

Al-Buraq Fusion Dining

A Luxurious Fusion of Pakistani & Middle Eastern Cuisine

About Us

Welcome to **Al-Buraq Fusion Dining**, a premium fine-dining experience in Karachi that blends the rich and aromatic flavors of Pakistani and Middle Eastern cuisines. Our restaurant offers an elegant and family-friendly atmosphere with authentic ingredients, masterfully crafted dishes, and a top-tier dining experience.

With multiple branches across Karachi, we ensure every guest enjoys the finest service and cuisine—whether dining in, ordering delivery, or hosting a private event.

Our Locations

- **Clifton** – Overlooking the sea, perfect for a luxurious dining experience.
- **DHA Phase 6** – A sophisticated venue with private dining options.
- **Gulshan-e-Iqbal** – Spacious and ideal for family gatherings.
- **PECHS** – A cozy yet elegant setting in the heart of the city.

Each location offers dine-in, takeaway, and delivery services, including local delivery and third-party options like Foodpanda.

Dine-In Experience

Each branch offers a luxurious ambiance featuring:

- Arabian-inspired décor with intricate lighting and soft seating.
- Live Oud performances on weekends.
- Private dining spaces for exclusive gatherings.
- Children's play areas (available at select locations).

We ensure top-tier hospitality with attentive staff, a carefully curated menu, and a warm, welcoming atmosphere for families, friends, and business meetings alike.

Menu

Our extensive menu offers a wide variety of appetizers, main courses, drinks, and desserts, crafted with the finest ingredients. Each dish is carefully prepared to maintain authenticity while infusing creative flavors.

Our Signature Dishes

- Royal Lamb Mandi
- Saffron-infused Pistachio Kunafa

Starters & Appetizers

- Hummus Royale
- Spiced Lentil Soup
- Stuffed Grape Leaves (Warak Enab)

Main Course

- Smoked Beef Kebab with Saffron Rice
- Harissa-Spiced Grilled Chicken
- Eggplant & Chickpea Tagine
- Mutton Karahi with Naan
- Chicken Shawarma Platter
- Seafood Machboos
- Vegetarian Moussaka
- Lamb Shank Ouzi

- Persian Saffron Chicken with Zereshk Rice
- Turkish Iskender Kebab

Desserts

- Kunafa with Creamy Qishta
- Baklava Selection Platter
- Saffron & Rose Rice Pudding
- Chocolate Date Fondant
- Pistachio & Honey Basbousa
- Rose Petal Mahalabia

Add-Ons / Sides

- Tandoori Naan
- Whole Wheat Roti
- Freshly Baked Pita
- Garlic Butter Naan
- Zaatar Manakish
- Cheese-Stuffed Kulcha
- Lemon Butter Sauce (served as a side for dipping)
- Grilled Halloumi (served as a side with drinks)
- Pomegranate Molasses Dressing (served as a side for salads or dipping)

Beverages & Specialty Drinks

- Arabic Cardamom Coffee
- Chilled Almond Milk
- Espresso Shot
- Toasted Sesame Biscuits (served as a side with tea or coffee)
- Cardamom-Infused Arabic Tea
- Turkish Coffee
- Ayran (Turkish Yogurt Drink)
- Chilled Doogh (Persian Yogurt Drink)
- Rose Water Lemonade
- Lassi (Sweet or Salted – Traditional Yogurt Drink)
- Moroccan Mint Tea

Item Descriptions

Royal Lamb Mandi

A Middle Eastern classic with a Pakistani twist

- **Cooking Style:** Traditional slow-roasting with special house spices.
- **Ingredients:** Premium lamb, basmati rice, saffron, garlic, bay leaves, almonds, and raisins.
- **Taste Profile:** Rich, savoury, and mildly spiced with a buttery texture.
- **Serving Size:** Serves 2-3 people.
- **Calories:** ~1200 kcal per serving.
- **Dietary Info:** Halal, Gluten-Free.
- **Price:** PKR 4,500 (Tax Inclusive).
- **Chef's Recommendation:** Pairs well with Mint Lemonade.

Saffron-infused Pistachio Kunafa

A delectable dessert blending crispy kunafa layers with a luscious pistachio and saffron filling

- **Cooking Style:** Baked to golden perfection with a drizzle of rosewater syrup.
- **Ingredients:** Kataifi pastry, premium pistachios, saffron, rosewater, cream cheese.
- **Taste Profile:** Sweet, crunchy, and aromatic with a creamy center.

- **Serving Size:** Individual & Family-sized options available.
- **Calories:** ~850 kcal per serving.
- **Dietary Info:** Halal, Vegetarian.
- **Price:** PKR 1,800 (Tax Free).
- **Chef's Recommendation:** Best served with Turkish Coffee.

Hummus Royale

A creamy blend of chickpeas, tahini, lemon, and garlic, drizzled with olive oil and topped with pomegranate seeds.

- **Cooking Style:** Hand-whipped and served chilled.
- **Ingredients:** Chickpeas, tahini, lemon juice, garlic, olive oil, pomegranate seeds.
- **Taste Profile:** Smooth, nutty, tangy.
- **Serving Size:** Serves 2-3 people.
- **Calories:** ~300 kcal per serving.
- **Dietary Info:** Vegan, Gluten-Free.
- **Price:** PKR 950 (Tax Inclusive).
- **Chef's Recommendation:** Served best with Freshly Baked Pita Bread.

Spiced Lentil Soup

A hearty lentil soup with Middle Eastern spices, served with warm pita bread.

- **Cooking Style:** Slow-cooked for deep flavor.
- **Ingredients:** Red lentils, cumin, coriander, garlic, onions, olive oil.
- **Taste Profile:** Warm, earthy, and slightly spicy.
- **Serving Size:** Serves 1 person.
- **Calories:** ~250 kcal per bowl.
- **Dietary Info:** Vegetarian, Gluten-Free.
- **Price:** PKR 850 (Tax Inclusive).
- **Chef's Recommendation:** Pairs well with Date & Cardamom Smoothie.

Stuffed Grape Leaves (Warak Enab)

>Tender grape leaves filled with rice, tomatoes, and aromatic herbs, served with garlic yogurt.

- **Cooking Style:** Steamed and rolled by hand.
- **Ingredients:** Grape leaves, rice, tomatoes, parsley, mint, garlic yogurt.
- **Taste Profile:** Slightly tangy, herbaceous, and fresh.
- **Serving Size:** 6 pieces per serving.
- **Calories:** ~200 kcal per serving.
- **Dietary Info:** Vegetarian, Halal.
- **Price:** PKR 1,000 (Tax Free).
- **Allergens:** Contains dairy.
- **Chef's Recommendation:** Complements Rose Lemonade perfectly.

Smoked Beef Kebab with Saffron Rice

Juicy, charcoal-grilled beef kebabs infused with a rich smoky aroma, served over saffron-infused rice.

- **Cooking Style:** Charcoal-grilled over open flame.
- **Ingredients:** Premium beef mince, saffron rice, onions, garlic, cumin, coriander, yogurt.
- **Taste Profile:** Smoky, savoury, and mildly spiced.
- **Serving Size:** Serves 2 people.
- **Calories:** ~750 kcal per serving.
- **Dietary Info:** Halal, Gluten-Free.
- **Price:** PKR 2,800 (Tax Inclusive).
- **Allergens:** Contains dairy.

- **Chef's Recommendation:** Best paired with Garlic Yogurt Sauce and Freshly Baked Pita.

Harissa-Spiced Grilled Chicken

A spicy, marinated grilled chicken breast with a side of herbed couscous and tahini dressing.

- **Cooking Style:** Flame-grilled for a crispy, charred exterior.

- **Ingredients:** Chicken breast, harissa paste, lemon, olive oil, garlic, couscous, tahini.

- **Taste Profile:** Spicy, smoky, tangy.

- **Serving Size:** Serves 1 person.

- **Calories:** ~620 kcal per serving.

- **Dietary Info:** Halal, High Protein.

- **Price:** PKR 2,200 (Tax Inclusive).

- **Allergens:** Contains sesame (tahini).

- **Chef's Recommendation:** Complements Cucumber Mint Raita.

Eggplant & Chickpea Tagine

A slow-cooked Moroccan-style stew with eggplant, chickpeas, tomatoes, and fragrant spices, served with fluffy couscous.

- **Cooking Style:** Slow-simmered in a clay pot.

- **Ingredients:** Eggplant, chickpeas, tomatoes, cinnamon, cumin, saffron, garlic, onions.

- **Taste Profile:** Warm, earthy, slightly sweet.

- **Serving Size:** Serves 1-2 people.

- **Calories:** ~480 kcal per serving.

- **Dietary Info:** Vegetarian, Vegan, Gluten-Free.

- **Price:** PKR 1,800 (Tax Inclusive).

- **Allergens:** None.

- **Chef's Recommendation:** Best served with Moroccan Mint Tea.

Mutton Karahi with Naan

A traditional Pakistani-style mutton karahi cooked with fresh tomatoes, green chilies, and aromatic spices, served with soft naan.

- **Cooking Style:** Stir-fried in a traditional karahi wok.

- **Ingredients:** Mutton, tomatoes, green chilies, garlic, ginger, yogurt, coriander.

- **Taste Profile:** Rich, slightly spicy, deeply aromatic.

- **Serving Size:** Serves 2-3 people.

- **Calories:** ~900 kcal per serving.

- **Dietary Info:** Halal, High Protein.

- **Price:** PKR 3,500 (Tax Inclusive).

- **Allergens:** Contains dairy.

- **Chef's Recommendation:** Perfect with Tandoori Naan and Lassi.

Chicken Shawarma Platter

Thinly sliced, marinated chicken served with garlic sauce, pickled vegetables, and freshly baked pita bread.

- **Cooking Style:** Slow-roasted on a vertical rotisserie.

- **Ingredients:** Chicken, yogurt, garlic, cumin, paprika, pita bread, pickled vegetables.

- **Taste Profile:** Smoky, tangy, garlicky.

- **Serving Size:** Serves 1 person.

- **Calories:** ~700 kcal per serving.

- **Dietary Info:** Halal.

- **Price:** PKR 2,000 (Tax Inclusive).

- **Allergens:** Contains gluten (pita).

- **Chef's Recommendation:** Pairs well with Pomegranate Molasses Dressing.

Seafood Machboos

A Gulf-style spiced rice dish with marinated prawns and fish, cooked with fragrant spices and saffron.

- **Cooking Style:** Slow-cooked with layered spices.

- **Ingredients:** Basmati rice, prawns, fish fillet, tomatoes, cardamom, saffron, cinnamon.

- **Taste Profile:** Aromatic, slightly spicy, seafood-rich.

- **Serving Size:** Serves 2 people.

- **Calories:** ~850 kcal per serving.

- **Dietary Info:** Halal, High Protein.

- **Price:** PKR 3,200 (Tax Inclusive).

- **Allergens:** Contains seafood.

- **Chef's Recommendation:** Best served with Lemon Butter Sauce.

Vegetarian Moussaka

A layered eggplant dish with a tomato-based sauce and béchamel, baked to perfection.

- **Cooking Style:** Oven-baked for a golden crust.

- **Ingredients:** Eggplant, tomatoes, onions, garlic, béchamel sauce, olive oil, oregano.

- **Taste Profile:** Creamy, savoury, slightly tangy.

- **Serving Size:** Serves 1-2 people.

- **Calories:** ~600 kcal per serving.

- **Dietary Info:** Vegetarian.

- **Price:** PKR 2,000 (Tax Inclusive).

- **Allergens:** Contains dairy, gluten.

- **Chef's Recommendation:** Pairs well with Grilled Halloumi.

Lamb Shank Ouzi

Slow-cooked lamb shank served over spiced rice with nuts and raisins, infused with traditional Middle Eastern flavors.

- **Cooking Style:** Slow-braised for tenderness.

- **Ingredients:** Lamb shank, basmati rice, almonds, raisins, saffron, cinnamon.

- **Taste Profile:** Juicy, aromatic, mildly sweet.

- **Serving Size:** Serves 2 people.

- **Calories:** ~950 kcal per serving.

- **Dietary Info:** Halal, High Protein.

- **Price:** PKR 4,200 (Tax Inclusive).

- **Allergens:** Contains nuts.

- **Chef's Recommendation:** Best complemented by Rose Water Lemonade.

Persian Saffron Chicken with Zereshk Rice

Grilled saffron-marinated chicken served with barberry-infused rice and caramelized onions.

- **Cooking Style:** Charcoal-grilled with Persian spices.

- **Ingredients:** Chicken, saffron, yogurt, barberries, caramelized onions, basmati rice.

- **Taste Profile:** Sweet, tangy, aromatic.

- **Serving Size:** Serves 1 person.

- **Calories:** ~680 kcal per serving.

- **Dietary Info:** Halal, High Protein.

- **Price:** PKR 2,600 (Tax Inclusive).

- **Allergens:** Contains dairy.

- **Chef's Recommendation:** Pairs well with Chilled Doogh (Persian Yogurt Drink).

Turkish Iskender Kebab

Thinly sliced lamb served over pita bread, drizzled with a rich tomato sauce and melted butter.

- **Cooking Style:** Grilled and oven-finished.
- **Ingredients:** Lamb, pita bread, tomatoes, butter, yogurt, garlic.
- **Taste Profile:** Buttery, tangy, smoky.
- **Serving Size:** Serves 1-2 people.
- **Calories:** ~900 kcal per serving.
- **Dietary Info:** Halal.
- **Price:** PKR 3,000 (Tax Inclusive).
- **Allergens:** Contains gluten, dairy.
- **Chef's Recommendation:** Pairs beautifully with Ayran (Turkish Yogurt Drink).

Kunafa with Creamy Qishta

A traditional Middle Eastern dessert made with crispy shredded phyllo dough, stuffed with rich qishta (clotted cream), and drizzled with aromatic rose and orange blossom syrup.

- **Cooking Style:** Oven-baked until golden and crisp.
- **Ingredients:** Phyllo dough, qishta cream, rose water, orange blossom water, pistachios, sugar syrup.
- **Taste Profile:** Crispy, creamy, floral, and mildly sweet.
- **Serving Size:** Serves 1-2 people.
- **Calories:** ~620 kcal per serving.
- **Dietary Info:** Halal, Not Gluten-Free.
- **Price:** PKR 1,800 (Tax Inclusive).
- **Allergens:** Contains dairy, gluten, and nuts.
- **Chef's Recommendation:** Best enjoyed with Turkish Coffee for a perfect balance of sweetness and bitterness.

Baklava Selection Platter

A luxurious assortment of crispy, honey-soaked baklava filled with nuts and layered phyllo pastry.

- **Cooking Style:** Oven-baked until golden brown, then soaked in syrup.
- **Ingredients:** Phyllo dough, honey, pistachios, almonds, walnuts, butter, sugar syrup.
- **Taste Profile:** Buttery, nutty, and sweet with a crispy texture.
- **Serving Size:** 6 pieces per platter.
- **Calories:** ~580 kcal per serving.
- **Dietary Info:** Halal, Not Gluten-Free.
- **Price:** PKR 2,000 (Tax Inclusive).
- **Allergens:** Contains dairy, gluten, and nuts.
- **Chef's Recommendation:** Pairs beautifully with Cardamom-infused Arabic Tea.

Saffron & Rose Rice Pudding

A fragrant, creamy rice pudding delicately flavoured with saffron, rose water, and crushed pistachios.

- **Cooking Style:** Slow-cooked over low heat for creaminess.
- **Ingredients:** Basmati rice, milk, saffron, rose water, sugar, pistachios, almonds.
- **Taste Profile:** Creamy, floral, subtly sweet.
- **Serving Size:** Serves 1 person.
- **Calories:** ~450 kcal per serving.
- **Dietary Info:** Halal, Gluten-Free.
- **Price:** PKR 1,500 (Tax Inclusive).
- **Allergens:** Contains dairy, nuts.
- **Chef's Recommendation:** Best served chilled with Toasted Sesame Biscuits.

Chocolate Date Fondant

A rich, molten chocolate lava cake infused with Medjool dates and served with vanilla bean ice cream.

- **Cooking Style:** Baked until the centre remains gooey.
- **Ingredients:** Dark chocolate, butter, eggs, flour, Medjool dates, sugar, cocoa powder.
- **Taste Profile:** Deeply chocolatey, warm, and fudgy.
- **Serving Size:** Serves 1 person.
- **Calories:** ~700 kcal per serving.
- **Dietary Info:** Halal.
- **Price:** PKR 2,200 (Tax Inclusive).
- **Allergens:** Contains dairy, gluten, eggs.
- **Chef's Recommendation:** Perfectly complemented by Espresso Shot.

Pistachio & Honey Basbousa

A moist semolina cake soaked in orange blossom syrup and topped with crushed pistachios.

- **Cooking Style:** Baked to a golden finish, then soaked in syrup.
- **Ingredients:** Semolina, yogurt, honey, orange blossom water, butter, pistachios.
- **Taste Profile:** Soft, sweet, nutty, with floral undertones.
- **Serving Size:** Serves 1-2 people.
- **Calories:** ~580 kcal per serving.
- **Dietary Info:** Halal.
- **Price:** PKR 1,700 (Tax Inclusive).
- **Allergens:** Contains dairy, gluten, and nuts.
- **Chef's Recommendation:** Goes best with Chilled Almond Milk.

Rose Petal Mahalabia

A silky Lebanese milk pudding infused with rose essence, topped with caramelized nuts and edible rose petals.

- **Cooking Style:** Chilled and set overnight.
- **Ingredients:** Milk, cornstarch, sugar, rose water, almonds, pistachios, rose petals.
- **Taste Profile:** Smooth, floral, slightly nutty.
- **Serving Size:** Serves 1 person.
- **Calories:** ~390 kcal per serving.
- **Dietary Info:** Halal, Gluten-Free.
- **Price:** PKR 1,600 (Tax Inclusive).
- **Allergens:** Contains dairy, nuts.
- **Chef's Recommendation:** Best enjoyed with Arabic Cardamom Coffee.

Tandoori Naan

A traditional, soft, and fluffy naan baked in a tandoor, perfect for pairing with curries and grilled meats.

- **Cooking Style:** Tandoor-baked at high temperatures.
- **Ingredients:** Flour, water, yeast, salt, yogurt.
- **Calories:** ~270 kcal per naan.
- **Dietary Info:** Halal, Not Gluten-Free.
- **Price:** PKR 350 (Tax Inclusive).
- **Allergens:** Contains gluten, dairy.

Whole Wheat Roti

A light and healthy whole wheat flatbread, cooked on a traditional flat griddle.

- **Cooking Style:** Griddle-cooked (tava).
- **Ingredients:** Whole wheat flour, water, salt.
- **Calories:** ~140 kcal per roti.

- **Dietary Info:** Halal, Vegan, Not Gluten-Free.

- **Price:** PKR 250 (Tax Inclusive).

- **Allergens:** Contains gluten.

Freshly Baked Pita

Soft and airy Middle Eastern bread, perfect for dipping or wrapping grilled meats.

- **Cooking Style:** Oven-baked.

- **Ingredients:** Flour, water, yeast, salt, olive oil.

- **Calories:** ~165 kcal per pita.

- **Dietary Info:** Halal, Not Gluten-Free.

- **Price:** PKR 400 (Tax Inclusive).

- **Allergens:** Contains gluten.

Garlic Butter Naan

A rich and flavourful naan brushed with garlic-infused butter.

- **Cooking Style:** Tandoor-baked with a garlic butter glaze.

- **Ingredients:** Flour, water, yeast, salt, butter, garlic.

- **Calories:** ~320 kcal per naan.

- **Dietary Info:** Halal, Not Gluten-Free.

- **Price:** PKR 450 (Tax Inclusive).

- **Allergens:** Contains gluten, dairy.

Zaatar Manakish

A Levantine-style flatbread topped with a fragrant blend of zaatar (wild thyme, sesame, and sumac).

- **Cooking Style:** Oven-baked.

- **Ingredients:** Flour, water, yeast, salt, zaatar spice mix, olive oil.

- **Calories:** ~290 kcal per piece.

- **Dietary Info:** Halal, Vegan, Not Gluten-Free.

- **Price:** PKR 500 (Tax Inclusive).

- **Allergens:** Contains gluten, sesame seeds.

Cheese-Stuffed Kulcha

A soft and pillow-y stuffed naan filled with spiced melted cheese.

- **Cooking Style:** Tandoor-baked.

- **Ingredients:** Flour, water, yeast, salt, yogurt, cheddar cheese, green chilies.

- **Calories:** ~370 kcal per piece.

- **Dietary Info:** Halal, Not Gluten-Free.

- **Price:** PKR 600 (Tax Inclusive).

- **Allergens:** Contains gluten, dairy.

Arabic Cardamom Coffee

A traditional Middle Eastern coffee brewed with cardamom for an aromatic and bold flavour.

- **Ingredients:** Arabic coffee beans, water, ground cardamom.

- **Calories:** ~5 kcal per cup.

- **Dietary Info:** Halal, Vegan, Gluten-Free.

- **Price:** PKR 500 (Tax Inclusive).

- **Allergens:** None.

Chilled Almond Milk

A refreshing and creamy nut-based drink, lightly sweetened.

- **Ingredients:** Almonds, water, honey (optional), vanilla extract.
- **Calories:** ~90 kcal per cup.
- **Dietary Info:** Halal, Vegan, Gluten-Free.
- **Price:** PKR 600 (Tax Inclusive).
- **Allergens:** Contains nuts.

Espresso Shot

A rich and intense single-shot espresso, perfect for a quick caffeine boost.

- **Ingredients:** Freshly ground espresso beans, water.
- **Calories:** ~2 kcal per shot.
- **Dietary Info:** Halal, Vegan, Gluten-Free.
- **Price:** PKR 450 (Tax Inclusive).
- **Allergens:** None.

Toasted Sesame Biscuits (served as a side with tea or coffee)

Crispy, nutty biscuits infused with sesame and lightly sweetened.

- **Ingredients:** Flour, sesame seeds, butter, sugar, eggs.
- **Calories:** ~150 kcal per biscuit.
- **Dietary Info:** Halal, Not Gluten-Free.
- **Price:** PKR 300 (Tax Inclusive for 2 biscuits).
- **Allergens:** Contains gluten, sesame, eggs, dairy.

Cardamom-Infused Arabic Tea

A soothing black tea delicately infused with cardamom.

- **Ingredients:** Black tea leaves, cardamom, water, sugar (optional).
- **Calories:** ~5 kcal per cup.
- **Dietary Info:** Halal, Vegan, Gluten-Free.
- **Price:** PKR 400 (Tax Inclusive).
- **Allergens:** None.

Turkish Coffee

A strong, thick, and frothy coffee with a bold taste, traditionally brewed in a cezve.

- **Ingredients:** Finely ground Turkish coffee, water, sugar (optional).
- **Calories:** ~10 kcal per cup.
- **Dietary Info:** Halal, Vegan, Gluten-Free.
- **Price:** PKR 550 (Tax Inclusive).
- **Allergens:** None.

Ayran (Turkish Yogurt Drink)

A salty and tangy yogurt-based beverage, perfect for cooling down.

- **Ingredients:** Yogurt, water, salt.
- **Calories:** ~110 kcal per cup.
- **Dietary Info:** Halal, Not Vegan, Gluten-Free.
- **Price:** PKR 500 (Tax Inclusive).
- **Allergens:** Contains dairy.

Chilled Doogh (Persian Yogurt Drink)

A savoury and slightly carbonated yogurt-based drink with mint.

- **Ingredients:** Yogurt, water, mint, salt, sparkling water (optional).
- **Calories:** ~90 kcal per cup.
- **Dietary Info:** Halal, Not Vegan, Gluten-Free.
- **Price:** PKR 550 (Tax Inclusive).
- **Allergens:** Contains dairy.

Rose Water Lemonade

A fragrant and refreshing lemonade infused with rose water.

- **Ingredients:** Fresh lemon juice, water, rose water, sugar, ice.
- **Calories:** ~80 kcal per glass.
- **Dietary Info:** Halal, Vegan, Gluten-Free.
- **Price:** PKR 500 (Tax Inclusive).
- **Allergens:** None.

Grilled Halloumi (served as a side with drinks)

Slices of salty, chewy halloumi cheese grilled to perfection.

- **Ingredients:** Halloumi cheese, olive oil.
- **Calories:** ~320 kcal per serving.
- **Dietary Info:** Halal, Not Vegan, Gluten-Free.
- **Price:** PKR 700 (Tax Inclusive).
- **Allergens:** Contains dairy.

Lemon Butter Sauce (served as a side for dipping)

A rich and tangy butter-based sauce with a hint of lemon.

- **Ingredients:** Butter, lemon juice, garlic, black pepper, salt.
- **Calories:** ~150 kcal per tablespoon.
- **Dietary Info:** Halal, Not Vegan, Gluten-Free.
- **Price:** PKR 350 (Tax Inclusive).
- **Allergens:** Contains dairy.

Pomegranate Molasses Dressing (served as a side for salads or dipping)

A sweet and tangy dressing with a deep, rich pomegranate flavour.

- **Ingredients:** Pomegranate molasses, olive oil, salt, pepper, lemon juice.
- **Calories:** ~100 kcal per tablespoon.
- **Dietary Info:** Halal, Vegan, Gluten-Free.
- **Price:** PKR 400 (Tax Inclusive).
- **Allergens:** None.

Lassi (Sweet or Salted – Traditional Yogurt Drink)

A creamy and refreshing yogurt-based drink, available in sweet or salted variations.

- **Ingredients:** Yogurt, water, sugar (for sweet lassi) or salt (for salted lassi).
- **Calories:** ~150 kcal per cup.
- **Dietary Info:** Halal, Not Vegan, Gluten-Free.
- **Price:** PKR 500 (Tax Inclusive).
- **Allergens:** Contains dairy.

Moroccan Mint Tea

A fragrant and refreshing green tea infused with fresh mint leaves.

- **Ingredients:** Green tea leaves, fresh mint, sugar (optional), water.

- **Calories:** ~10 kcal per cup.
- **Dietary Info:** Halal, Vegan, Gluten-Free.
- **Price:** PKR 450 (Tax Inclusive).
- **Allergens:** None.

Location-Specific Experiences

Clifton – The Seaside Luxury Experience

Nestled along the scenic coastline, our Clifton branch offers a breathtaking ocean view, making it the perfect destination for a luxurious and serene dining experience. Whether you're here for a romantic sunset dinner or a fine-dining seafood experience, our Clifton venue ensures an elegant atmosphere.

Exclusive Perks:

- Seaside Outdoor Seating – Enjoy your meal with a view of the waves.
- Fresh Seafood Specials – Exclusive daily seafood selections.
- Sunset Lounge – A dedicated space to unwind with premium teas and coffees.
- Live Oud & Violin Performances – Traditional Middle Eastern music on weekends.

DHA Phase 6 – The Sophisticated Retreat

Our DHA Phase 6 location is designed for those who value privacy and an upscale ambiance. With private dining rooms, it's the ideal venue for business meetings, intimate celebrations, and VIP events.

Exclusive Perks:

- Private Dining Suites – Book a personalized dining space with a dedicated server.
- Chef's Tasting Menu – Exclusive 5-course tasting menu available.
- Premium Shisha Lounge – A curated selection of imported shisha flavors.
- Exclusive Wine & Mocktail Pairings – Specially crafted beverages to complement your meal.

Gulshan-e-Iqbal – The Family Gathering Spot

Our Gulshan-e-Iqbal branch offers a spacious and family-friendly environment, ideal for large gatherings, birthdays, and reunions. The warm and lively setting makes it the go-to spot for celebrating with loved ones.

Exclusive Perks:

- Kids' Play Area – A dedicated supervised play zone for children.
- Buffet Nights – Weekly buffet featuring regional and Middle Eastern delicacies.
- Family Platters – Large portion meals tailored for group dining.
- Themed Nights – Cultural nights with live performances and special menus.

PECHS – The Cozy & Elegant Escape

Situated in the heart of the city, our PECHS location offers an intimate yet refined atmosphere, blending cozy aesthetics with fine dining. It's perfect for casual outings, small business meetings, or a relaxed evening with friends.

Exclusive Perks:

- Artisan Desserts – Handcrafted Middle Eastern sweets available only at this branch.
- Afternoon High Tea – A specially curated selection of teas and light snacks.
- Live Acoustic Music – Soft instrumental performances on select evenings.
- Book Lounge Corner – A quiet reading nook for solo diners and book lovers.

Delivery Services

We offer seamless delivery to ensure you can enjoy our exquisite Middle Eastern flavors from the comfort of your home.

1. Local Delivery Service (Direct Orders)

For the best experience, order directly from your nearest branch and enjoy:

- Fresh & Fast Delivery – Meals prepared fresh and delivered promptly.
- Exclusive Offers – Special discounts available only on direct orders.
- Customized Orders – Special requests, allergy accommodations, and family platters available.

How to Order:

- Call your nearest branch (contact details available on our website & social media).
- WhatsApp your order for quick service.
- Cash on Delivery (COD) & online payment options available.

2. Foodpanda Delivery

We are also available on Foodpanda for a hassle-free ordering experience:

- Easy Ordering – Order via the Foodpanda app with just a few clicks.
- Real-Time Tracking – Track your order live from kitchen to doorstep.
- Foodpanda Exclusive Deals – Special discounts available for Foodpanda customers.

Delivery Coverage – Which Branch Serves Your Area?

Each branch caters to specific localities in Karachi, ensuring fresh and timely delivery:

- **Clifton:** Clifton, Defence Phase 5, Teen Talwar, Boat Basin, Sea View, Zamzama, Bath Island, Saddar
- **DHA Phase 6:** DHA Phase 6 & 7, Khayaban-e-Bukhari, Khayaban-e-Shujaat, Khayaban-e-Seher, Saba Avenue, Stadium Road
- **Gulshan-e-Iqbal:** Gulshan-e-Iqbal, Gulistan-e-Johar, Bahadurabad, Tariq Road, KDA, University Road, Dhoraji, Maskan
- **PECHS:** PECHS Block 2 & 6, Shahrah-e-Faisal, Sindhi Muslim Society, Tariq Road, SMCHS, Bahadurabad, Karachi Cantt

Timings & Additional Information

Operating Hours

- **Dine-In:** 12:00 PM - 11:00 PM (Mon-Thu) | 12:00 PM - 12:00 AM (Fri-Sun)
- **Takeaway:** 12:00 PM - 11:30 PM (Mon-Thu) | 12:00 PM - 12:30 AM (Fri-Sun)
- **Delivery:** 12:00 PM - 11:45 PM (Mon-Thu) | 12:00 PM - 12:45 AM (Fri-Sun)

Last orders for dine-in are taken 30 minutes before closing. Delivery times may vary based on location and weather conditions.

Additional Information

1. Reservations & Private Events

- Reservations are recommended, especially for weekends.
- Private dining and event bookings are available at DHA Phase 6 & Clifton branches.
- For large bookings, contact us at least 48 hours in advance.

2. Return & Refund Policy

- **Dine-In:** If you're unsatisfied with your meal, notify our staff immediately, and we will replace or adjust it.
- **Takeaway & Delivery:** If an item is incorrect or missing, inform us within 30 minutes of delivery with proof (photo/video) and we will send a replacement.
- *No refunds once the food has been prepared and delivered, except in rare cases of order mishandling.*

3. Food Freshness & Quality Commitment

- We use only fresh, high-quality ingredients in all dishes.
- All orders are prepared fresh—we do not use frozen pre-cooked meals.
- Our dishes follow authentic Middle Eastern recipes with no artificial additives.

4. Special Dietary Requests

- We accommodate vegetarian, vegan, and gluten-free diets.
- For allergy concerns, please inform us while placing your order.
- *Note: Our kitchens handle nuts, dairy, and gluten, so cross-contamination is possible.*

5. Payment Methods

- We accept cash, debit/credit cards, and online bank transfers.
- Digital wallets such as EasyPaisa & JazzCash are also accepted.

Loyalty Programs & Discounts

We value our customers and offer a range of exclusive discounts and loyalty benefits to enhance your dining experience!

Loyalty Program: Dine & Earn

Join our Dine & Earn program and enjoy exclusive perks, discounts, and complimentary items!

****How It Works:****

- Earn 1 point for every PKR 100 spent (dine-in, takeaway, or delivery).
- Redeem points for discounts, free meals, or exclusive gifts.
- VIP Members (5,000+ points) get priority reservations & birthday specials.

****Rewards:****

- 500 points = 5% discount on next order
- 1000 points = Free appetizer or dessert
- 2500 points = 10% discount on total bill
- 5000 points = Exclusive access to seasonal chef specials
- 10,000 points = Platinum Membership: 20% off on all orders for a year

Sign up for free! Just provide your mobile number at checkout.

Bank & Card-Based Discounts

We have partnered with major banks to bring you exciting discounts when you pay via debit or credit cards!

Bank Partner Discounts (Valid for Dine-In & Takeaway)

Bank Name	Discount	Minimum Spend	Days
HBL	15% off	PKR 3000	Fri-Sun
MCB	12% off	PKR 2500	Mon-Wed
UBL	10% off	PKR 2000	Tue-Thu
Meezan Bank	Flat 10% off	PKR 2500	Mon-Sat
Bank Al Falah	Buy 1 Get 1 Free (Main Course)	PKR 4000	Weekends

Note: Bank-based discounts are applicable only for dine-in & takeaway payments made via the respective bank's credit/debit card.

Visa & Mastercard Discounts

We also offer tier-based discounts for premium Visa & Mastercard users!

Card Type	Discount	Applicable Banks
Visa Platinum	20% off	HBL, MCB, UBL, Bank Alfalah
Visa Gold	15% off	HBL, Meezan Bank, UBL
Visa Silver	10% off	MCB, UBL, Bank Alfalah
Mastercard Platinum	18% off	HBL, MCB, Meezan Bank
Mastercard Gold	12% off	HBL, UBL, Bank Alfalah

Platinum Cardholders also get complimentary Arabic Cardamom Coffee with their order.

Seasonal & Corporate Discounts

- **Ramadan Special:** 25% off on Iftar & Sehri buffets (valid during Ramadan).
- **Student Discount:** 10% off for university students (Valid ID required).
- **Corporate Discounts:** Bulk orders for offices get flat 15% off.

Quality Assurance & Customer Experience

We take pride in maintaining the highest standards for food quality, hygiene, and customer service. Here's how we ensure a premium dining experience at all our locations!

Staff Certifications & Training

Our chefs and kitchen staff undergo rigorous training and hold certifications from renowned culinary institutes:

- **HACCP Certified** – Ensuring food safety at every step.
- **ISO 22000 Certified** – International food safety standards maintained.
- **First Aid & Safety Training** – Staff is trained for emergency situations.
- **Barista & Mixology Training** – Our beverage experts craft the perfect drinks.
- **Customer Service Excellence Training** – Waitstaff trained in hospitality and etiquette.

Cleanliness & Hygiene Ratings

We maintain strict hygiene protocols to provide a safe and clean dining experience.

Latest Hygiene Ratings:

- **Kitchen Hygiene:** 5.0 – Regular sanitization, gloves, and masks mandatory.
- **Dining Area Cleanliness:** 5.0 – Tables sanitized after every guest.
- **Restroom Hygiene:** 4.5 – Routine checks & deep cleaning every 3 hours.
- **Staff Personal Hygiene:** 5.0 – Uniforms, gloves, and hairnets mandatory.

Monthly inspections by local food safety authorities.

Fresh ingredients only – No artificial preservatives used.

Ambiance & Experience Ratings

We have tailored each location's ambiance to provide a unique experience. Here's how guests rate their visits:

Location	Ambiance Rating	Special Features
Clifton	5.0	Sea view, luxurious seating, candlelight dinners
DHA Phase 6	4.8	Private dining areas, modern interiors
Gulshan-e-Iqbal	4.7	Family-friendly, spacious halls
PECHS	4.6	Cozy yet elegant, perfect for casual hangouts

- Live Music Nights every Friday & Saturday at Clifton & DHA branches.
- Themed Nights – Cultural and traditional dining experiences once a month.

Food Quality & Ratings

Our dishes are prepared with the freshest ingredients and traditional techniques, earning us high ratings from food lovers!

Recent Food Ratings (Based on Customer Feedback & Reviews):

- **Authenticity of Taste:** 5.0
- **Portion Sizes:** 4.7
- **Presentation & Plating:** 5.0
- **Variety & Menu Options:** 4.8

All ingredients are sourced fresh daily for an authentic Middle Eastern experience!

Customer Reviews & Testimonials

Here's what our customers have to say about their experience at our restaurants:

- > "The ambiance at the Clifton branch is breathtaking! Watching the sunset while enjoying a plate of juicy kebabs is an experience like no other." – Sara M.
- > "I have tried Middle Eastern food in multiple countries, but nothing beats the authentic flavors here! Highly recommend their Turkish Coffee!" – Ali R.
- > "Perfect place for family gatherings. The Gulshan branch has spacious seating, and the service is excellent!" – Hassan A.
- > "The DHA Phase 6 location is my go-to for private dining. Love the attention to detail in their decor and service!" – Sana K.

Want to share your experience? Leave us a review on Google, Facebook, or Instagram!

Rules & Regulations

To ensure a smooth, safe, and enjoyable dining experience for all our guests, please adhere to the following rules and regulations:

1. General Dining Policies

Reservations & Walk-ins

- Reservations are recommended for large parties (6+ guests).
- Walk-ins are accepted based on table availability.

Dining Duration

- Guests are welcome to enjoy their meals; however, during peak hours, a 2-hour seating limit may apply.

Dress Code

- Smart casual attire is preferred.
- No beachwear, pajamas, or overly revealing clothing.

Outside Food & Drinks

- Outside food, beverages, and cakes are not allowed unless pre-approved for special events.
- A corkage fee applies for bringing outside cakes.

Pets Policy

- Pets are not allowed in indoor dining areas, except for service animals.
- Outdoor seating areas in Clifton & DHA Phase 6 are pet-friendly.

2. Payments & Billing

Payment Methods Accepted

- We accept cash, debit/credit cards (Visa, Mastercard, UnionPay), and digital wallets (Apple Pay, Google Pay, Easypaisa, JazzCash).

Split Bills & Service Charges

- Maximum 2-way bill splitting per table.
- A 10% service charge is added for dine-in orders.

Refund & Cancellation Policy

- **Dine-In & Takeaway:** Payments cannot be refunded once the order is placed.
- **Delivery Orders:** Refunds or replacements are only applicable for incorrect orders or food quality concerns (must be reported within 30 minutes).

Walkthroughs

Ordering Walkthrough

1. **Browse the Menu:**

Visit our website or mobile app to explore our extensive menu featuring appetizers, main courses, desserts, add-ons, and beverages.

2. **Select Your Items:**

Choose your desired dishes and customize your order as needed. Each menu item displays details like ingredients, dietary info, and pricing.

3. **Add to Cart & Review:**

Once you've selected your items, add them to your cart and review your order. Make any modifications before proceeding to checkout.

4. **Checkout Process:**

- Enter your delivery or reservation details.
- Choose your payment method (cash, card, or digital wallet).
- Confirm your order.

5. **Order Confirmation & Tracking:**

Receive a confirmation via SMS or email. Track your order in real time until it arrives at your doorstep.

Reservation Walkthrough

1. **Access Reservations:**

Navigate to the reservations section on our website or app.

2. **Select a Branch & Date:**

Choose your preferred branch (Clifton, DHA Phase 6, Gulshan-e-Iqbal, or PECHS) and select a date and time.

3. **Provide Details:**

Enter the number of guests and your contact information. Special requests (e.g., private dining or event bookings) can be noted here.

4. **Confirmation:**

Confirm your reservation and receive an immediate confirmation along with any further instructions or special offers.

Loyalty Program Walkthrough

1. **Sign Up:**

Join our Dine & Earn loyalty program by providing your mobile number during checkout or through our dedicated sign-up page.

2. **Earning Points:**

Earn 1 point for every PKR 100 spent on dine-in, takeaway, or delivery orders.

3. **Redeeming Rewards:**

Redeem your points for discounts, free appetizers, desserts, or exclusive seasonal chef specials based on your loyalty tier.

4. **VIP Benefits:**

VIP members (5,000+ points) enjoy priority reservations, birthday specials, and other exclusive offers.

5. **Account Management:**

Monitor your points and view available rewards anytime through your account dashboard.

These walkthroughs are designed to ensure a smooth and enjoyable experience whether you're placing an order, making a reservation, or taking advantage of our loyalty program.

FAQs

Q: How do I make a reservation?

A: You can reserve a table through our website or mobile app by navigating to the Reservations section, selecting your branch, and providing your details.

Q: What are your operating hours?

A: Our operating hours vary by service:

- **Dine-In:** 12:00 PM - 11:00 PM (Mon-Thu) | 12:00 PM - 12:00 AM (Fri-Sun)
- **Takeaway:** 12:00 PM - 11:30 PM (Mon-Thu) | 12:00 PM - 12:30 AM (Fri-Sun)
- **Delivery:** 12:00 PM - 11:45 PM (Mon-Thu) | 12:00 PM - 12:45 AM (Fri-Sun)

Q: Are your dishes halal?

A: Yes, all our dishes are prepared with halal ingredients. Specific dietary details are provided for each menu item.

Q: How can I join your loyalty program?

A: Simply provide your mobile number during checkout or sign up on our website to join our Dine & Earn loyalty program.

Q: What payment methods do you accept?

A: We accept cash, debit/credit cards, and digital wallets such as EasyPaisa & JazzCash.

Social Media

Stay connected with us for the latest updates, promotions, and special offers:

- **Facebook:** [Al-Buraq Fusion Dining](<https://www.facebook.com/AlBuraqFusionDining>)
- **Instagram:** [@alburaqfusiondining](<https://www.instagram.com/alburaqfusiondining>)
- **Twitter:** [@AlburaqDining](<https://www.twitter.com/AlburaqDining>)
- **YouTube:** [Al-Buraq Fusion Dining Channel](<https://www.youtube.com/channel/AlBuraqFusionDining>)

Contact Information

For inquiries, reservations, or feedback, please reach out to us:

- **Phone:** +92-362-9878987
- **Email:** contact@alburaqfusiondining.com
- **Address:**
123 Fusion Street, Karachi, Pakistan

We look forward to serving you!