

tajine

ALL DAY DINING

—APPETIZERS—

JUMBO PRAWN TEMPURA

Batter fried Jumbo prawns, with homemade tempura sauce

Rs. 3200/-

SALT & PEPPER PRAWNS

Crispy fried prawns coated with bread crumb and tossed with chilli, onion, salt and spices

Rs. 2900/-

PRAWN ON TOAST

Crispy fried chopped prawns on toast coated with sesame seeds

Rs. 2150/-

HONEY SPICY WINGS

Fried chicken wings tossed with spicy chili and honey sauce

Rs. 1295/-

CRISPY FRIED CHICKEN CHOPS

Crispy fried boneless chicken coated with bread crumbs served with chilli honey sauce

Rs.1450/-

DRUM STICKS

Golden brown spicy chicken drum sticks

Rs. 1295/-

SPRING ROLLS

Crispy fried chicken, vegetables and mushroom rolls served with sweet and sour sauce

Rs. 1150/-

MOROCCAN LAMB KEBAB

Skewers of chargrilled minced lamb mixed with parsley and onions, with Lebanese flat bread, salad chargrilled tomatoes and choice of dip

Rs. 2350/-

Government taxes will be added

SALADS

TAJINE CHEF'S PLATTER

Combination of mixed lettuce, hummus, mutabel, labneh, cheese, bell peppers, olives, grilled mushrooms and pita bread

Rs. 1295/-

MOROCCAN

Lettuce leaf, baby tomatoes, cucumber, feta cheese and olives with Moroccan dressing

Rs. 1090/-

CAESAR

Iceberg, chunks of chicken and croutons, with parmesan cheese

Rs. 1090/-

QUINOA

Quinoa tossed with bell peppers, parsley, tahini sauce, chunks of chicken and pome molasses

Rs. 1390/-

FATTOUSH

All-time favorite Arabic salad

Rs. 1090/-

CHICKEN PINEAPPLE

Chunks of Chicken, Pineapple infused with Creamy Mayo

Rs. 1090/-

FRUITY CABBAGE

Chunks of Fruits, Cabbage, Toasted with Raisin Mayo

Rs. 1090/-

SOUPS

MOROCCAN LAMB HARIRA

Rich lamb stock infused with Moroccan spices, coriander, chickpeas and lamb cubes

Rs. 850/-

MISO

Traditional Japanese soup consisting of hondashi stock into which softened miso paste is mixed

Rs. 1190/-

CREAM OF MUSHROOM

Rich creamy mushroom soup infused with herbs

Rs. 800/-

CREAM OF CHICKEN

All-time favorite soup

Rs. 850/-

TOMATO AND FRESH BASIL

Creamy roasted tomato soup enhanced with basil leaves

Rs. 850/-

DESI MURGH YAKHNI

Prepared with chicken stock, chicken chunks, eggs and vegetables

Rs. 950/-

MULLIGATAWNY

Oriental specialty with a character, mixed Lentils with curry spices and court bouillon, garnished with chicken and steamed rice

Rs. 890/-

SOUPS

RAMADA SPECIAL

Blend of prawns, beef, chicken and mushroom

Rs. 990/-

HOT & SOUR

Prepared with chicken stock, chicken chunks, eggs and corns and vegetables

Rs. 850/-

CHICKEN CORN

Prepared with chicken stock, chicken chunks, egg and sweet corn

Rs. 850/-

CLEAR CHICKEN GINGER

Fine shredded chicken, vegetables and mushroom cooked
in clear ginger chicken broth

Rs. 890/-

CHICKEN WONTON

Fine chopped chicken filled in wonton cooked with mushrooms
and vegetables in chicken broth

Rs. 850/-

EIGHT TREASURES SEAFOOD

Fine chopped vegetables and mushrooms cooked with prawns
and fish in seafood stock

Rs. 1150/-

PIZZA & PASTA

BBQ SUPREME PIZZA

A topping of spicy BBQ sauce, diced chicken, cilantro, peppers and onions, topped with cheese on hand tossed dough

Rs. 1490/-

CHICKEN FAJITA PIZZA

Cheese crust filled pizza with chicken, bell peppers, onions and salsa

Rs. 1490/-

MARGHERITA PIZZA

For cheese lovers

Rs. 1090/-

FETTUCCINI ALFREDO

Marinated boneless chicken with fettuccine in oregano, mushrooms cheese and white sauce

Rs. 1750/-

PENNE ARRABBIATA

Penne tossed in a spicy tomato-based Arrabbiata sauce with garlic, herbs, chili flakes, and mushrooms, served with marinated boneless chicken

Rs. 1750/-

MAIN COURSES

CONTINENTAL HEART FAVORITES

GRILLED BARRAMUNDI WITH LEMON BUTTER SAUCE

Fillet of Barramundi fish with seasonal sautéed vegetables and mashed potatoes

Rs. 2690/-

ENGLISH FISH & CHIPS

Fish and chips produce the most perfectly crispy and flavorful batter, just like at your favorite British Winegard chippy

Rs. 2690/-

CHICKEN CORDON BLEU

Chicken Cordon Bleu is served with a rich Dijon cream sauce

Rs. 2150/-

CHICKEN PICCATA

A classic Italian American dish with a lemon butter caper sauce

Rs. 1950/-

POLO ALA PARMESAN

Herb crusted chicken breast with parmesan cheese, classic tomato sauce, melted mozzarella, served with mashed potatoes & sautéed seasonal vegetables

Rs. 1990/-

MOROCCAN CHICKEN TAJINE

Harrissa spiced chicken, sautéed onions in a mild spicy tomato sauce and tossed with almonds

Rs. 1990/-

CONTINENTAL HEART FAVORITES

CHICKEN ALA KIEV

Crumbed fried chicken stuffed with herb butter, mashed potatoes and veggies

Rs. 2100/-

LEMON CHICKEN

Juicy, tender, and golden-baked chicken thigh coated in the world best lemon-herb Greek marination

Rs. 2100/-

BEEF STEAK WITH PEPPER/ MUSHROOM SAUCE

Pan-seared steak with mushrooms in creamy white sauce or pepper sauce

Rs. 2500/-

BEEF STROGANOFF WITH HERB RICE

Classic beef stroganoff with tender strips of beef and mushrooms in an indulgent creamy stroganoff sauce, served over herb rice

Rs. 2450/-

MIXED GRILL LONDON HOUSE

The mixed grill came with kidney, bacon, beef sausage, lamb chops and mushrooms, topped off with a fried egg hat

Rs. 3090/-

CHINESE SPECIALTIES

PRAWN SZECHWAN SAUCE

Fried prawns cooked with vegetables in spicy Szechwan chili sauce

Rs. 2800/-

FISH BLACK BEANS SAUCE

Stir fried fish fillet cooked with vegetables in fermented black soya bean sauce

Rs. 2400/-

STEAMED FISH

Slice of fish infused with ginger and spring onions in soya sauce

Rs. 2400/-

PLA SAM ROS

Deep fried fillet of Fish topped with Homemade Tamarind Sauce

Rs. 2600/-

GONG PAO CHICKEN

Traditional Szechwan style stir-fried chicken with cashew nuts,
dry chilli, vegetables and chilli sauce

Rs. 1900/-

SWEET N SOUR CHICKEN

Stir Fried Chicken with Pineapple, Vegetables in Chinese sauce

Rs. 1900/-

CHICKEN MANCHURIAN

All-time favorite Chinese dish

Rs. 1790/-

CHINESE SPECIALTIES

CHICKEN SZECHUAN

Diced chicken cooked with capsicum, carrot and spring onions in Szechuan Sauce

Rs. 1900/-

CHICKEN MONGOLIAN

Wok-tossed boneless chicken in a rich Mongolian sauce infused with garlic, soy, hoisin, and dried red chillies, finished with scallions and stir-fried vegetables

Rs. 1900/-

CHICKEN CASHEW NUT

Stir fried chicken with black mushrooms, zucchini, fresh beans, capsicum and onion with crunchy fried cashew nuts

Rs. 1900/-

STIR FRIED CHICKEN

Stir fried chicken and vegetables with savory Asian-style sauce

Rs. 1900/-

CHICKEN / BEEF DRY CHILLI

Stir fried chicken/Beef slice tossed with spicy chilli sauce and green chilli

Rs. 1900/- Rs. 2200/-

SPICY DRY BEEF

Stir fried tossed beef with spicy chilli sauce and vegetables

Rs. 2400/-

EGG FRIED RICE

Rs. 990/-

Fried rice with eggs and vegetables

YANG-CHOW FRIED RICE

Rs. 1490/-

Fried Rice with shrimps, Chicken, vegetables and eggs

VEGETABLE FRIED RICE

Rs. 990/-

Rice tossed with garlic and butter

CANTONESE STYLE STIR FRIED RICE

Rs. 1590/-

Fried rice mixed with seafood and eggs in Cantonese Style

STICKY GARLIC RICE

Rs. 1090/-

STEAMED RICE

Rs. 750/-

CHICKEN CHOWMEIN

Rs. 990/-

JAPANESE CORNER

PRAWN TEMPURA

Batter fried prawns with homemade sauce

Rs. 2900/-

CRUNCHY MAKI

Roasted nori with sushi rice crunch & Ebi tempura with soya sauce, wasabi & shoga

Rs. 2950/

ASSORTED SUSHI PLATTER

Colorful assorted sushi in a platter

Rs. 3790/-

CALIFORNIA ROLLS

The spicy California roll is a piquant twist on the classic, made by mixing shredded crab meat with a fiery blend of mayonnaise and sriracha

Rs. 3090/-

SPICY ROLLS

This spicy roll, made with imitation crab, gets its heat From Togarashi, chili powder, and wasabi

Rs. 2350/-

CHICKEN KATSU

Japanese-style fried chicken cutlet coated with crispy panko

Rs. 1890/-

CHICKEN/ BEEF/ FISH HIBACHI

Meat/Fish/ Chicken cooked on hot plate along vegetables & rice
with special Japanese spices

Rs. 2250/- Rs. 2550/-Rs. 2850/-

RAMADA SPECIAL HIBACHI PLATTER

Prawn, fish, chicken and beef served with garlic rice and vegetables

Rs. 3850/-

LOCAL SPECIALTIES

LAHORI FRIED FISH

Crispy golden deep fried fillet of fish with traditional aromatic spices

Rs. 2600/-

MUGHLAI BUTTER CHICKEN

Boneless chicken stewed in tomatoes,
cashew nuts, topped with butter and cream

Rs. 2050/-

CHICKEN GINGER

boneless chicken cubes cooked in tomatoes, ginger, green chilies and spices

Rs. 1950

CHICKEN JALFREZI

Stir fried boneless chicken cooked with tomatoes,
onions, bell pepper and boiled eggs

Rs. 2050/-

CHICKEN HARI MIRCH

Boneless chicken cubes cooked with green chili in butter and yogurt

Rs. 1950/-

CHICKEN KARAHI

Boneless chicken cubes in a mild Pakistani curry, topped
with butter and yoghurt

Rs. 1950/-

LOCAL SPECIALTIES

MUTTON KARAHI

Mutton chunks in a mild Pakistani curry, topped with butter and yoghurt

Rs. 2990/-

MUTTON CHOP MASALA

Mutton chops cooked in finely chopped tomatoes, yoghurt and spices

Rs. 3050/-

PALAK PANEER

Spinach cooked in Pakistani spices with homemade cottage cheese

Rs. 1050/-

DAAL / VEGETABLE OF THE DAY

Freshly made with traditional spices

Rs. 990/-

CHICKEN BIRYANI

Traditional aromatic Pakistani basmati rice with chicken

Rs. 1350/-

FROM THE GRILL

BBQ PRAWNS

Char grilled prawns with salt, chilies, hung yogurt and herbs

Rs. 2900/-

FISH TIKKA

Char grilled fish cubes marinade, cooked in tandoor (clay oven)

Rs. 2600/-

TANDOORI CHICKEN TIKKA

Chicken in spicy yoghurt marinade, cooked in a tandoor (clay oven)

Rs. 1990/-

CHICKEN BOTI

Boneless chicken cubes marinated in spicy ingredients and grilled on char-coal

Rs. 1690/-

CHICKEN PERSIAN BOTI

Boneless chicken cubes tossed in bell pepper puree, green chilies and coriander

Rs. 1690/-

CHICKEN MALAI BOTI

Chunks of chicken in green chili, cream, and yogurt, cooked on charcoal

Rs. 1850/-

SHAHI CHICKEN SEEKH KEBAB

Chicken mince mixed with butter, almond, yogurt & cream

Rs. 1990/-

BBQ LAMB CHOPS

Lamb chops Marinated in spicy yogurt, cream and green chilies,
grilled on charcoal

Rs. 3400/-

MUTTON SEEKH KEBAB

Soft and juicy minced mutton, skewered and grilled on charcoal

Rs. 2800/-

VEAL AFGHANI KEBAB

Minced veal marinated in black pepper, butter, chopped shallots and green chilies

Rs. 2300/-

BBQ PLATTER

Combination of fish tikka, BBQ prawns, lamb chops, seekh kebab and malai boti

Rs. 3200/-

BEEF CHEESE KEBAB

Beef mince mixed with onions, green chilies and cheese

Rs. 2300/-

BEEF BIHARI KEBAB

Thin slices of beef marinated in Bihari spices and grilled on charcoal

Rs. 2300/-

DESSERTS

CHOCOLATE DOUBLE FUDGE CAKE

All-time favorite cake enriched in chocolate

Rs. 790/-

SEASONAL FRUIT CRUMBLE

Seasonal fruit crusted with yummy crumble

Rs. 790/-

TIRAMISU

Coffee dipped lady finger cookies with rich creamy mascarpone cheese

Rs. 790/-

DATE CAKE

Royal date cake made from organic eggs, brown sugar with creamy date sauce

Rs. 790/-

CHOCOLATE FONDANT WITH WORLD'S BEST ICE CREAM

Warm chocolate stuffed fondant with vanilla ice cream

Rs. 790/-

GULAB JAMAN

Fresh and soft

Rs. 650/-

TURKISH KUNAFI

Stuffed cheese topped with vermicelli and pistachio

Rs. 1250/-

BAKLAVA SANDWICH WITH VANILLA ICE CREAM

Fresh and soft

Rs. 1050/-

LOTUS CHEESE CAKE

Stuffed cheese topped with vermicelli and pistachio

Rs. 790/-

CHOCOLATE MOUSSE

Our chef's fusion recipe

Rs. 790/-

NEW YORK BAKED CHEESE CAKE

Fresh baked cheese cake

Rs. 790/-

COLD BEVERAGES

MINERAL WATER (LARGE)

Rs. 250/-

MINERAL WATER (SMALL)

Rs. 150/-

ICED TEA

Rs. 500/-

COLD COFFEE WITH ICE CREAM

Rs. 800/-

SOFT DRINKS (CAN)

Rs. 250/-

FRESH LIME/SODA

Rs. 350/-

SWEET / SALTASH LASSI

Rs. 350/-

PINA COLADA

Rs. 550/-

SEASONAL FRESH JUICES

Rs. 690/-

MILK SHAKES

Rs. 690/-

LEMONADE

Rs. 220/-

MOCKTAILS

Rs. 790/-

MINT MARGARITA

Rs. 550/-

HOT BEVERAGES

TEA (GREEN/ BLACK/ MIXED) OR HOT CHOCOLATE

Rs. 450/-

AMERICAN COFFEE

Rs. 590/-

CAPPUCCINO

Rs. 590/-

CAFE LATE

Rs. 590/-

ESPRESSO SINGLE

Rs. 590/-

ESPRESSO DOUBLE

Rs. 590/-

Government taxes will be added

