

WELCOME TO KHAZANA BY CHEF SANJEEV KAPOOR

In Hindi, Khazana means treasure—and that's exactly what we share: the treasured flavours of India. Our menu, curated by Master Chef Sanjeev Kapoor and inspired by his iconic TV show Khana Khazana, celebrates food as more than just taste. At Khazana, every meal is a sensory journey through the nine dimensions of food, a story revealed in our logo—five senses joined by four culinary pillars: time, temperature, technique, and ingredients. Together, they create a dining experience that awakens every sense and carries you straight to the heart of India.

EXPRESS LUNCH

Monday to Friday, 11am - 5pm

VEGETARIAN | 19

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

NON-VEGETARIAN | 19

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

WEEKEND BRUNCH

Saturday & Sunday, 11:00am - 5:00pm

DILLIWALE CHOLE BHATURE | 19

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

SARSON SAAG & MAKKI ROTI | 19

Creamy mustard greens served with golden maize flatbread, topped with house-made white butter

CHAAT

GAPPAS | 12

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

DAHI PURI | 13

Crispy wheat shells filled with served with potatoes, yogurt, tamarind and mint chutney | *v. nf*

CHANNA TIKKI CHAAT | 14

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, 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 5 or more.

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*

MATKA LAMB BIRYANI | 32

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

PETIT PEA PULAO | 9

STEAMED RICE | 8

BREADS

ROTI

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

NAAN

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

PARANTHA

Plain Parantha | 7.50 Methi Parantha | 8 Masala Lacha Parantha | 8

STUFFED KULCHA

Panner Potato Kulcha | 11 Cheese Mirch Kulcha | 11 Keema Kulcha | 15

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

KIDS MENU

For kids aged 12 and under

QUEEN CURRY WITH RICE | 12

Paneer cubes in our signature velvety tomato-cashew gravy, served with steamed rice (small portion, low spice)

KING CURRY WITH RICE | 13

Roasted chicken in our signature velvety tomato gravy served with steamed rice (small portion, low spice)

FRIES | 7

Crispy potatoes fries, seasoned with salt, served with ketchup

CHICKEN NUGGETS | 9

Crispy golden chicken bites served with ketchup



APPETIZER

CREAM CHEESE KEBAB | 21

Silky cream cheese and spiced herbs wrapped in crisp golden filo pastry, served with tangy chilli sauce |v, nf|

JACKET STUFFED POTATOES | 23

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

LAHORI VEG MOMOS | 23

Vegetable-filled dumplings marinated in fresh cilantro and spices, grilled in a tandoor, served with tangy chilli sauce | v, nf

HARA BHARA KEBAB | 22

Spinach, potatoes, peas, and garden vegetables blended into crisp patties with a cheesy core $\mid v$

MAKHMALI SOYA CHAAP | 23

Tandoor-roasted soya chaap tossed in a velvety cream and rosemary sauce | 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|

VEG ASSORTED PLATTER | 32

Cream Cheese Kebab, Lahori Veg Momos, Jacket Stuffed Potatoes, Ruby Paneer Tikka

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 naan underliner, topped with balsamic glaze \mid nf, df on request, gf upon request

RESHMI SEEKH KEBAB | 27

Melt-in-mouth minced chicken skewers, fired in tandoor \mid nf

LAHORI CHICKEN MOMOS | 25

Juicy chicken dumplings marinated in fresh cilantro and spices, grilled in a tandoor, served with tangy chilli sauce | nf

MAINS

LEGENDARY 24K DAL | 22

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

HOMESTYLE DAL TADKA | 21

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

NEW DELHI CHOLE | 23

Slow-cooked chickpeas in a flavorful blend of traditional spices, tangy tomatoes, and aromatic masala | v, gf, nf, df 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

QUEEN CURRY (SHAHI PANEER) | 25

Tandoor roasted paneer cubes in our signature velvety to matocashew gravy \mid gf, $jain\ upon\ request$

COUNTRY PANEER | 26

Crisp to tender paneer koftas served in flavourful onion gravy $\mid \textit{gf, nf}$

KADHAI PANEER | 26

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



TASTING MENU

Three course menu featuring all of Chef Sanjeev Kapoor's signature recipes in one meal. Individually portioned

VEGETARIAN | 45

Appetizers - Jacket Potatoes, Lahori Veg Momos, Ruby Paneer Mains - Queen Curry, Jackfruit Kofta, 24K Dal Accompaniments - Assorted Breads, Dum Rice, Papadum Dessert - Shahi Halwa Tart

NON-VEGETARIAN | 55

Appetizers - Truffle Chicken Tikka, Sindoori Salmon, Lamb Chop 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 - Prosecco, Merlot, Cabernet Sauvignon | 30 Whiskey Pairing - Indri, Glenfiddich, Black Label | 35

Dairy Free, Gluten Free and Jain options available upon request

AMRITSARI FISH FRITTER | 25

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

SINDOORI SALMON | 32

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

TANDOORI LAMB CHOPS | 39

Extremely tender lamb chops, cooked in tandoor, served with fenugreek cream | *nf*, *gf*,

NON-VEG ASSORTED PLATTER | 44

Bhatti Murgh, Truffle Chicken, Lamb Chop, Cream Cheese Kebab

KING CURRY (BUTTER CHICKEN) | 28

Tandoor roasted chicken in our signature velvety tomato gravy $\mid gf$

COOKER MEIN KUKAD | 28

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

MURGH KAFTAN | 28

A royal delicacy | Slow cooked chicken in cardamom, cashew, yogurt and saffron | ${\it gf}$

KADHAI CHICKEN | 29

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

SMOKEY CHICKEN TIKKA | 28

Charcoal-smoked chicken in a velvety tomato and onion gravy | gf

MALABAR CURRY | 27

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

ROGAN JOSH | 32

A slow-cooked Kashmiri lamb curry cooked in browned onions, finished with a hint of saffron and ghee | *gf*, *nf*, *df*

FIVE SPICED BHUNA LAMB | 32

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