

KHAZANA

BY CHEF SANJEEV KAPOOR

TAKEOUT
BRAMPTON | MILTON

WINTERLICIOUS

3 COURSE TASTING MENU

All signature dishes in one meal. Individually plated appetizers, main paired with sides and dessert.

VEGETARIAN

Lunch - 24.99/pp | Dinner - 29.99/pp

APPETIZERS

Corn Crispy Tikki, Malai Soya
Chaap, Sindoori Paneer Tikka

MAINS

24K Dal, Makhmali Paneer, Tawa
Veg, Dum Rice, Speciality Breads

DESSERT

Kesar Rasmalai, Gulab Jamun

NON VEGETARIAN

Lunch - 29.99/pp | Dinner - 34.99/pp

APPETIZERS

Bhatti Murgh, Reshmi Seekh Kebab,
Lamb Chaap

MAINS

24K Dal, Kadhai Chicken, Bhunna
Gosht, Dum Rice, Speciality Breads

DESSERT

Kesar Rasmalai, Gulab Jamun

WINE & WHISKEY PAIRING

Available for Dine-in

APPETIZERS

VEGETARIAN

★ **CORN CRISPY TIKKI | 11.99**

A signature recipe of corn & potatoes, spiced with Indian herbs, crispy fried to perfection

HAKKA CHATPATA | 11.99

Crunchy vegetables pan tossed in chilly, tomato and onion hakka sauce

HARA BHARA KEBAB | 11.99

Broccoli, mango and potato crumble kebab

🌿 **BANARSI SEEKH KEBAB | 12.99**

Inspired from the region of nawabs, lentil, nuts and vegetable skewers fired in tandoor

★ **MALAI SOYA CHAAP | 12.99**

Soya chaap covered with cheese, cream and nuts, infused with cardamom and mace

★ 🌿 **SINDOORI PANEER TIKKA | 13.99**

Chilli, garlic and tomato marinade on cottage cheese cubes, cooked in a tandoori oven

LAHORI PANEER TIKKA | 13.99

Cilantro and mint marinade on cottage cheese cubes, cooked in a tandoori oven

BHATTI PANEER TIKKA | 13.99

Bhatti spice marinade on cottage cheese cubes, cooked in a tandoori oven

TASTING PLATTERS

★ **TIKKA TRIO | 13.99**

Paneer tikka cooked in three signature marinades - Sindoori, Lahori & Bhatti (6pcs)

★ **VEG MELANGE | 16.99**

Platter of assorted appetizers - Corn Crispy Tikki, Malai Soya Chaap, Sindoori Paneer Tikka (6pcs)

NON-VEGETARIAN

★ **BHATTI MURGH | 14.99**

The original recipe chicken tikka with home made spice marinade

MURGH ZAFRANI TIKKA | 14.99

Mouthwatering saffron and lemon marination on chicken tikka

RESHMI SEEKH KEBAB | 14.99

Tender and succulent rolls of minced chicken blended with ginger, garlic and cheese, roasted on hot charcoal embers

★ **AMRITSARI FISH FRITTER | 14.99**

Battered fish chips, crispy fried to perfection, served with Tzatziki sauce

MURGH MALAI TIKKA | 14.99

Creamy marination on chicken tikka

TANDOORI TIGER PRAWN | 18.99

Tandoor grilled tiger prawns cooked in signature Sindoori marinade

TANDOORI SALMON | 19.99

Salmon marinated in tandoori spices, cooked in clay oven

LUCKNOWI LAMB KEBAB | 14.99

Velvety soft lamb mince seekh kebab, flavoured with mint, cooked in tandoor

★ **LAMB CHAAP | 25.99**

Extremely tender lamb, marinated with cilantro & ground spices, spit roasted in tandoori to perfection

GILAAFI KEBAB | 15.99

Tender rolls of minced chicken blended with ginger, garlic and cheese, coated with bell pepper and garlic mixture

TASTING PLATTERS

CHICKEN PLATTER | 18.99

Platter of all chicken appetizers - Bhatti Murgh, Truffle Chicken Tikka, Reshmi Seekh Kebab (6pcs)

★ **NON-VEG MELANGE | 23.99**

Platter of assorted appetizers - Bhatti Murgh, Reshmi Seekh Kebab, Crispy Fish Fritter, Lamb Chaap (8 pcs)

★ Signature

🌿 Vegetarian

🔥 Spicy

MAINS

VEGETARIAN

DAL TADKA | 12.99

Toor dal tempered with Indian spices, homestyle flavours

★ 24K DAL | 12.99

Black lentils cooked slowly for 24 hours, tempered with butter and spices

TAWA SOYA CHAAP | 13.99

Soya tenders cooked with bell peppers, onions, tomatoes and tawa masala in a semi dry curry

MAKHAN MALAI KOFTA | 14.99

Tender cottage cheese dumpling tossed in rich creamy gravy

MAKHANWALA PANEER | 14.99

Creamy tomato and butter gravy on cheese cubes, cooked with an accent of fenugreek

RESHMI PANEER | 14.99

Cottage cheese cubes and bell peppers cooked in cashew based onion and tomato masala with hint of coriander and cardamom

PANEER TIKKA MASALA | 14.99

Marinated cottage cheese cooked in tandoor and sautéed with green pepper, onion and tomato

PANEER KHURCHAN | 14.99

Cottage cheese crumble cooked in an onion and tomato based masala

★ 🍴 AMRITSARI KADAHAI PANEER | 14.99

Cottage cheese cubes cooked with flavourful kadhai masala

AMRITSARI PINDI CHOLE | 12.99

Curried chickpeas flavoured and tempered with cumin and fenugreek

🍴 PATIALA FLOWER | 13.99

Roasted cauliflower cooked in ginger, cumin and turmeric based tak-a-tak gravy

SMOKED BAINGAN BHARTA | 12.99

Smoked eggplant in a traditional onion and tomato accent

TAWA VEG | 12.99

Carrots, baby corn, cauliflower, beans and bell peppers tossed with onion and tomato masala enriched with dry spices

SAAG E JASHN | 14.99

Leaf stew, flavoured with garlic and authentic spices

BHINDI DO PYAAZA | 13.99

Spicy okra cooked with dry masala and sautéed onions

CHICKEN

★ DILLIWALA BUTTER CHICKEN | 14.99

Tandoori roast chicken in the classic makhani gravy (Butter chicken)

CHICKEN TIKKA MASALA | 14.99

Marinated and broiled chicken chunks cooked in cream and tomato onion sauce

COOKER MEIN KUKKAD | 14.99

Home-style chicken curry cooked and served in pressure cooker

MURGH DO PYAAZA | 14.99

Delicious boneless chicken pieces cooked with dry masala and sautéed onions

PURAN SINGH CHICKEN | 14.99

Country style spring chicken curry with a twist on classic flavours

★🍴 AMRITSARI KADAH CHICKEN | 15.99

Boneless chicken pieces cooked with green peppers, spiced with onion tomato gravy

MURGH AVADHI KORMA | 14.99

Slow cooked chicken in a traditional spicy nut sauce from the region of Avadh

SEA FOOD

TAWA FISH TIKKA MASALA | 15.99

Basa fish shallow fried and tossed in onion, tomatoes and dry spices

🍴 KADAH SHRIMP | 18.99

Sautéed curry shrimp with tomatoes, ginger root, garlic, onion and bell peppers

LAMB

RAILWAY MUTTON CURRY | 16.99

Lamb rack cooked in a potato based curry tempered with ginger and garlic

★ BHUNA GOSHT | 17.99

Tender pieces of boneless lamb tossed in onion-tomato masala

RAHRA GOSHT | 17.99

Signature dish that combines mutton pieces with mutton mince cooked with ginger, garlic and dry spices

DHABA GOSHT | 16.99

Mutton cooked in the traditional style in flavourful crushed coriander, roast cumin seeds and Indian spices

SIDES

STREET-SIDE

★ **HARDWAR KI TIKKI CHANA | 6.99**

Aloo Tikki, Hardwar Chana, Indian curd, mint chutney, tamarind chutney and onion julian (2 pc)

PAPRI CHAAT | 6.99

Papri and gram flour crisps in crisp boondi, potato cubes, carrot slaw served with curd, tamarind and mint chutney

★ **WATERBLAST GOLGAPPS | 6.99**

Traditional paanipuri, potato and chana mixture, mint & cumin water, tamarind water (6 pc)

DAHI VADA TACOS | 7.99

Velvety yoghurt soaked lentil dumplings, micro crisp boondi, beetroot & carrot slaw served in hard shell tacos

ACCOMPANIMENTS

ANAARI DAHI BHALLE | 5.99

Soft lentil dumplings in cumin flavoured curd topped with mint and tamarind chutney and pomegranate seeds

MASALA TRUFFLE FRIES | 4.99

Cut potato fries, Garlic, cheese, truffle oil, masala fries.

CUCUMBER TOMATO RAITA | 3.99

Traditional Indian curd accentuated with fresh cucumber and tomato cubes and our signature spices

PEARL ONIONS | 2.99

Mini whole onions in vinegar, beet and salt mixture

BIRYANI & BREADS

● VEGETABLE BIRYANI | 12.99

Basmati rice and vegetables, cooked on dum, flavoured with Indian spices, mint and saffron

★ CHICKEN BIRYANI | 14.99

Basmati rice and vegetables, cooked on dum, flavoured with Indian spices, mint and saffron

LAMB BIRYANI | 16.99

Basmati rice and vegetables, cooked on dum, flavoured with Indian spices, mint and saffron

MATAR JEERA RICE | 4.99

Fragrant rice cooked with roasted cumin seeds and green peas

STEAMED RICE | 3.99

Long grain basmati steamed to perfection

TANDOORI ROTI | 2.99

BUTTER TANDOORI ROTI | 2.99

PYAZ MIRCH ROTI | 3.99

ANAARI MISSI ROTI | 3.99

RUMAALI ROTI | 4.99

PLAIN NAAN | 3.99

BUTTER NAAN | 3.99

GARLIC NAAN | 3.99

AJWAINI LACHA PARANTHA | 4.99

METHI MIRCH PARANTHA | 4.99

DESSERTS

GULAB JAMUN TIRAMISU | 4.99

Italian twist to our traditional gulab jamun

MOTICHOOR CHEESE CAKE | 4.99

Authentic cheese cake with motichoor crumble

RASMALAI TRES LECHE | 5.99

Layered poached whey cheese galette and cream

AVOCADO CHOCOLATE PUDDING | 5.99

Avocado & cream in chocolate cup

GULAB JAMUN | 3.99

Spongy milk balls, soaked in rose syrup

MILKYWAY | 3.99

Flat cakes of cottage cheese in sweet milk

SHAHI HALWA | 3.99

Rich pudding made with coarse lentils slow cooked with milk and sugar

GAJAR HALWA | 3.99

Fresh carrots cooked with milk and sugar

SIGNATURE KULFI | 5.99

Refreshing Indian ice cream

Flavours - Paan, Malai

DESSERT PLATTER | 9.99

Gulab jamun, Milkyway, Shahi Halwa

FUSION PLATTER | 9.99

Gulab Jamun Tiramisu + Malai Kulfi

MASALA TEA | 2.99

COFFEE | 2.99



MOCKTAILS

★ **CHAK DE INDIA | 4.99**

Mango nectar, freshly crushed mint,
lemon juice, ginger

CHUTNEY MOJITO | 4.99

Indian twist on the classic mint mojito

LYCHEE AAM RAS | 4.99

Lychee juice, mango nectar, fresh mint,
lemon juice

★ **WAKE UP TORONTO | 4.99**

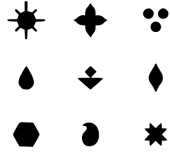
Lime, pressed fresh mint, hint of ginger

KHAZANA LASSI | 4.99

Flavours - Mango, Rose, Sweet, Salted

FRESH LIME SODA | 3.99

MASALA COKE | 3.99



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