

MENUS



شهر الله المعظم

سنة ١٤٣٩ هـ

مَسْنَدُ الشُّكْرِ وَجَمْعُ الْبَرَكَاتِ
سنة ١٤٣٩ هـ

الدعوة لهاذا تبار على الله منهاها

(الوزارة السيفية المعظمة ادم الله بهجتها)

بعد السلام الجليل والاكرام الجميل

الى العامل الحاضر/ المامور بالخدمة الرضائية/ مسؤل الموضع حفظه الله تعالى

اعلام كره:

"جن قهور وهوي، مكر لذيد هوي، انه Hygienic جن برابر هوي . . . سواد هو وجوي"

من الكلمات نورانية يوم عرس الداعي الاجل سيدنا اسمعيل بدر الدين رض سنة ١٤٣٩ هـ - اجين

الكلمات نورانية ني روشني ما - شهر رمضان المعظم ١٤٣٩ هـ نا جنو واسطه Menus تيار كروا ما

ايا چه - يه Menus ما حسب الذيل امور نو خيال مراكهوا ما ايو چه -

١ . ايك كهاراس ايك متهاس نو نظام

٢ . جن ما اسراف نرهائي

٣ . جن سواد انه لذيد پاكه

٤ . Balanced انه Nutritious جن تيار تهائي

٥ . مناسب بحث سي جن تهائي

---ايضاً---

سادات كرام داني را ي مبارك سي انه Experts ، Nutritionists ، Doctors

انه متفرق ادارات نا خدمه گذاروني مدد سي ا Menus تيار كروا ما ايا چه انه

حضور اعلى طع يه ا Menus ني منظور ي مبارك فرماوي چه

--- Menus متعلق ضروري نكات ---

➤ گرمي ني موسم نامد نظر ا تمام امور نو خيال مراكهوا ما ايو چه:

✓ اكثر متهاس ما Sorbets ، Ice Creams انه Fruit Creams موكوا ما اوي چه

✓ Soup ني تعداد كم مراكهوا ما اوي چه (فقط ٣ وقت)

✓ كهچرو خراب تهاوانو دترهه چه ترسي نتهي مراكهوا ما ايو

✓ Mango Rass ٢ وقت موكوا ما ايو چه

➤ Health انے Nutrition نا تحت اتمام امور نو خیال مراکھوما ایو چھے:

- ✓ شہد پانی انے گول پانی زیادہ لیو ما ایو چھے
- ✓ دس قسم نا Salad لیو ما ایو چھے
- ✓ Veg انے Non Veg جنونو Balance مراکھوما ایو چھے
- ✓ Tips اپو ما ایو چھے جہر ناسی Healthy جن پکاوی سکائی
- ✓ Uncut Fruits موکوا واسطے توجیہ کرو ما ایو چھے

➤ Budget نا تحت اتمام امور نو خیال مراکھوما ایو چھے:

- ✓ بعض دنو ما کھاراس نے Optional مراکھوما ایو چھے
- ✓ Roti نا ساٹھے ماند انے نان نا Options اپو ما ایو چھے

➤ لذت انے Local ذوق نا تحت اتمام امور نو خیال مراکھوما ایو چھے

- ✓ ۴ دن Local menus نو Option اپو ما ایو چھے

- ✓ کھاراس نا Options اپو ما ایو چھے

--- اہم نوٹ ---

موضع الخدمۃ ما فیض الموائد البرہانیۃ کمیٹی انے نیانر کمیٹی ساٹھے ا
Menus نا Budgeting انے Planning متعلق Meeting کروو .

نوٹ:

- ہر روز نا جنرل نا Menu اہنا ضروری Descriptions ساٹھے یہاں ملصق کرو ما ایو چھے ،
- حسب الامکان یہ Menu مطابق مزید Recipes انے Calories ائندہ موکلو ما اؤسے ، ان شاء اللہ ،
- Sorbets ، Drinks انے Fruits فی Suggested List اخیر ما ملصق چھے ،
- ہرگز نہر جنو ما Ingredients نو خاص خیال مراکھوو تا کہ کوئی بھی قسم نا مضرات والی یا حرام اشیاء استعمال نہر
تھائی .

SHEHRE – RAMADAN – AL MOAZZAM 1439H - MENUS

1st Ramazan , TUESDAY				
Description	Menu	وانگي	رقم	
	NAMAK	نمک	۱	
NO MAWA	MALIDO	۱ مٹھاس	۲	
(OPTIONAL) Drain out excess oil	SHAMI KABAB	۱ کھاڑاس	۳	
	4 CHICKEN LEGS GRAVY	ترکاري	۴	
Sieve (channi) the Atta before making dough. Helps to keep roti soft use a cotton cloth to cover the rotis. This helps rotis from getting dried.	ROTI or MANDA or NAAN	روٹی	۵	
Mutton could be added	TUWWAR PULAV	چاول	۶	جن
	PALIDU	Gravy		
Add bundi just before service time. Salad should be kept cold.	DAHI BUNDI SALAD	Salad	۷	
Uncut whole fruit	FRUIT	Fruit	۸	
	SHEHED PAANI	Drink	۹	

MENU PLANNING			
TOTAL NUMBER OF THAALS		COST OF ONE THAAL	
OVER HEADS		COST OF ENTIRE JAMAN	
REMARKS			

2nd Ramazan , WED			
Description	Menu	وانگي	رقم
	NAMAK	نمک	۱
	CHOCOLATE ICE – CREAM	۱ منھاس	۲
Breast cut lengthwise. Marinate in Salt and pepper and some oil in a pan and heat on high heat.	CHICKEN STEAK	۱ کھاڑاس	۳
Avoid using corn as it gets spoiled easily. Avoid using too much masala it changes the taste of vegies.	MIX VEGETABLE TARKARI	ترکاري	۴
Sieve (channi) the Atta before making dough. Helps to keep roti soft use a cotton cloth to cover the rotis.	ROTI or MANDA	روٹی	۵
Add barista	CHAAWAL	حاول	۶
Tadka must be added after dal is prepared	DAAL TADKA	Gravy	
	PASTA SALAD	Salad	۷
Uncut whole fruit	FRUIT	Fruit	۸
	GOLPAANI	Drink	۹

MENU PLANNING			
TOTAL NUMBER OF THAALS		COST OF ONE THAAL	
OVER HEADS		COST OF ENTIRE JAMAN	
REMARKS			

3rd Ramazan , THU				
Description	Menu	وانگي	رقم	
	NAMAK	نمک	۱	
	CARAMEL CUSTARD	۱ منھاس	۲	
(OPTIONAL) Mix all the mixture given in the recipe. Roll out into small even balls and coat with flour mixture.	CORN CHEESE BALLS	۱ کھاراس	۳	
	Chicken Lawabdar Or Kadaai chicken	ترکاري	۴	
Sieve (channi) the Atta before making dough. Helps to keep roti soft use a cotton cloth to cover the rotis. This helps rotis from getting dried.	ROTI or MANDA or NAAN	روٹی	۵	
	VEG PULAV Or VEG BIRYANI	چاول	۶	جمن
Serve cold.	MATTHO	Gravy		
No onions. Serve cold.	GREEN SALAD	Salad	۷	
Uncut whole fruit	FRUIT	Fruit	۸	
	DRINK	Drink	۹	

MENU PLANNING			
TOTAL NUMBER OF THAALS		COST OF ONE THAAL	
OVER HEADS		COST OF ENTIRE JAMAN	
REMARKS			

SHEHRE – RAMADAN – AL MOAZZAM 1439H - MENUS

4th Ramazan , FRI			
Description	Menu	وانگي	رقم
	NAMAK	نمک	۱
water based ice cream	SORBET	۱ منھاس	۲
Drain out excess oil.	FULL FRIED CHICKEN	۱ کھاڻيس	۳
	-	ترکاري	۴
TO CONSUME WITH KAARI Sieve (channi) the Atta before making dough. Helps to keep roti soft use a cotton cloth to cover the rotis.	ROTI or MANDA or NAAN	روٽي	۵
	MUTTON KAARI	چاول	جن
Add barista	CHAAWAL	Gravy	
Soak the chana overnight. Serve cold.	CHANA SALAD	Salad	۷
Uncut whole fruit	FRUIT	Fruit	۸
	SHEHED PAANI	Drink	۹

MENU PLANNING			
TOTAL NUMBER OF THAALS		COST OF ONE THAAL	
OVER HEADS		COST OF ENTIRE JAMAN	
REMARKS			

SHEHRE – RAMADAN – AL MOAZZAM 1439H - MENUS

5th Ramazan , SAT			
Description	Menu	وانگي	رقم
	NAMAK	نمک	۱
	FRUIT CREAM	۱ منھاس	۲
(OPTIONAL) Drain out excess oil	SPRING ROLLS	۱ کھاٹراس	۳
Sear the mutton before adding to the masala mixture. It enhances the taste and color of the dish.	Mutton Kit / Bhuna Gosht	ترکاري	۴
Sieve (channi) the Atta before making dough. Helps to keep roti soft use a cotton cloth to cover the rotis. This helps rotis from getting dried.	ROTI or MANDA or NAAN	روٹی	۵
Chicken or Vegetable - according to Local Tastes and Budget.	FRIED RICE	چاول	۶
Chicken or Vegetable– according to Local Tastes and Budget.	SWEET SOUR GRAVY	Gravy	
Cabbage should be washed in ice cold water. Add cucumber and tomatoes.	CABBAGE SALAD	Salad	۷
Uncut whole fruit	FRUIT	Fruit	۸
	GOL PAANI	Drink	۹

MENU PLANNING			
TOTAL NUMBER OF THAALS		COST OF ONE THAAL	
OVER HEADS		COST OF ENTIRE JAMAN	
REMARKS			

6th Ramazan , SUN				
Description	Menu	وانگي	رقم	
<p>Guidelines for Local Menu</p> <ul style="list-style-type: none"> • Menu should be in accordance with 1 Kharas 1 Mithaas Nizaam. • Dishes which are a local speciality, or relished by the local mumineen should be used. • All Mawa items should be avoided. • Fish Items should be avoided. • Raw Onions should be avoided in all dishes. • Dishes which are a speciality of the Caterers can be made during these days. • No platters • No paapad or Ichaar 	<p>LOCAL MENU</p>	نمک	۱	
		۱ منھاس	۲	
		۱ کھاڑاں	۳	
		ترکاري	۴	
		روٹی	۵	
		چاول	جمن	۶
		Gravy		
		Salad	۷	
		Fruit	۸	
Drink	۹			

MENU PLANNING			
TOTAL NUMBER OF THAALS		COST OF ONE THAAL	
OVER HEADS		COST OF ENTIRE JAMAN	
REMARKS			

SHEHRE – RAMADAN – AL MOAZZAM 1439H - MENUS

7th Ramazan , MON			
Description	Menu	وانگي	رقم
	NAMAK	نمک	۱
Serve ice cream if you don't serve Mango Rass	ICE CREAM (IF NO RASS)	۱ منھاس	۲
	DABBA GOSHT	۱ کھاڑاس	۳
No ice cream to serve if you serve RASS	MANGO RASS	ترکاري	۴
TO CONSUME WITH RASS OR DABBA GOSHT. Sieve (channi) the Atta before making dough. Helps to keep roti soft use a cotton cloth to cover the rotis. This helps rotis from getting dried.	ROTI or MANDA or PARR	روٹی	۵
	CHAWAL	چاول	جن
	AKHA MASOOR DAAL	Gravy	
Boil baby potatoes Toss in mayonnaise.	BABY POTATO SALAD	Salad	۷
Uncut whole fruit	FRUIT	Fruit	۸
	SHEHED PAANI	Drink	۹

MENU PLANNING			
TOTAL NUMBER OF THAALS		COST OF ONE THAAL	
OVER HEADS		COST OF ENTIRE JAMAN	
REMARKS			

SHEHRE – RAMADAN – AL MOAZZAM 1439H - MENUS

8th Ramazan , TUE			
Description	Menu	وانگي	رقم
	NAMAK	نمک	۱
	VANILLA ICE CREAM	۱ منھاس	۲
(OPTIONAL) Drain out excess oil	SAMOSA	۱ کھاڻيس	۳
Any seasonal veg tarkaari, available fresh In the market.	SEASONAL VEG	ترکاري	۴
Sieve (channi) the Atta before making dough. Helps to keep roti soft use a cotton cloth to cover the rotis. This helps rotis from getting dried.	ROTI or MANDA	روٽي	۵
(With Birista)	KHICHDI	چاول	۶
Golden Khurdi	KHURDI	Gravy	
Boil the noodles and keep aside. Add nuts, salt, pepper and lime juice.	NOODLE SALAD	Salad	۷
Uncut whole fruit	FRUIT	Fruit	۸
	GOL PAANI	Drink	۹

MENU PLANNING			
TOTAL NUMBER OF THAALS		COST OF ONE THAAL	
OVER HEADS		COST OF ENTIRE JAMAN	
REMARKS			

SHEHRE – RAMADAN – AL MOAZZAM 1439H - MENUS

9th Ramazan , WED				
Description	Menu	وانگي	رقم	
	NAMAK	نمک	۱	
	SUJI	۱ منھاس	۲	
(OPTIONAL) Drain out excess oil.	BAIDA ROTI	۱ کھاٹراس	۳	
For patveliya gosht mix masalas, apply to the patra and roll tightly. Steam the patra for 30 mins.	PATVELIYA gosht Or Chana Boti	ترکاري	۴	
Sieve (channi) the Atta before making dough. Helps to keep roti soft use a cotton cloth to cover the rotis. This helps rotis from getting dried.	ROTI or MANDA or NAAN	روٹی	۵	
(With Birista)	CHAWAL	چاول	جمن	۶
	DAAL	Gravy		
Toss Corn in a large bowl with vinegar, olive oil, salt, and pepper. Just before serving, toss in basil.	CORN SALAD	Salad	۷	
Uncut whole fruit	FRUIT	Fruit	۸	
	DRINK	Drink	۹	

MENU PLANNING			
TOTAL NUMBER OF THAALS		COST OF ONE THAAL	
OVER HEADS		COST OF ENTIRE JAMAN	
REMARKS			

SHEHRE – RAMADAN – AL MOAZZAM 1439H - MENUS

10th Ramazan , THU			
Description	Menu	وانگي	رقم
	NAMAK	نمک	۱
	STRAWBERRY ICE CREAM	۱ منھاس	۲
(OPTIONAL) Drain out excess oil.	VEGETABLE CUTLET	۱ کھاٹراس	۳
Chicken should be cooked in masala then add to the gravy and cook in cream and butter. (DO NOT BOIL THE CHICKEN)	BUTTER CHICKEN	ترکاري	۴
Sieve (channi) the Atta before making dough. Helps to keep roti soft use a cotton cloth to cover the rotis.	ROTI or MANDA or NAAN	روٹی	۵
With Birista	KHEEMA KHICHIDI	چاول	۶
Add croutons just before service	TOMATO SOUP	Gravy	
Sprout the beans and add tomatoes, green chilies, boiled potatoes and dress with lemon drops.	SPROUT SALAD	Salad	۷
Uncut whole fruit	FRUIT	Fruit	۸
	SHEHED PAANI	Drink	۹

MENU PLANNING			
TOTAL NUMBER OF THAALS		COST OF ONE THAAL	
OVER HEADS		COST OF ENTIRE JAMAN	
REMARKS			

SHEHRE – RAMADAN – AL MOAZZAM 1439H - MENUS

11th Ramazan , FRI			
Description	Menu	وانگي	رقم
	NAMAK	نمک	۱
	CHAAWAL / SEV ZARDO	۱ منھاس	۲
(OPTIONAL) Drain out excess oil	CHICKEN 65	۱ کھاڑا	۳
	ALOO TARKAARI	ترکاري	۴
Sieve (channi) the Atta before making dough. Helps to keep roti soft use a cotton cloth to cover the rotis. This helps rotis from getting dried.	ROTI or MANDA or NAAN	روٹی	۵
(With Birista)	CHICKEN BIRYANI	چاول	۶
Serve chilled	MATTHO	Gravy	
No onions. Serve cold.	MIX VEGETABLE SALAD	Salad	۷
Uncut whole fruit	FRUIT	Fruit	۸
	GOL PAANI	Drink	۹

MENU PLANNING			
TOTAL NUMBER OF THAALS		COST OF ONE THAAL	
OVER HEADS		COST OF ENTIRE JAMAN	
REMARKS			

SHEHRE – RAMADAN – AL MOAZZAM 1439H - MENUS

12th Ramazan, SAT			
Description	Menu	وانگي	رقم
	NAMAK	نمک	۱
	ICE CREAM	۱ منھاس	۲
Marinate chicken in masala for 4hrs. Then BBQ (charcoal) it or shallow fry it on high heat.	CHICKEN DRUM STICKS	۱ کھاٹراس	۳
-	-	ترکاري	۴
TO CONSUME WITH DAL GOSHT Sieve (channi) the Atta before making dough. Helps to keep roti soft use a cotton cloth to cover the rotis.	ROTI or MANDA or NAAN	روٹی	۵
With Birista	CHAAWAL	چاول	جن
	DAAL GOSHT	Gravy	
No onions. Serve cold.	GREEN SALAD	Salad	۷
Uncut whole fruit	FRUIT	Fruit	۸
	DRINK	Drink	۹

MENU PLANNING			
TOTAL NUMBER OF THAALS		COST OF ONE THAAL	
OVER HEADS		COST OF ENTIRE JAMAN	
REMARKS			

13th Ramazan, SUN				
Description	Menu	وانگي	رقم	
<p>Guidelines for Local Menu</p> <ul style="list-style-type: none"> • Menu should be in accordance with 1 Kharas 1 Mithaas Nizaam. • Dishes which are a local speciality, or relished by the local mumineen should be used. • All Mawa items should be avoided. • Fish Items should be avoided. • Raw Onions should be avoided in all dishes. • Dishes which are a speciality of the Caterers can be made during these days. • No platters • No paapad or Ichaar 	<p>LOCAL MENU</p>	نمک	۱	
		۱ منہاس	۲	
		۱ کھاڑاں	۳	
		ترکاری	۴	
		روٹی	۵	
		چاول	جمن	۶
		Gravy		
		Salad	۷	
		Fruit	۸	
		Drink	۹	

MENU PLANNING			
TOTAL NUMBER OF THAALS		COST OF ONE THAAL	
OVER HEADS		COST OF ENTIRE JAMAN	
REMARKS			

SHEHRE – RAMADAN – AL MOAZZAM 1439H - MENUS

14th Ramazan, MON			
Description	Menu	وانگي	رقم
	NAMAK	نمک	۱
	ICE CREAM	۱ منھاس	۲
(OPTIONAL)	MUTTON OR CHICKEN SEEKH	۱ کھاڑس	۳
	PALAK PANEER Or PALAK TARKAARI	ترکاري	۴
Sieve (channi) the Atta before making dough. Helps to keep roti soft use a cotton cloth to cover the rotis.	ROTI or MANDA	روٹی	۵
	MASOOR PULAV	چاول	۶
	KADI	Gravy	
Cut carrot and beetroot in equal size. Serve cold.	CARROT AND BEETROOT SALAD	Salad	۷
Uncut whole fruit	FRUIT	Fruit	۸
	SHEHED PAANI	Drink	۹

MENU PLANNING			
TOTAL NUMBER OF THAALS		COST OF ONE THAAL	
OVER HEADS		COST OF ENTIRE JAMAN	
REMARKS			

SHEHRE – RAMADAN – AL MOAZZAM 1439H - MENUS

15th Ramazan, TUE			
Description	Menu	وانگي	رقم
	NAMAK	نمک	۱
	SUJI	۱ منھاس	۲
(OPTIONAL) Drain out excess oil.	CHICKEN CREAM TIKKA	۱ کھاڻيس	۳
Traditional method.	CHICKEN TARKAARI	ترڪاري	۴
Sieve (channi) the Atta before making dough. Helps to keep roti soft use a cotton cloth to cover the rotis.	ROTI or MANDA or NAAN	روٽي	۵
(With Birista)	VAGHARELI KHICHDI	چاول	۶
	KHURDI	Gravy	
No onions. Serve cold.	MIX VEGETABLE SALAD	Salad	۷
Uncut whole fruit	FRUIT	Fruit	۸
	GOL PAANI	Drink	۹

MENU PLANNING			
TOTAL NUMBER OF THAALS		COST OF ONE THAAL	
OVER HEADS		COST OF ENTIRE JAMAN	
REMARKS			

SHEHRE – RAMADAN – AL MOAZZAM 1439H - MENUS

16th Ramazan, WED				
Description	Menu	وانگي	رقم	
	NAMAK	نمک	۱	
	CHOCOLATE ICE – CREAM	۱ منھاس	۲	
Cut the breast into strips and marinate in masalas. Add oil in a pan sauté chopped ginger and garlic until cooked	CHILLY CHICKEN	۱ کھاڑاس	۳	
Avoid using corn as it gets spoiled easily. Avoid using too much masala.	MIX VEGETABLE TARKARI	ترکاري	۴	
Sieve (channi) the Atta before making dough. Helps to keep roti soft use a cotton cloth to cover the rotis.	ROTI or MANDA	روٹی	۵	
(With Birista)	CHAAWAL	چاول	جن	۶
Tadka must be added after dal is prepared	DAAL TADKA	Gravy		
Mix garbanzo beans (Kabuli Chana), Kidney Beans (Rajma), Green Beans and Celery.	RAJMA SALAD (3 beans salad)	Salad	۷	
Uncut whole fruit	FRUIT	Fruit	۸	
	SHEHED PAANI	Drink	۹	

MENU PLANNING			
TOTAL NUMBER OF THAALS		COST OF ONE THAAL	
OVER HEADS		COST OF ENTIRE JAMAN	
REMARKS			

SHEHRE – RAMADAN – AL MOAZZAM 1439H - MENUS

17th Ramazan, THU			
Description	Menu	وانگي	رقم
	NAMAK	نمک	۱
	FRUIT CREAM	۱ منھاس	۲
(OPTIONAL)	LAGANYA SEEKH	۱ کھاٹراس	۳
Use only mentioned ingredients given in the recipe for kadai chicken.	Chicken Lawabdar Or Kadaai chicken	ترکاري	۴
Sieve (channi) the Atta before making dough. Helps to keep roti soft use a cotton cloth to cover the rotis.	ROTI or MANDA or NAAN	روٹی	۵
	VEG PULAV Or VEG BIRYANI	چاول	۶
Serve chilled	MATTHO	Gravy	
No onions. Serve cold.	GREEN SALAD	Salad	۷
Uncut whole fruit	FRUIT	Fruit	۸
	DRINK	Drink	۹

MENU PLANNING			
TOTAL NUMBER OF THAALS		COST OF ONE THAAL	
OVER HEADS		COST OF ENTIRE JAMAN	
REMARKS			

SHEHRE – RAMADAN – AL MOAZZAM 1439H - MENUS

18th Ramazan, FRI			
Description	Menu	وانگي	رقم
	NAMAK	نمک	۱
NO MAWA. Use condensed milk or evaporated milk.	SHAHI TUKDA - PAV HALWO	۱ منھاس	۲
(OPTIONAL) Drain out excess oil.	SPRING ROLLS	۱ کھاڑس	۳
Sear the mutton before adding to the masala mixture. It enhances the taste and color of the dish	Mutton Keit Or Bhuna Gosht	ترکاري	۴
	ROTI or MANDA or NAAN	روٹی	۵
Chicken or Vegetable gravy – according to Local Tastes /Budget.	FRIED RICE	چاول	۶
Chicken or Vegetable gravy – according to Local Tastes /Budget.	SWEET SOUR GRAVY FRIED RICE	Gravy	
Cabbage should be washed in ice cold water. Add cucumber, tomatoes and season with salt and pepper. Serve cold.	CABBAGE SALAD	Salad	۷
Uncut whole fruit	FRUIT	Fruit	۸
	DRINK	Drink	۹

MENU PLANNING			
TOTAL NUMBER OF THAALS		COST OF ONE THAAL	
OVER HEADS		COST OF ENTIRE JAMAN	
REMARKS			

19th Ramazan, SAT				
Description	Menu	وانگي	رقم	
MAULA TUS MENU		نمک	۱	
		۱ منھاس	۲	
		۱ کھاڑاں	۳	
		ترکاري	۴	
		روٹی	۵	
		چاول	جمن	۶
		Gravy		
		Salad		۷
		Fruit		۸
		Drink		۹

MENU PLANNING			
TOTAL NUMBER OF THAALS		COST OF ONE THAAL	
OVER HEADS		COST OF ENTIRE JAMAN	
REMARKS			

20th Ramazan, SUN				
Description	Menu	وانگي	رقم	
Guidelines for Local Menu <ul style="list-style-type: none"> • Menu should be in accordance with 1 Kharas 1 Mithaas Nizaam. • Dishes which are a local speciality, or relished by the local mumineen should be used. • All Mawa items should be avoided. • Fish Items should be avoided. • Raw Onions should be avoided in all dishes. • Dishes which are a speciality of the Caterers can be made during these days. • No platters • No paapad or Ichaar 	LOCAL MENU	نمک	۱	
		۱ منہاس	۲	
		۱ کھاڑاں	۳	
		ترکاری	۴	
		روٹی	۵	
		چاول	جمن	۶
		Gravy		
		Salad	۷	
		Fruit	۸	
		Drink	۹	

MENU PLANNING			
TOTAL NUMBER OF THAALS		COST OF ONE THAAL	
OVER HEADS		COST OF ENTIRE JAMAN	
REMARKS			

SHEHRE – RAMADAN – AL MOAZZAM 1439H - MENUS

21st Ramzan, MON			
Description	Menu	وانگي	رقم
	NAMAK	نمک	۱
Do not add sour fruit (pine apple, kiwi, etc.) Serve cold.	FRUIT CREAM	۱ منھاس	۲
(OPTIONAL)	MUTTON OR CHICKEN SEEKH	۱ کھاڑاس	۳
Chicken should be cooked in tikka masala then add to the makhani gravy and cook add cream, butter and adjust the taste accordingly. (DO NOT BOIL THE CHICKEN)	Butter chicken	ترکاري	۴
Sieve (channi) the Atta before making dough. Helps to keep roti soft use a cotton cloth to cover the rotis.	ROTI or MANDA or NAAN	روٹی	۵
(With Birista)	CHAWAL	چاول	۶
	AKHA MASOOR DAL	Gravy	
Boil baby potatoes Toss in mayonnaise.	BABY POTATO SALAD	Salad	۷
Uncut whole fruit	FRUIT	Fruit	۸
	DRINK	Drink	۹

MENU PLANNING			
TOTAL NUMBER OF THAALS		COST OF ONE THAAL	
OVER HEADS		COST OF ENTIRE JAMAN	
REMARKS			

SHEHRE – RAMADAN – AL MOAZZAM 1439H - MENUS

22nd Ramzan, TUE			
Description	Menu	وانگي	رقم
	NAMAK + SODANNU	نمک	۱
	ICE CREAM	۱ منھاس	۲
	SAMOSA	۱ کھاڻيس	۳
Traditional Method.	CHICKEN TARKAARI	ترڪاري	۴
Sieve (channi) the Atta before making dough. Helps to keep roti soft use a cotton cloth to cover the rotis.	ROTI or MANDA or NAAN	روٽي	۵
With Birista	VAGHARELI KHICHDI	چاول	۶
	KHURDI	Gravy	
	CHANA SALAD	Salad	۷
Uncut whole fruit	FRUIT	Fruit	۸
	SHEHED PAANI	Drink	۹

MENU PLANNING			
TOTAL NUMBER OF THAALS		COST OF ONE THAAL	
OVER HEADS		COST OF ENTIRE JAMAN	
REMARKS			

SHEHRE – RAMADAN – AL MOAZZAM 1439H - MENUS

23rd Ramzan, WED			
Description	Menu	وانگي	رقم
	NAMAK + SODANNU	نمک	۱
	SORBET	۱ منھاس	۲
Marinate chicken in masala for at least 4- 5 hrs. Than BBQ (charcoal) it or shallow fry it on a high heat.	CHICKEN DRUM STICKS	۱ کھاڑاس	۳
Avoid using corn as it gets spoiled easily. Avoid using too much masala.	Mix veg Tarkaari	ترکاري	۴
Sieve (channi) the Atta before making dough. Helps to keep roti soft use a cotton cloth to cover the rotis.	ROTI or MANDA or NAAN	روٹی	۵
(With Birista)	Mutton Biryani	چاول	۶
	MATTHO	Gravy	
Toss Corn in a large bowl with vinegar, olive oil, salt, and pepper. Just before serving,	CORN SALAD	Salad	۷
Uncut whole fruit	FRUIT	Fruit	۸
	GOLPAANI	Drink	۹

MENU PLANNING			
TOTAL NUMBER OF THAALS		COST OF ONE THAAL	
OVER HEADS		COST OF ENTIRE JAMAN	
REMARKS			

SHEHRE – RAMADAN – AL MOAZZAM 1439H - MENUS

24th Ramzan, THU			
Description	Menu	وانگي	رقم
	NAMAK	نمک	۱
	CARAMEL CUSTARD	۱ منھاس	۲
(OPTIONAL) Drain out excess oil.	BAIDA ROTI	۱ کھاڻيس	۳
	CHOLAI BHAI	ترکاري	۴
Sieve (channi) the Atta before making dough. Helps to keep roti soft use a cotton cloth to cover the rotis.	ROTI or MANDA or NAAN	روٽي	۵
(With Birista)	MOONG PULAV	چاول	۶
	BHAJYA KADI	Gravy	
Cut carrot and beetroot in equal size. Serve cold.	CARROT AND BEETROOT SALAD	Salad	۷
Uncut whole fruit	FRUIT	Fruit	۸
	DRINK	Drink	۹

MENU PLANNING			
TOTAL NUMBER OF THAALS		COST OF ONE THAAL	
OVER HEADS		COST OF ENTIRE JAMAN	
REMARKS			

SHEHRE – RAMADAN – AL MOAZZAM 1439H - MENUS

25th Ramzan, FRI			
Description	Menu	وانگي	رقم
	NAMAK	نمک	۱
Serve ice cream if you don't serve Mango Rass	ICE CREAM (IF NO RASS)	۱ منھاس	۲
	DABBA GOSHT	۱ کھاڻا	۳
No ice cream to serve if you serve RASS	MANGO RASS	ترکاري	۴
TO CONSUME WITH RASS OR DABBA GOSHT Sieve (channi) the Atta before making dough. Helps to keep roti soft use a cotton cloth to cover the rotis.	ROTI or MANDA or PARR	روٽي	۵
(With Birista)	CHAWAL	چاول	۶
	AKHA MASOOR DAAL	Gravy	
Boil baby potatoes Toss in mayonnaise, season with Salt and pepper.	BABY POTATO SALAD	Salad	۷
Uncut whole fruit	FRUIT	Fruit	۸
	SHEHED PAANI	Drink	۹

MENU PLANNING			
TOTAL NUMBER OF THAALS		COST OF ONE THAAL	
OVER HEADS		COST OF ENTIRE JAMAN	
REMARKS			

SHEHRE – RAMADAN – AL MOAZZAM 1439H - MENUS

26th Ramzan, SAT			
Description	Menu	وانگي	رقم
	NAMAK	نمک	۱
	ICE CREAM	۱ منھاس	۲
(OPTIONAL) Marinate chicken in dahi and tikka masala for at least 4- 5 hrs. Than BBQ (charcoal) it or shallow fry it on a high heat.	CHICKEN TIKKA	۱ کھاڻيس	۳
-	-	ترکاري	۴
TO CONSUME WITH DAAL GOSHT Sieve (channi) the Atta before making dough. Helps to keep roti soft use a cotton cloth to cover the rotis.	ROTI or MANDA or NAAN	روٽي	۵
(With Birista)	CHAAWAL	چاول	جن
	DAAL GOSHT	Gravy	
No onions. Serve cold.	GREEN SALAD	Salad	۷
Uncut whole fruit	FRUIT	Fruit	۸
	GOL PAANI	Drink	۹

MENU PLANNING			
TOTAL NUMBER OF THAALS		COST OF ONE THAAL	
OVER HEADS		COST OF ENTIRE JAMAN	
REMARKS			

27th Ramzan, SUN				
Description	Menu	وانگي	رقم	
Guidelines for Local Menu <ul style="list-style-type: none"> Menu should be in accordance with 1 Kharas 1 Mithaas Nizaam. Dishes which are a local speciality, or relished by the local mumineen should be used. All Mawa items should be avoided. Fish Items should be avoided. Raw Onions should be avoided in all dishes. Dishes which are a speciality of the Caterers can be made during these days. No platters No paapad or Ichaar 	LOCAL MENU	نمک	۱	
		۱ منہاس	۲	
		۱ کھاڑاں	۳	
		ترکاری	۴	
		روٹی	۵	
		چاول	جمن	۶
		Gravy		
		Salad	۷	
		Fruit	۸	
		Drink	۹	

MENU PLANNING			
TOTAL NUMBER OF THAALS		COST OF ONE THAAL	
OVER HEADS		COST OF ENTIRE JAMAN	
REMARKS			

SHEHRE – RAMADAN – AL MOAZZAM 1439H - MENUS

28th Ramzan, MON			
Description	Menu	وانگي	رقم
	NAMAK	نمک	۱
	SORBET	۱ منھاس	۲
Drain out excess oil.	SHAMI KABAB	۱ کھاڻيس	۳
Any seasonal veg tarkaari, available fresh In the market.	SEASONAL VEG TARKAARI	ترکاري	۴
Sieve (channi) the Atta before making dough. Helps to keep roti soft use a cotton cloth to cover the rotis.	ROTI or MANDA	روٽي	۵
(With Birista)	CHAWAL	چاول	۶
	MASOOR DAAL	Gravy	
No onions. Serve cold.	MIX VEG SALAD	Salad	۷
Uncut whole fruit	FRUIT	Fruit	۸
	DRINK	Drink	۹

MENU PLANNING			
TOTAL NUMBER OF THAALS		COST OF ONE THAAL	
OVER HEADS		COST OF ENTIRE JAMAN	
REMARKS			

SHEHRE – RAMADAN – AL MOAZZAM 1439H - MENUS

29th Ramzan, TUE			
Description	Menu	وانگي	رقم
	NAMAK	نمک	۱
	ICE CREAM	۱ منھاس	۲
(OPTIONAL)	CHICKEN MASKA MARI	۱ کھاڑا	۳
Fry the aloo before adding it to the gravy.	ALOO TARKAARI	ترکاري	۴
Sieve (channi) the Atta before making dough. Helps to keep roti soft use a cotton cloth to cover the rotis.	ROTI or MANDA or NAAN	روٹی	۵
(With Birista)	AKHNI PULAV	چاول	جن
Preferably Almond soup	SOUP	Gravy	
Soak chana overnight	CHANA BATETA SALAD	Salad	۷
Uncut whole fruit (Banana)	FRUIT	Fruit	۸
	SHEHED PAANI	Drink	۹

MENU PLANNING			
TOTAL NUMBER OF THAALS		COST OF ONE THAAL	
OVER HEADS		COST OF ENTIRE JAMAN	
REMARKS			

30th Ramzan, WED			
Description	Menu	وانگي	رقم
	NAMAK + SODANNU	نمک	۱
NO MAWA	MALIDO	۱ منھاس	۲
(RECOMMENDED)	MUTTON RAAN	۱ کھاڑاس	۳
	4 CHICKEN LEGS GRAVY	ترکاري	۴
Sieve (channi) the Atta before making dough. Helps to keep roti soft use a cotton cloth to cover the rotis.	ROTI or MANDA or NAAN	روٹی	۵
Mutton could be added	TUWWAR PULAAV	چاول	۶
	PALIDU	Gravy	
Add bundi just before service time. Salad should be cold.	DAHI BUNDI SALAD	Salad	۷
Uncut whole fruit	FRUIT	Fruit	۸
	GOLPAANI	Drink	۹

MENU PLANNING			
TOTAL NUMBER OF THAALS		COST OF ONE THAAL	
OVER HEADS		COST OF ENTIRE JAMAN	
REMARKS			

SHEHRE – RAMADAN – AL MOAZZAM 1439H - MENUS

Suggested ice creams	
1	Saancha ice cream – (Fresh Fruit)
Suggested Sorbets	
1	Water melon
2	Lemon
3	Mosambi
4	Orange
5	Coconut water
Suggested Drinks	
1	Lemon Juice
2	Rose Sherbet
3	Fresh Juice
4	Buttermilk (Chhaas)
Suggested Fruits	
1	Grapes
2	Strawberries
3	Apples
4	Pears
5	Oranges
6	Bananas
7	Figs