



Cooking Just For You! Best Food in Town.

Indian Pakistani Cuisine by Chef. Nasim Insari

Chicken Dishes

Chicken Noor Jahan Bs.60

Boneless chicken cooked in my traditional Indian and Pakistani curry spice.

Chicken Anaar Kali Bs.60

Boneless chicken cooked in my traditional Indian and Pakistani recipe and spices with fresh green peppers.

Chicken Dhania Masala Bs.60

Boneless chicken cooked in my traditional Indian and Pakistani recipe and spices with fresh cilantro.

Chicken Vindaloo Bs.60

A spicy popular Chicken dish from India, cooked with cardamom, and imported Indian spices.

Beef Dishes

Aurangzeb Bs.60

Boneless beef cooked in my traditional Indian and Pakistani house recipe with strong spices and fresh squash.

Jahanzeb Bs.60

Boneless beef cooked in my traditional Indian and Pakistani house recipe with strong spices and fresh Cauliflower.

Gosht Chole Bs.60

Boneless beef mixed with Garbanzo, cooked yogurt base sauce and of course my traditional Indian and Pakistani spices.

Vegetarian Dishes

Aloo Mattar Masala Bs.50

Green peas mix with Potatoes, cooked to perfection with mustard seeds and my traditional Indian and Pakistani spices.

Bengan Masala Bs.50

Eggplant cooked with my traditional Indian and Pakistani spices.

Aloo Mirch Masala Bs.50

Green peppers and Potatoes cooked with my traditional Indian and Pakistani spices.

Lahori Chole Bs.50

A very tasty spicy Garbanzo dish from Province of Punjab. Cooked with Onion, Tomatoes and fresh Green Chili.

Choice of your dish comes with, Fried Rice, Salad, and Traditional Chutney.

Please allow 24 hours advance notice.

Just let me know if you want to me to prepare extra spicy.

The best way to place your order is via my Facebook page, simply send the order InBox Message

My facebook page: Nasim Insari. Yes you can also call me 603.647.75

Please send a taxi with payment to:

Hamburguesas de Arabia, 1133 Villaroel. In front of Puerto Madero Restaurant.

I do not cook on Sundays.

Please note: Minimum of Bs.200 or more in order is needed.