

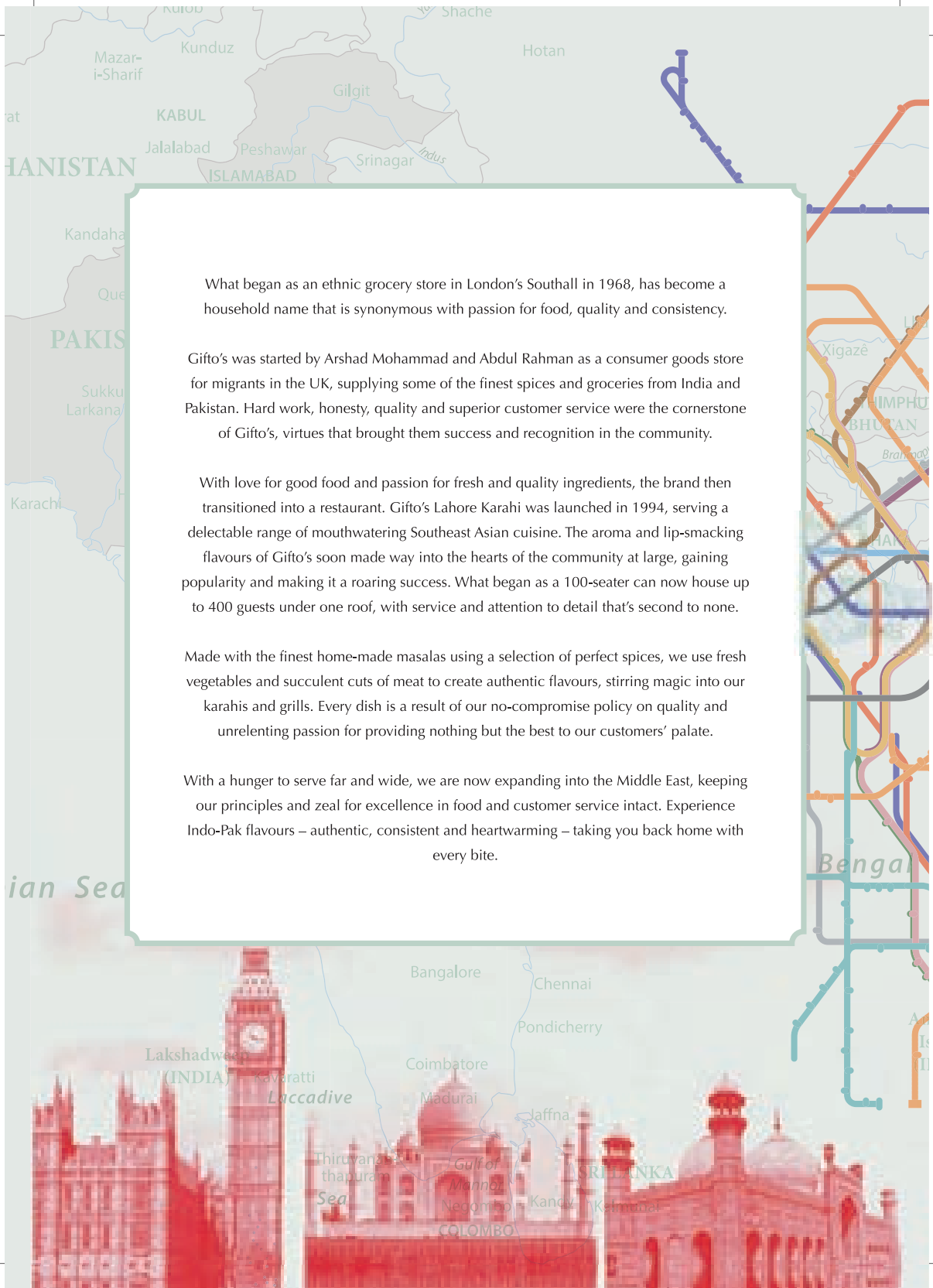
**GIFTO'S**  
• OF LONDON •  
INDO-PAK CUISINE AT ITS FINEST





*Arabian*





What began as an ethnic grocery store in London's Southall in 1968, has become a household name that is synonymous with passion for food, quality and consistency.

Gifto's was started by Arshad Mohammad and Abdul Rahman as a consumer goods store for migrants in the UK, supplying some of the finest spices and groceries from India and Pakistan. Hard work, honesty, quality and superior customer service were the cornerstone of Gifto's, virtues that brought them success and recognition in the community.

With love for good food and passion for fresh and quality ingredients, the brand then transitioned into a restaurant. Gifto's Lahore Karahi was launched in 1994, serving a delectable range of mouthwatering Southeast Asian cuisine. The aroma and lip-smacking flavours of Gifto's soon made way into the hearts of the community at large, gaining popularity and making it a roaring success. What began as a 100-seater can now house up to 400 guests under one roof, with service and attention to detail that's second to none.


Made with the finest home-made masalas using a selection of perfect spices, we use fresh vegetables and succulent cuts of meat to create authentic flavours, stirring magic into our karahis and grills. Every dish is a result of our no-compromise policy on quality and unrelenting passion for providing nothing but the best to our customers' palate.

With a hunger to serve far and wide, we are now expanding into the Middle East, keeping our principles and zeal for excellence in food and customer service intact. Experience Indo-Pak flavours – authentic, consistent and heartwarming – taking you back home with every bite.





**Papri Chaat**

**Soups** Price

**Lentil Soup**  28  
Lentils simmered in our house special stock.

**Chatpata**

**Pani Puri**  28  
Crispy puffs, accompanied with chickpeas, potatoes, tamarind sauce and jaljeera sip.

**Papri Chaat**  28  
Crispy wafers mixed with chickpeas, potatoes, yoghurt, tamarind sauce, topped with fresh onions, tomatoes and finished with a sprinkle of our chaat masala.


**Vegetable Samosa Chaat** 32  
Two vegetable samosas served with spicy chickpeas, topped with tamarind sauce, yogurt and finished with fresh onions, tomatoes and a sprinkle of chaat masala.

**Chicken Samosa Chaat**  34  
Two chicken samosas served with spicy chickpeas, topped with tamarind sauce, yoghurt and finished with fresh onions, tomatoes and a sprinkle of chaat masala.


**Meat Samosa Chaat**  36  
Two meat samosas served with spicy chickpeas topped with tamarind sauce, yogurt and finished with fresh onions, tomatoes and a sprinkle of chaat masala.

**Aloo Tikki Chana Chaat**  36  
Potato patties served with spicy chickpeas, topped with tamarind sauce, yoghurt and finished with fresh onions, tomatoes and a sprinkle of chaat masala.


**Dahi Puri**  26  
Split crispy puffs filled with chickpeas, potatoes, yoghurt and tamarind sauce.

**Vegetable Samosa**  30  
2 homemade triangular fried pastries stuffed with potatos and peas.


**Chicken Samosa**  32  
2 homemade triangular fried pastries stuffed with chicken and peas.

**Meat Samosas**  34  
2 homemade triangular fried pastries stuffed with lamb mince and peas.

**Salads & Accompaniments**

**Kachumber Salad**   18  
A finely diced salad combination of tomatoes, onions and cucumber.


**Chicken Tikka Salad**  28  
Chicken tikka tossed in lettuce, cucumber, tomatoes and onions.

**Fattoush**  22  
Fried pieces of khubz combined with mixed greens, tomatoes. Radishes and dressed with olive oil and lemon juice.

**Green Salad**   18  
Lettuce, tomatoes, onions and cucumber.

**French Fries**  17  
Good old fashioned french fries.

**Dahi Plain**  7  
Homemade yogurt.

**Dahi Raita**  9  
Homemade yogurt mixed with onions, tomatoes and cucumber.

**Feta & Rocket Salad**  34  
Baby rocket with crumbled feta drizzled, seasonal dries, balsamic honey dressing

-  VEGAN
-  VEGETARIAN
-  KETO
-  FISH
-  SPICY
-  CHICKEN
-  LAMB




# VEGETARIAN

## Vegetarian Starters

**Paneer Tikka Sizzler**  39  
Cottage cheese cubes cooked in a tandoor, and served sizzling to the table.

**Onion Bhaji**  29  
Onions coated in gram flour batter and deep fried to a crisp golden finish.

**Chilli Paneer**  39  
Cubes of cottage cheese sautéed in fresh peppers and onions and tossed in our house special chilli sauce.


**Chilli Mushroom Fry**  34  
Mushrooms sautéed in fresh peppers and onions and tossed in our house special chilli sauce.


**Pakora Basket**  34  
Fresh potatoes and onion mixed in gram flour and deep fried to a golden finish.

## Tarka Daal


## Karahi Paneer


## Main Course Vegetarian


**Shahi Paneer**  42  
Grated homemade cottage cheese simmered in nuts, peas and tomatoes, finished in fresh cream.

**Muttar Paneer**  42  
Cubes of homemade cottage cheese with peas simmered in a masala sauce.

**Paneer Makhani**  42  
An all time favourite, paneer simmered in a butter and tomato sauce

**Saag Paneer**  42  
Spinach cooked with cubes of homemade cottage cheese.

**Karahi Paneer**  42  
Cubes of cottage cheese tossed with peppers and onions in a karahi.

**Saag Aloo**  42  
Spinach leaves and baby potatoes.


**Bombay Aloo**  42  
Whole baby potatoes, mustard seeds and tomatoes in a curry sauce.

**Channa Masala**  42  
Chickpeas cooked in a masala sauce.

**Bhindi Bhaji**  42  
Crispy lady fingers sautéed in onions and our special ground masala.

**Tarka Daal**  42  
Assorted lentils finished with fried garlic, ginger and tomatoes.

**Daal Makhani**  42  
Whole urad daal slow cooked in cream, tomato and butter.

**Sarsoon Ka Saag**  42  
The all time Punjabi favourite, spinach and mustard leaves pureed to a soft finish.

**Veg Kofta Mughlai**  42  
Balls of mixed vegetables fried and simmered in a rich mughlai sauce.

**Adhraki Aloo Gobi**  42  
Potatoes and cauliflower cooked and garnished in ginger.



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VEGETARIAN



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FISH



SPICY



CHICKEN



LAMB

## BAR-B-QUE

The finest cuts of prime meat, marinated in our house special spices and masalas, freshly grilled to perfection. Cooked in traditional Tandoori style and served sizzling hot to your table.

**Tandoori Mixed Grill**    **119**  
1 seekh kebab, 1 reshmi kebab, 3 pieces of lamb tikka, 3 pieces of chicken tikka, 3 chicken wings and 3 lamb chops.

**Family Tandoori Mixed Grill**    **199**  
2 seekh kebab, 2 reshmi kebab, 4 chicken wings, 4 chicken tikka, 4 mutton tikka, 4 lamb chops, half tandoori chicken and 3 pieces fish tikka.

**Lamb Chops**   **99**  
Prime chops marinated and cooked to a soft finish in the tandoor (5 pieces).

**Lamb Tikka**   **59**  
Tender lamb cubes over a Tandoor (6 pieces).






**Chicken Tikka**   **59**  
Boneless chicken breast cubes marinated & cooked over a tandoor (6 pieces).

**Malai Chicken Boti**   **59**  
Boneless chicken marinated in yoghurt and cooked over a tandoor (6 pieces).

**Fish Tikka**   **59**  
Chunks of fish tossed in lemon, garlic and ginger, then softly cooked over a flaming tandoor (6 pieces).

### Lamb Chops

## Grill

- Grilled Buttered Prawns  99
- Grilled Seabream  79
- Grilled Seabass  99
- Grilled Salmon Fillet  99
- Grilled Hammour Fillet  99



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LAMB

**Behari Kebab**   **49**  
 Marinated soft melt in your mouth chicken  
 (6 pieces).

**Chapli Kebab**   **49**  
 Minced lamb seasoned in our special ground  
 spices and house masala. Fried to a soft finish  
 (4 pieces).

**Tandoori Chicken Wings**   **59**  
 Chicken wings marinated and grilled to a  
 finish in the tandoor (6 pieces).

**Tandoori Chicken Whole**   **69**  
 A whole chicken marinated and cooked in a  
 Tandoor.

**Tandoori Chicken Half**   **49**  
 Half a chicken marinated and cooked in a  
 Tandoor.

**King Prawn Tikka**   **89**  
 King prawns spiced and cooked over a  
 flaming tandoor.

**Masala Fried Fish**    **59**  
 Cod fillet dusted in a spicy masala coating  
 and fried to a golden finish.

**Seekh Kebab**   **39**  
 Lamb mince fused with garlic, ginger and  
 spices, flame grilled over the tandoor (2 pieces).

**Reshmi Kebab**   **35**  
 Chicken mince fused with Giftos Special  
 spices and flamed grill over a tandoor (2 pieces).

**Tandoori Mixed Grill**



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SPICY





CHICKEN






LAMB


## Main Course Lahori Dishes


### Lamb

**Karahi Gosht**   **67**  
Boneless chunks of mutton in a spicy masala sauce.

**Karahi Gosht On The Bone**   **67**  
Chunks of mutton on the bone in a spicy masala sauce.

**Saag Gosht**  **67**  
Boneless mutton infused with spinach leaves.

**Bhuna Gosht**  **67**  
Boneless mutton sautéed fresh capsicums and tomatoes.

**Keema Mattar**  **67**  
Minced lamb mixed with peas.

**Karahi Kofta**   **67**  
Lamb meatballs in a spicy masala sauce.

**Nihari Lamb**  **67**  
Lamb shank slowly cooked in a thick gravy.

**Haleem**  **67**  
Slow cooked shredded lamb with crushed lentils.

### Chicken

**Karahi Chicken**   **59**  
Boneless chicken in a spicy masala sauce.

**Butter Chicken**  **67**  
An all time favourite, chicken simmered in a butter and tomato sauce.

**Karahi Chicken On the Bone**   **59**  
Chicken on the bone slow cooked in a spicy masala sauce.

**Saag Chicken**  **59**  
Boneless chicken infused with spinach leaves.

**Bhuna Chicken**  **59**  
Boneless chicken with fresh capsicums and tomatoes.

**Chicken Tikka Masala**  **65**  
A London favourite - chicken tikka cooked in a tomato masala.

**Chicken Korma**  **59**  
Chicken gently simmered in fresh cream.

**Chicken Jalfrezi**  **59**  
Strips of boneless chicken sautéed with fresh onions and capsicum then finished in our tangy jalfrezi sauce.

**Chilli Chicken**   **59**  
Strips of boneless chicken sautéed with fresh onions and chilli in a spicy sauce.

### Fish & Prawns

**King Prawn Masala**   **69**  
King prawns in a spicy masala sauce.

**Fish Curry**  **65**  
Chunks of fish simmered in our house special fish sauce.

**Tawa Fish Masala**  **59**  
Chunks of fish cooked on a tawa.

**Tawa Prawn Masala**  **69**  
Prawns cooked on a tawa.



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CHICKEN




LAMB



**Lamb Peshwari**  **159**  
 Succulent spring lamb on the bone  
 simmered in our sensational Peshwari  
 masala and spices. Please allow 20 minutes.

**Lamb Charsi**  **159**  
 Succulent spring lamb cooked on the bone  
 in our intoxicating charsi masala and spices.  
 Please allow 20 minutes.

**Chicken Peshwari**  **149**  
 A whole chicken on the bone simmered  
 in our sensational Peshwari masala and spices.  
 Please allow 20 minutes.

**Chicken Charsi**  **149**  
 A whole chicken on the bone cooked  
 in our intoxicating charsi masala and  
 spices. Please allow 20 minutes.

**Chicken Matka Handi**  **65**  
 Chicken on the bone served in a traditional  
 "matka" to capture the flavour.

**Lamb Matka Handi**  **65**  
 Lamb on the bone served in a traditional  
 "matka" to capture the flavour.

## GIFTO'S SPECIALS



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CHICKEN



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## Rice Dishes

<b>Chicken Fried Rice</b> 	<b>30</b>
Fried rice with boneless chicken.	
<b>Egg Fried Rice</b>	<b>28</b>
Fried rice with scrambled egg.	
<b>Vegetable Fried Rice</b> 	<b>28</b>
Fried rice with fresh vegetables.	
<b>Pilau Rice</b> 	<b>28</b>
Rice fused with jeera with a slight spice.	
<b>Matter Pilau</b> 	<b>28</b>
Rice mixed with peas.	
<b>Steamed Rice</b> 	<b>26</b>
Boiled white rice.	
<b>Mushroom Pilau</b> 	<b>28</b>
Rice mixed with mushrooms.	

## Biryani

Served With Curry Sauce and Raita

<b>Chicken Biryani</b> 	<b>67</b>
Boneless chicken slow cooked with rice.	
<b>Lamb Biryani</b> 	<b>67</b>
Boneless lamb slow cooked with rice.	
<b>King Prawn Biryani</b> 	<b>77</b>
King prawns slow cooked with rice.	
<b>Vegetable Biryani</b> 	<b>47</b>
A selection of vegetables slow cooked with rice.	

## Kids Meal

<b>Chicken Nuggets,</b> 	
<b>French fries and a soft drink</b>	<b>31</b>
<b>Chicken Tikka,</b> 	
<b>French fries and a soft drink</b>	<b>31</b>
<b>Biryani</b>   	
<b>(Chicken, Lamb or Veg), French fries and a soft drink</b>	<b>31</b>



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CHICKEN



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# BREADS

**Naan** 10  
Bread cooked in a tandoor.

**Butter Naan** 11  
Bread cooked in a tandoor glazed with butter.

**Tandoori Roti** 10  
Bread cooked in a tandoor.

**Butter Tandoori Roti** 11  
Bread cooked in a tandoor with butter.

**Roghni Naan** 12  
Naan topped with sesame seeds and glazed with butter.

**Garlic Naan** 16  
Naan topped with garlic and glazed with butter.

**Garlic Chilli Naan** 16  
Naan topped with garlic and fresh green chilli glazed with butter.

**Keema Naan** 20  
Naan stuffed with spiced lamb mince.

**Peshwari Naan** 20  
Naan bread sprinkled with ground nuts and coriander and cooked in the tandoor slightly sweet.

**Cheese Naan** 20  
Naan stuffed with cheddar and cooked in the tandoor.

**Paratha Tawa** 17  
A paratha cooked on a tawa.

**Paratha Tandoor** 17  
A paratha mixed with butter and cooked in the tandoor.

**Paratha Stuffed** 19  
A paratha stuffed with potatoes and cooked on a tawa.

Naan

Garlic Naan

Tandoori Roti

Peshawari Naan

Roghni Naan



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## Desserts

**Gaajar Ka Halwa** 19  
Homemade grated carrots slow cooked in cream and sugar.

**Ras Malai** 19  
Homemade dumplings served in a thick rabddi (2 Pieces).

**Kheer** 19  
Homemade rice pudding.

**Gulab Jamun** 19  
Homemade dumplings served in a sweet rose fused syrup (2 Pieces).

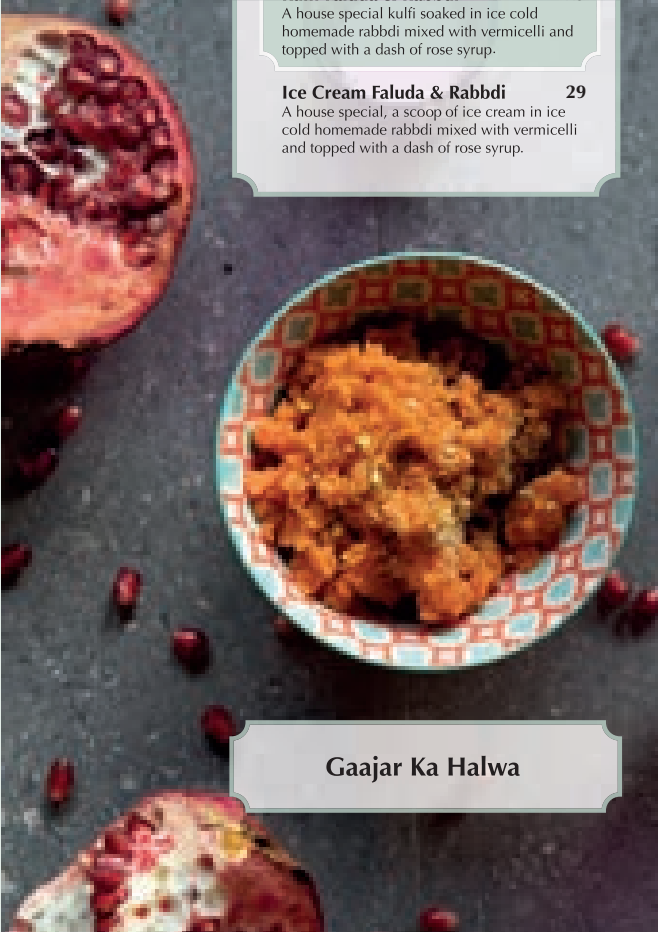
**Kulfi** 19  
Almond, Malai, Mango, Pistachio.

**Assorted Dessert Platter** 59  
A selection of our homemade desserts.

**Ice Cream** 19

**Kulfi Faluda & Rabddi** 29  
A house special kulfi soaked in ice cold homemade rabddi mixed with vermicelli and topped with a dash of rose syrup.

**Ice Cream Faluda & Rabddi** 29  
A house special, a scoop of ice cream in ice cold homemade rabddi mixed with vermicelli and topped with a dash of rose syrup.



**Gaajar Ka Halwa**







**Ice Cream  
Faluda &  
Rabbdi**

## Lassis

	Price
<b>Mango Lassi</b>	22
Salty Lassi	22
Sweet Lassi	22
All of the above available by the jug	49

## Milkshakes

Chocolate Milkshake	24
Mango Milkshake	24
Vanilla Milkshake	24
All of the above available by the jug	

## Seasonal Fresh Fruit Juice

22

## Sparkling Soda

with a choice of:

22

- Coconut
- Mango
- Orange
- Passionfruit
- Raspberry
- Strawberry

## Classic Mojito

29

A blend of Mexican limes, mint leaves and lemons topped with lemonade and crushed ice.

Flavours available

- Mango
- Orange
- Passionfruit
- Raspberry
- Strawberry

## Strawberry Daiquiri

29

A blend of strawberries and Mexican limes.

## Premium Drinks

Rubicon Mango, Passion or Lychee	19
IRN -BRU	19
Pakola	15
Thumbs up	15

## Soft Drinks

Coke	16
Coke Light/Zero	16
Sprite	16
Fanta	16
Sprite Light	16

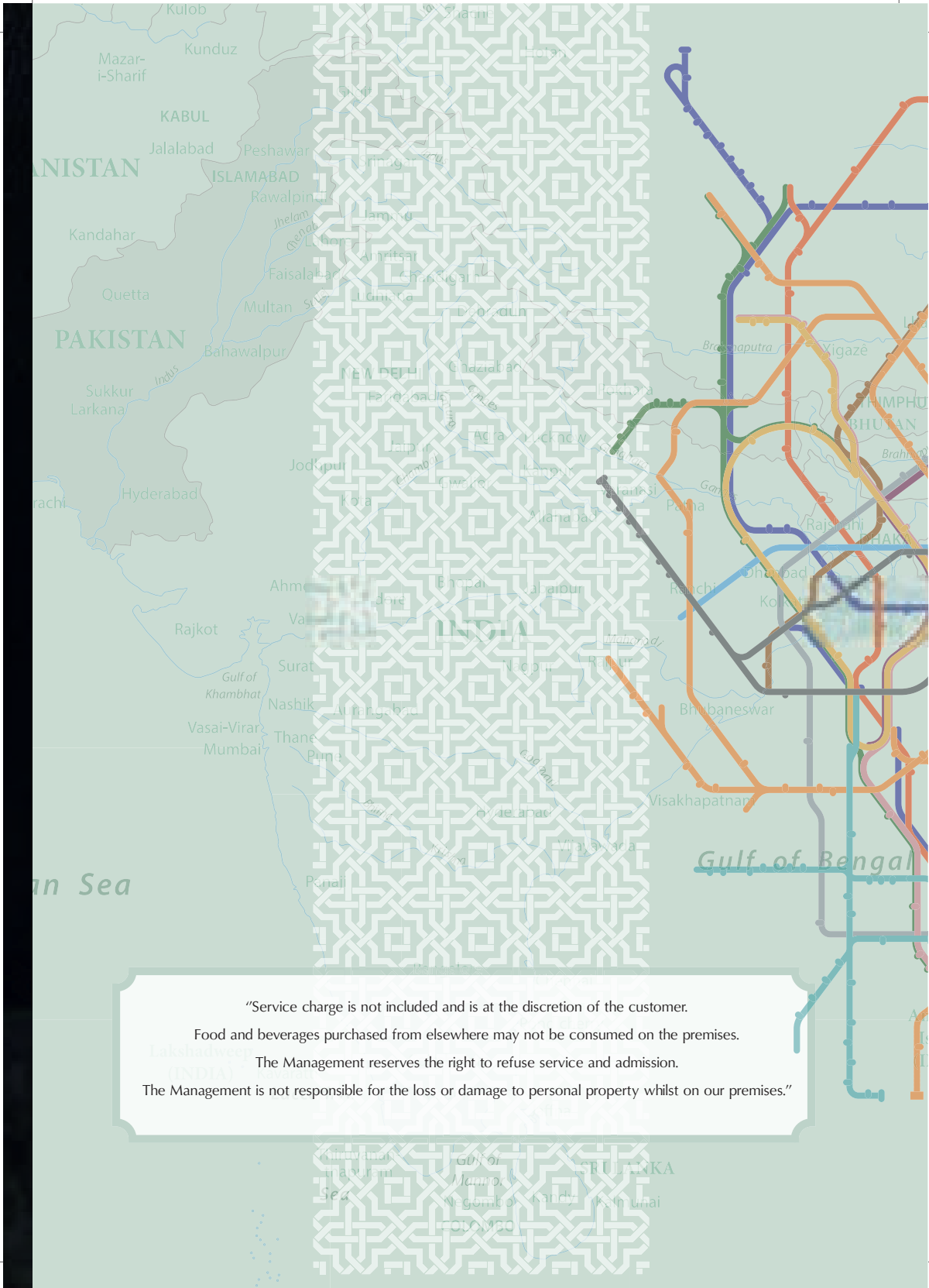
## Water

Still Water 330ml	11
Still Water 750ml	19
Sparkling Water 330ml	12
Sparkling Water 750ml	19

## Hot Drinks

Chai	15
Masala Chai	15
Charsi Chai	15
Coffee	15
Lahori Coffee	15






“Service charge is not included and is at the discretion of the customer.  
Food and beverages purchased from elsewhere may not be consumed on the premises.  
The Management reserves the right to refuse service and admission.  
The Management is not responsible for the loss or damage to personal property whilst on our premises.”





**Gifto's Restaurants LLC, Retail 110**

The Residences at Marina Gate 1  
Dubai Marina, Dubai UAE

 **04 557 5622**

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