

— AYUBIA RESTAURANT —

BREAKFAST

Classic English Breakfast 1650/=

2 Eggs (Poached, Scrambled or Fried), Roasted Potato Wedges, Baked Beans, Grilled Tomatoes, 2 Chicken Sausages, 2 Strips of Beef Salami, and Sauteed Mushrooms. Served with 2 pieces of Brown/White Bread.

Pakistani Breakfast 1950/=

Choose between a tantalizing Pakistani Omelette/Boiled Egg/Fried Egg, Chicken Qeema and Paratha/Brown Bread/White Bread. Served with either Tea or Coffee, and a Chilled Juice/Saltish or Sweet Lassi.

Seasonal Fruit Platter 750/=

A richly filled platter of fresh and nutritious Fruits that are bound to make your day while boosting your immune system.

SALADS

Caesar Salad 1495/=

Juicy Chicken Strips, and Romaine Lettuce tossed in our Special tangy Caesar Dressing and then topped with grated Parmesan Cheese and crispy Croutons.

Fattoush Salad 950/=

Toasted or fried pieces of crispy Croutons combined with a delicious set of mixed Greens and other Vegetables, such as Radishes and Tomatoes tossed in our special Olive Oil mixture and served fresh.

Allergens:

 Nuts

 Gluten

 Seafood

 Dairy

 Spice Level

*If you have any allergies then please inform our Restaurant staff or Manager prior to ordering.

★ ★ ★ ★ ★ ★ ★ ★ ★ ★

— AYUBIA RESTAURANT —

SOUPS

Chicken Corn Soup 600/=

The Classic Corn Soup consisting of a creamy Broth filled with tender Chicken and Sweet Corn to keep you Warm on a Chilly Day. Served with Fish Crackers.

Cream of Chicken 650/=

Fresh chunks of Chicken blended in a deliciously thick and creamy mixture. Served with Toasted Garlic Bread.

Mulligatawny 650/=

A hearty and flavorful soup made from Lentils, Chicken, and Vegetables and seasoned with an aromatic blend of Traditional spices mixed with Coconut Milk.

APPETIZERS

Buffalo Wings 1400/=

Tender Chicken Wings deep-fried to a golden-brown crisp and tossed in our special Buffalo Sauce to make your tastebuds go wild with flavor.

Chicken Quesadilla 1580/=

Tortillas filled with grilled Chicken, Green Onions, Jalapenos, and melted Cheese before being delicately garnished with our Guacamole Salsa and Sour Cream.

Dynamite Prawns 1650/=

Batter-coated Prawns deep-fried and tossed in our Spicy & Tangy Dynamite Sauce. Served with a side of Ranch or Honey Mustard dip.

Allergens:

 Nuts

 Gluten

 Seafood

 Dairy

 Spice Level

*If you have any allergies then please inform our Restaurant staff or Manager prior to ordering.

★ ★ ★ ★ ★ ★ ★ ★

— AYUBIA RESTAURANT —

BURGERS, SANDWICHES & WRAPS

Club Sandwich

1350/=

Toasted Bread, Sliced Chicken, Roasted Beef, Fried Egg, and Sliced Tomatoes. This scrumptious Sandwich is served with Coleslaw & French Fries.

Pakistani Burger

1375/=

Our homemade spicy Chicken patty, topped with Onions, Lettuce, and two slices of a delicately sliced Tomato. Served with our Signature Coleslaw and French Fries.

Chicken Tikka Wrap

1675/=

Hearty Chicken Tikka pieces, juicy Red Onions, Julienne Cabbage fused with our Tamarind, Mint, and Green Chutney Sauce.

PASTA

Penne Pomodoro

1650/=

The famous Tomato Pasta from the 1800s made with our local ripe Tomatoes, Garlic, Parmesan Cheese, fresh Basil, tossed with Penne Pasta to remind you of the taste of Naples.

Fettuccini Alfredo

1550/=

Homemade Fettuccini Pasta tossed in our Parmesan Cream & Butter Sauce until the Pasta takes a deliciously thick and creamy texture ... Dripping with Cheese.

Allergens:

 Nuts

 Gluten

 Seafood

 Dairy

 Spice Level

*If you have any allergies then please inform our Restaurant staff or Manager prior to ordering.

★ ★ ★ ★ ★ ★ ★ ★

— AYUBIA RESTAURANT —

MAIN COURSE

Beef Medallion

2175/=

Tender cuts of Beef - grilled as per your choice - and served juicy with freshly whipped mashed Potatoes, mixed seasonal Vegetables and our Black Peppercorn Sauce.



Chicken Steak

1895/=

Pan-seared Chicken breasts served with our creamy Mushroom Sauce, Green Beans, Broccoli, and roasted Pumpkin puree.



Traditional Fish & Chips

1750/=

Fresh Catch of the Day batter-fried to a golden-brown crisp. Served with British-styled Chips and our delicious Tartar Sauce.

Chicken Handi

1645/=

Tender chunks of boneless Chicken simmered in a rich and creamy Tomato-based gravy, and spiced with a tasty blend of locally produced aromatic Herbs & Spices.



Chicken Qorma Badami

1345/=

Tender pieces of Chicken cooked in a rich and creamy Almond-based gravy, flavored with spices such as Cinnamon, Cardamom, and Cloves.



Chicken Jalfrezi

1600/=

Spicy and tangy dish made with tender pieces of Chicken that are stir-fried in a spicy Tomato-based gravy made from Bell Peppers, Onions, Tomatoes, and Green Chilies.

Allergens:

Nuts

Gluten

Seafood

Dairy

Spice Level

*If you have any allergies then please inform our Restaurant staff or Manager prior to ordering.

★ ★ ★ ★ ★ ★ ★ ★

— AYUBIA RESTAURANT —

PAN ASIAN

Thai Green Curry Chicken 1575/=

Tender slices of Chicken simmered in a Green Curry Sauce consisting of Coconut Milk, Green Chillies, Lemongrass, Galangal, and Kaffir Lime Leaves.

Chicken in Cashew Nuts 1750/=

Tender chunks of Chicken, stir-fried in our Sweet and Savory Sauce consisting of crunchy Cashew Nuts, Bell Peppers, Onions, and Green Onions - flavored with Garlic, Soy Sauce, and Oyster Sauce.

Chicken Manchurian 1550/=

Crispy Chicken pieces coated in a Spicy and Tangy Sauce made with Garlic, Ginger, Soy Sauce, Vinegar, and Chili Sauce.

Sweet & Sour Prawns 1745/=

Juicy Prawns stir-fried in our special Sweet and Sour Sauce made with Vinegar, Ketchup, Sugar, and Soy Sauce.

Beef Chili Dry 1865/=

Slices of tender Beef stir-fried with Chili Peppers, Bell Peppers, Onions, and Garlic.

Chicken Fried Rice 850/= **Vegetable Fried Rice** 750/=

Egg Fried Rice 800/= **Steamed Rice** 600/=

Allergens:

 Nuts

 Gluten

 Seafood

 Dairy

 Spice Level

*If you have any allergies then please inform our Restaurant staff or Manager prior to ordering.

★ ★ ★ ★ ★ ★ ★ ★

— AYUBIA RESTAURANT —

BBQ SPECIALTIES



Chicken Tikka

1050/=

Tender piece of Chicken, marinated in a blend of Yogurt and our Special Tikka Spices.



Malai Boti

1650/=

Tender pieces of boneless Chicken marinated in a mouthwatering mixture of Yogurt, Cream, Cream Cheese, Ginger, Green Chilies, Cardamom, and Traditional spices. Delicately brushed with clarified Butter before serving.

Chicken Reshmi Kebab

1650/=

Tender minced Chicken marinated in a creamy, aromatic sauce made from Yogurt, Cream, Ginger, Garlic, Cardamom, and Cloves before being grilled on coal.



Beef Behari Boti

2185/=

Beef pieces marinated in a Spicy & Tangy mixture of Yogurt, Papaya Paste, Garlic, Ginger, and Chili Peppers, seasoned with a blend of Behari Spices before being grilled on coal.

Allergens:

Nuts

Gluten

Seafood

Dairy

Spice Level

*If you have any allergies then please inform our Restaurant staff or Manager prior to ordering.

★ ★ ★ ★ ★ ★ ★ ★

— AYUBIA RESTAURANT —

DESSERTS

Pista & Almond Firni	375/=
Chocolate Brownie w. Ice Cream	695/=
Ice Cream (Flavors) (2 Scoops)	575/=
Creme Caramel	475/=

BEVERAGES

Fresh Lime 7Up	375/=
Assorted Soft Drinks (Can)	225/=
Mineral Water (L)	195/=
Mineral Water (S)	125/=
Iced Tea	375/=
Tea	325/=
Latte	595/=
Coffee	545/=
Hot Chocolate	785/=
Espresso	475/=
Cappuccino	545/=
Cold Coffee	895/=

BREAD & CONDIMENTS

Plain Naan	95/=
Garlic Naan	160/=
Cheese Naan	225/=
Roghni Naan	195/=
Plain Roti	100/=
Kachumar Salad	250/=
Raita with Cumin	160/=

MOCKTAILS & SMOOTHIES

Pina Colada	695/=
Peach Basil Smoothie	695/=
Apple Kiwi Smoothie	945/=
Cheeku Banana Smoothie	695/=
Guava Watermelon Smoothie	695/=
Cold Coffee with Ice Cream	975/=

Allergens:

 Nuts

 Gluten

 Seafood

 Dairy

 Spice Level

*If you have any allergies then please inform our Restaurant staff or Manager prior to ordering.

★ ★ ★ ★ ★ ★ ★ ★

— AYUBIA RESTAURANT —

MAIN COURSE

Chicken Karahi 1450/=

The famous Punjabi-styled Chicken Karahi cooked with our Chef's Special Spices and Secret Recipe.

Mutton Karahi 2150/=

The famous Punjabi-styled Mutton Karahi cooked with our Chef's Special Spices and Secret Recipe.

Chicken Briyani 1575/=

The Recipe that made the World go round. Aromatic Rice mixed with Chicken that is marinated in Traditional spices.

Lahori-style Fried Fish 1875/=

The famous Lahori batter-fried fish seasoned with Traditional spices like Turmeric, Cumin and Coriander. Served piping hot with our Tamarind Chutney.

Mixed Vegetable Bhujia 800/=

A Combination of Seasonal Vegetables cooked in a Spicy Tomato Gravy and Desi Masalas.

Daal Maash Fry 800/=

Daal maash seasoned with Desi spices and cooked with Onions in a Tomato-based gravy.

Allergens:

 Nuts

 Gluten

 Seafood

 Dairy

 Spice Level

*If you have any allergies then please inform our Restaurant staff or Manager prior to ordering.

★ ★ ★ ★ ★ ★ ★ ★