



Welcome to the **CULINARY THEATRE**

Khazana means treasure in Hindi, & here, every meal is a performance worth savouring. Dining at Khazana is theatre. Each dish takes the stage, each course tells a story, curated by Master Chef Sanjeev Kapoor and inspired by his iconic show, Khana Khazana. Our menu moves through nine dimensions of food, five senses joined by four culinary pillars: time, temperature, technique, and ingredients, the story told in our logo. Together, they awaken every sense and carry you to the heart of India.

Let the show begin!

A stylized, handwritten signature of Sanjeev Kapoor in black ink. The signature is fluid and cursive, with the first letter 'S' being particularly large and ornate. The name 'Sanjeev Kapoor' is clearly legible within the script.

Chef's Special

THE BEST OF KHAZANA



3 COURSE TASTING MENU

VEGETARIAN

Appetizer

Corn Crispy Tikki
Lahori Veg Momos
Sindoori Paneer Tikka

Mains

Legendary 24K Dal
Paneer Lababdar
Jackfruit Kofta

Dum Biryani Rice
Assorted Bread Basket

Dessert

Pistachio Cheesecake

\$39/pp

NON-VEGETARIAN

Appetizer

Bhatti Murgh
Amritsari Fish Fritter
Tandoori Lamb Chop

Mains

Legendary 24K Dal
Chicken Lababdar
Bhunna Gosht

Dum Biryani Rice
Assorted Bread Basket

Dessert

Pistachio Cheesecake

\$49/pp

Vegetarian (v), Dairy Free (df), Gluten Free (gf), Nut Free (nf), No Root Vegetables (jain), Spicy (spicy), On-Request (-or). 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.

The Opening Act

SIP INTO THE SHOW



MOCKTAILS

Himalayan Lilly 9

Bright, fruity & lightly sweet with a touch of lavender

Pomegranate Mojito 8

Refreshing mint & lime meets pomegranate in every sip

Berry Colada 9

Sweet berries, smooth coconut & a splash of sunshine

Chak-de India 8

Mango nectar, freshly crushed mint, lemon juice, ginger

Lychee Aam Rass 9

Tropical blend of lychee, mango & home-made surprise

Mango Lassi 8

Classic sweet/ mango lassi

Masala Chaas 8

Smoked yogurt, fresh mint leaf, salt, roasted cumin powder

The Streets

THE HEART OF INDIA



CHAAT

Khazana Pani Puri Bar 11

Puris with spiced potato & chickpea, mint & tamarind water | *df, nf*

Dahi Puri 12

Puris with yogurt, tamarind-mint chutney, potato & pomegranate | *nf*

Dilli Papdi Chaat 12

Papdi with yogurt, tamarind-mint chutney, pomegranate & sev | *nf*

Gulabi Raj Kachori 13

Golden kachori filled with sprouted moong, potato & rose yogurt | *nf*

Channa Tikki Chaat 13

Potato patties, nine-spice chickpeas, yogurt, mint-tamarind chutney | *nf*

Burrata Lotus Stem Chaat 15

Sliced lotus root in signature spice, with burrata, tamarind sauce & pomegranate | *nf, gf*

Side Stage

WHERE INDIA MEETS EVERYWHERE ELSE



SMALL PLATES

Desi Corn Ribs 14

Charred corn, cut into ribs, dressed in chimichurri - parsley, garlic, oregano, chilli & mustard oil | *v, df, gf, nf*

Crispy Paneer Bao 15

Hakka-style paneer (garlic, chilli, soy) fried crisp and folded into steamed bao with fresh coleslaw | *v, nf*

Crispy Chicken Bao 16

Hakka-style chicken (garlic, chilli, soy) fried crisp and folded into steamed bao with fresh coleslaw | *nf*

Pulled Jackfruit Tacos 15

Kathal slow-cooked till it pulls apart, piled into soft tacos with cool onion and cucumber kachumber | *v, nf*

Amritsari Fish Tacos 15

Fish fried in ajwain and gram flour batter, piled into tacos with a masala mayo drizzle | *nf, df*

Butter Chicken Cheese Balls 16

Chicken & cheese spheres, with velvety makhani gravy

The Green Room

WHERE THE FIRE STARTS



APPETIZERS *Vegetarian*

Corn Crispy Tikki 16

Sweet corn & potato patties, herbed & fried golden | *df, nf*

Beetroot & Khajoor Tikki 16

Beetroot & date patties, spiced & pan-seared crisp | *df, nf*

Kurkuri Gobi 15

Cauliflower fried crisp, tossed with curry leaf & chilli | *nf, df*

Jacket Stuffed Potatoes 16

Tandoor-roasted potato jackets stuffed with peppers & cheese, finished with balsamic | *gf, nf*

Makhmali Soya Chaap 17

Velvety soya chaap in a cream marinade, cooked in the tandoor | *jain-or*

Cream Cheese Kebab 16

Silk-smooth cream cheese, paneer & herbs wrapped in crisp filo | *nf*

Lahori Veg Momos 16

Vegetable dumplings in a cilantro marinade, tandoor-grilled

Sindoori Paneer Tikka 18

Roasted red pepper marinade on paneer, charred in tandoor | *gf, nf*

Chilli Paneer Bites 15

Paneer bites in a Hakka chilli batter, fried crisp & dry | *nf*

Vegetarian Assorted Platter 27

Cream Cheese Kebab, Lahori Veg Momos, Jacket Stuffed Potatoes, & Sindoori Paneer Tikka (8pcs)

The Line-up

RAISING THE CURTAIN



APPETIZERS *Non-vegetarian*

Bhatti Murgh 19

Boneless chicken marinated with ginger, garlic & spices | *nf, gf, df-or*

Murgh Malai Tikka 19

Tandoor-charred chicken tossed in a fenugreek cream sauce | *gf*

Patiyala Fried Chicken 19

Crisp fried chicken tossed in spicy chatpata sauce | *nf*

Stuffed Tangri Kebab 19

Drumsticks stuffed with cheese & keema in a Afghani marinade | *gf*

Lahori Chicken Momos 19

Chicken filled dumplings in a cilantro marinade, tandoor-grilled

Reshmi Chicken Seekh Kebab 19

Melt-in-mouth minced chicken skewers, fired in tandoor | *nf*

Amritsari Fish Fritters 17

Crunchy basa fish fillets dressed with ginger & garlic | *nf, df*

Kasundi Salmon Tikka 26

Grilled salmon marinated in mustard oil, cumin, & coriander | *nf, gf*

Lucknowi Lamb Kebab 19

Tender minced lamb skewers, spiced & fired in tandoor | *nf*

Tandoori Lamb Chop 39

Lamb chops, slow-cooked & tandoor-finished | *gf, nf, df-or*

Non-Vegetarian Appetizer Platter 32

Bhatti Murgh, Murgh Malai Tikka, Lamb Chop & Amritsari Fish Fritters (8pcs)

A close-up photograph of a bowl of tomato soup. The soup is a vibrant orange-red color. On top of the soup is a white cream mandala, a decorative pattern created by drizzling cream in a circular, symmetrical design. The bowl is a light-colored, textured ceramic. In the background, there is a loaf of bread on the left and a piece of naan bread on the right. In the foreground, there is a black plate with some food items, including what looks like a piece of meat and some vegetables.

The Main Stage

THIS IS WHAT YOU CAME FOR

CLASSIC MAINS *Vegetarian*

Legendary 24K Dal 17

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

Dal Tadka 16

Toor dal tempered with Indian spices, homestyle flavours | *gf, nf, df-or, jain-or*

New Delhi Chole 16

Slow-cooked chickpeas in a flavourful blend of traditional spices | *gf, nf, df-or*

Smokey Baingan Bharta 17

Roasted eggplant mashed with tomato and onion gravy | *gf, nf, df-or, jain-or*

Bhindi Do Pyaaza 16

Crisp okra tossed with sautéed onions | *gf, nf, df-or*

Tawa Veg 17

Mixed seasonal vegetables in a yogurt-tomato sauce | *gf, nf, df-or, jain-or*

Saag-e-Jashan 17

Puréed leafy greens with fresh paneer cubes | *gf, nf, df-or*

Kashmiri Dum Aloo 17

Baby potatoes simmered in a red Kashmiri chilli and yogurt gravy | *gf, nf, df-or*

Makhan Malai Kofta 18

Delicate malai koftas in a mildly sweet, saffron-kissed cashew gravy | *gf*

The Main Stage

WHERE THE SPOTLIGHT LANDS



SIGNATURE MAINS *Vegetarian*

Shaam Savera 20

Spinach-cottage cheese dumplings, topped with a rich tomato gravy | *gf*

Jackfruit Kofta 19

Spiced jackfruit patties in a cashew sauce with Mughlai spices | *gf*

Patiyala Flower 18

Cauliflower in a spicy tak-a-tak gravy of tomato and cashew | *gf*

Bailiram Tawa Soya Chaap 19

Soya chunks tossed with peppers, onions & tomato in a semi-dry tawa masala

Bharwa Subz Handi 20

Stuffed vegetables in a yogurt-tomato sauce | *gf*

Country Paneer Kofta 20

Paneer koftas, crisp outside and soft within, in a deep onion gravy | *gf, nf*

Makhanwala Paneer 19

Paneer in a velvety tomato and cashew gravy | *gf, jain-or*

Paneer Lababdar 20

Paneer simmered in a creamy tomato gravy with spices, butter & cashews | *gf*

Smoky Paneer Tikka Masala 20

Paneer cooked in tandoor & sautéed in onion & tomato gravy | *gf*

Amritsari Kadhai Paneer 20

Paneer in a fiery onion and tomato gravy, ground kadhai masala, peppers | *gf*

The Centre Stage

THE SHOWSTOPPER



MAINS COURSE *Non-vegetarian*

Khazana Special Butter Chicken 20

Tandoori roast chicken in classic makhani gravy | *gf*

Chicken Lababdar 20

Chicken cooked in a rich, creamy tomato gravy with a blend of spices | *gf*

Smoky Chicken Tikka 20

Marinated chicken chunks cooked in cream & tomato onion sauce | *gf*

Cooker Mein Kukkad 20

Homestyle chicken curry with flavourful onion gravy | *gf, nf, df-or*

Mangalorean Chicken Curry 20

Coastal-style chicken curry simmered in coconut & curry leaves, with a bold South Indian kick | *gf, nf, df-or*

Murgh Do Pyaza 20

Chicken curry cooked twice with onions, sautéed then simmered | *gf*

Amritsari Kadhai Chicken 21

Boneless chicken pieces in spiced onion tomato gravy | *gf*

Goan Fish Curry 19

Tilapia fish shallow fried & tossed in onion, tomatoes & dry spices | *df*

Punjabi Goat Curry 24

Option of bone or boneless goat in flavourful onion gravy | *gf, nf, df-or*

Bhunna Gosht 24

Tender boneless lamb tossed in a onion-tomato masala | *gf, df-or*

The Ensemble

THE SUPPORTING CAST



BIRYANI & RICE

Vegetable Biryani 16

Dum-cooked vegetable biryani, sealed-pot layered basmati | *nf, df-or, gf-or*

Bharwa Subz Biryani 17

Dum-cooked biryani, layered with basmati rice, stuffed vegetables | *nf, gf-or*

Awadhi Murgh Biryani 18

Awadh spice-braised chicken biryani, option of bone or boneless | *nf, df-or, gf-or*

Hyderabadi Lamb Biryani 19

Slow-cooked lamb biryani, option of bone or boneless | *nf, df-or, gf-or*

Matar Jeera Rice 7

Steamed Rice 6

BREADS

Plain Roti 3

Butter Roti 3.5

Mirchi Onion Roti 5

Plain Naan 5

Butter Naan 5

Garlic Chive Naan 5

Laal Mirch Naan 6

Plain Parantha 6

Masala Lacha Parantha 6

Methi Parantha 6

Roomali Roti 7

Special Requests

MADE YOUR WAY



JAIN MENU

Pani Puri 11

Dahi Puri 12

Papdi Chaat 13

Gulabi Raj Kachori 13

Desi Corn Ribs 14

Crispy Paneer Bao 15

Corn Crispy Tikki 16

Kurkuri Gobi 15

Makhmali Soya Chaap 17

Reshmi Paneer Tikka 18

Homestyle Dal Tadka 16

New Delhi Chole 16

Tawa Veg 17

Saag-e-Jashan 17

Makhanwala Paneer 19

Kadhai Paneer 20

SALAD & RAITA

Fresh Garden Salad 9

Tomato Cucumber Raita 6

Masala Lacha Onions 6

Sirka (pickled) Onions 4

KIDS MENU

Four Cheese Pizza 10

Tomato Cucumber Raita 6

Fries 7

Chicken Nuggets 10

The Sweet Ending

THE FINAL BOW



DESSERT

Red Chilli Belgian Cake 10

Decadent Belgian chocolate cake with a spicy red chilli kick

Pistachio Cheesecake 10

Pistachio-infused cheesecake with pistachio cream

Mango Tres Leches 10

Tres leches sponge cake with fresh mango purée & cream

Traditional Trio 10

A trio of Gulab Jamun, Rasmalai, & Shahi Tukda, a sweet finish, done right

Chai Tea Tiramisu 12

Espresso ladyfingers, masala chai mascarpone, cocoa & cardamom

Shahi Tukda with Baked Yogurt 12

Fried bread soaked in saffron-cardamom rabri, pistachios & rose syrup

Paan Kulfi 11

Betel leaf, fennel & gulkand kulfi, classic paan flavor chilled

Malai Kulfi 11

Traditional kulfi slow-simmered with cardamom & pistachios

Planning to Host an Event?

LET KHAZANA BRING THE MAGIC



luxury for less

CATERING & EVENT SPACES

The moments that matter deserve a partner who understands them. Khazana brings over a decade of experience, cuisine by Chef Sanjeev Kapoor and polished service to every celebration. Host in our luxurious event spaces, or let us come to you, from wedding venues to backyard gatherings. Everything is thoughtfully priced and handled with care, so you never have to worry.



Boutique Event Spaces

12 versatile rooms across three locations, for 15 to 175 guests. Luxury interiors, no hall fees.

From \$29 per person



Takeout Tray Packages

Affordable, hassle-free tray packages for 10 to 500 guests, available for pickup or delivery.

From \$24 per person



Wedding Catering

Fully customized menus, signature dishes, live stations and luxury setup, at your venue of choice.

From \$43 per person



Live-on-site Catering

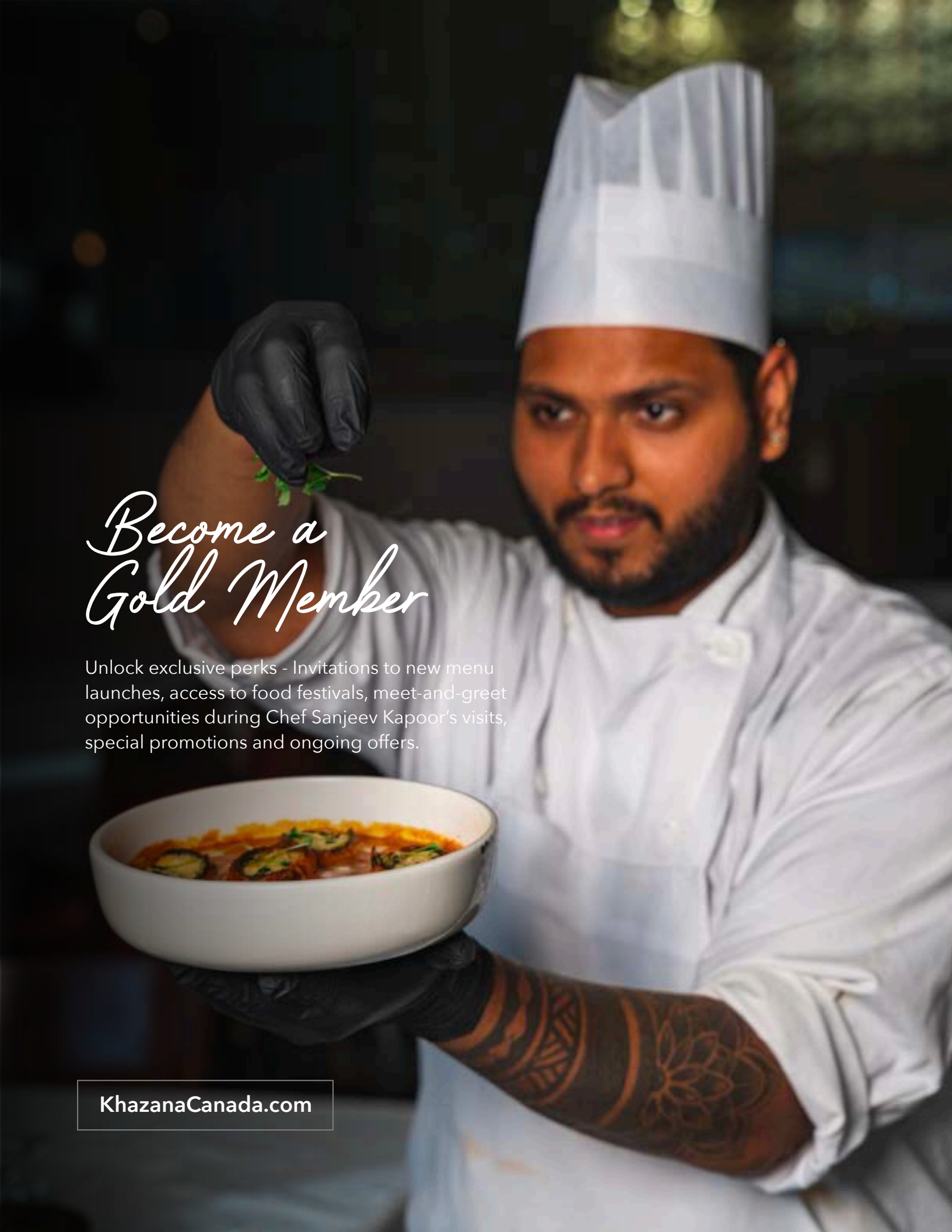
For 50 guests or more: a live kitchen with chefs on site, buffet & live stations. Ideal for backyard celebrations.

From \$43 per person



Scan QR Code to Inquire on WhatsApp

For packages, pricing, menu options,
Message us on WhatsApp (647) 614-8240



Become a Gold Member

Unlock exclusive perks - Invitations to new menu launches, access to food festivals, meet-and-greet opportunities during Chef Sanjeev Kapoor's visits, special promotions and ongoing offers.

KhazanaCanada.com