

Agaz - Appetizers

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

Shorba - Soups

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

Baag E Subz - Salads

INDIAN GARDEN SALAD	5
TROPICAL SALAD	6

Shaan E Tandoor - Treasures From Tandoor

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

From Our Clay Pots - Murgh Chicken

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

Lamb, Goat & Beef

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

Khazana's Signature Dinners

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

Bageeche Ki Raunag - Vegetarian Specials

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

Embellishments

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

Mehaik E Basmati ~ Rice

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

Gali Paranthe Wali ~ Breads

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

