

Sabri Nihari

2502 W Devon Ave 60659-1970 · +17734653272 · Updated: Jan 14, 2026

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APPETIZERS 5

Chicken Pakora	\$5.99
fresh tender chicken fillets, lightly battered and fried golden brown	
Shami Kabab	\$5.50
just like mom used to make! homemade mashed lean beef, lentils and other herbs served with lemon and our special sauce	
Vegetable Pakora	\$4.99
ou like enjoy this garden-fresh assortment of vegetables, lightly battered and fried to a golden finish	
Vegetable Somasa	\$4.99
made from scratch in our kitchen, hand made flaky golden pastry, stuffed potatoes with delicately special mixed vegetables, deep-fried to golden perfection served with our special sauce	
Beef Samosa	\$5.99
ground sirloin or beef made from scratch in our kitchen homemade flaky golden pastry with stuffed fresh lean ground beef, delicately seasoned with spice and mixed	

FRY CHARCOAL & GRILL DISHES 5

Boti Kabab	\$10.49
boneless pieces of tender beef marinated over night in organic herbs, master fully agitated and barbequed over charcoal	
Chaplee Kabab	\$10.49
the gallant of khan's favorite of peshawar city, thick delicious patty of fresh ground beef marinated with papaya and different spices, grilled over charcoal highly recommended	
Chicken Boti	\$10.49
he most tender of all meats, charbroiled to your specification boneless chicken marinated over night in a blend of yogurt ginger, garlic. masterfully basted and barbequed over charcoal, the traditional red chicken highly recommended	
Malai Chicken Boti	\$10.99
the most tender of all meats. charbroiled to your specification, boneless chicken marinated over night in a blend of yogurt, milk ginger, garlic masterfully basted and barbequed over charcoal, highly recommended	
Chicken Tikka Boti	\$10.99
the most tender of all meats, charbroiled to your specification, boneless chicken marinated over night in a blend of yogurt ginger, garlic masterfully basted and barbequed over charcoal highly recommended	

VEGETABLE DISHES 5

Aloo Palak	\$8.99
pinach and potato cooked with organic herbs mouth watering dish of punjab	

Dal	\$8.99
mong dal, is king of lentils, and every one delight	
Dal Palak	\$8.99
lentils, spinach and garlic tarka on it. very tasty	
Bhindi Masala	\$8.99
fresh okra made with fresh tomato, onion, jalapeno, and special organic herb	
Mattar Paneer	\$8.99

CHEFS SPECIAL 6

Sabri Nihari	\$9.99
the most tender of meats, a generous portion of beef cooked until its fork tender! highly recommended	
Seekh Fry	\$10.49
mashed seekha kabab cooked in our, very delicious	
Kunnah Paya	\$11.99
its a very special dish originally from chinoit punjab made with goat leg and meat, very delicious	
Palak Ghosht	\$10.99
spinach with tender meat cooked with ginger, garlic, and green chili, cooked with a tradition punjabi flavor	
Bhindi Ghosht	\$10.99
okra with tender meat cooked with tomato, onion, garlic, ginger, and special herbs	
Dal Ghosht	\$10.99
moong dal cooked with tender meat	

CURY DISHES 4

Brain Masala	\$12.99
Chiaken Makhani	\$10.49
thick chicken curry cooked in pure butter	
Haleem	\$9.99
Karahi Chicken	\$10.49
made with garlic, ginger, tomato & herbs	