

## *Agaz - Appetizers*

<b>CHOMA CHOMA</b>	<b>9</b>
<i>Thinly sliced beef ribs, char-grilled with tangy African spices</i>	
<b>FRIED MOGO</b>	<b>7</b>
<i>Gently fried cassava fingers sprinkled with lemon salt and spices</i>	
<b>SAMOSA</b>	<b>7</b>
<i>Crispy turnovers with seasoned stuffing of your choice - vegetables or chicken</i>	
<b>LASUNI GOBHI</b>	<b>11</b>
<i>Cauliflower cooked with sweet and sour garlic sauce</i>	
<b>PUNJABI PAKORA</b>	<b>6</b>
<i>Fried dumplings of vegetables in chick pea flour batter</i>	
<b>FISH KHAZANA</b>	<b>12</b>
<i>Chunks of pollack marinated overnight and served crisp</i>	
<b>GARLIC SHRIMP</b>	<b>12</b>
<i>Succulent shrimp in a spicy garlic sauce</i>	
<b>PIRI PIRI SHRIMP</b>	<b>13</b>
<i>Jumbo shrimp marinated with piri piri sauce and deep fried</i>	
<b>MISHKAKI</b>	<b>10</b>
<i>An African specialty! Succulent cubes of beef on a stick, barbecued with spicy masala</i>	
<b>CHARCOAL WINGS</b>	<b>12</b>
<i>Tandoori chicken wings served with a live mini grill on your table</i>	
<b>SHIRAZI BASA</b>	<b>12</b>
<i>Fillet of basa marinated in tandoori spices and pan-fried</i>	
<b>PHALDARI CHAAT</b>	<b>11</b>
<i>Fruits and cottage cheese cooked in our clay oven with a hint of cumin and chaat masala</i>	
<b>KHAZANA PLATTER</b>	<b>25</b>
<i>An assortment of choma choma, fried mogo, samosas and fish Khazana</i>	

## *Shorba - Soups*

<b>TAMATER KA SHORBA</b>	<b>6</b>
<i>Cream of tomato soup Indian style</i>	
<b>SHORBA E MURGH</b>	<b>7</b>
<i>Chicken soup with mughlai herbs and spices</i>	

## *Baag E Subz - Salads*

<b>INDIAN GARDEN SALAD</b>	<b>5</b>
<b>TROPICAL SALAD</b>	<b>6</b>

## *Shaan E Tandoor - Treasures From Tandoor*

<b>TANDOORI CHICKEN</b>	<b>18</b>
<i>Skillfully marinated half of spring chicken in yogurt and aromatic spices, grilled to perfection</i>	
<b>GULNARI TIKKA</b>	<b>18</b>
<i>Succulent morsels of chicken thigh marinated with yogurt, ginger and garlic, flavoured with fenugreek and roasted in our clay oven</i>	
<b>MURGH MALAI</b>	<b>19</b>
<i>Plumb, placid and pampered breast of chicken drenched in a velvety cream sauce and grilled</i>	
<b>PESHAWARI KABAB</b>	<b>19</b>
<i>Cubes of lamb seasoned with a blend of spices - a popular dish from Peshawar</i>	
<b>BOTI KABAB</b>	<b>19</b>
<i>Diced "AAA" Alberta beef with Indian spices threaded on skewers and char-grilled</i>	
<b>TANDOORI SALMON</b>	<b>21</b>
<i>Cubes of fresh Atlantic salmon marinated with freshly ground spices, grilled to mouth watering perfection</i>	
<b>JAHANGIRI JHEENGA</b>	<b>28</b>
<i>Jumbo prawns marinated in yogurt and roasted with chillies and cilantro</i>	
<b>FIRDAUSI SEEKH</b>	<b>19</b>
<i>Minced lamb with mesmerizing spices, skewered and char-grilled</i>	
<b>MIXED GRILL</b>	<b>39</b>
<i>An African specialty! Succulent cubes of beef on a stick, barbecued with spicy masala</i>	
<b>RAAN E DUMPUKHT</b>	<b>69</b>
<i>Roast leg of New Zealand lamb marinated in yogurt, garlic, ginger and while spices</i>	
<i>*Requires 24 hour notice*</i>	
<b>BADSHAHI GOBHI</b>	<b>13</b>
<i>A centuries old recipe of cauliflower seasoned with lemon, tumeric and yellow chillies, char-grilled with exotic marination</i>	
<b>NAWABI TIKKA</b>	<b>14</b>
<i>Kababs of fresh cottage cheese drenched in cream flavoured with carom seed and immaculately grilled</i>	
<b>TANDOORI SALAD</b>	<b>14</b>
<i>An ensemble of fresh vegetables, cottage cheese and pineapple, gracefully seasoned and char-broiled</i>	

## *From Our Clay Pots - Murgh Chicken*

<b>BUTTER CHICKEN</b>	17
<i>Mildly spiced boneless chicken, fresh tomatoes, paste of garlic and ginger in a tangy butter sauce</i>	
<b>MURGH SAAGWALA</b>	17
<i>Boneless chicken cooked with fresh spinach, tomatoes and spices</i>	
<b>KARAI MURGH</b>	18
<i>Chunks of boneless chicken with green pepper, tomatoes, onion and garlic</i>	
<b>GURDASPURI KUKKAR</b>	16
<i>Chicken curry Punjabi by nature</i>	

## *Lamb, Goat & Beef*

<b>BAADSHAH LAMB</b>	18
<i>Lean and tender boneless lamb simmered in curry style sauce</i>	
<b>KASHMIRI ROGAN JOSH</b>	18
<i>A classic north Indian dish of goat in cardmom sauce</i>	
<b>BEEF KORMA</b>	16
<i>Generously spiced lean beef in a symphony of spices - a gift from the city of Lakhnow</i>	
<b>DAAL GOSHT</b>	16
<i>A touch of Pakistan - yellow lentils simmered with tender beef</i>	
<b>VINDALOO</b>	
<i>For those who want their food hot, hot, hot, an evergreen dish from GOA</i>	
	<b>BEEF 17</b>
	<b>CHICKEN 17</b>
	<b>LAMB 17</b>
	<b>SHRIMP 19</b>

## *Khazana's Signature Dinners*

<b>FOUR SEASONS</b>	24
<i>Platter of coconut shrimp, butter chicken and rice served with nan bread</i>	
<b>DEWAN E AAM</b>	26
<i>Vegetable bryani, daal Khazana, kurkui bhindi, paneer tikka, raita and choice of nan</i>	
<b>DEWAN E KHAAS</b>	28
<i>Saffron rice, butter chicken, daal Khazana, tandoori salmon, seekh kabob, raita and choice of nan</i>	

## *Bageeche Ki Raunag - Vegetarian Specials*

<b>DAAL KHAZANA</b>	12
<i>A unique black lentil dish, simmered overnight on a slow fire</i>	
<b>DAAL TADKEWALI</b>	12
<i>Yellow lentils, a Punjabi village delicacy</i>	
<b>LAHORI CHANNA</b>	12
<i>Chick peas flavoured with ginger, genugreek and mango powder - a popular delicacy from the Pakistani city of Lahor</i>	
<b>PANEER SAAG</b>	13
<i>Spinach and cottage cheese - simple ingredients turn this curry into a magical Indian style vegetarian dish</i>	
<b>DUM ALOO GOBHI</b>	12
<i>A well known Punjabi dish - broiled potatoes and cauliflower simmered in aromatic sauce</i>	
<b>SHABNAM CURRY</b>	12
<i>From the royal kitchen of emperor Akbar - mixed vegetables in mild white mughlai gravy</i>	
<b>KARAIWALA PANEER</b>	14
<i>Cubes of cottage cheese cooked with green peppers, onions and tomatoes</i>	
<b>KOFTA E KHAAS</b>	15
<i>Dumplings of cottage cheese cooked Kashmiri style</i>	
<b>KURKURI BHINDI</b>	14
<i>Okra with dried fried onions and mango powder</i>	
<b>BHAGAREY BAIGAN</b>	13
<i>Eggplant cooked with hydrabadi aromatic spices</i>	

## *Embellishments*

<b>ALOO RAITA</b>	5
<i>Yogurt with potatoes and spices</i>	
<b>CUCUMBER RAITA</b>	5
<i>Yogurt with cucumbers and our own herbs</i>	
<b>PINEAPPLE RAITA</b>	5
<i>Yogurt with pineapple</i>	
<b>ONION CHILI PLATE</b>	2

## *Mehaik E Basmati - Rice*

<b>SAFFRON RICE</b>	5
<i>Saffron flavoured premium basmati rice</i>	
<b>LEMON RICE</b>	5
<i>Basmati rice with a hint of lemon, mustard seeds and curry leaves</i>	
<b>VEGETABLE BRYANI</b>	14
<i>Baked basmati rice with vegetables and flavoured with mint</i>	
<b>CHICKEN BRYANI</b>	18
<i>Basmati rice slowly smoked with dices of chicken and spices</i>	
<b>GOAT BRYANI</b>	19
<i>Basmati rice cooked in smoke with bone in goat</i>	

## *Gali Paranthe Wali - Breads*

<b>NAN</b>	3
<i>A light bread baked in the clay oven</i>	
<b>ROTI</b>	3
<i>Whole wheat bread</i>	
<b>PUDINA PRANTHA</b>	4
<i>Mint flavoured oven baked bread with butter glaze</i>	
<b>LACHHA PRANTHA</b>	4
<i>Whole wheat multi layered bread baked in the oven</i>	
<b>GARLIC NAN</b>	4
<i>A nan bread baked with fresh garlic and cilantro</i>	
<b>ROSEMARY NAN</b>	4
<i>Nan bread flavoured with rosemary</i>	
<b>KANDAHARI NAN</b>	4
<i>Nan filled with dry fruits</i>	
<b>ONION KULCHA</b>	4
<i>Nan stuffed with onions and spices</i>	
<b>PANEER KULCHA</b>	4
<i>Nan bread stuffed with fresh grated cottage cheese spiced to perfection</i>	
<b>ALOO KULCHA</b>	4
<i>Nan bread filled with condimented whipped potatoes</i>	
<b>CHICKEN KULCHA</b>	5
<i>Traditional nan pocketed with minced chicken and a perfect blend of condiments</i>	

## *Mithai - Desserts*

### **KULFI KHAZANA**

*Khazana's own traditional Indian ice cream*

7

### **KHEER BENEZEER**

*An all time favourite*

6

### **GULAB JAMUN**

*A light pastry made from dry milk and honey, served hot*

6

### **KESARI JALEBI**

*Fermented flour deep fried and saffron flavoured*

6

### **INDIAN FUSION**

*Hot sponge cake, gulab jamun and ice cream*

8

### **VANILLA ICE CREAM**

*Served with chocolate sauce*

6

