



MEHFIL
RESTAURANT AND BANQUET

MAKE YOUR DREAMS COME TRUE WITH OUR BEAUTIFUL VENUE & QUALITY

- ★ Meetings & Conferences
- ★ Holiday Parties
- ★ Awards Banquets
- ★ Wedding Ceremonies
- ★ Wedding Receptions
- ★ South Asian Banquet Hall
- ★ Engagement & Ring Ceremonies



- ★ Sweet 16 Parties
- ★ Anniversary Parties
- ★ Birthday Parties
- ★ Photographer & Videography
- ★ Dj & Decorator
- ★ Bachelor Parties



571-292-9890

10820 Balls Ford Rd, Manassas, VA 20109, United States

VEG APPETIZERS

ALOO TIKKI

Made from mashed potatoes, cheese, herbs, spices and fried.

\$ 5.99

VEGETABLE SAMOSA

Savory turnover stuffed with Potato, Peas and spices.

\$ 5.99

VEGETABLE PAKORA

Mix vegetable fritters dipped in chickpeas batter and fried.

\$ 7.99

PANEER PAKORA

Homemade cheese lightly spiced and fried in chickpea batter.

\$ 13.99

VEG PLATTER

An Assortment of Samosas, vegetable pakoras, paneer pakoras and Aloo tikkis.

\$ 14.99

CHAAT CORNER (The Streets of India)

ALOO PAPDI CHAAT

Flour crisps mixed with boiled potatoes, onion, tomato and chickpeas topped with yogurt and chutneys

\$ 8.99

ALOO TIKKI CHAAT

Crispy potato patties topped with chickpeas, onion, tomatoes, cilantro, yogurt and chutneys.

\$ 8.99

SAMOSA CHAAT

Vegetable Samosa topped with chickpeas, onion, tomatoes, yogurt and chutneys.

\$ 8.99

CHANNA BHATURA

Chickpeas Masala served with Puffed Fried Bread

\$ 12.99

PAO BHAJI

Thick spicy vegetable gravy served with soft dinner rolls.

\$ 10.99

EGG PAO BHURJI

Scrambled Eggs cook with onion, tomato, green pepper and serve with soft dinner rolls.

\$ 14.99

PANEER PAO BHURJI

Scrambled Paneer (Homemade Cheese) cook with onion, tomato, green pepper and serve with soft dinner rolls.

\$ 13.99

NON-VEG APPETIZERS

FISH PAKORA

Finger pieces of tilapia fish, batter fried with herbs & Spices.

\$ 12.99

CHICKEN PAKORA

Chunks of tender chicken batter fried to perfection.

\$ 11.99

MIX KABAB PLATTER

An Assortment of Tandoori Chicken, Lamb seekh, Chicken Tikka, Malai Tikka and shrimp.

\$ 21.99

INDO CHINIES SPECIALTY

GOBI MANCHURIAN

Lightly battered cauliflower deep fried, sauteed with onions, green peppers and chili sauce.

\$ 11.99

FRIED RICE

Stir-fried rice cooked with Veggies. (Add Egg \$2, Chicken \$4, Shrimp \$6)

\$ 13.99

PANEER 65

Homemade Cheese cubes marinated with ginger & garlic sauteed with onion, curry leaves and chili sauce.

\$ 11.95

CHICKEN 65

Chicken cubes marinated with ginger & garlic sauteed with onion, curry leaves and chili sauce.

\$ 11.95

CHILI PANEER

Cottage cheese sauteed with onions, green peppers and chili sauce.

\$ 13.99

CHILI CHICKEN

Lightly battered boneless chicken deep fried, sauteed with onions, green peppers and chili sauce.

\$ 13.99

CHILI SHRIMP

Shrimp sauteed with onions, green peppers and chili sauce.

\$ 19.99



TANDOORI KABABS (All Entrees Served with Raita)

PANEER TIKKA \$17.99
Cubes of fresh cheese, green pepper, onions, and tomato marinated with herbs and spices.

TANDOORI MUSHROOMS \$15.99
White Button Mushroom marinated with spice, herbs and yougart grilled to perfection

CHICKEN TIKKA \$15.99
Tender cubes of chicken marinated in yogurt, spices and fresh herbs.

CHICKEN MALAI KABAB \$17.99
Tender cubes of chicken marinated in mild spices.

TANDOORI CHICKEN (HALF) \$15.99
Chicken marinated in yogurt, spices and fresh herbs. (served with 1 Naan)

TANDOORI CHICKEN (FULL) \$24.99
Chicken marinated in yogurt, spices and fresh herbs. (served with 2 Naans)

LAMB SHEEKH KABAB \$18.99
Minced lamb mixed with dry herbs and spices, skewered and broiled.

TANDOORI SHRIMP \$22.99
Shrimps marinated in Chef's special herbs and spices, broiled.

TANDOORI SALMON \$24.99
Fresh Salmon cubes marinated in Indian herbs and spices.

LAMB CHOP (2 PCS) \$24.99
Fresh Lamb chops marinated in Chef's special herbs and spices, broiled. (Add 1 Extra for 7.99)

MEHFIL SPECIALTIES

AMRITSARI CHICKEN MASALA \$24.99
Curry made in the unique Amritsari rich and creamy gravy and flavoured with freash cream, butter and fresh Tomatoes

CHICKEN CHETTINAD \$19.99
Spicy Pepper chicken cooked with coconut and curry leaves.

CHICKEN LAHORI \$24.99
Bone-In Chicken stir-fried with hebrs, spices, yogurt, onion, garlic, ginger and tomatoes.

DHABA DAL \$19.99
Dhaba dal is a delicious blend of lentils and spices.

HANDI KI DAL \$17.99
Handi Ki Dal is a rustic recipe of slow cooking lentils in a clay pot over charcoal.

LAMB DO PYAZA \$24.99
Lamb chunks sauteed with turmeric, diced onion, diced tomatoes and ginger.

METHI CHAMAN (PANNER) \$22.99
Homemade cheese cubes cooked with fenugreek leaves and freshly ground masala.

SAFFRON CHICKEN \$24.99
Royal recipe combines Bone- less chiken cubes cooked with saffron and cremy onion Sauce.

SAFFRON PANEER \$24.99
This Simple yet luxurious recipe combines fresh homemade cheese with preume of saffron and creamy tomatoes Sauce.

AMRITSARI KULCHA \$14.99
Leavened with floor, crispy bread stuffed with mashed potatoes, Homemade Cheese, Cauliflower served with Chickpea, white butter and pickel.

NON-VEG SPECIALTIES (All Entrees served with Basmati rice)

AUTHENTIC INDIAN CURRY
Choice of Meat cooked with Authentic Indian sauce.
Chicken-17.99 , Lamb-19.99 , Goat-20.99

KORMA CURRY
Choice of meat cooked with cashew nut gravy.
Chicken-17.99, Lamb-19.99, Goat-20.99

KARAHI MASALA
Choice of meat cooked in a wok with tomatoes, onions, ginger, garlic & green peppers.
Chicken-17.99, Lamb-19.99, Goat-20.99

SAAG CURRY
Choice of meat cooked with fresh spinach, herbs & spices..
Chicken-17.99, Lamb-19.99, Goat-20.99

ROGAN JOSH CURRY
Boneless chunks chunks cooked in Kashmiri Sauce.
Chicken-17.99, Lamb-19.99, Goat-20.99

METHI MALAI CURRY
Choice of Meat Infused in fenugreek simmered along with whole spices in creamy sauce.
Chicken-17.99, Lamb-19.99, Goat-20.99

VINDALOO CURRY

Choice of meat & potatoes cooked in Goan SPICY sauce.

Chicken-17.99, Lamb-19.99, Goat-20.99

TIKKA MASALA CURRY

Boneless Chunks braised in a fenugreek tomato creamy sauce with onions and peppers.

Chicken-17.99, Lamb-19.99

BUTTER CHICKEN

Boneless Chicken chunks cooked in fenugreek scented tomato creamy sauce.

\$ 17.99

DESI BUTTER CHICKEN (BONE-IN)

Bone in broiled chicken cooked in desi masala curry.

\$ 19.99

LAMB BUTTER MASALA

Boneless Lamb Chunks chunks cooked in fenugreek scented tomato creamy sauce.

\$ 19.99

SEAFOOD SPECIALTIES (All Entrees served with Basmati rice)

MALABAR FISH CURRY

Creamy fish curry with goodness of coconut milk and chillies.

\$ 14.99

SHRIMP BUTTER MASALA

Juicy shrimps cooked in creamy buttery masala sauce.

\$ 20.99

SHRIMP TIKKA MASALA

Juicy shrimps cooked in tikka masala sauce.

\$ 20.99

SHRIMP SAAG

An earthy, flavorful curry made with juicy shrimp, onion, garlic, ginger, in spanish sauce.

\$ 20.99

KARAHI SHRIMP

Shrimp cooked in wok with tomatoes, onion, ginger, garlic & green peppers.

\$ 20.99

SHRIMP VINDALOO

Fresh shrimp and potatoes cooked in Goan spicy sauce.

\$ 20.99

VEG SPECIALTIES (All Entrees served with Basmati rice)

DAL MAKHANI

Black lentil & kidney beans cooked over a slow flame & seasoned with fresh herbs.

\$ 14.99

DAL TADKA

Yellow lentils simmered with ginger, garlic cumin powder.

\$ 12.99

CHANNA MASALA

Chickpeas cooked in a tomato, Onion and Garlic sauce.

\$ 12.99

PUNJABI KADI PAKORA

Vegetable fritters cooked in homemade yogurt & chickpea-flour sauce.

\$ 14.99

PALAK PANEER

Fresh homemade cheese cooked with seasoned and tempered spinach.

\$ 14.99

SARSON KA SAAG

Fresh Green mustard leaves cooked with traditional herbs & spices.

\$ 16.99

KARAHI PANEER

Homemade cheese cubes cooked with ginger, garlic, tomatoes, onion & pepper in Indian curry Sauce.

\$ 17.99

NAVRATTAN KORMA

Mixed vegetables in rich cashew nuts, onions and tomatoes gravy sauce.

\$ 15.99

PANEER TIKKA MASALA

Broiled cottage cheese tossed with special Indian sauce.

\$ 17.99

SHAHI KOFTA

Homemade cheese and potato balls served in cashew nut sauce.

\$ 17.99

ALOO GOBI

Fresh cauliflower and potatoes cooked with onion, tomatoes and Indian spices.

\$ 14.99

BHINDI MASALA

Eggplant roasted in tandoor, mashed sautéed with fresh onions, peppers, ginger, garlic and tomatoes.

\$ 13.99

BAIGAN BHARTHA

Eggplant roasted in tandoor, mashed sautéed with fresh onions, peppers, ginger, garlic and tomatoes.

\$ 15.99

PANEER BUTTER MASALA

Homemade cheese cooked in creamy buttery masala sauce.

\$ 17.99

SHAHI PANEER

Homemade cheese cooked in thick gravy of cream, tomatoes and indian spices.

\$ 17.99

MATTAR PANEER

Peas and paneer in a tomato based sauce, spiced with Homemade Gram Masals.

\$ 16.99

BABY CORN BUTTER MASALA

Crispy baby corn is simmered in creamy tomato sauce and sprinkled with some dried fenugreek leaves.

\$ 14.99

CHANA PALAK

Chick Peas cooked with seasoned and tempered spinach.

\$ 14.99

JEERA ALOO

Boiled Potatoes sautéed with cumin and spice.

\$ 13.99

METHI PANEER

Homemade cheese cooked with fenugreek, ginger and garlic.

\$ 17.99

RICE SPECIALTIES

Served with Raita (Yogurt Sauce)

VEG BIRYANI

\$ 13.99

Basmati Rice cooked with fresh vegetables, homemade cheese, saffron, herbs and spices.

CHICKEN BIRYANI

\$ 16.99

Basmati rice cooked on slow fire with boneless chicken, saffron herbs and spices.

LAMB BIRYANI

\$ 18.99

Basmati rice cooked on slow fire with boneless lamb, saffron herbs and spices.

GOAT BIRYANI

\$ 19.99

Basmati rice cooked on slow fire with bone in goat, saffron herbs and spices.

SHRIMP BIRYANI

\$ 26.99

Basmati rice cooked on slow fire with fresh shrimp, saffron herbs and spices.

EGG BIRYANI

\$ 14.99

Basmati rice cooked on slow fire with fresh shrimp, saffron herbs and spices.



TANDOORI BREADS

ROTI

\$ 1.99

Whole wheat bread cooked in clay oven.

TAWA ROTI

\$ 1.99

Whole wheat bread cooked on Tawa

NAAN

\$ 2.99

Leavened white flour flat bread cooked in clay oven.

GARLIC NAAN

\$ 3.99

Leavened White flour bread mixed with garlic and cilantro.

PESHWARI NAAN

\$ 6.99

Leavened white flour bread stuffed with cherries, almonds and nuts.

ALOO PARANTHA

\$ 3.99

Wheat flour bread stuffed with potatoes.

BUTTER NAAN

\$ 2.99

Butter Naan is an Indian flatbread made up of all-purpose flour, oil, and milk.

GOBI PARANTHA

\$ 3.99

Wheat flour bread stuffed with cauliflowers.

METHI PARANTHA

\$ 3.99

Wheat flour layer bread mixed with fenugreek leaves.

PUDINA PARANTHA

\$ 3.99

Wheat flour layer bread mixed with mint leaves.

GARLIC NAAN

\$ 3.99

Flat bread, chopped garlic

PLAIN NAAN

\$ 1.99

Flatbread, baked in tandoor i.e. charcoal clay pit oven.

MAKKI DI ROTI

\$ 3.99

Unleavened Sweet Corn flour flat bread cooked in clay oven.

ONION KULCHA

\$ 3.99

Leavened White flour bread stuffed with onion.

PANEER KULCHA

\$ 5.99

Leavened White flour bread stuffed with homemade cheese.

KEEMA NAAN

\$ 5.99

Stuffed bread with ground lamb, herbs & spices.

AMRITSARI KULCHA

\$ 14.99

Leavened White flour bread stuffed Mashed potatoes and spices.

ALOO PARANTHA WITH YOGURT AND PICKEL \$ 6.99

GOBI PARANTHA WITH YOGURT AND PICKEL \$ 6.99

METHI PARANTHA WITH YOGURT AND PICKEL \$ 6.99

KEEMA PARANTHA WITH YOGURT AND PICKEL \$ 8.99

BEVERAGES

MASALA CHAI	\$ 2.99	SODAS	\$ 1.99
MANGO LASSI Soothing drink from Mango Pulp and churned fresh yogurt	\$ 3.99	(Coke, Diet Coke, Sprite, Ginger Ale)	
SALTY LASSI	\$ 2.99	KESAR LASSI	\$ 6.99
SWEET LASSI	\$ 2.99	Soothing drink from saffron and churned fresh yogurt.	
AVOCADO SHAKE	\$ 6.99	KESAR MILK	\$ 7.99
		Milk flavored with saffron.	
		KALA KHATTA	\$ 5.99
		This dark purple, sweet tangy drink is made from Jamun (java Plum).	

ACCOMPANIMENTS



MIXED PICKLE

\$ 2.99

WHITE RICE

\$ 3.99

RAITA

\$ 2.99

MASALA PAPAD (2 PCS)

\$ 4.99

Flat bread stuffed with ground lamb, coriander and spices

GREEN SALAD

\$ 5.99

ONION SALAD

\$ 4.99

TOMATO SALAD

\$ 4.99



DESSERTS

GULAB JAMUN

\$ 4.99

Fried golden milk powder balls, soaked in honey cardamom syrup, served hot.

RASMALAI

\$ 4.99

Sweet ricotta dumplings soaked in saffron and rose flavored condensed milk.

GAJAR HALWA

\$ 4.99

Grated Carrots cooked on slow fire with whole milk and dry fruits.

KHEER (RICE PUDDING)

\$ 4.99

Rice cooked with saffron, cardamom, milk and sugar, cooked on slow fire.

SOOJI HALWA

\$ 4.99

Semolina cooked with saffron, cardamom, milk and sugar, cooked on slow fire.

