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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

Malaii Florets $9.95

Broccoli & cauliflower marinated in garlic cream, lemon & spices

Mushroom Tandoori $10.95

Spicey 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

Barra Kebab $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

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

Pudina Tandoori Roti $2.25

Rumali Roti $5.00

Emerland Pulao $6.95

Zafrani pulao $6.95

Vegetable Biryani $12.95

Chicken Biryani $14.95

# Salad and Sides

Lacha pyaz and green chilli $1.95

Mango Chutney $2.95

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

# (Monday-Friday 11am-3pm)

The Maharaja Thali (Non- Vegetarian) $13.95

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