

**ABOUT THE SPICES** — our dishes are flavored with a variety of spices, creating a taste that is tangy not hot. Orders may be prepared hotter or milder to suit your taste. Some of our favorite spices are: bay leaf, black pepper, cinnamon, coriander, cumin seed, turin, garlic, ginger, cloves, cardamom and cayenne. Let us know your preferences.

A traditional Pakistani meal consists of soup, appetizer, curry with rice or a Biryani dish, bread, dessert and beverage. It is perfectly acceptable to share dishes among the diners, as Pakistani families often share from larger dishes.

## SOUPS

1. MURGH YAKHNI (Chicken Soup) \$ 3.95

A tasty chicken soup prepared with eggs, corn herbs, and spices.

2. VEGETABLE SOUP \$ 3.95  
Fresh mixed vegetable seasoned with herbs and selected spices.

## APPETIZERS

3. BEEF TIKKA \$ 5.95  
Skewered beef Cubes marinated in herbs and exotic spices.
4. CHICKEN TIKKA \$ 5.95  
Tender leg quarter rolled in an array of spices then char-grilled.
5. ALOO TIKKI \$ 3.95  
Spiced potato patties, deep fried.
7. ALOO SAMOSA \$ 3.95  
Spiced potatoes wrapped in a delicious pastry and deep fried till golden brown.
8. FRIED FISH \$ 4.95  
Haddock fillet rolled in savory spices and batter fried.
9. ALOO PAKORA \$ 3.95  
Sliced potatoes dipped in tangy chick

pea batter and fried. \$ 3.95

10. BANGAN PAKORA \$ 4.95  
Sliced Bangan dipped in tangy chick peas batter and fresh.
11. SARIZ PAKORA \$ 4.95  
Fresh vegetable mixture batter dipped and deep fried.
12. VEGETARIAN, MIXED SNACKS \$ 13.95  
Sampler of our delicious vegetarian appetizers (plus a few not listed)
13. MIXED SNACKS-II \$ 14.95  
A generous sampling of our poultry, beef and fish appetizers.
14. PAFADUM \$ 1.95  
Spicy cracker make with chick pea batter.

All appetizers are finger foods served with salad, garnish and our own yogurt sauce and tamarind sauce.

## BIRYANI

Biryani is a very special dish of Pakistan. With its rich flavors of garlic, fresh ginger, mint leaves and garam masala. It's sure to be a favorite of yours. Steamed Basmati Rice is blended with stir-fry meats and/or vegetables and served with cumin Dal or mixed vegetables and a salad garnish.

15. CHICKEN BIRYANI \$ 10.95  
16. LAMB BIRYANI \$ 11.95  
17. BEEF BIRYANI \$ 9.95  
18. SHIMP BIRYANI \$ 11.95  
19. VEGETABLE BIRYANI \$ 9.95  
20. MUSHROOM BIRYANI \$ 9.95  
21. BAHAR SPECIAL BIRYANI \$ 14.95

This special Biryani is cooked with Shrimp, Chicken, Beef, Lamb, Cheese, vegetables and nuts.

Basmati Rice, used exclusively at Bahar is a very special extra long grain white rice which is aged in storage for at least a year to bring out the exquisite flavor. Traditionally colored yellow with vegetable dye. This rice appears in our dishes and as a compliment to our curries.

## SEA FOODS

22. FISH MASALA \$ 11.95  
Chunks of fresh sautéed white fish, tomatoes, onion and spices such as onion seed anise and cardamom seeds.
23. SHIMP MASALA \$ 11.95  
Large succulent shrimp and dried potatoes cooked in fresh garlic and ginger.
24. SHIMP CURRY \$ 11.95  
Large succulent shrimp cooked in a tomato-onion base with just the right spices to complement the shrimp.
25. SHIMP SPINACH \$ 12.95  
Large succulent shrimp cooked with spinach, fried onions, tomatoes, ginger and coriander.
26. SHIMP MUSHROOM \$ 12.95  
Large succulent shrimp cooked with Mushrooms and special spices.
27. SHIMP MUSHROOM, CASHW NUTS AND PINE APPLE \$ 14.95  
Large Succulent shrimp cooked with Mushrooms, cashew nuts and pineapple chunks, with a special curry sauce.
28. SHIMP DAL \$ 11.95  
Large succulent shrimp cooked with yellow Pakistani lentils, tomatoes, garlic and spices.
29. SHIMP CHANA \$ 11.95  
Large succulent shrimp with whole chick peas cooked in a spicy curry sauce.
30. SHIMP PANEER MASALA \$ 13.95  
Large succulent shrimp with home-made cheese chunks cooked with special herbs and spices.
31. SHIMP VINDALOO \$ 13.95  
Large succulent shrimp simmered in tomatoes and garlic with a creamy sauce, delicious.
32. SHIMP WITH VEGETABLES \$ 12.95  
Large succulent shrimp with a colorful assortment of vegetables and spices.

## CURRIES

All curries served with basmati rice.

We prepare our curries using only the freshest ingredients. A base of plump tomatoes, onions, and freshly ground garlic as well as ginger is a base for anyone's palate. Because everyone's tolerance for spicy food is different, we season our dishes moderately. If you prefer a hotter taste, however, just say so and we'll prepare the hottest you like.

## CHICKEN

33. CHICKEN CURRY \$ 9.95  
34. CHICKEN WITH GARLIC & GINGER \$ 10.95  
35. CHICKEN WITH SPINACH \$ 10.95  
36. CHICKEN DAL (Pakistani Lentils) \$ 10.95  
37. CHICKEN CHANA (Chick peas) \$ 10.95  
38. CHICKEN WITH MUSHROOMS \$ 10.95  
39. CHICKEN WITH MUSHROOMS, CASHW NUTS AND PINE APPLE \$ 12.95  
40. CHICKEN WITH MIXED VEGETABLES \$ 10.95  
41. CHICKEN VINDALOO \$ 10.95  
(Tender pieces of Chicken and white potato sautéed in tomato and fresh cream)
42. CHICKEN WITH GREEN PEAS \$ 10.95  
43. CHICKEN WITH POTATOES \$ 10.95

## LAMB

44. LAMB CURRY \$ 10.95  
45. LAMB WITH GARLIC & GINGER \$ 11.95  
46. LAMB WITH SPINACH \$ 11.95  
47. LAMB DAL (Pakistani Lentils) \$ 11.95  
48. LAMB CHANA (Chick Peas) \$ 11.95  
49. LAMB WITH MUSHROOMS \$ 11.95  
50. LAMB WITH MUSHROOMS, CASHW AND PINE APPLE \$ 13.95  
51. LAMB WITH MIXED VEGETABLE \$ 11.95

52. LAMB VINDALOO \$ 11.95  
(Tender pieces of lamb and white potato sautéed in tomato and fresh cream)
53. LAMB WITH GREEN PEAS \$ 11.95
53. LAMB WITH POTATOES \$ 11.95

**BEEF**

54. BEEF CURRY \$ 9.95
55. BEEF WITH GARLIC & GINGER \$ 10.95
57. BEEF WITH SPINACH \$ 10.95
58. BEEF DAL (Pakistani Lentils) \$ 10.95
59. BEEF CHANA (Chick Peas) \$ 10.95
60. BEEF WITH MUSHROOMS \$ 10.95
61. BEEF WITH MUSHROOMS, CASHW NUTS & PINEAPPLE \$ 12.95
62. BEEF WITH MIXED VEGETABLE \$ 10.95
63. BEEF VINDALOO \$ 10.95  
(Tender pieces of beef and white potato sautéed in tomato and fresh cream)
64. BEEF WITH GREEN PEAS \$ 10.95
65. BEEF WITH POTATOES \$ 10.95

**VEGETARIAN SPECIALTIES**

**SERVED WITH BASHMATI RICE**

In response to the growing number of vegetarian customers, we have greatly expanded our vegetarian specialties. These selections are also great for a low calories — health conscious dinner. Our vegetarian dishes are prepared separately from meat dishes in our kitchen for those with strict vegetarian diets. Pakistani cuisine makes rich use of the legumes native to the Subcontinent, Chief of which are the yellow lentil called Dal, and the Chick pea called Chana.

66. PALAK PANIR \$ 9.95  
Spinach cooked in a creamy sauce with mild flavored spices and chunks of home-made fied Cheese.
67. PALAK ALOO \$ 9.95  
Spinach and hearty potato fried with sweet Onion and red tomatoes,

68. PALAK ALOO WITH GARLIC \$ 10.95  
specially spiced.  
Cooked with tomatoes cream, garlic, cloves, coriander and a special touch of spice.
69. ALOO MUTAR \$ 9.95  
White Potato and green peas cooked in onion, tomato and a touch of garlic.
70. ALOO GOBHI \$ 9.95  
Cauliflower and potatoes cooked with tomatoes and spices
71. ALOO MUTAR GOBHI \$ 9.95  
Cauliflower, Potatoes and green peas cooked in onion with tomatoes and spices and a touch of garlic.
72. ALOO MUTAR GAJJAR \$ 9.95  
Carrot, Potatoes and green peas cooked in onion with tomatoes and spices and a touch of garlic.
73. BANGAN ALOO \$ 10.95  
White potatoes cooked in onion, tomato cooked with herbs and light spices.
74. BANGAN MASALA \$ 10.95  
Fresh eggplant simmered in tomatoes, onions, fresh ginger, garlic and spices.
75. MIXED VEGETABLES \$ 9.95  
Mixed garden-fresh vegetables cooked with a special blend of herbs and spices.
76. VEGETABLES (with Cashew nuts and Pineapple) \$ 12.95  
A colorful assortment of fresh vegetables simmered in a condensed curry sauce with roasted cashew nuts and juicy chunks of pine apple.
77. VEGETABLES WITH DAL \$ 10.95
78. DAL \$ 8.95  
Yellow Pakistani lentils cooked tomatoes, buried onions, garlic and spices.
79. CHANA MASALA \$ 8.95  
Whole chick peas cooked in a spicy GUTTY sauce.
80. CHANA ALOO \$ 9.95  
Whole Chick peas and potatoes cooked in a spicy curry, sauce with

- onion, tomato and a touch of garlic & ginger.
81. MUTAR PANIR \$ 10.95  
Fresh green peas and home-made cheese chunks cooked with herbs and light spices.
82. PANIR GORMA \$ 10.95  
Bazaar's very own home-made cheese makes this dish a real treat. Cooked in a burned onion curried sauce and spice.
83. PANIR VINDALOO \$ 10.95  
Fresh home-made cheese cubes cooked in a fresh cream sauce, cayenne, garlic and cumin.
84. VINDALOO \$ 9.95  
Chunks of white potatoes in a fresh cream sauce seasoned with cayenne, garlic and garam masala.

**BREADS**

85. CHAPATI \$ 1.00  
Whole wheat flat bread.
86. PLAIN PARATHA \$ 1.95
87. ALOO PARATHA \$ 2.95  
Filled with spicy potato.
88. GEEMA PARATHA \$ 11.00  
Filled with spiced ground meat.
89. NAAN \$ 2.00

**SIDE ORDERS**

90. TOMATO HOT SAUCE \$ 0.95
91. TAMARIND CHATNI \$ 0.95
92. ACHAR \$ 1.50  
A mixture of fruit and vegetables pickled and mixed in oil.
93. EXTRA RICE \$ 1.95  
All At Once (Except Rice)
94. RAITA \$ 0.95

**DESSERTS**

95. FIRNI \$ 2.95  
Pakistani style rice pudding made with smooth rice flour, white raisins, Chunks of coconut meat and topped with silver almonds.

96. GULAB JAMAN \$ 2.95  
Sweet biscuit balls served in simple syrup with cardamom and pista seed.
97. MANGO ICE CREAM \$ 2.95  
Smooth and Creamy, a delight!

**SPECIAL ORDERS**

If we know 48 hours in advance that you are coming, we can provide:

- ROASTED WHOLE LAMB LEG — Whole leg of lamb marinated in a special blend of herbs and spices and cooked till tender and juicy, delicious!
- ROASTED WHOLE TURKEY — Whole turkey specially spiced and cooked till tender and juicy.
- ROASTED WHOLE CHICKEN — Cooked with special onion fried rice.
- MEAT PAKORA — Chunks of tender and juicy meat rolled in chick-pea batter and deep fried — a very appetizing flavor.
- POLADO — Special onion fried rice steamed with chicken or lamb, delicious!

**BEVERAGES**

- SODA : Pepsi, Diet Pepsi, Ginger ale, Mountain Dew & Root Beer \$ 1.25
- MANGO JUICE \$ 2.00
- MANGO SHAKE \$ 2.50  
Pakistani mango pulp blended with milk
- BANANA SHAKE \$ 2.50  
Fresh Bananas blended with milk
- LUSSEE \$ 2.50  
Highly sweetened yogurt shake
- MILK \$ 1.25
- COFFEE (With refill) \$ 1.25
- TEA (with refill) \$ 1.25  
Pakistani style tea with anise and Cardamom seeds



### **BAHAAR LUNCH SPECIAL ON**

#### **MONDAYS**

##### **PALAK PANEER**

Spinach cooked in a creamy sauce with mild flavored spices and Chunks of home made fried cheese.

#### **TUESDAYS**

##### **CHANA** (Aloo may be served on demand)

Whole chick cooked in a spicy curry sauce.

#### **WEDNESDAY**

##### **SABZI BIRYANI**

#### **THURSDAYS**

##### **DAL**

Yellow Pakistani lentils cooked with tomato, fried with sweet onions and red tomatoes specially spiced.

#### **FRIDAYS**

##### **ALOO PALAK**

Spinach and hearty potato fried with sweet Onions and red tomatoes, specially spiced.

**PAKISTANI**  
*Restaurant*