



KHAZANA

by Chef Sanjeev Kapoor

BRAMPTON TORONTO MILTON

Signature **COCKTAILS**

RUM BUCKS | 22

Spiced Rum, Martini Rosso, Bourbon, Bacardi Carta blanca, Disarrano and Homemade spiced coffee decoction.

COAST BY "MY SIDE" | 18

Vodka infused with red chillies and curry leaves shaken with cointreau, fresh lime juice, simple syrup and balsamic reduction.

SUNNY'S WHISKEY SHADY | 18

Scotch served sunny's style. Shaken with martini rosso lemon juice and dash of grenadine topped up with ginger beer.

FOUR-SUM CUCUVERA | 20

Healthiest green cocktail of all time. Fresh cucumber juice and Aloe vera extract shaken with Vodka, Bacardi carta blanca, Tequila, Gin, Limoncello, lemongrass, fresh lime juice & mint.

TOO POSH TULIPS | 19

Gin, Aperol and Tequila build up together with lime juice topped up with house red.

GOAN SUNRISE | 18

Enlivening vodka and Scotch shaken with Limoncello, Kafir lime, peach puree.

GENTLEMEN'S JACK | 21

Smoked Bourbon, Campari, Martini Rosso and Spiced rum stirred together served on the rocks.

PINE BLUES | 19

Straight out from southern india Coconut Cream blended with Malibu rum, limoncello, cointreau, blue curaçao and pineapple.

The CLASSICS

MARTINI | 16

Gin and dry vermouth shaken together for a bitter and spicy, boozy aftertaste.

NEGRONI | 16

An Italian classic cocktail built up with equal parts of Gin, Campari and Martini Rosso.

MARGARITA | 16

Tequila shaken with orange liqueur and lime juice.

MOSCOW MULE | 16

Refreshing Mule served in copper glass with Vodka, spicy ginger beer, muddled with mint and lime.

COSMOPOLITAN | 16

Sweet with a touch of tang. Vodka, Orange liqueur, Cranberry juice and Fresh lime juice shaken together.

OLD FASHIONED | 16

Bourbon Whiskey muddled with sugar, bitters with an orange twist.

MIMOSA | 16

Perfect drink to begin your meal with citrusy orange juice topped up with bubbly sparkling wine.

DARK N STROMY | 16

Spiced dark rum built up with ginger beer and dash of lime.

MEXICAN SUNRISE | 16

Tequila, orange juice, grenadine

BIG BANG | 16

Dark rum, cointreau, orange juice

PERI PERI TEQUILA | 16

Tequila, Tobasco , Orange juice

SNAKE BITE | 16

Bourbon, Lime juice, martini rosso

SANGRIA | 16

House red wine, fruits,

BEER

STELLA ARTOIS | 8

KINGFISHER | 8

HEINEKEN | 8

CORONA | 8

MOLSON | 8

COOR'S LITE | 8

WINE

6 oz. | 9 oz. | *Bottle*

PROSECCO | 55

Glera, Italy, Sparkling

GALLO ZINFANDEL 13 | 19 | 51

Zinfandel, California, Rosè

VALDADIGE 14 | 22 | 58

Pinot Grigio, Italy, White

WOLF BLASS 13 | 19 | 51

Sauvignon Blanc, Australia, White

WOODBIDGE 15 | 23 | 59

Cabernet Sauvignon, California, Red

MEIOMI 17 | 25 | 75

Pinot Noir, California, Red

MASI COMPOFIORIN 17 | 25 | 75

Corvina, Italy, Red

LA LINDA 16 | 23 | 65

Malbec, Argentina, Red

BELLE GLOS | 195

Pinot Noir, California, Red

REIF ESTATE | 69

Vindal, Ontario, Ice Wine

Beverages

ALPHONSO MANGO LASSI | 12

Mango puree, yoghurt, honey

KHAZANA LASSI | 14

Almonds, raisins, cashew-nuts, apple, pomegranate, cherries

MIRCHI FROM DELHI 6 | 12

Clamato, caesar salt, tabasco, homemade spice, whole red chilli

HOMEMADE CIDER | 12

Fresh apple juice, cranberry puree, whole Indian spices, Ginger soda

SMOKED MASALA CHAAS | 14

Smoked yogurt, fresh mint leaf, roasted cumin powder

STILL WATER | 5

SPARKLING WATER | 7

POP | 4

Coke, Diet Coke, Sprite, Ginger ale, Club soda

Soups & Salad

POT SEALED MULLIGATAWNY SOUP | 12

National soup of India, with rice crisps and lemon perfumed rice, garam masala oil

CHICKEN MULLIGATAWNY SOUP | 15

National soup of India, with rice crisps and lemon perfumed rice, garam masala oil

DOUBLE FILTER TOMATO RASAM | 12

Pickled tomatoes & black pepper filter soup, stack of curried veggies, hing oil

TOFU, BROCCOLI & TRI PEPPER SALAD | 17

Slow roasted marinated tofu, broccoli and peppers, garden leaves, pickled onions and cucumbers

TANDOORI PULLED CHICKEN SALAD | 19

Slow roasted smoked chicken slivers, garden leaves, pickled onions and cucumbers

RAS MALAI KI CHAAT | 15

Fresh cheese gallets topped with saffron curd marinated beetroot slaw, fried nuts and potato shavings, dates chutney & mint chutney

Appetizers Small Plates

Tasting Platters

VEG PLATTER | 32

Chefs special platter of five house special vegetarian appetizers. Jodhpuri Paneer, Jacket bharwa potatoes, Tandoori Broccoli, curried tofu salad, Patiala Lotus stems

NON-VEG PLATTER | 37

Chefs special platter of five house special non-vegetarian appetizers. Tandoori Cod Tikka, Black Forest Chicken, Lamb Chops, Prawn Kempu, Curried Chicken Salad

VEGETARIAN

TANDOORI BROCCOLI KEBAB | 17

Clay oven roasted creamy broccoli florets seasoned with fenugreek and home made spices

FARRATA FRIES | 15

Special recipe of crispy rice & lentil fritters tossed with spicy tangy sauce, farrata dipping sauce

TANDOORI PARMESAN SOYA CHAAP | 20

24 hour marinated charred smokey soya skewers, parmigiana gremolata torched on your table

PATIALA STYLE LOTUS STEMS | 19

Crunchy lotus stems, chilly tomato and onion sauce, bean sprout fritters

EXOTIC SAMOSAS CIGARS | 18

Delicious cigars of seasoned corns and potatoes, served with tammy chutney

JACKET TANDOORI STUFFED POTATOES | 19

Cheese, nuts and pepper stuffed young potatoes, jacketed and then fired in tandoor

JODHPURI PAPAD PANEER TIKKA | 22

West Indian chilli marinated cottage cheese, loaded with crunchy papadums & served with mathania peri-peri dip

LEHSOONI CHUTNEY PANEER TIKKA | 22

Diced cottage cheese in a zesty garlic pickle marinade, buttered brioche & tamarind tomato chutney

NON-VEGETARIAN

BLACK FOREST TRUFFLE CHICKEN TIKKA | 27

Clay oven charred chicken morsels with a mushroom and truffle marinade, naan underliners, mathania chilly cream

ORIGINAL RECIPE BHATTI MURG TIKKA | 23

The original recipe chicken tikka with home made spice marinade, mint onion chutney

CHICKEN SEEKH BASKET | 24

Minced chicken smoked skewers, chives, tomato cheese acid bath, garam masala oil, mesculin greens

SOUS VIDE LAMB CHOPS | 32

Buttered asparagus, Andhra potatoes, mint and cashew sauce

AMRITSARI CALAMARI RINGS | 26

Melange of crispy calamari in a traditional north Indian spice batter, pickled tartar

TANDOORI COD FISH FILLETS | 30

Madras spice rubbed fish fillets, coriander pesto, mango jalapeño chutney

SHRIMP KEMPU MARTINI | 27

Mouth watering recipe of crispy chilly tamarind shrimps coriander and red onions, achari cabbage chiffonade

Mains

Large Plates

VEGETARIAN

AWADHI STUFFED VEGETABLE KORMA | 22

Stuffed okra, jalapeño chillies, baby potatoes, baby eggplant spiced cauliflower in korma curry
Pair it with saffron & almond naan

FLOUR POT SOYA | 21

Pan scraped soya cooked with a chunky onion, tomato & capsicum sauce in a flour flower basket
Pair it with butter laccha naan

EARTHEN SAAG POT | 19

Blended slow cooked winter greens finished with aromatic spices and butter
Pair it with baby makki roti

NEW DELHI CHOLEY MASALA | 19

A speciality recipe of chick peas from the capital
Pair it with baby bhatura

DUM BHUKHARA ALOO | 20

Slow cooked baby potatoes in Kashmiri fennel and red chilly yoghurt sauce
Pair it with pinwheel parantha

QUEEN CURRY - PANEER MAKHANI | 23

Fresh cottage cheese in a buttery tomato cream gravy
Pair it with chive & methi naan

THE COUNTRY PANEER | 23

Velvety and aromatic cottage cheese curry
Pair it with chilli parantha

24K DAL FLAMBE | 19

Legendary recipe of slow cooked black lentils with a cream disk flambé
Pair it with methi parantha

HOMESTYLE LAHORI DAL TADKA | 17

Blend of split bengal jam and split pigeon peas cooked together with aromatic spices
Pair it with mirchi parantha

NON-VEGETARIAN

KING CURRY (OUR ORIGINAL BUTTER CHICKEN) | 24

Slow roasted chicken morsels in a buttery tomato gravy, finished with a dash of cream
Pair it with white butter naan

SIGNATURE MURG NIZAMI | 25

Special recipe of slow cooked chicken morsels with tomato and cauliflower
Pair it with pinwheel parantha

DEGGI MURG KORMA | 25

Slow cooked wood fired chicken curry, a traditional recipe from lucknow
Pair it with saffron & almond naan

KAALI KADHAI CHICKEN | 27

Cast iron wok cooked chicken with chunks of onions, pepper and whole spices
Pair it with baby bhatura

LAMB SHANK ROGAN JUS | 35

8 hours vacuum cooked lamb shank curry, buttered brown gravy barley, minted potato mash
Pair it with pudina parantha

LAMB KOFTA CURRY | 29

Hand rolled lamb roundels poached in a flavourful yoghurt and chilly curry

COD FISH CURRY | 29

Choice of cod seeped in a floral kokum coconut based tempered curry
Pair it with steamed rice

KOKUM PRAWN CURRY | 29

Choice of prawns seeped in a floral kokum coconut based tempered curry
Pair it with steamed rice

Biryani

PINDI CHOLEY AMRITSARI BIRYANI | 19

Our creation of layers of slow cooked rice with chick pea masala, spiced potatoes and marinated chillies

BHARWA SUBZ BIRYANI | 24

A signature Khazana biryani recipe of Hyderabad spiced stuffed vegetables

PETIT PEA PULAO | 9

Micro green pea and rice tossed with clarified butter, cumin seeds and sliced onions

STEAMED RICE | 7

Steamed premium long grain basmati rice

SALAN MURG BIRYANI | 26

Hyderabadi medium spiced chicken biryani, a Nizami royal kitchen tradition

SHRIMP CHETTINAD BIRYANI | 28

Delicious prawns curried with coconut milk and pot sealed with dum rice

LAMB CHOPS INDO PERSIAN BIRYANI | 29

Three pieces of succulent lamb chops layered with saffron scented rice with brown onions

NALLI E PARDA BIRYANI | 35

Tender Lamb shank and long grain rice cooked together with biryani spices

Breads Staple Plates

PLAIN TANDOORI ROTI | 3 1/2

WHITE BUTTER TANDOORI ROTI | 4

MIRCHI ONION ROTI | 4 1/2

MAKKI KI ROTI | 5 3/4

PLAIN NAAN | 4 1/2

WHITE BUTTER NAAN | 5

GARLIC AND CHIVE NAAN | 6

OLIVE & ONION NAAN | 6

LAAL MIRCH NAAN | 6

CHEESE AND TOMATO NAAN | 6 1/4

SAFFRON AND ALMOND NAAN | 6 3/4

PLAIN PARANTHA | 4 1/2

METHI PARANTHA | 5

GREEN CHILLY PARANTHA | 5 1/4

PINWHEEL PARANTHA | 5 1/2



Desserts **Sweet Plates**

DRUNKEN BAILEYS PHIRNI | 14

Home made broken rice, nut, almond milk & bailey's pudding, served chilled

JIM JAM JAMUN SLICE | 13

Trifle of vanilla & berry jam sponges with gulab jamun carpaccio and cream cheese

SHAHI HALWA PIE | 13

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

THE FORTUNE NEST | 16

Dark chocolate shells filled with buttery sponge, milk reduction and aired cream

RAS MALAI LOLLIES | 9

Signature creation of ras malai in a new avatar, a must try!
