

Halal  
Food

PAKISTANI | INDIAN | ITALIAN

# Pizzeria-Restaurant

## AL Bashir KG

ENGLISH MENU CARD



WWW.BASHIR.AT

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# WINES

## FOR ALLERGY SUFFERERS: O

### OPEN WINES

Lambrusco white

Lambrusco white

Green Veltliner  
Country Wine

### WHITE WINE

Green Veltliner DAC "Zeiseneck"  
Weingut Pfaffl Stetten,  
Weinviertel, Niederösterreich

*light green-yellow, fresh fruit on the nose,  
apple and some lemon, juicy on the palate,  
elegant, fresh with well-integrated acidity,  
harmonious on the finish, good long finish*

Chardonnay "Gola"  
Weingut Wohlmuth  
Kitzeck, Südsteiermark

*light green-yellow, yellow apple fruit on  
the nose, pear, juicy on the palate,  
elegant, balanced and harmonious,  
pleasant acidity, fresh and drink-  
stimulating*

Pinot Grigio  
Tenuta Zenato  
Peschiera del Garda, Venetien, Italien

*light straw yellow, on the nose fruity aromas  
of pears and lemon, slightly floral, very soft  
on the palate, elegant acidity, harmonious,  
tasty*

Grover India  
Sauvignon Blanc Vin Blanc

*Refreshing intense floral aromas with  
Intensive fruit aroma (grapefruit)  
Perfect with light meat fish seafood*

Sparkling Wine

Schlumberger Sparkling 0,20l

Sparkling Wine 0,75l

Prosecco Sacchetto 0,20l

### RED WINES

Zweigelt Country Wine

Zweigelt Weingut Polz  
Spielfeld, Südsteiermark

*strong ruby red, nose of cherries and  
marzipan, subtle herbal spice, fleshy on the  
palate, complex, beautifully harmonious*

Blaifränkisch  
Weingut Kerschbaum  
Horitschon, Mittelburgenland

*ruby garnet, violet reflexes, in the nose  
fresh inviting dark berry fruit, fine herbal  
spice, nougat, on the palate juicy, balanced,  
drinkable*

Chianti Classico DOC  
Tenuta Cecchi Toskana, Italien

*intense ruby red, fruity fine nose of wild  
berries, elegant and spicy, fruity, with fine  
tannins, persistent finish*

Grover India  
Cabernet Shiraz Vin Rouge

*Strongly structured, delicate spice  
flavors-perfect to grill meat slightly  
spicy food*

Grover India  
Shiraz Rose Vin Rose

*Powerful aroma of raspberries  
Balanced and dry Perfect for aperitifs  
Salads Indian cuisine*

# DRINKS

## BEER/RADLER (A)

Beer or Radler



Stiegl Weisse

Stiegl Weisse non-alcohol

Heineken

Stiegl (non-alcohol)

Desperados

Corona

## LONGDRINKS

Bacardi / Whiskey /

Captain Morgan - Cola

Bacardi / Wodka - Orange

Gin Tonic

Campari Soda

Martini Soda

Cola Rum

Flying Hirsch

Whiskey - Red Bull

Wodka - Red Bull (Flügerl)

Gin Orange

Malibu Orange

## SCHNAPPS / BRANDIES

Indian brandy of mango

Indian brandy of coconut

Raki brandy of Anis

Obstler

Apricot

Williams pear

Hazelnut

Rowanberry

Plum

Swiss pine

Williams pear with fruit

Wodka

Jägermeister

Fernet

Averna

Weichsel

Baileys

Ramazotti

Hot widow

## SOFT DRINKS



Spezi

Pago's  
sparkled  
with water

Orange or apple juice

sparkled  
with water



Bitter Lemon  
Tonic Water



Soda

Soda lemon

Water from bar or  
normal

Red Bull

## COFFEE / TEA / WARM DRINKS

Espresso

Espresso Macchiato

Espresso Double

Verlängerter

Cappucino

Café Latte

all tea types

all tea types with lemon

Tea with Rum / Schnaps

Cafe Baileys

Hot Chocolate

Hot Wine

# APPETIZERS

## SOUPS (L)

<b>TOMATO SOUP</b>	Classic tomato soup
<b>DAL-SOUP</b>	Indian lentil soup
<b>GARLIC SOUP</b>	with roasted white bread cubes <b>(A,C,G)</b>
<b>BEEF SOUP</b>	with strips of pancake or baked peas <b>(A,C,G)</b>
<b>CHICKEN SOUP</b>	with strips of pancake or baked peas <b>(A,C,G)</b>

## PAKISTANI / INDIAN APPETIZERS

<b>CHANA CHAAT</b>	Pakistani chickpea salad <b>(G)</b>
<b>VEGETABLE PAKORA</b>	Mixed vegetables fried with chickpea flour and served with three different sauces <b>(G)</b>
<b>PAPPAD</b>	3 pieces of lentil bread with three different sauces <b>(G)</b>

## SALADS

<b>MIXED SALAD</b>	Iceberg lettuce, carrots, tomatoes, corn, cucumber & yogurt dressing <b>(G)</b>
<b>GRÜNER SALAT</b>	Iceberg lettuce with yogurt-dressing <b>(G)</b> or vinegar
<b>TOMATO SALAD</b>	with tomatoes, onions and vinegar
<b>CUCUMBER SALAD</b>	with cucumbers and vinegar
<b>INSALATA TONNO</b>	Mixed salad with tuna <b>(D)</b> , olives, onions and vinegar
<b>INSALATA DI POLIO</b>	Iceberg salad with strips of chicken breast, pineapple and vinegar
<b>GREEK SALAD</b>	Mixed salad with feta cheese, olives, onions and yogurt dressing <b>(G)</b>
<b>SALAD PLATE</b>	Iceberg lettuce with tomatoes and onion with kebab meat, feta cheese and yogurt dressing <b>(G)</b>
<b>EXTRA DRESSING</b>	Yogurt <b>(G)</b> oder garlic
<b>EXTRA FETA CHEESE</b>	<b>(G)</b>

# MATCHING TO THE PAKISTANI/INDIAN CUISINE

## DRINKS TO PAKISTANI / INDIAN CUISINE

- CHAI**                      Pakistani tea with milk and cardamom **(G)**
- CHAI INGWER**            Pakistani tea with milk, cardamom and ginger **(G)**

### LASSI (G)

*(Refreshing Pakistani yogurt drink - the fat content softens the spiciness of the food and increases digestibility)*

- MANGO LASSI**            Yogurt and mango paste
- ROSE LASSI**              Yogurt and rose petal syrup
- SWEET LASSI**             Yogurt, milk and sugar
- SALTY LASSI**              Yogurt, milk and salt

### MILKSHAKE (G)

- MANGO SHAKE**          Mango and milk  
with 1 scoop of vanilla ice cream
- BANANA SHAKE**          Bananas and milk  
with 1 scoop of vanilla ice cream

## OUR NAAN VARIANTS (A,G,N)

- SADA NAAN**              Indian flatbread nature
- ALU NAAN**                Pita bread stuffed with potatoes
- KEEMA NAAN**            Pita bread stuffed with minced beef

# PAKISTANI / INDIAN KITCHEN

<b>CHANNA MASALA (VEGAN)</b>	Chickpeas in curry sauce with ginger and basmati rice
<b>DAL TARKA (VEGAN)</b>	Yellow lentils with caraway, ginger, curry sauce, basmati rice
<b>MIX SABZEE (VEGAN)</b>	Mixed vegetables with curry sauce and basmati rice
<b>PALAK PANEER</b>	Spinach with Indian cheese <b>(G)</b> pakistani style
<b>VEGET. BIRYANI (VEGAN)</b>	Basmati rice with mixed vegetables in a spicy sauce with almonds and cashew nuts <b>(H)</b>
<b>SHAHI LAMB</b>	Braised lamb in exotic sauce and almonds <b>(G,H)</b>
<b>LAMB IN CURRY SAUCE</b>	
<b>BEEF PALAK</b>	Braised beef with spinach and piquant sauce
<b>LAMB PALAK</b>	Braised lamb with spinach and piquant sauce
<b>CHICKEN BIRYANI</b>	Basmati rice with fried chicken in curry sauce with almonds, cashew nuts, raisins <b>(H)</b>
<b>LAMB BIRYANI</b>	Basmati rice with roasted lamb in curry sauce with almonds, cashew nuts, raisins <b>(H)</b>
<b>BEEF CURRY</b>	Braised beef in curry sauce with basmati rice
<b>CHICKEN TANDOORI</b>	Grilled chicken with basmati rice and mixed salad with yogurt dressing <b>(G)</b>
<b>CHICKEN CURRY</b>	Chicken in curry sauce and basmati rice
<b>BUTTER CHICKEN</b>	Chicken in spiced tomato butter sauce
<b>TIKKA MASALA</b>	grilled marinated chicken in spicy tomato sauce
<b>CHICKEN VEGET.</b>	Chicken with various vegetables in curry sauce
<b>CHICKEN GINGER</b>	Braised chicken in ginger-tomato-chili sauce <b>(mild or spicy)</b>
<b>CHICKEN CHANA</b>	Chicken with chickpeas in coconut milk curry sauce
<b>CHICKEN JALFREZI</b>	Chicken in a spicy tomato sauce with paprika and served with basmati rice <b>(mild or spicy)</b>
<b>SPIESS AL BASHIR</b>	3 skewers of chicken and 2 skewers shrimps fried on skewers, with lettuce, chutneys and naan <b>(A, B, G, N)</b>
<b>LAHORI JHEENGA MASALA</b>	King prawns in curry sauce with coconut milk and basmati rice

**All Pakistani/Indian dishes are served with basmati rice or raita (G) & naan (A,G,N)!**

**THESE DISHES CONTAIN COCONUT MILK!**

# PIZZA

FOR ALLERGY SUFFERERS: A, G

<b>MARGHERITA</b>	Tomatoes, cheese
<b>MILANO</b>	Tomatoes, cheese, onions
<b>BRESCIA</b>	Tomatoes, cheese, corn
<b>MOZZARELLA</b>	Tomatoes, cheese, mozzarella, basil
<b>SPINACHI</b>	Tomatoes, cheese, spinach, feta cheese, garlic
<b>FUNGHI</b>	Tomatoes, cheese, mushroom
<b>CARDINALE</b>	Tomatoes, cheese, turkey ham
<b>SALAMI</b>	Tomatoes, cheese, salami
<b>CALIMERO</b>	Tomatoes, cheese, salami, corn
<b>REGINA</b>	Tomatoes, cheese, turkey ham, mushroom
<b>DIABOLO</b>	Tomatoes, cheese, salami, hot pepperoni
<b>ROMANA</b>	Tomatoes, cheese, turkey ham, salami, mushroom
<b>CAPRICCIOSA</b>	Tomatoes, cheese, mushroom, turkey ham, olives, artichokes
<b>4 STAGIONI</b>	Tomatoes, cheese, turkey ham, mushroom, pepper
<b>PROVINCIALE</b>	Tomatoes, cheese, turkey ham, turkey bacon, corn, mild pepperoni
<b>BOLOGNESE</b>	Tomatoes, cheese, minced beef
<b>SIZILIANA</b>	Tomatoes, cheese, anchovies <b>(D)</b> , capers, onions
<b>TONNO</b>	Tomatoes, cheese, tuna <b>(D)</b> , onions
<b>HAWAII</b>	Tomatoes, cheese, turkey ham, pineapple
<b>RUSTICA</b>	Tomatoes, cheese, salami, mushroom
<b>VEGETARIAN</b>	Tomatoes, cheese, different vegetables
<b>FRUTTI DI MARE</b>	Tomatoes, cheese, seafood <b>(R)</b>
<b>HAUSPIZZA</b>	Tomatoes, cheese, kebab meat, feta cheese, olives
<b>CONTADINO</b>	Tomatoes, cheese, salami, spinach, onions
<b>DALLAS</b>	Tomatoes, cheese, turkey ham, corn
<b>CALZONE</b>	Tomatoes, cheese, turkey ham, corn, iceberg lettuce
<b>4 FORMAGGI</b>	Tomatoes, different types of cheese
<b>WISHPIZZA</b>	Tomatoes, cheese, 4 ingredients of your choice

**EXTRA CHARGE FOR BIG PIZZA (35 CM)**

**EXTRA CHARGE PER INGREDIENT - VEGETABLE & MEAT**

## **PLATED MEALS**

<b>TURKEY CUTLET</b>	with parsley potatoes and salad <b>(A,C,G)</b>
<b>TURKEY CUTLET</b>	with french fries and salad <b>(A,C,G)</b>
<b>MENU</b>	Kebab plate with rice, salad and yoghurt dressing <b>(G)</b>
<b>MENU</b>	Kebab meat plate with fries, salad and yogurt dressing <b>(G)</b>
<b>MENU</b>	Kebab plate with fries, lettuce, feta cheese and yoghurt dressing <b>(G)</b>
<b>CHICKEN SEEKH KEBAB</b>	2 minced chicken skewers with fries

## **PASTA (FOR ALLERGY SUFFERERS: A,C,G)**

### **CHOICE OF SPAGHETTI, PENNE OR GNOCCHI**

<b>BOLOGNESE</b>	with meat ragout
<b>CARBONARA</b>	with ham and heavy cream
<b>FRUTTI DI MARE</b>	with seafood <b>(R)</b>
<b>TONNO</b>	with tuna and tomatoes <b>(D)</b>
<b>GORGONZOLA</b>	with cream, gorgonzola and spinach leaves
<b>ARRABIATA</b>	with peppers, chili peppers and tomatoes
<b>DIABOLO</b>	in spicy tomato sauce

**WE SERVE ALL PASTA DISHES WITH PARMESAN AND BALSAMIC GLACE!**

## **SNACKS**

<b>KEBAP (A,C,G)</b>
<b>KEBAP WITH FETA CHEESE (A,C,G)</b>
<b>FEROZE KEBAP DÜRÜM (A,C,G)</b>
<b>FEROZE KEBAP DÜRÜM WITH FETA CHEESE (A,C,G)</b>
<b>CHICKEN WINGS (6 PIECE)</b>
<b>CHICKEN WINGS WITH FRENCH FRIES (A)</b>
<b>CHICKEN NUGGETS (6 PIECE) (A,C)</b>
<b>CHICKEN NUGGETS WITH FRENCH FRIES (A,C)</b>
<b>CUTLET BREAD (A,C,G)</b>
<b>HAMBURGER (A,C,G)</b>
<b>CHEESEBURGER (A,C,G)</b>
<b>FRENCH FRIES</b>



# DESSERT

FOR ALLERGY SUFFERERS: A, C, G

## **RAS MALAI**

3 quark balls with milk and pistachios **(H)**

## **GULAB JAMUN**

3 milk and quark balls, baked in honey

## **ICE CREAM PANCAKE**

with vanilla ice cream, cream and chocolate sauce

## **BLACK & WHITE**

2 pancakes with vanilla ice cream and chocolate ice cream, cream and chocolate sauce

## **SWEET TEMPTATION**

2 pancakes with Nutella and cream

## **NUT CAKE**

with chocolate sauce and cream **(H)**

## **MOHR IN THE SHIRT**

with 1 scoop of ice cream, cream and chocolate sauce **(H)**

## **TIRAMISU**

italian dessert consisting of lady fingers and mascarpone cream

## **BAKLAVA**

3 pieces puff pastry in sugar syrup filled with nuts **(H)**

## **BAKLAVA**

2 pieces with pistachios **(H)**



**Online delivery &  
collection service**



**Our website**

