

Khaana   
Khazana  
Real Treasure of Veg Food



# SOUPS

## CHINESE TANGS

Sweet Corn..... <i>(Soup with cream, corns, Chinese green and herbs)</i>	125/-
Hot and sour..... <i>(Soup with shredded cottage cheese, bamboo, Chinese green, herbs and sauce)</i>	125/-
Lemon Coriander..... <i>(Soup with lemon grass, chopped fresh coriander leaves Chinese green herbs)</i>	125/-
Manchow..... <i>(Soup with Chinese vegetables, herbs and sauce with fried noodles)</i>	125/-
Vegetable Clear..... <i>(Healthy fresh cut vegetables with garlic and onion)</i>	125/-
Talumein..... <i>(Soup with Chinese green and herbs with, scallions &amp; parsley)</i>	125/-
Chef Special..... <i>(Trademark soup with exotic veggies)</i>	140/-

## CONTINENTAL SOUPS

Cream of Tomato..... <i>(Spanish tick creamy fresh tomato soup with cubes of toasted bread)</i>	125/-
Cream of Mushroom..... <i>(American-soup with cream/milk mix with roux and mushroom)</i>	125/-
Minestrone..... <i>(Italian-tick soup with vegetables, pasta and rice)</i>	125/-

# CHINESE STARTERS

## WOK ON FIRE

Crispy honey chilli lotus stems ..... <i>(Fried sliced lotus stem tossed with honey chilli sauce and Chinese herbs)</i>	250/-
Chili garlic exotic mushroom ..... <i>(Fried button mushroom tossed with schezwan pepper in chilli garlic sauce)</i>	250/-
Chili golden baby corn and Chinese greens ..... <i>(Fried baby corn tossed with Chinese green in Schezwan)</i>	260/-
Mushroom baby corn salt and pepper ..... <i>(Fried mushroom and baby corn tossed in Chinese sauce and scallions)</i>	260/-
Hot garlic stuffed mushroom ..... <i>(Fried stuffed Mushroom tossed in hot garlic Sauce)</i>	275/-

## OLD FAVORITES

Chinese tunnel (spring rolls) ..... <i>(Deep fried rolls wrapped juliennes Chinese greens)</i>	180/-
Honey chili to'-do's / Cauliflower ..... <i>(Crispy golden fried potatoes/cauliflower tossed with honey, herbs in chilli sauce)</i>	195/-
Dry Manchurian ..... <i>(Fried Dumpling of Chinese vegetables, scallions, capsicum in Chinese sauces)</i>	210/-
Golden fried Baby Corn ..... <i>(Fried marinated baby corn in paste of Chinese sauce, five spices)</i>	230/-
Spinach Corn Roll ..... <i>(Deep fried wrapped spinach, corn, cheese)</i>	240/-
Crispy fried vegetables ..... <i>(Crispy fried exotic vegetables tossed with chinese five spices)</i>	240/-
Cottage Chili Cheese ..... <i>(Fried cubes of cottage cheese tossed with chunk capsicum, onion in chilli sauce)</i>	275/-
Chinese Platter ..... <i>(Fried cottage cheese, button mushroom, baby corn, tossed with hot garlic sauce)</i>	290/-

# INDIAN STARTERS

## TANDOORI PAKWAN

Bharwan Aloo	220/-
<i>(Potato barrels stuffed with a mixture of pomegranate, Paneer, nuts and fresh mint, crumbed and grilled in the Tandoor)</i>	
Makhmali Seekh Kebab	250/-
<i>(Cheese, cashew powder, khoya drapped in chef special marinade roasted on the seekh in clay oven)</i>	
Mushroom Tikka Tandoori	255/-
<i>(Marinating &amp; grilling mushrooms with spices, herbs and yoghurt)</i>	
Soya Champ (Achari/Lassini/Zafrani)	255/-
<i>(Chunk of fried soya champ marinade grilled in clay oven)</i>	
Bharwan Tandoori Mushroom	265/-
<i>(Spicy marinade stuffed Mushrooms with cottage cheese, dried fruit, herbs and nutmeg, roasted in Clay oven)</i>	
Paneer Angara	275/-
<i>(Cubes of Paneer draped in a spiced marinade grilled in the Tandoor infused with tangy masala)</i>	
Zafrani Paneer Tikka	280/-
<i>(Cubes of Paneer draped in chef special marinade, herbs, cashew nut paste grilled in the Tandoor)</i>	
Hariyali Paneer Tikka	285/-
<i>(Cubes of Paneer draped in mint, cilantro &amp; green chili marinade, cooked in Tandoor)</i>	
Tandoori Paneer Khaas-e-Khaas	290/-
<i>(Cubes of Paneer, layered with spicy tamarind and coriander chutney; wrapped in a creamy marinade, roasted in the Tandoor)</i>	
Tandoori Platter	325/-
<i>(Paneer, Mushroom, Achari Champ, Bharwan Aloo)</i>	

# CONTINENTAL

## FUSION CUISINE WESTERN STYLE

### ENTREE/STARTERS

French fries with peri-peri dip <i>(Crispy golden fried potatoes served with dip)</i>	150/-
Nachos with Mexican salsa and creamy cheese dip <i>(Crispy cracker made with wheat and corn flour and served with tangy cheese salsa)</i>	170/-
Cheesy Fries) <i>(Topped with mozzarella cheese served with dip)</i>	180/-
Crispy Corn Kernels) <i>(Deep fried corns topped in hot garlic sauce)</i>	225/-
Exotic garlic bread with Mushroom and Broccoli dip <i>(Melange of mushroom &amp; broccoli in creamy sauce served with garlic bread)</i>	230/-

### SALADS

Green salad <i>(Sliced red onion, tomatoes, cucumber, carrot, raddish)</i>	75/-
Peanuts masala <i>(Roasted Peanuts with chopped onion salt lemon and pepper)</i>	130/-
Classic greek salad <i>(Mixed green, Red onions rings, cherry tomatoes, Kale mate olives with black pepper, feta cheese &amp; olive oil)</i>	180/-
Caesar mexican salad <i>(Crisp Ice berg, mayonnaise, black pepper, salt, lemon juice, olive oil and grated cheese)</i>	180/-
Russian olivier salad <i>(Blanched mix vegetables, chopped pineapple, cream, mayonnaise, sugar, salt and black pepper)</i>	180/-
Classic waldorf salad <i>(Lettuce, walnuts, apple, Red cherry, mayonnaise, Grapes, mint leaves &amp; olive oil)</i>	180/-
Fruit-n-Berries salad <i>(Fresh cut refreshing seasonal fruits mix)</i>	180/-

## CHINESE (Main Course)

### WOK ON FLAMES ..... 280/-

(ANY ONE OF CHOICE)

Cottage Cheese | Button Mushroom  
Exotic Chinese Vegetables

IN CHOICE OF SAUCE : Exotic Sweet and Sour chilli sauce/Zesty schezwan Sauce/Hot Garlic Sauce

### OLD FAVORITES

Vegetable manchurian in gravy ..... 230/-

Mushroom chilli in gravy ..... 260/-

Exotic vegetable in black-bean sauce ..... 270/-

*(Stir fried Chinese vegetables tossed in black bean sauce)*

Cheese chilli in gravy ..... 280/-

### MI & MISUA - (Rice/Noodles)

#### RICE

Vegetable Fried Rice ..... 185/-

Schezwan Fried Rice ..... 185/-

Cheese Corn Fried Rice ..... 195/-

#### NOODLES

Vegetable noodles ..... 180/-

Hakka noodles ..... 180/-

Chilly Garlic noodles ..... 180/-

Pan fried noodles ..... 200/-

*(Crispy and soft noodles with Vegetables in garlic sauce)*

#### CHOPSUEY

American chopsuey ..... 200/-

*(Crispy fried noodles with stir fried vegetables tossed with sweet sour sauce)*

Chinese chopsuey ..... 200/-

*(Crispy fried noodles with stir fried vegetables tossed with garlic sauce)*

Veg triple schewan ..... 280/-

*(Combo of fried rice, crisp noodles & a spicy vegetable gravy in a single layered dish)*

## INDIAN (Main Course)

### PANEER DELIGHT

Mutter Paneer	250/-
<i>(Cubes of cottages cheese and peas cooked in tomato gravy tempered with onion garlic, ginger and Indian spices)</i>	
Paneer do pyaza - A Hyderabadi cuisine	280/-
<i>(Cottage cheese saute'd with onion, garlic ginger paste aromatic spices, cooked in chopped tomatoes/puree)</i>	
Kadhai paneer@patiala	280/-
<i>(Slices of cottage cheese, julienne onion &amp; Capsicum cooked in kadhi gravy accentuated with coriander seeds, whole red chili and black peppercorn)</i>	
Palak panner	280/-
<i>(Cubes of cottage cheese simmered in a rich creamy spinach &amp; tempered in pure ghee with onion, garlic Ginger and tomatoes)</i>	
Paneer makhani	280/-
<i>(Slices of cottage cheese cooked in rich tomato cream gravy, tempered with green cardamom, dried fenugreeks leaves)</i>	
Shahi paneer	280/-
<i>(Slices of cottage cheese cooked in thick creamy gravy tempered with Indian spices)</i>	
Paneer mint masala	280/-
<i>(Slices of cottage cheese sauted with onion aromatic spices, dried mint leaves, cooked in chopped tomatoes)</i>	
Paneer taka tak-chef special	290/-
<i>(Marinated cottage cheese with roasted onions and chillies in tomato gravy masala)</i>	
Paneer tikka butter masala - A Punjabi cuisine	290/-
<i>(Slices of grilled cottage cheese cooked in cream tomato gravy, tempered in butter with onion, ginger green chillies and dried kasoori methi)</i>	
Paneer lababdar - A Mughlai cuisine	290/-
<i>(Cottage cheese chunks cooked in creamy tomato gravy, tempered with chopped onion, capsicum, ginger - garlic &amp; cashew nuts paste, capsicum)</i>	
Paneer bhurji - A Mughlai cuisine	295/-
<i>(A medley of Capsicum, tomatoes, with cottage cheese tempered with onion with green chillies, cumin seeds)</i>	
Malai kofta - A Mughlai cuisine	295/-
<i>(Fried dumplings of cottage cheese and Malai cooked in creamy gravy tempered with onion and Indian spices)</i>	

## VEG DELIGHT

ZEERA ALOO – Punjabi style	150/-
DUM ALOO – Punjabi style	190/-
<i>(Sautéed whole Dum potatoes cooked in tomato gravy tempered with aromatic Indian onion garlic- ginger)</i>	
CHANA MASALA - A Punjabi cuisine	200/-
<i>(Chickpea cooked with spicy melange led by pomegranate seeds and aromatic spices tempered with desi ghee)</i>	
MIX. VEGETABLES - A Punjabi cuisine	195/-
<i>(Cubed mix vegetables sautéed with onion ginger-garlic chopped tomatoes and Indian spices)</i>	
Mushroom Mutter	235/-
<i>(Mushroom and peas cooked in tomato gravy tempered with onion garlic, ginger and Indian spices)</i>	
Palak Corn	245/-
<i>(Palak corn is a mild and lightly spiced curry made with spinach and sweet corn)</i>	
Mushrooms do Pyaza - A Hyderabadi Cuisine	260/-
<i>(Blanched Mushroom sautéed with big chunks of onion, chopped garlic - ginger cooked in chopped tomatoes / puree, aromatic Indian spices)</i>	
Mushroom Masala	260/-
<i>(Button white mushroom cooked in tomato gravy tempered with onion ginger, garlic and Indian spices)</i>	
Kadhai Mushroom - A Chef special	260/-
<i>(Mushrooms sautéed, in julienne onion &amp; Capsicum cooked in kadhi gravy accentuated with coriander seeds, whole red chili and black peppercorn)</i>	
Methi Mushroom Malai - A Pakistani Cuisine	280/-
<i>(Sweet-smelling blanched fenugreeks leave &amp; mushroom sautéed with ginger - garlic paste, aromatic spices and cooked in cashew nuts fresh cream gravy with black pepper)</i>	

## PULSES / DAL

RAJMA MASALA-A Indian fusion cuisine	210/-
<i>(Cooked Kidney Beans tempered in tomato gravy onion- garlic-ginger green chillies and Indian spices)</i>	
Khattey/Dogri Rajma	210/-
<i>(Cooked Kidney Beans tempered in dahi, green chillies and Indian spices topped hot with desi ghee and with some anardaana chatni)</i>	
DAL TADKA-A Punjabi Cuisine	220/-
<i>(Mélange of red &amp; yellow lentils tempered in desi ghee with ginger chopped onion, tomatoes &amp; asafoetida)</i>	
DAL MAKHANI-A Punjabi cuisine	220/-
<i>(A harmony of black lentils Bengal gram and Rajma, tempered with onion tomatoes, ginger and garlic)</i>	

## RICE

Steamed Basmati Rice <i>(Boiled basmati rice)</i>	125/-
JEERA RICE-A Punjabi Cuisine <i>(Basmati rice tempered in pure ghee with cumin seeds &amp; fresh coriander)</i>	130/-
VEGETABLE PULAO-A fusion cuisine <i>(Basmati rice sautéed with combination of green fresh vegetables in pure ghee with cumin seeds)</i>	185/-
AWADHI SUBJ BIRYANI DUM - A Awadhi cuisine <i>(Combination of garden fresh Vegetables and aromatic spices, curd, green chilies, saffron &amp; basmati cooked on Dum served with Raita)</i>	210/-

## THALI & COMBOS

Vegetable Fried Rice/ Veg. Noodles/ Manchurian gravy	325/-
Vegetable Fried Rice/ Veg. Noodles/ Chilly Cheese gravy	350/-
Regular Thali <i>(Rajmah, Seasonal Veg, Dal Tadka, Rice, 2 Rotis, Mint Chutney)</i>	250/-
Special Veg Thali <i>(Biryani, Makhni Paneer, Seasonal Veg, Dal Makhni, Raita, 2 Lachha Parantha with Kheer/gulab jamun)</i>	310/-

## CURDS / DAHI

Plain Curd	75/-
Boondi Raita	85/-
Mix. Vegetable Raita	90/-
Pineapple Raita	100/-
Roasted Papad	20/-
Masala Papad	40/-
Chana Chat	80/-

## BREADS

Tandoori Roti	25/-
Tandoori Butter Roti	30/-
Missi Roti	35/-
Plain Nan	39/-
Lachha Parantha <i>(Plain)</i>	39/-
Lachha Parantha <i>(Mirchi / Methi/ Pudina)</i>	45/-
Butter Nan	45/-
Garlic Nan	49/-
Paneer Onion Kulcha	65/-
Peshawari Naan	65/-

## MAIN COURSE (Continental)

### Oven on Fire

#### PIZZAS

Classic cheese margherita	210/-
Exotic veggies	225/-
Cheese tomato capsicum	250/-
Mushroom onion capsicum	250/-
Chilli cottage cheese	260/-
Chef special	270/-

*(Cheese, baby corn, capsicum, mushroom & Exotic vegetables)*

#### PASTAS

Sauté vegetables and pasta with garlic bread	250/-
Penne / Spaghetti	290/-

*(English Vegetables- red yellow green pepper, mushroom, broccoli basil and corn kernels)*  
Choice of sauce : Arrabbiata Sauce | Béchamel Sauce

#### BAKED SPECIALTIES

Baked exotic vegetable	295/-
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*(Sautéed vegetables baked in Béchamel sauce and cheese)*

Baked vegetable LASAGNE	295/-
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*(Baked Layers of pasta Vegetables in Alfredo sauce, and Cheese)*

## DESSERT

Gulab Jamun <i>(Dumpling of khoya, refined flour, fried in ghee and simmered in sugar syrup)</i>	105/-
Kesar Kheer <i>(Coarse of basmati rice pudding flavored with cardamom powder, kesar &amp; garnish with pistachio)</i>	110/-
Gajar ka Halwa (seasonal) <i>(A winter specialty made from grated carrots, cashew nuts, khoya cardamom powder &amp; simmered in condensed milk)</i>	150/-
Rasmalai (seasonal) <i>(Soft paneer balls immersed in chilled creamy milk)</i>	150/-
Choice of ice cream <i>(Vanilla, strawberry, chocolate, choco ripple, kesar pista, butter scotch)</i>	130/-
Choice of sundae (Pineapple/Chocolate/Three in One)	160/-
Hot brownie topped with ice cream	160/-
Fresh fruit topped with ice cream	160/-
Hot Chocolate Fudge	170/-

## BEVERAGES

### STEAMING HOT

Choice of Tea <i>(Masala, Lemon)</i>	45/-
Choice of Coffee <i>(Espresso &amp; Plain)</i>	105/-

### CHOICE OF COFFEE

Cold coffee	140/-
Cold coffee ice-cream	175/-
Choice of shakes <i>Vanilla, Strawberry, Pineapple, Mango, Pista, Chocolate (with ice cream Rs. 30 extra)</i>	160/-
Choice all time favourites <i>Classic lemonade, Masala lemonade, Lassi, Fresh-lime sweet &amp; salt</i>	90/-
Choice of chef special <i>Iced virgin mojito, Green apple mojito, Pineapple mojito &amp; Orange mojito</i>	120/-
Choice of Juices/Soft drinks <i>Orange, mixed fruit, pineapple, guava, mango, litchi, coke, limca</i>	70/-
Packaged Drinking Water	MRP

## MINI MEALS

### WESTERN SHORES (BURGERS)

Veg. burger with fries	135/-
Veg. cheese burger with fries	150/-
Cottage cheese burger with fries	165/-
Chef special burger with fries	180/-

*(A perfect combo of potato and cheese patties and exotic veggies)*

### BREADS & CUTLETS

Veg Sandwich	125/-
Garlic Bread	135/-

*(Choice of topping – Mushrooms/cheese/onion tomato/olives- Rs. 20 extra)*

Veg. cheese sandwich	140/-
Veg. grilled sandwich	150/-
Paneer tikka grilled sandwich	170/-
Veg. cutlets with french fries and garlic bread	170/-
Cheese cutlets with french fries and garlic bread	175/-

### PUNJAB MAIL

Puri Bhaji	125/-
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*(2 pcs puri + aloo ki subzi +pickle)*

Kulche Chole	125/-
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*(2 pcs Kulche +Chole +Pickle)*

Stuffed Paranthas	150/-
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*(Masaladar Aloo/Bindas Gobi)*  
*(Choice of 2 pcs of paranthas with Pickle + Curd +Butter)*

Paneer Parantha	175/-
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### CHENNAI EXPRESS (DOSA & UTHAPPAM)

Plain Dosa	120/-
Masala Dosa	130/-
Plain Rawa Dosa	135/-
Onion Dosa	150/-
Onion Uthappam	155/-
Onion Tomato Uthappam	155/-
Vegetable Uthappam	155/-
Rawa Masala Dosa	165/-
Paneer Dosa	190/-
Special Rawa Paneer Dosa	200/-

## KOLKATA EXPRESS (KATHI ROLLS)

Vegetable Kathi Roll.....	170/-
Paneer Kathi Roll.....	195/-
Chilly Paneer Kathi Roll.....	210/-

We thank you for your patronage.

The management would be more than happy to hear from you so kindly leave your comments about your visit. Those comments will reach the top management for the improvement and betterment of the restaurant. we all thank you for your support in our successful completion of 20 years !!

Management  
KHAANA KHAZANA

\*Taxes as applicable



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