



# BANQUET MENU

## APPETIZERS

1. ALOO TIKKI
2. CHAPHI KABAB
3. CHICKEN PAKORA
4. CHICKEN WINGS
5. DAHI WADE
6. FISH PAKORA
7. MEAT SAMOSA
8. PAPPADUM
9. PAPRI CHAT
10. VEGETABLE PAKORAS – ASSORTED
11. VEGETABLE SAMOSA

## SEAFOOD

1. FISH MASALA
2. FISH CURRY
3. FRIED PRAWNS
4. PRAWN MASALA
5. PRAWN VINDALOO
6. PRAWN CURRY
7. PRAWN BIRYANI

## BEEF ENTREES

- NIHARI (PAKISTANI SPECIALITY)  
PAYA (BEEF FEET)  
BEEF CURRY  
BEEF VINDALOO

## GROUND BEEF WITH PEAS

## SEEKH KABAB MASALA

## BEEF KARAHI GOSHT

## SEEKH KABAB

## BEEF BIRYANI

## BEEF WITH LENTILS

## HALEEM

## SHAMI KABAB

## BIHARI KABAB

## BEEF PULAO

## LAMB/GOAT ENTREES

1. BOMBAY BIRYANI (LAMB & POTATOES)
2. LAMB KARAHI GOSHT
3. LAMB CURRY
4. LAMB WITH SPINACH
5. LAMB KOFTA MASALA
6. LAMB WITH LENTILS
7. LAMB CHOPS MASALA
8. LAMB BIRYANI
9. GROUND LAMP WITH PEAS
10. LAMB BOTI KABAB

## CHICKEN ENTREES

1. BUTTER CHICKEN
2. CHICKEN TIKKA MASALA
3. CHICKEN WITH LENTILS
4. CHICKEN CHILLI
5. CHICKEN PALAK
6. CHICKEN VINDALOO
7. CHICKEN CURRY
8. CHICKEN KOFTA MASALA
9. CHICKEN TIKKA KABAB (BOTI)
10. CHICKEN TANDOORI
11. CHICKEN WITH GARBANZO BEANS
12. CHICKEN AND VEGETABLES NOODLES
13. GROUND CHICKEN WITH PEAS
14. CHICKEN BIRYANI
15. KARAHI CHICKEN

## VEGETARIAN ENTREES

1. ALOO PALAK
2. ALOO GOBHI (POTATO & CAULIFLOWER)
3. ALOO MUTTER (POTATO & PEAS)
4. ALOO PALAK (POTATO & SPINACH)
5. BHINDHI MASALA
6. BENGAN BHARATHA (EGGPLANT)
7. CHANA MASALA (GARBANZO)
8. DAAL MASALA
9. DAAL MAKHNI (BLACK DAAL)
10. KARI PAKORA
11. MIX VEGETABLE (JALFRAZI)
12. MUTTER PANEER
13. MUTTER PULLAO
14. MALAI KOFTA
15. PALAK PANEER
16. SHAHI PANEER
17. SADA CHAWAL
18. VEGETABLE BIRYANI
19. VEGETABLE PULLAO

## BREADS

40. NAAN \$1.50  
LEAVENED PAKISTANI BREAD
41. GARLIC NAAN \$1.99  
NAAN STUFFED WITH GARLIC, CILANTRO
42. ONION KULCHA \$1.99  
NAAN STUFFED WITH ONION, HERBS, CILANTRO AND SPICES.
43. TANDOORI ROTI \$1.50  
UNLEAVENED WHOLE WHEAT BREAD BAKED IN TANDOOR
44. PARATHA \$1.99  
BUTTERED AND LAYERED WHOLE WHEAT BREAD
45. ALOO PARATHA \$2.50  
BUTTERED AND LAYERED WITH POTATO WHOLE WHEAT BREAD
- MEETHA – DESSERT
46. KHEER \$2.99  
BASMATI RICE FLAVORED WITH PISTACHIOS, ALMONDS AND RAISINS
47. GAJJER HALWA \$3.50  
SHREDDED CARROTS COOKED WITH ALMONDS
48. GULAB JAMUN \$3.50  
DEEP-FRIED DOUGH BALLS SERVED IN SUGAR SYRUP  
FLAVORED WITH ROSE WATER
49. ICE CREAM \$3.50  
INDIGENOUSLY MADE ICE CREAM- PISTA OR MANGO
50. RASMALAI \$3.99  
SMALL BALLS OF CURD CHEESE SERVED COLD IN  
THICKENED & SWEETENED MILK

## SIDES

51. MANGO CHUTNEY \$1.99  
(SPICED MANGO CHUTNEY)
52. ACHAR (SPICED MIXED PICKLE) \$1.99
53. RAITA (SEASONED YOGURT) \$1.50
54. KACHUMBER \$2.99  
(DICED ONIONS, TOMATOES & CUCUMBER WITH FRESH  
LEMON JUICE)
55. GREEN SALAD \$3.50

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:: BARBECUES THEME PARTIES AND MORE. . .



## MEHRAN INDIAN AND PAKISTANI CUISINE

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