



Food Tasting of Pakistani Cuisine

Presented by Chef Nasim Insari



Menu



Lassi (fruit yogurt drink)

Lassi is a traditional summer drink. Yogurt-based beverage with a smoothie-like consistency. It has been called "the most popular and traditional yogurt-based drink" in Pakistan.



Raita (yogurt salad)

Raita is a side dish in Pakistani cuisine. Made from natural yogurt with a mix of cilantro, tomatoes, cucumber and light spices. It can also be used as a dip.



Podina Chutney (hot salsa)

A very popular yet equally healthy hot salsa, called Podina Chutney. Prepared with all fresh ingredients such as mint, cilantro, chili serrano and light spices. Served with appetizers or main dishes.



Samosas (appetizer)

Samosas are deep fried appetizers. Filled with mixed vegetables and beef (minced meat). Served with a chutney or hot salsa.



Hara Masala (main dish)

Using this masala, we will prepare a very traditional vegetarian delight. Everyone loves Saag aloo. Saag means spinach and aloo means potatoes. Cooked in traditional Pakistani spices to perfection.



Makhani Masala (main dish)

Makhani means buttery. Base masala or you can think of masala as mole. It is prepared with traditional Pakistani spices, cardamoms, tomato puree, butter and evaporated milk and of course fish. Generally cooked with chicken. But we will present this to you with fish.



Traditional Masala (main dish)

We will prepare Jalfrezi using traditional masala. This delicious dish originates from North of Pakistan. Cooked to perfection with chicken and mixed vegetables using traditional spices from North Pakistan.



Chana Pulao (traditional rice)

All time favorite of all Pakistanis. Rice is cooked in light spices and garbanzos.



Gajhar Halwa (dessert)

We call it a vegetarian dessert. Prepared using fresh grated carrots along with cardamom, butter, evaporated milk and topped with raisins. This dessert dates back to the 18th century.

Price Per Person \$450.00 pesos

Must be reserved and paid in advance | Wine will be available for an extra charge.

Maximum capacity 12 persons | Minimum 8 persons required to initiate the event

Please contact Chef Nasim Insari for more information and reservations: **+524425471620**

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