



Pakistan

From the Arabian Sea to the high Karakoram: the cities of the Indus, Mughal Lahore and some of the warmest hospitality in Asia.

AT A GLANCE

Facts to know

CAPITAL

Islamabad

POPULATION

More than 240 million (2023 census), the fifth largest in the world as of 2025

OFFICIAL LANGUAGES

Urdu, which is also the national language, and English

CURRENCY

Pakistani rupee (Rs)

AREA

About 882,000 km², a figure that includes the parts of Kashmir that Pakistan administers

GOVERNMENT

Federal parliamentary republic, with a president as head of state and a prime minister leading the government

HIGHEST MOUNTAIN

K2, 8,611 m, the second-highest mountain on Earth, on the border with China in Gilgit-Baltistan, part of the Kashmir region that Pakistan administers. The highest peak outside Kashmir is Tirich Mir, 7,708 m

LONGEST RIVER

The Indus, about 3,180 km in total, which crosses the whole country to the Arabian Sea

NEIGHBOURS

India, China, Afghanistan and Iran. Across the Gulf of Oman: Oman. Tajikistan lies just beyond Afghanistan's narrow Wakhan Corridor

DRIVES ON THE

Left

CALLING CODE

+92

A 45-minute trip to Pakistan

Everything you need is in this pack. No preparation beyond printing. Adapt the timing to your group.

- 0 to 5 min** Welcome. Show the map page and find Pakistan together. Ask: who has been there, or knows someone from there?
- 5 to 15 min** Read the facts at a glance, then three moments from the story: 2500 BC: Mohenjo-daro is built; 1940: The Lahore Resolution; 2014: Malala Yousafzai wins the Nobel Peace Prize.
- 15 to 25 min** At the table: talk about Chicken karahi and Nihari. Idea: bring a small taste (bread, cheese, fruit, tea) if your kitchen can help.
- 25 to 30 min** Say it like a local: practise "Assalam-o-alaikum" (Peace be upon you: the usual hello), "Wa-alaikum assalam" (And peace be upon you too), "Aap kaise hain?" (How are you?). Everyone says them together.
- 30 to 40 min** Quiz: read the questions aloud, or play the big-screen version at <https://worldstroll.com/countries/pakistan/group>. No scores needed.
- 40 to 45 min** Talk about it (questions page), then stamp or sign everyone's passport page.

You will need

- This printed pack (one per table, or one each)

- Pens for the quiz
- Optional: a world map or globe, a small tasting, music from the country

Pakistan and its cities



- Islamabad (Islamabad Capital Territory): The Faisal Mosque, Margalla Hills National Park, The Pakistan Monument, Its twin city, Rawalpindi
- Rawalpindi (Punjab): Old bazaars, The Pakistan Army headquarters, The nearby ruins of Taxila
- Lahore (Punjab): The Lahore Fort and Badshahi Mosque, The Shalimar Gardens, The Walled City, Food streets
- Faisalabad (Punjab): Textile mills, The Clock Tower and its bazaars, Farming and cotton

- Multan (Punjab): The Tomb of Shah Rukn-e-Alam, Sufi shrines, Sohan halwa
- Bahawalpur (Punjab): The Noor Mahal palace, The Cholistan Desert, Lal Suhanra National Park
- Karachi (Sindh): Mazar-e-Quaid, the tomb of Jinnah, The port and Clifton Beach, Street food on Burns Road
- Hyderabad (Sindh): The Talpur tombs, The Indus River, Sindhi culture
- Larkana (Sindh): Mohenjo-daro, Rice and farming
- Peshawar (Khyber Pakhtunkhwa): Chapli kebab, The Qissa Khwani, or Storytellers', Bazaar, The road to the Khyber Pass
- Quetta (Balochistan): Fruit orchards and dried fruit, The Bolan Pass, Balochi and Pashtun culture

A short history of Pakistan

The land of the Indus has been a crossroads for 5,000 years. Its first great cities were built in the Bronze Age, Persian, Greek, Buddhist, Arab, Turkic, Mughal, Sikh and British rulers followed, and in 1947 it became a new country.

2500 BC Mohenjo-daro is built

Around 2500 BC the people of the Indus Valley Civilisation built Mohenjo-daro in Sindh, one of the largest cities of its time, with brick houses, straight streets and covered drains. At least 40,000 people lived there. By about 1700 BC it had been abandoned, and it was rediscovered only in the 1920s.

326 BC Alexander fights Porus

In 326 BC Alexander the Great crossed the Hydaspes, today's Jhelum River in Punjab, and defeated the local king Porus. Alexander let Porus keep his kingdom as a governor. Soon after, his tired army refused to march further east, and he turned back.

AD 711 The Arab conquest of Sindh

In 711 an Arab army of the Umayyad Caliphate, led by the young general Muhammad ibn al-Qasim, began the conquest of Sindh, and his forces later reached Multan. It marked the beginning of Muslim rule in South Asia, and over the following centuries Islam became the main religion of the region, spread largely by Sufi teachers.

1526 The Mughal Empire begins

In 1526 Babur, a prince from Central Asia, won the Battle of Panipat and founded the Mughal Empire. For

about two centuries the Mughals ruled Lahore, Multan, Peshawar and Thatta, and Lahore was the imperial capital under Akbar. Their Persian-influenced art, gardens and cooking still shape Pakistan today.

1673 The Badshahi Mosque is completed

The emperor Aurangzeb built the Badshahi Mosque in Lahore between 1671 and 1673, facing the gate of the Lahore Fort. Made of red sandstone with white marble, it was the largest mosque of the Mughal era and is still one of the great symbols of the country.

1799 Ranjit Singh takes Lahore

As Mughal power faded, Ranjit Singh captured Lahore in 1799 and made it the capital of the Sikh Empire. At its height the empire stretched from the Khyber Pass to the Sutlej River, and Ranjit Singh lived in the Lahore Fort.

1849 Britain annexes Punjab

The British East India Company had taken Sindh in 1843. After two wars with the Sikhs it annexed Punjab in 1849, and from 1858 the region was ruled directly by the British Crown as part of British India.

1906 The All-India Muslim League is founded

In December 1906 the All-India Muslim League was founded in Dhaka to speak for the Muslims of British India. Under Muhammad Ali Jinnah it later led the movement for a separate Muslim homeland.

1940 The Lahore Resolution

In March 1940, at a meeting in Lahore, the Muslim League called for independent states in the Muslim-majority regions of British India. The resolution, later known as the Pakistan Resolution, is remembered

every year on Pakistan Day, 23 March, and the Minar-e-Pakistan tower stands on the spot.

1947

Independence and Partition

On 14 August 1947 Pakistan became independent, made up of West Pakistan and East Pakistan, separated by Indian territory. Jinnah became its first governor-general. The division of British India caused one of the largest migrations in history: millions of Muslims moved to Pakistan and millions of Hindus and Sikhs moved to India, and a great many people died in the violence, above all in Punjab.

1956

Pakistan becomes a republic

On 23 March 1956 Pakistan adopted its first constitution and became the Islamic Republic of Pakistan, no longer a dominion with the British monarch as head of state.

1971

Bangladesh becomes independent

After the 1970 election, a political crisis between the two wings turned into a nine-month war in East Pakistan in which many civilians died and millions fled to India. India entered the war in December, and in December 1971 East Pakistan became the independent country of Bangladesh.

1973

The current constitution is adopted

Parliament unanimously approved a new constitution in April 1973, and it came into force on 14 August 1973. It makes Pakistan a federal parliamentary republic and names Urdu as the national language. It is still in force today, with many amendments.

1988

Benazir Bhutto becomes prime minister

In 1988 Benazir Bhutto, daughter of the former leader

Zulfikar Ali Bhutto, became prime minister at the age of 35. She was the first woman elected to head a democratic government in a Muslim-majority country. She served twice and was killed in an attack in 2007.

1992

Pakistan wins the Cricket World Cup

On 25 March 1992, in Melbourne, Pakistan beat England by 22 runs to win the Cricket World Cup for the first time. Cricket is by far the most popular sport in the country.

2014

Malala Yousafzai wins the Nobel Peace Prize

Malala Yousafzai from the Swat Valley, who was shot in 2012 for campaigning for girls' education, received the Nobel Peace Prize in 2014 at the age of 17. She is the youngest Nobel laureate in history.

What people eat in Pakistan

Pakistani cooking grew from the royal kitchens of the Mughals and from the traditions of Central Asia, Persia and the Arab world. Food is halal, so pork is not eaten and alcohol is rare, and meat is at the heart of a festive meal: beef, lamb, goat and chicken. Almost every meal comes with bread, usually a round wheat roti or a naan from the tandoor, used to scoop up curry, lentils and vegetables, and dishes are served together and shared. Each region has its own style: rich curries and tandoor breads in Punjab, grilled meat in the Pashtun north-west, rice and fish in Sindh, slow-roasted meat in Balochistan. Sweet milky tea is drunk everywhere, all day long.

Chicken karahi

Punjab and Khyber Pakhtunkhwa, famous in Lahore

Chicken cooked quickly in a karahi, a deep round pan like a wok, with tomatoes, ginger, garlic and green chillies. Unlike most curries of the region, the traditional version has no onions. It is brought to the table in the pan and eaten with hot naan.

Nihari

Mughal-era Delhi or Lucknow; brought to Karachi and Lahore by migrants in 1947

A deep, silky stew of beef or lamb shank cooked slowly for many hours, often overnight, with bone marrow and warm spices such as long pepper. It is topped with fresh ginger, green chillies, coriander and a squeeze of lemon, and eaten with naan.

Haleem

Across Pakistan, from the Arab dish harees

A thick, comforting stew of meat, wheat or barley and lentils, cooked slowly for seven or eight hours and then beaten until it becomes

smooth. It is served with fried onions, ginger, green chillies and lemon, and is especially popular during Ramadan.

Sindhi biryani

Sindh

Layers of long-grain basmati rice and spicy meat, usually mutton or chicken, cooked with potatoes, tomatoes, yoghurt, fried onions and plenty of green chillies, and sometimes dried plums. It is one of the most eaten dishes in Pakistan.

Chapli kebab

Peshawar, Khyber Pakhtunkhwa

A large, flat patty of spiced minced beef or mutton with tomato, onion, green chilli, coriander and crushed coriander seeds, fried in fat until the edges are crisp. It is a favourite of Pashtun cooking and is eaten with naan and yoghurt chutney.

Seekh kebab

Across Pakistan

Minced beef, lamb or chicken mixed with ginger, garlic, green chilli, garam masala and fresh herbs, pressed around long metal skewers and grilled over charcoal. It is served with sliced onions, lemon, mint chutney and naan.

Sajji

Balochistan

A whole leg of lamb or a whole chicken, seasoned with little more than salt, and roasted slowly on skewers until tender, often stuffed with rice. In Balochistan it is eaten with kaak, a hard bread, while in Karachi, Lahore and Islamabad it is usually chicken served with rice.

Aloo gosht

Across Pakistan

Everyday home cooking at its best: meat, usually lamb, mutton or beef, simmered with potatoes in a thin, spiced gravy until tender. It

is eaten with roti or plain rice, and for many Pakistanis it tastes of home.

Sarson ka saag

Punjab

Mustard greens cooked for a long time with garlic, ginger and green chilli until soft and creamy, finished with ghee or butter. It is a warming winter dish and is traditionally eaten with makki ki roti, a yellow flatbread made from maize flour.

Samosa

Across Pakistan, from a Persian and Central Asian pastry

A crisp, triangular fried pastry filled with spiced potatoes and peas or with minced meat, eaten with tamarind or mint chutney. Samosas are sold at street stalls everywhere and are a favourite snack with a cup of tea.

Pakora

Across Pakistan

Fritters of onion, potato, spinach or chilli dipped in a spiced batter of gram flour, made from chickpeas, and deep-fried until crunchy. They are sold hot at street stalls and are a favourite treat with tea on a rainy day.

Bun kebab

Karachi, from the 1950s

Pakistan's own burger: a soft bun with a fried patty of lentils and minced meat, often dipped in egg, topped with onions, chutney and a little salad. Street stalls in Karachi and Lahore sell it from morning until late at night.

Lassi

Punjab

A cool drink of yoghurt blended with water, either salty with a pinch of cumin or sweet with sugar and sometimes rose water or mango.

In Punjab it is traditionally made from buffalo milk yoghurt and served in a clay cup.

Sohan halwa

Multan, south Punjab

A dense, chewy sweet made by boiling milk, sugar and cornflour with plenty of ghee until it sets, flavoured with saffron and cardamom and topped with almonds and pistachios. Multan's sohan halwa is sold in round tins and taken home as a gift from the city.

Sheer khurma

Eid tables across Pakistan

A festive pudding of thin vermicelli cooked in milk with dates, sugar, cardamom and nuts. On the morning of Eid, after the prayer, families serve it for breakfast and offer it to every guest who calls that day.

GOOD MANNERS

At the table

- Eat and pass food with your right hand. The left hand is seen as unclean for eating, so keep it for other tasks.
- Wash your hands before and after the meal. At many homes and restaurants a basin is offered, and bread is torn with the fingers of the right hand and used to scoop up curry.
- Hospitality is a point of honour. Your host will offer more food again and again; leaving a little on your plate shows you have had enough.
- Food is halal. Do not bring pork or alcohol as a gift, and ask before offering food to others.

- During Ramadan most Muslims fast from dawn to sunset. Avoid eating, drinking or smoking in public during the day, and if you are invited to iftar, the evening meal, arrive on time: the fast is broken at the call to prayer, often with a date and water.
- Tea is offered to almost every guest, in homes and even in shops. Accepting a cup is polite, and refusing everything may seem cold.

Chicken karahi

Chicken cooked quickly in a karahi, a deep round pan like a wok, with tomatoes, ginger, garlic and green chillies. Unlike most curries of the region, the traditional version has no onions. It is brought to the table in the pan and eaten with hot naan.

Ingredients

- 1 kg chicken on the bone, cut into small pieces
- 5 tablespoons vegetable oil or ghee
- 1 tablespoon grated fresh ginger and 1 tablespoon crushed garlic
- 6 ripe tomatoes, chopped
- 1 teaspoon salt
- 1 teaspoon crushed red chilli flakes (use less for a milder dish)
- 1 teaspoon cumin seeds, lightly crushed, and 1 teaspoon ground coriander
- 3 green chillies, slit lengthways
- 1/2 teaspoon garam masala
- A small piece of ginger cut into thin strips, and a handful of fresh coriander, to finish

Method

1. Heat the oil in a karahi, wok or wide pan over a high heat. Add the chicken and fry for 5 to 6 minutes, turning, until it is lightly browned.

2. Add the grated ginger and garlic and stir for 1 minute, until they smell fragrant.
3. Add the tomatoes and salt, cover and cook for 10 minutes, until the tomatoes are soft. Remove the tomato skins that float up if you like.
4. Uncover, add the chilli flakes, cumin and ground coriander, and cook over a high heat for 10 to 15 minutes, stirring and pressing the tomatoes, until the sauce is thick and the oil starts to separate.
5. Check that the chicken is cooked through, with no pink meat near the bone. Add the green chillies and garam masala and cook for 2 more minutes.
6. Scatter over the ginger strips and fresh coriander and serve straight from the pan with naan or roti.

Aloo gosht

Everyday home cooking at its best: meat, usually lamb, mutton or beef, simmered with potatoes in a thin, spiced gravy until tender. It is eaten with roti or plain rice, and for many Pakistanis it tastes of home.

Ingredients

- 750 g lamb or mutton on the bone, in pieces
- 4 medium potatoes, peeled and halved
- 4 tablespoons vegetable oil
- 2 onions, thinly sliced
- 1 tablespoon grated fresh ginger and 1 tablespoon crushed garlic
- 2 tomatoes, chopped
- 1 teaspoon salt, 1 teaspoon chilli powder, 1/2 teaspoon ground turmeric and 1 teaspoon ground coriander
- 1 bay leaf, 1 black cardamom pod and a small stick of cinnamon
- 1 teaspoon garam masala and fresh coriander, to finish

Method

1. Heat the oil in a heavy pot and fry the onions over a medium heat for about 10 minutes, until golden brown.
2. Add the bay leaf, cardamom and cinnamon, then the ginger and garlic, and stir for 1 minute.
3. Add the meat and fry for 5 minutes, turning, until it is browned all over.

4. Add the tomatoes, salt, chilli, turmeric and ground coriander and cook for 5 to 8 minutes, until the tomatoes break down and the oil starts to separate.
5. Pour in about 1 litre of water, bring to the boil, cover and simmer gently for about 1 hour, until the meat is nearly tender.
6. Add the potatoes and a little more water if needed, and simmer for 20 to 25 minutes more, until the potatoes are soft. Stir in the garam masala, scatter with coriander and serve with roti or rice. Remove the whole spices before eating.

Pakora

Fritters of onion, potato, spinach or chilli dipped in a spiced batter of gram flour, made from chickpeas, and deep-fried until crunchy. They are sold hot at street stalls and are a favourite treat with tea on a rainy day.

Ingredients

- 150 g gram flour (besan, made from chickpeas)
- 2 onions, thinly sliced
- 1 medium potato, peeled and cut into very thin slices
- 1 green chilli, finely chopped, and a handful of fresh coriander, chopped
- 1 teaspoon salt, 1 teaspoon chilli powder and 1 teaspoon crushed cumin or coriander seeds
- About 150 ml cold water
- Vegetable oil for deep frying

Method

1. Put the gram flour, salt and spices in a bowl and whisk in the water a little at a time to make a thick batter that coats a spoon.
2. Stir in the onions, potato, green chilli and coriander so that every piece is coated.
3. Heat the oil in a deep pan to about 175°C, or until a drop of batter rises quickly to the surface. Never fill the pan more than a third full, and keep children away from the hot oil.

4. Drop small spoonfuls of the mixture into the oil, a few at a time, and fry for 4 to 5 minutes, turning, until deep golden and crisp.
5. Lift out with a slotted spoon, drain on kitchen paper and serve hot with ketchup, tamarind or mint chutney, and a cup of tea.

Lassi

A cool drink of yoghurt blended with water, either salty with a pinch of cumin or sweet with sugar and sometimes rose water or mango. In Punjab it is traditionally made from buffalo milk yoghurt and served in a clay cup.

Ingredients

- 400 g plain yoghurt (made from pasteurised milk), well chilled
- 200 ml cold water or cold pasteurised milk
- For sweet lassi: 2 tablespoons sugar and a few drops of rose water
- For salty lassi: 1/2 teaspoon salt and 1/2 teaspoon ground roasted cumin
- A few ice cubes

Method

1. Put the yoghurt and water or milk in a jug or blender.
2. Add either the sugar and rose water or the salt and cumin.
3. Whisk or blend for about 1 minute, until smooth and frothy.
4. Pour over ice into two tall glasses and drink at once.

Sheer khurma

A festive pudding of thin vermicelli cooked in milk with dates, sugar, cardamom and nuts. On the morning of Eid, after the prayer, families serve it for breakfast and offer it to every guest who calls that day.

Ingredients

- 2 tablespoons ghee or butter
- 60 g fine vermicelli, broken into short pieces
- 1 litre whole milk
- 6 to 8 dried dates, stoned and sliced
- 4 tablespoons sugar, or to taste
- 4 green cardamom pods, lightly crushed
- 2 tablespoons each of sliced almonds and pistachios, and a few raisins

Method

1. Melt the ghee in a heavy pan over a medium heat, add the vermicelli and stir for 2 to 3 minutes, until golden. Watch it closely, as it browns quickly.
2. Pour in the milk, add the cardamom and dates and bring to the boil, stirring so that nothing sticks.
3. Lower the heat and simmer for 10 to 15 minutes, stirring often, until the vermicelli is soft and the milk has thickened a little.
4. Stir in the sugar, most of the nuts and the raisins, and cook for 2 more minutes.

5. Serve warm or chilled, scattered with the rest of the nuts. It thickens as it cools, so add a little milk if needed.

Useful phrases

Assalam-o-alaikum

us-sah-LAHM oo ah-LAY-koom · Peace be upon you: the usual hello

Wa-alaikum assalam

wah-LAY-koom us-sah-LAHM · And peace be upon you too

Aap kaise hain?

AHP KAY-say hain · How are you?

Main theek hoon, shukriya

main TEEK hoon, shook-REE-yah · I am fine, thank you

Mera naam ... hai

MAY-rah NAHM ... hai · My name is ...

Aap se mil kar khushi hui

AHP say MIL kar KHOO-shee HOO-ee · Nice to meet you

Shukriya

shook-REE-yah · Thank you

Bahut meherbani

buh-HOOT meh-her-BAH-nee · Thank you very much (literally great kindness)

Maaf kijiye

MAHF KEE-jee-ay · Excuse me; sorry

Kya aap angrezi bolte hain?

KYAH AHP un-GRAY-zee BOLE-tay hain · Do you speak English?

Mujhe samajh nahin aaya

MOO-jay SUH-mujh nuh-HEEN AH-yah · I did not understand

... kahan hai?

kuh-HAHN hai · Where is ...?

Yeh kitne ka hai?

YEH KIT-nay kah hai · How much is this?

Mirch kam, please

MIRCH KUM, please · Less chilli, please

Bahut mazedaar!

buh-HOOT mah-zay-DAHR · Very tasty!

Ek chai, please

AYK CHAI, please · One tea, please

Insha'Allah

in-SHAH-al-lah · If God wills

Khuda hafiz

khoo-DAH HAH-fiz · Goodbye (literally God protect you)

Things you might not know

1. The name Pakistan was coined in 1933 by the student activist Choudhry Rahmat Ali, from the names of regions in the north-west of British India. In Urdu and Persian, pak means pure and stan means land, so it is often explained as the land of the pure.
2. K2, at 8,611 m the second-highest mountain on Earth, rises in the Karakoram on the border with China. Climbers call it the Savage Mountain, because it is much harder and more dangerous to climb than Everest.
3. The pink salt sold around the world as Himalayan salt comes from the Salt Range in Punjab, where the Khewra Salt Mine is the second-largest salt mine in the world. Up to 250,000 visitors a year tour its tunnels.
4. The squash player Jahangir Khan won 555 matches in a row between 1981 and 1986, which Guinness World Records lists as the longest winning streak by any athlete in top-level professional sport.
5. Pakistan's national animal is the markhor, a wild mountain goat with long spiralling horns. Its name is often explained as snake eater, from an old belief that it killed snakes.
6. The Indus river dolphin, Pakistan's national mammal, has no lens in its eyes and is effectively blind. It finds its way and its food in the muddy river by echolocation.

7. The Edhi Foundation, started in Karachi by Abdul Sattar Edhi in 1951, has held the Guinness World Record for the world's largest volunteer ambulance organisation since 1997.
8. As of 2026, the Tarbela Dam on the Indus is the largest earth-filled dam in the world. It was completed in 1976 and is 143 m high.
9. Pakistani lorries and buses are rolling works of art, covered in bright paintings, poetry, mirrors and jingling chains. Foreign soldiers in Afghanistan nicknamed them jingle trucks.
10. The singer Nusrat Fateh Ali Khan, from Punjab, brought qawwali, the devotional music of the Sufis, to audiences around the world and could sing at full intensity for hours.
11. On Pakistan's flag the green stands for the Muslim majority and the white stripe for the country's religious minorities. The crescent represents progress and the star light and knowledge.
12. Sialkot, a city in Punjab, is known as a world centre for making footballs, many of them still stitched by hand. It is also the birthplace of the national poet, Muhammad Iqbal.

TALK ABOUT IT

Questions for the group

- Have you ever been to Pakistan, or has someone in your family? What do you remember?

- Have you ever tasted Chicken karahi or Nihari? What is a dish you remember from a trip?
- Benazir Bhutto becomes prime minister (1988). Do you remember hearing about it? Where were you then?
- Pakistan wins the Cricket World Cup (1992). Do you remember hearing about it? Where were you then?
- Have you seen The Badshahi Mosque, in person or in pictures? Which famous place would you most like to see?
- If you could spend one day in any city of Pakistan, which would it be and why?

QUIZ

How well do you know Pakistan?

Circle the right answer. The answers are on the last page.

1. How is Urdu written?

- A) In Chinese characters
- B) In a Perso-Arabic script, from right to left
- C) In the Cyrillic alphabet
- D) In the Latin alphabet, from left to right

2. Which city was Pakistan's capital from 1947 to 1959?

- A) Quetta
- B) Lahore
- C) Karachi
- D) Multan

3. Lassi is a drink made from yoghurt and can be salty or sweet.

- A) True
- B) False

4. Where should most visitors apply for a Pakistani visa?

- A) Any website that promises a fast visa
- B) At a hotel after arrival
- C) The Government of Pakistan's Online Visa System
- D) Visitors never need a visa

5. The Urdu word nahin means yes.

- A) True

B) False

6. The Muslim League, which later led the movement for Pakistan, was founded in Dhaka in 1906.

A) True

B) False

7. In a bazaar you want to know the price of a shawl. What do you ask?

A) Aap kaise hain?

B) Mera naam ... hai

C) Yeh kitne ka hai?

D) Kahan hai?

8. In 1971 East Pakistan became which independent country?

A) Myanmar

B) Nepal

C) Bangladesh

D) Sri Lanka

9. On Pakistan's flag, what does the white stripe stand for?

A) The snows of the Karakoram

B) The Indus River

C) The cotton fields of Punjab

D) The country's religious minorities

10. What does the Urdu word dost mean?

A) Guest

B) City

C) Friend

D) River

11. Which city forms the twin cities with Islamabad?

A) Bahawalpur

B) Faisalabad

C) Larkana

D) Rawalpindi

12. Which language does Pakistan's constitution name as the national language?

A) Pashto

B) Punjabi

C) Urdu

D) Sindhi

Quiz answers

1. B) In a Perso-Arabic script, from right to left

Urdu is written in a Perso-Arabic script, from right to left, usually in the flowing Nastaliq style.

2. C) Karachi

Karachi, the great port on the Arabian Sea, was the first capital. The government later moved north, and Islamabad was built in the 1960s.

3. True

True. Lassi is yoghurt blended with water, made salty with cumin or sweet with sugar, and it comes from Punjab.

4. C) The Government of Pakistan's Online Visa System

Most visitors need a visa and apply on the Government of Pakistan's Online Visa System, visa.nadra.gov.pk.

5. False

False. Nahin means no. A polite yes is jee haan.

6. True

True. The All-India Muslim League was founded in Dhaka, then called Dacca, in December 1906.

7. C) Yeh kitne ka hai?

Yeh kitne ka hai? means how much is this? Aap kaise hain? means how are you?

8. C) Bangladesh

After a nine-month war, East Pakistan became Bangladesh in December 1971.

9. D) The country's religious minorities

The green stands for the Muslim majority and the white stripe for the country's religious minorities.

10. C) Friend

Dost means friend. A guest is mehmaan, a city is shehr and a river is darya.

11. D) Rawalpindi

Rawalpindi, known as Pindi, lies right next to Islamabad and served as the interim capital while Islamabad was built.

12. C) Urdu

Urdu is the national language and, with English, an official language. Punjabi is the most common mother tongue, but it is not the national language.

Pakistan visa page

Name: _____ Date: _____



Next steps

Country: _____	Country: _____	Country: _____
Country: _____	Country: _____	Country: _____

Play the interactive version, collect a stamp in your passport:

<https://worldstroll.com/countries/pakistan>