

Clay Handi Restaurant Celebrates More Than a Decade of Authentic Halal Cuisine & Cultural Heritage in Buffalo, New York

Clay Handi Restaurant has spent over a decade bringing people together through authentic halal food, traditional Indian food & clay pot cooking in Buffalo, NY

BUFFALO, NY, UNITED STATES, July 24, 2026 /EINPresswire.com/ -- For more than a decade, [Clay Handi Restaurant](https://www.clayhandi.com/) has served as a destination for authentic halal cuisine, traditional clay pot cooking, and South Asian hospitality in Buffalo, New York. What began as a small neighborhood restaurant has grown into one of Western New York's most recognized destinations for authentic Pakistani and Indian cuisine, welcoming guests from across New York, neighboring states, Canada, and beyond.



Clay Handi brings authentic halal cuisine and traditional clay pot cooking to Buffalo, New York.

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Every clay pot tells a story of tradition, patience, and authentic flavor. We remain committed to serving authentic halal cuisine while preserving generations of clay pot cooking.”

Murshad Masud Qazi

At a time when diners increasingly seek authentic culinary experiences, Clay Handi has remained committed to preserving recipes, cooking techniques, and traditions that have been passed down through generations. The restaurant's dedication to quality ingredients, handcrafted preparation, and genuine hospitality has helped it build a loyal following while introducing countless guests to the rich flavors of Pakistani and Indian cuisine.

From a humble 16-seat restaurant to a renowned destination for authentic Pakistani and Indian cuisine, Clay Handi Restaurant continues to preserve tradition while

bringing people together through exceptional food and hospitality.

Located on Delaware Avenue in Buffalo, the restaurant has become known not only for its signature clay pot specialties but also for creating an atmosphere where families, friends, students, business professionals, and travelers can gather to enjoy authentic meals prepared with care and tradition.

Today, Clay Handi Restaurant continues to reflect the same values that inspired its founding: authenticity, cultural pride, and a commitment to serving the community with [authentic halal food in Buffalo, New York](#).

FROM A SMALL BEGINNING TO A BUFFALO DESTINATION

Founder Murshad Masud Qazi began his journey in 2012 with the opening of Zaiqa, a modest 16-seat restaurant built on a simple vision: to introduce Buffalo to authentic Pakistani and Indian cuisine while preserving the traditions of halal cooking. Despite its small size, the restaurant quickly earned a loyal following for its quality ingredients, traditional recipes, and genuine hospitality.

As word spread, Zaiqa became a favorite among Buffalo's South Asian community and introduced many local diners to authentic halal cuisine for the first time. The restaurant's growing reputation reflected Qazi's commitment to serving food that stayed true to its cultural roots without compromising authenticity.

Driven by a passion for sharing Pakistan's culture and hospitality, Qazi envisioned more than a successful restaurant. He wanted to create a place where people from all backgrounds could connect over authentic halal food, a vision that laid the foundation for what would later become Clay Handi Restaurant.

PRESERVING THE TRADITION OF CLAY POT COOKING

In 2017, Zaiqa officially became Clay Handi, a name inspired by one of South Asia's oldest and most respected cooking traditions. Rather than relying solely on modern kitchen equipment, the restaurant embraced handcrafted clay pots imported directly from Pakistan to prepare many of its signature dishes using traditional slow-cooking methods.

For centuries, clay pot cooking has been valued for its ability to lock in moisture, develop deeper flavors, and create tender, aromatic dishes that reflect generations of culinary heritage. Unlike conventional cooking techniques, clay pots distribute heat gradually, allowing spices, herbs, and fresh ingredients to blend naturally while preserving the integrity of every recipe.

Today, this traditional method remains one of the defining characteristics that sets Clay Handi

apart from many restaurants throughout Western New York. It represents the restaurant's ongoing commitment to preserving authentic cooking practices while introducing guests to a dining experience that is increasingly rare in today's restaurant industry.

As a halal Pakistani and Indian restaurant in Buffalo, Clay Handi offers an extensive menu featuring handcrafted clay pot specialties alongside many of South Asia's most beloved dishes. Guests can enjoy flavorful biryanis, slow-cooked chicken karahi, rich nihari, traditional haleem, sizzling BBQ platters, seekh kebabs, freshly baked naan, vegetarian specialties, tandoori dishes, kids menu and a variety of regional favorites prepared using authentic recipes and premium ingredients.

Whether guests choose to enjoy a family dinner, celebrate a special occasion, order catering for an event, or order Pakistani food online, every meal reflects the restaurant's commitment to quality, authenticity, and traditional preparation techniques that have defined its reputation for more than a decade.

CREATING MORE THAN A RESTAURANT

As Clay Handi expanded, so did its purpose.

Under Murshad Masud Qazi's leadership, the restaurant evolved beyond a place to enjoy authentic halal food. It became a destination where culture, hospitality, and culinary tradition come together to create an experience that extends well beyond the dining table.

Following years of growth and continuous improvement, the restaurant underwent an extensive renovation inspired by Pakistan's architectural heritage and artistic craftsmanship.

Every detail, from handcrafted décor and traditional design elements to the welcoming atmosphere itself, was carefully chosen to reflect the country's rich cultural identity while providing guests with a memorable dining experience.

For many visitors, a meal at Clay Handi is their first introduction to Pakistani culture through food, design, and hospitality. For others, particularly members of Buffalo's South Asian community, the restaurant offers a familiar place to celebrate traditions, reconnect with family recipes, and share meaningful occasions with loved ones.

A MUST-VISIT DINING DESTINATION NEAR NIAGARA FALLS

Located just a short drive from Niagara Falls, Clay Handi has become a favorite stop for travelers seeking authentic halal Pakistani and Indian cuisine after visiting one of the world's most iconic attractions. Guests from across the United States, Canada, and beyond visit the restaurant to enjoy flavorful biryanis, slow-cooked chicken handi, sizzling BBQ, freshly baked naan, and

traditional clay pot specialties prepared with time-honored recipes and premium ingredients. Combining exceptional food with warm South Asian hospitality, Clay Handi offers visitors a memorable dining experience that is well worth the short drive from Niagara Falls.

SUPPORTING THE COMMUNITY BEYOND THE DINING ROOM

Clay Handi's commitment to Buffalo extends beyond the dining table. During the COVID-19 pandemic and the city's historic winter storms, the restaurant prepared and distributed more than 2,000 hot meals to seniors, frontline workers, families, and residents in need, reinforcing its dedication to serving the community during challenging times.

"Food has always been about bringing people together," said Murshad Masud Qazi. "Whether someone is celebrating a special occasion or simply needs a warm meal, we believe everyone deserves to be welcomed with kindness, respect, and compassion."

These efforts reflect the values that have guided Clay Handi since its founding: supporting the local community, bringing people together through food, and extending hospitality beyond the restaurant's doors.

A RESTAURANT THAT BRINGS PEOPLE TOGETHER

Over the years, Clay Handi has become more than a destination for authentic Pakistani and Indian cuisine. It has become a place where milestones are celebrated, traditions are shared, and new memories are created.

Families gather for birthdays, anniversaries, graduations, and Eid celebrations. Friends reconnect over traditional BBQ platters and freshly prepared biryani. Students studying far from home rediscover familiar flavors that remind them of family dinners, while travelers exploring Buffalo and nearby Niagara Falls often make Clay Handi part of their journey after hearing recommendations from locals and visitors alike.

AUTHENTIC HALAL MENU

Clay Handi's menu showcases the rich flavors of Pakistani and Indian cuisine with a wide selection of authentic halal dishes prepared using traditional recipes and premium ingredients. Guests can enjoy signature chicken handi, chicken karahi, aromatic biryani, slow-cooked nihari, hearty haleem, sizzling BBQ platters, seekh kebabs, fresh seafood, vegetarian specialties, handcrafted breads, wraps, burgers, and family-style clay pot meals, offering something for every taste and occasion.

Among the restaurant's signature dishes, the Chicken Handi is slow-cooked in a traditional clay pot, allowing tender chicken to absorb a creamy, spice-infused gravy that is rich, aromatic, and

best enjoyed with freshly baked Roghni naan.

Paneer Tikka features cubes of fresh cottage cheese marinated in a blend of yogurt, herbs, and traditional spices before being grilled to a light char. Served with crisp vegetables and mint chutney, it delivers a smoky, flavorful bite that has made it a favorite among vegetarians and spice lovers alike.

The Chicken Karahi delivers bold flavors with vine-ripened tomatoes, fresh ginger, garlic, and hand-ground spices, while the fragrant Chicken Biryani, layered with long-grain basmati rice, saffron, herbs, and perfectly seasoned chicken, offers a satisfying blend of bold spices and delicate aromas in every bite.

Another guest favorite is the Butter Chicken, featuring tender pieces of chicken simmered in a velvety tomato-butter sauce infused with cream and aromatic spices. Its rich, mildly spiced flavor makes it one of the most popular dishes for both longtime fans of Pakistani and Indian cuisine and first-time visitors alike.

The experience continues beyond the main course with traditional South Asian desserts and beverages. Guests can end their meal with warm Gulab Jamun, creamy Kheer, delicate Ras Malai, crispy Jalebi, refreshing Kulfi, or indulgent Kulfa Falooda, each offering the perfect sweet finish to an authentic dining experience. Pair them with a refreshing Mint Margarita, Lahori Limo Pani, or a handcrafted shake for a complete taste of South Asian hospitality.

Whether visiting for a casual family dinner, a celebration, catering, or to order Pakistani food online, every meal at Clay Handi reflects the restaurant's commitment to authentic halal cuisine, traditional cooking methods, and the warm hospitality that has made it one of Buffalo's favorite destinations for Pakistani and Indian food

LOOKING AHEAD

More than a decade after opening its doors, Clay Handi remains committed to preserving authentic Pakistani and Indian cuisine while honoring the traditions of clay pot cooking that have defined the restaurant since its beginning.

As interest in authentic South Asian dining continues to grow, the restaurant will continue serving guests with the same quality, hospitality, and cultural authenticity that have earned the trust of the Buffalo community. Looking ahead, the restaurant remains focused on preserving its culinary heritage, supporting the local community, and welcoming new generations of guests to experience the rich flavors and traditions of South Asia.

ABOUT CLAY HANDI

Clay Handi Restaurant is an authentic halal Pakistani and Indian restaurant in Buffalo, New York, specializing in traditional clay pot cooking and handcrafted South Asian cuisine. Since 2012, the restaurant has served signature handi dishes, biryani, BBQ specialties, kebabs, naan, vegetarian options, dine-in, takeout, catering, and [online ordering](#). Known for its authentic recipes and warm hospitality, Clay Handi continues to welcome guests from Buffalo and beyond with a genuine South Asian dining experience.

Murshad Masud Qazi

Clay Handi

+1 716-877-7797

info@clayhandi.com

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