

# TASTING MENU

Four Course

## VEGETARIAN | 55

Amuse-bouche | Masala Papad Pockets  
Appetizers | Banarsi Seekh Kebab, Jacket Potatoes, Ruby Paneer  
Mains | Queen Curry, Jackfruit Kofta, 24K Dal  
Accompaniments | Assorted Breads, Dum Rice, Papadum  
Dessert | Shahi Halwa Tart

## NON-VEGETARIAN | 65

Amuse-bouche | Masala Papad Pockets  
Appetizers | Truffle Chicken Tikka, Sindoori Salmon, Lamb Chops  
Mains | King Curry, Five Spice Bhunna Lamb, 24K Dal  
Accompaniments | Assorted Breads, Dum Rice, Papadum  
Dessert | Shahi Halwa Tart

## DRINK PAIRING

Mocktail Pairing | Virgin Mule, Pomegranate Mojito, Lassi | 25  
Wine Pairing | Riesling, Cabernet Sauvignon, Ice Wine | 30  
Whiskey Pairing | Indri, Black Label, Macallan 12 | 35

*Dairy Free, Gluten Free and Jain options available upon request*

# EXPRESS LUNCH

Monday to Friday, 11am - 5pm

## VEGETARIAN | 19

Queen Curry, 24K Dal, Steamed Rice and Butter Naan  
+ Add a lassi, bottle of beer or glass of wine | 5

## NON-VEGETARIAN | 19

King Curry, 24K Dal, Steamed Rice and Butter Naan  
+ Add a lassi, bottle of beer or glass of wine | 5

# SOUP & CHAAT

## DHANIYA & TOMATO SHORBA | 9

Slow-simmered tomatoes, coriander, warming spices | *v, gf, nf*

## CHICKEN CLEAR SOUP | 11

Tender chicken morsels in ginger, garlic and herb broth | *gf, nf*

## GAPPAS | 11

Crispy wheat shells, smoked Kashmiri chilli potatoes, date-tamarind chutney, served with spicy mint water | *v, df, nf*

## MASALA PAPAD POCKETS | 9

Mini lentil flour papad baskets filled with red onion, tomato, and zesty lemon salsa | *v, df, nf*

## SAMOSA CIGAR | 13

Delicate phyllo rolls filled with a blend of spiced potatoes, paired with tammy chutney | *v, df, nf*

## KHAZANA KACHORI | 14

Rajasthani pastry filled with spiced dal, doused with Punjabi kadhi, topped with pickled onions | *v, nf, spicy, jain upon request*

## CHANDANI CHOWK KI ALOO TIKKI | 15

Golden potato patties, nine-spice chickpeas, yogurt, topped with mint and tamarind chutney | *v, nf, gf*

## MASALA TRUFFLE FRIES | 12

Garlic, cheese, truffle oil, spiced fries | *v, df, gf, nf*

Vegetarian (v), Dairy Free (df), Gluten Free (gf), Nut Free (nf), No Root Vegetables (jain), Spicy (spicy)

Please inform your server of any food allergies before ordering. Our kitchen uses all major allergens & cross-contamination is possible. An 18% gratuity will be applied to tables of 4 or more.

# BREADS

## ROTI

Plain Tandoori Roti | 4.5  
Butter Tandoori Roti | 5  
Mirchi Onion Roti | 6

## PARANTHA

Plain Parantha | 7.50  
Methi Parantha | 8  
Masala Pinwheel Parantha | 8

## NAAN

Plain Naan | 6  
White Butter Naan | 6.50  
Garlic & Chive Naan | 7.50  
Laal Mirch Naan | 7.50

## STUFFED KULCHA

Panner Potato Kulcha | 11  
Truffle Mushroom Kulcha | 13  
Keema Kulcha | 15  
Cheese Mirch Kulcha | 11

## ASSORTED BASKET FOR 2 | 16

Butter Roti, Mirch Onion Roti, Half Butter Naan, Half Garlic Naan

## ASSORTED BASKET FOR 4 | 29

Butter Roti, Mirch Onion Roti, Butter Naan, Garlic Naan, Masala Pinwheel Parantha

# SIDES

## SALAD & RAITA

Fresh Garden Salad | 9  
Masala Lacha Onion | 6  
Sirka (pickled) Onion | 4  
Plain Raita | 4  
Tomato Cucumber Raita | 6

## SMALL PORTION

## VEGETABLE CURRY

24K Dal (small) | 16  
Dal Tadka (small) | 15  
Chole Masala (small) | 16  
Corn Saag (small) | 15

# DESSERT

## MOONG DAL HALWA PIE | 11

Moong lentil pudding baked in a pie dough, salted caramel nuts, warm cream drizzle

## SAFFRON MALPUA RABDI | 14

Golden saffron-infused pancakes served with rich, cardamom-spiced rabdi

## TRADITIONAL TRIO | 14

Gulab Jamun, Rasmalai, Shahi Hawla

## SIGNATURE MALAI KULFI | 11

Dense, slow-churned Indian ice cream infused with cardamom

## BROWNIE SIZZLER | 13

Warm chocolate brownie served on a sizzling plate, topped with vanilla ice cream and a rich chocolate sauce

# WEEKEND BRUNCH

Saturday & Sunday, 11am - 3pm

## DILLIWALE CHOLE BHATURE | 18

Fluffy, crisp balloon bread cooked in desi ghee, served with a Delhi street-style chickpea curry and house-special pickle

## SARSON SAAG & MAKKI ROTI | 18

Creamy mustard greens served with golden maize flatbread, topped with house-made white butter | A Punjabi winter classic

## BOMBAY STYLE PAV BHAJI | 18

Spiced mashed vegetables served with buttery buns, topped with fresh onion, lime, coriander and green chilli salsa

## KHAZANA KULCHA | 16

Soft, tandoor-baked kulcha stuffed with Khazana's signature spice blend, potatoes, and cheese, served with chole masala

## BOTTOMLESS LASSI | 16/PER PERSON

Unlimited lassi. Option to swap with masala chai or filter coffee

# APPETIZER

## BANARSI SEEKH KEBAB | 22

Inspired from the region of Nawabs; lentil, nuts and vegetable skewers fired in tandoor | *v, gf, df upon request*

## JACKET STUFFED POTATOES | 23

Tandoor-roasted potato jackets filled with spiced potatoes, peppers, and cheese, finished with a balsamic glaze | *v, gf, nf*

## CAULIFLOWER SIZZLER | 21

Crispy battered cauliflower in hakka sauce, served sizzling | *v, df, nf*

## DAHI KE KEBAB | 22

Melt-in-your-mouth yogurt patties, spiced with ginger, garlic, and coriander, pan-seared to golden | *v, nf*

## BHARWA SOYA | 23

Soya stuffed with spinach, corn and cheese, roasted in a creamy Mugalai marinade | *v, nf*

## RUBY PANEER TIKKA | 24

Paneer marinated in red bell pepper, blended whole spices, and chargrilled for a smoky finish | *v, gf, nf, spicy*

## SAFFRON PISTA PANEER | 25

Delicate layers of paneer with a saffron-turmeric marinade between each slice, finished with pistachio crumble | *v, gf*

## VEG ASSORTED PLATTER | 32

Samosa Cigars, Banarsi Seekh Kebab, Jacket Stuffed Potatoes, Ruby Paneer Tikka

# MAINS

## LEGENDARY 24K DAL | 22

Our liquid gold | Black lentils, slow-cooked for 24 hours | *v, gf, nf*

## HOMESTYLE DAL TADKA | 21

Yellow lentils tempered with ghee, garlic, cumin | *v, gf, nf, df on request, jain upon request*

## NIZAMI HANDI | 23

Fresh beans, carrots, cauliflower, corn and peas cooked in a yogurt tomato sauce | *v, gf, nf, df upon request*

## JACKFRUIT KOFTA | 25

Jackfruit kofta simmered in a cashew sauce with Mugalai spices | *v*

## SABZ ROULADE | 25

Mashed vegetables wrapped in a delicate paneer roulade, served in a creamy tomato gravy | *v, gf, df upon request, jain upon request*

## QUEEN CURRY (SHAHI PANEER) | 25

Tandoor roasted paneer cubes in our signature velvety tomato-cashew gravy | *gf, jain upon request*

## COUNTRY PANEER | 26

Crisp to tender paneer koftas served in flavourful onion gravy | *gf, nf*

## SIGNATURE KADHAI PANEER | 26

Cast-iron wok paneer with a spicy, onion and tomato gravy, served with sautéed bell peppers and onions | *v, gf, spicy*

# BIRYANI & RICE

## MATKA SUBZ BIRYANI | 26

Dum-cooked biryani, layered with basmati rice, seasonal vegetables, aromatic spices, cooked in a sealed clay pot | *v, gf, nf*

## MATKA MURG BIRYANI | 28

Awadh spice-braised chicken, layered with basmati rice, slow-cooked in a sealed clay pot | *gf, nf*

## BHATTI MURG TIKKA | 25

The original chicken tikka recipe with a secret house-made spice marinade, served with mint chutney | *nf, gf, spicy, df upon request*

## TRUFFLE CHICKEN TIKKA | 29

Truffle-infused smokey chicken tikka on bite-sized naan, topped with balsamic glaze | *nf, df on request, gf upon request*

## PATIALA CHICKEN | 25

Crispy Patiyala spiced chicken lollypop, side of achaari mayo | *nf*

## ANARKALI SEEKH KEBAB | 27

Minced chicken skewers with tangy pomegranate marinade | *nf*

## AMRITSARI FISH FRITTER | 25

Crunchy basa fish fillets dressed with ginger, garlic and aromatic spices, served with grated radish | *nf, df*

## SINDOORI SALMON | 32

Tandoor-grilled salmon fillet marinated in red chilli, cumin, coriander, and mustard oil | *nf, gf, df upon request*

## TANDOORI LAMB CHOPS | 39

Tender lamb chops, served with with fenugreek cream and crumbled masala papadums | *nf, gf, df on request*

## NON-VEG ASSORTED PLATTER | 44

Bhatti Murgh, Truffle Chicken Tikka, Lamb Chop, Samosa Cigars

## KING CURRY (BUTTER CHICKEN) | 28

Tandoor roasted chicken in our signature velvety tomato gravy | *gf*

## COOKER MEIN KUKAD | 28

Tender chicken morsels braised in a rich onion gravy, served straight from the pot to your plate | *gf, nf, df upon request*

## MURGH KAFTAN | 28

A royal delicacy | Slow cooked chicken in cardamom, cashew, yogurt and saffron | *gf*

## SIGNATURE KADHAI CHICKEN | 29

Cast-iron wok chicken with a spicy, onion and tomato gravy, served with sautéed bell peppers and onions | *gf, spicy, df upon request*

## MALABAR FISH CURRY | 27

Crispy basa in a coconut curry, spiced with Andhra peppers | *df, nf*

## GOAN PRAWN CURRY | 32

Tandoor roasted prawns in a Goan spiced coconut curry | *nf, gf*

## LAL MASS | 32

Slow-cooked juicy mutton in a red chilli and yogurt gravy for Rajasthani heat | *gf, nf, df, spicy*

## FIVE SPICED BHUNA LAMB | 32

Succulent lamb chunks cooked with our signature five-spice blend in a herbaceous onion sauce | *gf, df, nf upon request*

## MATKA LAMB BIRYANI | 32

Slow cooked saffron rice with aromatic lamb morsels | *gf, nf*

## PETIT PEA PULAO | 9

## STEAMED RICE | 8