/bakra (Lamb)

34 Firdausi Gosht

All time favourite, "ROGANJOSH" A traditional lamb curry cooked in mild kashmiri spices, finished with coriander.

\$15.90

35 Shehshahi Korma

Dice lamb cooked in mild aromatic cream, cashew, almonds, herbs, finished with dry nuts.

\$15.90

36 Gosht Maharaja

Relished by Punjabi stalwart soldiers. Dice lamb cooked with butter a hint of garlic, ginger, tomatoes, onion, & flavoured with various aromatic spices and coriander. It is brought to a simmer in Pakistani wild spices. Something to remember us.

\$15.90

37 Achari Dumba

Tender lamb marinated in pickled spices to give spicy and tangy flavour after cooking. It is something different.

\$15.90

38 Hara Bhara Bakra

The favourite dish of Punjabi farmer. A combination of tender dice lamb cooked with garden fresh spinach, green herbs & various aromatic spices. Finished with ginger.

\$15.90

39 Mudhi Keema

A mouth watering preparation of minced lamb fresh green chilli, ginger, garlic, and a secret blend of spices, with traditional lahori style.

\$15.90

40 Kakori Gosht

The meet in this dish cooked on the bone in its own juices with lamb minced in a spicy sauce, giving it a authentic rich aromatic flavour, garnished with coriander and juicy stems of ginger.

\$16.90

41 Mughali Gosht

A traditional mughali dish. An aromatic lamb curry cooked with pistachio, mushrooms & finish with silky creamy sauce.

\$15.90

42 Dilbahar Paye

Punjabi's favourite, Goat trotters specially prepared by our chef with ginger, garlic, chillies and onion with various aromatic spices & herbs in traditional style.

\$15.90

Shan-e-Beall (Beef)

43 Nayaab Vindaloo

Diced beef cooked in a hot and tangy sauce, in goan style with a touch of vinegare and garnished with green chilli.

\$15.90

44 Lazeez Madras

A typical south Indian curry cooked with mustard seeds, fresh curry leaves, coconut cream & hot spices.

\$15.90

45 Bombay Gosht

Cubes of beef cooked with potatoes in rich aromatic spices, & garnished with coriander.

\$15.90

46 Angari Beef (Chilli Beef)

Delicately diced beef cooked with onions, tomatoes, garlic, ginger, green chilli, potatoes & a secret blend of spices, making it a true speciality.

\$15.90

47 Badshahi Badami Korma

Diced beef pieces cooked with cashew, almonds, herbs, finished with cream & dry nuts.

\$15.90

48 Shah Alam Pasanda

Delicately sliced pieces of beef marinated in yoghurt, garlic, ginger, and a secret blend of spices. A really mouth watering taste.

\$15.90

49 Akbari Nihari

Pakistani delicacy. Queen of curry, Fat removed beef shank slowly cooked over night with a various aromatic LAL QILA'S spices. Topped with crispy onion, fine ginger stems, coriander and lemon wedges to produce a mouth watering taste.

\$15.90

50 Kozi Haleem

A king of curry, combination of lentils, barley & steam ground beef in a rich flavoursome sauce, cooked over night on slow heat with a various aromatic LAL QILA'S spices. Topped with crispy onion, fine ginger stems, coriander & lemon wedge. A traditional dish which is highly recommended.

\$15.90

Samundari Khazana (Seafood)

51 Akbari Jheenga Masala

For those who love Prawns, this is a treat, cooked with fresh chilli & tomatoes & tempered with mustard seeds and cumin, making it a true speciality.

\$16.90

52 Mahtab-e-Daria

King prawns cooked in tomato & coconut sauce, ensuring avery authentic taste.

\$16.90

53 Maharaja Angari Jheenga

Whole king prawns specially prepared with fresh garlic, chilli, & onions, garnished with green chillies, coriander and juicy stems of ginger.

\$16.90

54 Jahangiri Jheenga Jalfrezi

King prawns cooked in Pakistani style with seasonal vegetable fresh herbs. Jalfrezi has a delicious fresh zesty and spicy flavour.

\$16.90

55 Nayaab Jheenga Vindaloo

King prawn cooked in a hot and tangy sauce, in goan style with a touch of vinegare & garnished with green chilli. Which is sure to set your taste buds, alight.

\$16.90

56 Samundri Nagina

King prawns & fish fillets cooked in a chef's special sauce with touch of spinach.

\$16.90

57 Maharani Sabzazaar

Pieces of fish fillets marinated in green herbs and a secret spices, slowly cooked to perfection in a chef's special sauce. Something different.

\$16.90

58 Maharani Juwala Mukhi

Fish fillets cooked in mustard seeds, coconut sauce & a bland of delicate spices.

\$16.90

59 Shahzadi-e-Goan

A famous goan dish, fish simmered in a tangy sauce made from coconut, tamarind & chillies.

\$16.90

60 Masala-e-Nawabzadi

Fish fillets sautéed with crush pepper, brown onion, tomato and a secret blend if spices, making it a royal speciality.

\$16.90

15 Shahjahani Sialkoti Chops

Lean and tender chops marinated in peppered yogurt, ginger, garlic and a secret blend of spices, delicately grilled to produce a mouth watering taste.

\$16.90

16 Dilpasand Lahori Seekh (Seekh Kebab)

The fine minced lamb mixed with coriander, green chillies, herbs & spices - all layered over a skewer and cooked tenderly in a clay oven.

\$11.90

17 Bihari Kebab

Tender boneless beef stripes marinated in a traditional spices and brought to delicious perfection in the tandoor and served on a sizzling platter.

\$15.90

18 Samandri Rani (Tandoori Fish)

Fresh fish cubes enveloped in our very own special tandoori marination and char grilled in tandoor. An extremely popular dish.

\$15.90

19 Lahori Machli

Ling filets marinated in a traditional lahori way in a spicy chickpea flour and deep fried to a crispy outer shell retaining all the flavour within. An excellent snack for fish lovers.

\$14.90

20 Samandri Raja (Trandoori Prawns)

King Prawns marinated in garlic, lemon with a delicate touch of spice and barbecued in our clay oven. King Prawns given a royal tandoori treatment.

\$16.90

21 Kurkura Nawabzada

King Prawns dipped in a spicy chickpea flour and deep fried to a crispy outer shell retaining all the flavour within. An excellent snack for Prawn lovers.

\$16.90

22 Nargasi Jheenga (Garlic Prawn)

King prawns flamed in fresh garlic, cashew nuts, then finished in puree of tomato, coriander & secret blend of spices. Some thing different.

\$16.90

"Curries" a wonderful admixture of exotic spices, designed to be enjoyed with either or both Rice and Naan, they vary in flavour and texture, from mild to hot, to sweet and flavourful. Its flavour depends on how well the spices are balanced in a simmering broth of onions, ginger, garlic and ripe tomatoes.

Our curries are as evocative as spring and as medium as September, and as hot as December.

Shan-e-murgh (Chicken)

23 Murgh Makhan

All time favourite, "BUTTER CHICKEN" Roasted in tandoor and then pan finished with a subtly spiced blend of tomatoes, cream and dry fenugreek leaves.

\$15.90

24 AamRas Chooza

Boneless chicken marinated and cooked with mild sauce of mango, cream and herbs.

\$15.90

25 Shan-e-Balti

Traditional tender pieces in chicken cooked in a wok with fresh aromatic spices in traditional balti style.

\$15.90

26 Mughali Murgh Korma \$15.90

Tender chicken pieces cooked with cashew, almonds, herbs, finished with cream and dry nuts.

27 Alamgir Tikka Masala

Marinated in spicy yogurt and slowly char grilled, before being cooked in wok with capsicum, onion, tomatoes, green herbs and garnished with fresh ginger.

\$15.90

28 Jahangiri Jalfrezi

Boneless chicken cooked in Pakistani style with seasonal vegetable fresh herbs. Jalfrezi has a delicious fresh zesty and spicy flavour.

\$15.90

Digar Lawazmaat (Extras)

76 Dall khushbudar

The love of every Pakistani an Indian. Considered a poor man's food but found on every table, Made rich with a mix of yellow lentils cooked in a low flame with a secret blend of herbs, spices and tempered in butter with a touch of curry leaves and mustard seeds.

\$11.90

77 Pasand-e-Johda Akbar (Dall Makhni)

A classic lentil delicacy, A puree of black lentils cooked overnight, flavoured with mild herbs and spices, topped with the rich taste of butter. It is seductively tantalizing.

\$12.90

78 Anmol Dall Mash

The favourite dish of Punjabi. Lantil (Urad) dish cooked in semi - dry Punjabi masala and brought to perfection. Topped with coriander and ginger.

\$12.90

79 Shahi Lahori Cholay

Chickpeas cooked in a traditional method with ginger, garlic, green chillies, & a secret blend of spices. A north west frontier delicacy.

\$12.90

80 Taj Mahal Kale Cholay

Black Chickpeas cooked in a traditional method with ginger, garlic, green herbs, and a secret blend of spices. Punjabi's favourite one.

\$12.90

Khushbu-e-Basmati (Rice)

81 Basmati Chawal

Steamed long grain fluffy basmati rice.

\$2.90

82 Zafrani Mater Pulao

Long grain basmati rice cooked with saffron, garden peas, fried onion and spices to perfection.

\$4.90

83 Khumb Pulao

Long grain basmati rice cooked with saffron, juicy mushrooms, fried onion and spices to perfection.

\$4.90

84 Darbari Pulao

Long grain basmati rice cooked with saffron, garden fresh vegetable, fried onion and spices to perfection.

\$5.90

85 Kashmiri Mewa Pulao

A unique melange of dried fruits and nuts cooked on a slow fire with long grain basmati rice. Giving it a crunchy feel.

\$5.90

Biryani

Biryani was introduced by the Mughal Emperors. A biryani is the most Royal of rice dishes, the rice is slow cooked with a variety of herbs and spices, utilizing only the finest and freshest ingredients. Each biryani is individually prepared with your selected meat, seafood, or vegetable.

86 Shouq-e-Nawab (LAL QILA'S BBQ Biryani)

\$16.90

87 Dumpukht Biryani (Lamb or Goat Biryani)

\$14.90

88 Mughal-e-Azam Biryani (Chicken Biryani)

\$14.90

89 Nawabi Tarkari Biryani (Vegetable Biryani)

\$14.90

90 Akbari Jheenga Biryani (Prawns Biryani)

\$16.90

Mili Juli Rotiyan (Breads)

A Naan is flat bread that is baked in our tandoor. Each comes out piping hot, and is brushed with butter. Slightly chewy, flaky and even a little crunchy, Naans will enhance your dinner whether eaten with out entrees or as an appetizer on its own.

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|---|---------------|
| 91 Tondoori Roti | \$2.50 |
| <i>Wholemeal bread baked in the tandoor.</i> | |
| 92 Plain Naan | \$2.50 |
| <i>Leavened bread made with refined flour and freshly baked in the tandoor.</i> | |
| 93 Garlic Naan | \$3.00 |
| <i>Flatbread flavoured with garlic, baked in the tandoor.</i> | |
| 94 Butter Naan | \$3.00 |
| <i>Soft fine flour Indian buttered bread, baked in the tandoor.</i> | |
| 95 Cheecs Naan | \$3.90 |
| <i>Delicious bread stuffed with cheese and baked in the tandoor.</i> | |
| 96 Lazeez Keema Naan | \$3.90 |
| <i>Bread stuffed with savoury minced lamb seasoned with garlic, coriander & masala.</i> | |
| 97 Cheese chilli Naan | \$3.90 |
| <i>Leavened beard stuffed with cheese, green chilli, fresh coriander and herbs.</i> | |
| 98 Cheese Garlic Naan | \$3.90 |
| <i>Leavened beard stuffed with cheese and coated with smooth garlic.</i> | |
| 99 Peshawar Naan | \$3.90 |
| <i>Leavened beard staffed with dried fruit, coconut, nuts and baked to a delightful perfection in the tandoor.</i> | |
| 100 Akbari Naan | \$3.50 |
| <i>Leavened bread made with refined flour, coated with thyme, anise, sumac, nuts, sesame seeds, butter and baked in tandoor. Something different.</i> | |
| 101 Pummi Naan | \$4.50 |
| <i>Leavened beard staffed with chicken, cheese, coriander and baked in the tandoor.</i> | |
| 102 Lahori Kulcha | \$2.90 |
| <i>Leavened bread made with refined flour, coated with sesame seeds, butter and baked in tandoor.</i> | |
| 103 Kalonji Paratha | \$3.90 |
| <i>Wholemeal spiral bread layered with butter and coated with black seeds, baked in the tandoor.</i> | |
| 104 Lacha Paratha | \$3.50 |
| <i>Wholemeal spiral bread layered with butter and baked in the tandoor.</i> | |
| 105 Paneer Kulcha | \$3.90 |
| <i>Leavened beard staffed with cottage cheese, coriander, green chilli and spices.</i> | |
| 106 Aloo Kulcha | \$3.90 |
| <i>Leavened beard staffed with mash potato, onion, spices and baked to a delightful perfection in the tandoor.</i> | |
| 107 Ajawain Paratha | \$3.90 |
| <i>Wholemeal spiral bread layered with butter & coated with Carom seeds, baked in the tandoor.</i> | |

Achaar/Chutney's (Accompaniment)

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| 108 Spicy Mint Chutney | \$2.00 | 113 Tamarin chutney | \$2.00 |
| 109 Mint Chutney | \$2.00 | 114 Lacha Onion | \$3.50 |
| 110 Cucumber Raita | \$2.50 | 115 Tomato, Onion, Coriander | \$2.90 |
| 111 Sweet Mango Chutney | \$2.00 | 116 Fresh Garden Salad | \$4.90 |
| 112 Mixed Pickle | \$2.00 | 117 Fresh Yogurt | \$2.00 |



Lal Qila

Qila of Royal Mughlai Dinning Experience

Darbar-e-khas / Banquets

(Min. Order for 4 & price per person)

DAAWAT-E-ANARKALI **\$25.90**

*Entrée: Nawabi Pakora, Lahori Chatkhare, Shan-e-Noorjahan
Main: choice of any 3 curries from vegetable mains only
Dessert: Khoye de Gulab Jamun or Aam ki Kulfi*

DAAWAT-E-BIRBAL **\$29.90**

*Entrée: Nawabi Pakora, Kastoori Kaju Kebab, Nawabi Murgh Tikka
Main: choice of any 3 curries from mains except seafood
Dessert: Khoye de Gulab Jamun or Aam ki Kulfi*

DAAWAT-E-MUMTAZ MAHAL **\$33.90**

*Entrée: Lahori Chatkhare, Dilpasand Seekh, Nawabi Murgh Tikka
Main: choice of any 3 curries from mains.
Dessert: Khoye de Gulab Jamun / Aam ki Kulfi / Banarsi Kheer*

DAAWAT-E-SHAHZAD SALEEM **\$36.90**

*Entrée: Nawabi Pakora, Dilpasand Seekh, Nawabi Murgh Tikka, shshjahani Sialkot Chops.
Main: choice of any 4 curries from mains.
Dessert: Khoye de Gulab Jamun / Aam ki Kulfi / Banarsi Kheer*

BBQ GULDASTA

DAWAT-E-SHAHJAHAN A Journey for BBQ Lover **\$39.90**

*1ST Course : Pappadums, Aftabi Tandoori Phool, Garlic Naan, Assorted dips
2nd Course : Bihari Kebab, Narmdil Galfi seekh, Dakhni Tikka, with Pummi Naan,
3rd Course : Kastoori Kaju Kebab, Dilpasand Seekh, Shahjahani Sialkoti Chops with Cheese & Garlic Naan.
Dessert : Khoye de Gulab Jamun/Aam ki Kulfi*

**Minimum 4 Person: Ask your waiter about having curries & rice served as a part of your banquet at a nominal additional charge.*

All person at the table must have the same banquet.