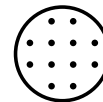


KHADAK MENU



SIDES

STEAMED BASMATI 3
BEST DEHRADUN BASMATI (PB)

SHAHI JEERA ALOO 4
POTATOES, SHAHI JEERA, GARLIC (PB)

DAL MAKHANI 6
BLACK URAD DAL, BUTTER CREAM (V)

BREADS

SAFFRON ROOMALI 3
THINLY STRETCHED BREAD COOKED ON INVERTED DOME (V)

KHAMEERI 3
WHOLE WHEAT, YEAST, BAKED FRESH IN TANDOOR (V)

PUDDING

ZUCCHINI KHEER 6
ZUCCHINI SIMMERED IN MILK, RICE & FIGS (V)

CHILIA BREAD & BUTTER PUDDING 7
BRIOCHE, JAGGERY CUSTARD, RAISINS & CHAROLI SEEDS (V)

TEA & LASSI

KHADAK CHAI 3
SECRET BREW OF 3 KIND OF MIX LOOSE LEAF (V)

BENARASI LASSI 5
YOGHURT, GREEN CARDAMOM AND MALDON SALT (V)

KHADAK MENU



SMALL PLATES

DHUDHIA KEBAB 8

SILKEN TOFU WITH SPICED POTATO STUFFING (PB)

SHRIMP CHAAT 8

TEMPURA FRIED PRAWNS, MINT AND TAMARIND CHUTNEY, WILD RICE

GUNTUR CHICKEN TIKKA 8

GUNTUR CHILLI PASTE, YOGHURT AND SPICES

BAIDA ROTI 8 | 10

SOYA (PB) OR LAMB PARCELS, FRESH MINT, CHUTNEY

BHEJA FRY 10

LAMB BRAIN, FRESH GREEN CHILLIES, CORIANDER, MINT, LIME

MAINS

CARROT ZUCCHINI KABULI 12

DEHRADUN BASMATI, GHEE TOSSED RAISINS, CARROT AND ZUCCHINI (V)

JACKFRUIT MOILEE 15

TENDER JACKFRUIT AND MOILEE SAUCE WITH STEAMED BASMATI (PB)

HALEEM 16

WHEAT WITH LAMB AND SPICES, A SAVOURY PORRIDGE PAIRED WITH KHAMEERI

GUNTUR BUTTER CHICKEN 16

SAN MARZANO SAUCE SPICED WITH GUNTUR CHILIES, SMOKED CHICKEN TIKKA, SAFFRON ROOMALI

DAAL GOSHT 18

LAMB SHANK, GREEN MOONG DAL, YOGHURT, CHILLI, GINGER, MINT

BADE KI BIRYANI 22

PULLED BEEF SHIN, LAYERED WITH BASMATI, BONE MARROW RAITA