



## MAIN MENU

### SHORBAS

Murgh Shorba \$4.95

Tamatar Dhaniya Shorba \$4.95

### STARTERS

#### VEGETARIAN

Chutney Nadroo \$9.95

Lotus stem tossed mango mayo chutney, fennel and onion seeds

Bhuta Makaii \$7.95

Crispy corn kernels prepared with cilantro and garlic butter.

Dahi Kabab \$9.95

Hung curd with cilantro, green chilies and lightly fried

Gunpowder Aloo \$7.95

Baby potatoes cooked on slow heat with red chilies and lemon

#### NON-VEGETARIAN

Matar Keema Nachos \$10.95

Lime Prawn Pakoras \$11.95

Tuna Bhel \$10.95

Khanasutra Murg \$12.95

Chicken marinated in our special wasabi cream sauce

Roshanara's Shammi Kebabs \$13.95

Galouti Sliders \$13.95

Finely ground lamb kebabs made with special spices served on 3 sliders

Butter Chicken Sliders \$12.95

Traditional butter chicken served on 3 sliders

Manglorian Crab Cakes \$11.95

## ON THE LIGHT SIDE

Chickpea and Aloo Chaat \$6.95

Chickpea, potatoes, onion and tomatoes tossed in lemon and spices

Chicken Chaat \$10.95

Shredded tandoori chicken tossed with onion tomatoes cilantro green chilies lemon and spices

Purani Dilli Ki Palak Chat \$7.95

Crispy batter friend spinach leaves covered with tamarind chutney, yogurt and chaat spices

## KATHI ROLLS

Skewer roasted kebabs wrapped in egg coated indian bread

Chicken \$12.95

Lamb \$13.95

Paneer \$11.95

## FROM THE TANDOOR

Achari Paneer Tikka \$12.45

Malai Florets \$9.95

Broccoli & cauliflower marinated in garlic cream, lemon & spices

Mushroom Tandoori \$10.95

Spicy Pineapple Tikkas \$9.95

Gazab Ka Tikka \$15.95

Bite sized chicken prepared in our unique khanasutra marinate

Kesar Chicken Kebabs \$15.95

Seekh Kebab \$16.95

Stuffed Bhairvi Tangri Kebabs \$15.95

Tandoori Chaamp \$16.95

Nimboo Salmon Tikka \$17.95

Velvety salmon flavored with lime  
leaves and zest

Tandoori Prawns \$18.95

Khanasutra Prawns \$18.95

Prawns marinated in our special wasabi  
Cream sauce

Mixed Tandoori Platter \$25.95

2 Pcs each of paneer, seekh kabab, gazab ka tikka, lamb chops & salmon

## ENTRÉES

### VEGETARIAN

Paanch Mirchi Ka Paneer \$13.95

\*PLEASE BE ADVISED THAT FOOD PREPARED HERE MAY CONTAIN MILK, EGGS, WHEAT & NUTS

Juicy chunks of cottage cheese cooked with 5 peppers

**Palak Makaii \$12.95**

Finely chopped spinach and corn prepared in garlic and toamto

**Gobi Meethi Malaii \$11.95**

Cauliflower cooked with peas ginger fenugreek and spices

**Baingan Ka Salan \$11.95**

Eggplant and green chilies cooked in coconut milk and spices

**Aloo Dum \$11.95**

Baby potatoes simmered in smooth creamy onion & tomato gravy

**Mushroom Matar \$11.95**

**Butter Paneer \$13.95**

**Tawa Asparagus \$13.95**

Tawa grilled asparagus with Indian spices

**Dal Khanasutra \$12.95**

Harhar dal (lentils) cooked with mango and spinach tempered with cumin chili and white butter

**Dal Maharani \$11.95**

Simmered overnight on slow fire to perfection

**NON VEGETARIAN**

**Sharabi Kababi Tikka Masala \$16.95**

Chicken tikkas cooked in a rich creamy curry flamed with brandy

**Shehnai Ghosht \$18.95**

Tender lamb pot roasted with cardamom & a fragrant herb flavored sauce

**Sarson Ka Jhinga \$20.95**

King prawns subtly spiced with home ground mustard

**Nargisi Kofta \$16.95**

Mince coated eggs in curry sauce

### Dal Ghosht \$17.95

Lentils cooked with spicy curry meat

### Meethi Murg \$15.95

Tender cubes of chicken steeped in fresh fenugreek and spinach sauce flavored with cream and ginger

### Dariyaganj ka butter chicken \$15.95

The original recipe from old Delhi

### Prawn Butter Pepper Garlic \$20.95

## THE ROTI-CHAWAL

### Naans \$3.50

Choice of Garlic, Butter or Methi Naans

### Lachha Prantha \$3.95

Choice of plain, chili and coriander

### Tandoori Roti \$2.25

### Rumali Roti \$5.00

### Emerland Pulao \$6.95

### Zafrani pulao \$6.95

### Vegetable Biryani \$12.95

### Chicken Biryani \$14.95

### Lamb Biryani \$15.95

## SALAD AND SIDES

### Lacha pyaz and green chilli \$1.95

### Mango Chutney \$2.95

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Chutney- E- Seeti \$1.95

Kuchumber Salad \$2.95

Kuchimber Raita \$3.95

Tarkhewala Dahi \$2.95

## DESSERTS

Khanasutra Kheer \$6.95

Double Ka Meetha \$8.95

Sweetened bread cooked with milk, nuts and spices

Baileys Infused Kulfi \$12.95

Flashback Sundae \$6.95

Vanilla ice cream with hot chocolate sauce & nuts

## EXECUTIVE LUNCH SPECIALS

(DINE IN - MONDAY-FRIDAY 11AM-3PM)

The Maharaja Thali (Non- Vegetarian) \$13.95

A traditional royal platter with sharabi kebabi, gobi meethi malaii, aloo dum, khana sutra dal, raita, zafrani pulao, naan and the Chef's special dessert

The Maharani Thali (Vegetarian) \$12.95

Consisting of paanch mirchi ka panner, gobi meethi malaii, aloo dum, khana sutra dal, raita, zafrani pulao, naan and the Chef's special dessert