



MAIN MENU

SHORBAS

Murgh Shorba \$4.95

Tamatar Dhaniya Shorba \$4.95

STARTERS

VEGETARIAN

Chutney Nadroo \$9.95

Lotus stem tossed mango mayo chutney, fennel and onion seeds

Bhuta Makaii \$7.95

Crispy corn kernels prepared with cilantro and garlic butter.

Dahi Kabab \$9.95

Hung curd with cilantro, green chilies and lightly fried

Gunpowder Aloo \$7.95

Baby potatoes cooked on slow heat with red chilies and lemon

Hara Bhara Kabab \$9.95

Kababs made with spinach, potatoes and paneer

Gobi Manchurian \$12.95

Fried Cauliflower in a Manchurian sauce

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Chilli Cheese Toast \$9.95

NON - VEGETARIAN

Matar Keema Nachos \$10.95

Lime Prawn Pakoras \$11.95

Khanasutra Murg \$15.95

Chicken marinated in our special wasabi cream sauce

Roshanara's Shammi Kebabs \$13.95

Galouti Sliders \$13.95

Finely ground lamb kebabs made with special spices served on 3 sliders

Butter Chicken Sliders \$12.95

Traditional butter chicken served on 3 sliders

Manglorian Crab Cakes \$11.95

Amritsari Chilli Garlic Fish \$11.95

Crispy Chilli Chicken \$13.95

Hot and Spicy

ON THE LIGHT SIDE

Chickpea and Aloo Chaat \$6.95

Chickpea, potatoes, onion and tomatoes tossed in lemon and spices

Chicken Chaat \$10.95

Shredded tandoori chicken tossed with onion tomatoes cilantro green chilies lemon and spices

Purani Dilli Ki Palak Chat \$7.95

Crispy batter friend spinach leaves covered with tamarind chutney, yogurt and chaat spices

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KATHI ROLLS

Skewer roasted kebabs wrapped in egg coated indian bread

Chicken \$12.95

Lamb \$13.95

Paneer \$11.95

FROM THE TANDOOR

Achari Paneer Tikka \$12.45

Malaii Florets \$9.95

Broccoli & cauliflower marinated in garlic cream, lemon & spices

Mushroom Tandoori \$10.95

Spicey Pineapple Tikkas \$9.95

Bharwaan Tandoori Mushroom \$11.95

Mushroom Caps stuffed with a cheese based filling and coated with a spicy marinade

Bell Pepper Boats \$12.95

Cooked pepper stuffed with cashew nuts, potatoes and spices

Gazab Ka Tikka \$15.95

Bite sized chicken prepared in our unique khanasutra marinate

Kesar Chicken Kebabs \$15.95

Seekh Kebab \$16.95

Stuffed Bhairvi Tangri Kebabs \$15.95

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Murgh Chandi Tikka \$15.95

Malai chicken marinated with special spices

Bhunney Lal Mirch ka Murgh Tikka \$15.95

Chicken Tikka, marinated overnight in a roasted red chilli paste and accented with lime

Tandoori Chaamp \$16.95

Lamb chops

Nimboo Salmon Tikka \$17.95

Velvety salmon flavored with lime leaves and zest

Tandoori Prawns \$18.95

Khanasutra Prawns \$18.95

Prawns marinated in our special wasabi Cream sauce

Mixed Tandoori Platter \$25.95

2 Pcs each of paneer, seekh kabab, gazab ka tikka, lamb chops & kesar chicken

Vegetarian Mixed Platter \$19.95

2pcs each of Achari Paneer tikka, Tandoori mushroom, Spicy pineapple, Malai florets, Tandoori baby potato

ENTRÉES

VEGETARIAN

Paanch Mirchi Ka Paneer \$13.95

Juicy chunks of cottage cheese cooked with 5 peppers

Palak Makaii \$12.95

Finely chopped spinach and corn prepared in garlic and toamto

Gobi Meethi Malaii \$11.95

Cauliflower cooked with peas ginger fenugreek and spices

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Baingan Ka Salan \$11.95

Eggplant and green chilies cooked in coconut milk and spices

Aloo Dum \$11.95

Baby potatoes simmered in smooth creamy onion & tomato gravy

Mushroom Matar \$11.95

Butter Paneer \$13.95

Tawa Asparagus \$13.95

Tawa grilled asparagus with Indian spices

Dal Khanasutra \$12.95

Harhar dal (lentils) cooked with mango and spinach tempered with cumin chili and white butter

Dal Maharani \$11.95

Simmered overnight on slow fire to perfection

Vegetarian Manglorian Curry \$11.95

Amritsari Aloo Wadi \$12.95

Paneer Bhurjee \$12.95

Mashed cottage cheese with coriander, peppers and tomatoes

Saag Paneer \$13.95

Scrambled eggs cooked with onions, tomatoes and green chilli

Bhindi Do Pyaza \$11.95

Baingan Ka Bharta \$12.95

Oven cooked mashed eggplant, cooked with cumin, tomatoes onion and spices

Aloo Gobi \$11.95

Pindi Channa \$11.95

Malai Kofta \$13.95

Indian style vegetable and paneer dumplings served in an aromatic curry

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NON VEGETARIAN

Sharabi Kababi Tikka Masala \$16.95

Chicken tikkas cooked in a rich creamy curry flamed with brandy

Shehnai Ghosht \$18.95

Tender lamb pot roasted with cardamom & a fragrant herb flavored sauce

Sarson Ka Jhinga \$20.95

King prawns subtly spiced with home ground mustard

Nargisi Kofta \$16.95

Mince coated eggs in curry sauce

Dal Ghosht \$17.95

Lentils cooked with spicy curry meat

Meethi Murg \$15.95

Tender cubes of chicken steeped in fresh fenugreek and spinach sauce flavored with cream and ginger

Dariyaganj ka butter chicken \$15.95

The original recipe from old Delhi

Prawn Butter Pepper Garlic \$20.95

Manglorian Curry fish \$18.95

Manglorian Curry Shrimp \$20.95

Chettinad Chicken \$16.95

Tiffin Chicken \$15.95

Homestyle chicken cooked in a spicy curry

Kadai Meat \$17.95

Homestyle lamb cooked in a spicy curry

Keema Matar \$17.95

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Minced lamb cooked with peas and KhanaSutra Spices

Ande ki Bhurjee \$11.95

Scrambled eggs cooked with onions, tomatoes and green chilli

THE ROTI - CHAWAL

Naans \$3.50

Choice of Garlic, Butter or Methi Naans

Lachha Prantha \$3.95

Choice of plain, chili and coriander, or pudina

Tandoori Roti \$2.25

Rumali Roti \$5.00

Emerland Pulao \$6.95

Zafrani pulao \$6.95

Vegetable Biryani \$12.95

Chicken Biryani \$14.95

Lamb Biryani \$15.95

Shrimp Biryani \$16.95

SALAD AND SIDES

Lacha pyaz and green chilli \$1.95

Mango Chutney \$2.95

Chutney- E- Seeti \$1.95

Kuchumber Salad \$2.95

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Kuchumber Raita \$3.95

Tarkhewala Dahi \$2.95

DESSERTS

Khanasutra Kheer \$6.95

Double Ka Meetha \$8.95

Sweetened bread cooked with milk, nuts and spices

Baileys Infused Kulfi \$12.95

Flashback Sundae \$6.95

Vanilla ice cream with hot chocolate sauce & nuts

Gulab Jamun \$4.50

Drunken Gulabo \$12.95

Gulab jamun dipped in jaan

Moong dal Halwa \$5.75

Gajar Halwa \$4.50

Rasmalai \$4.50

EXECUTIVE LUNCH SPECIALS

(DINE IN ONLY - MONDAY-FRIDAY 11AM-3PM)

The Maharaja Thali (Non- Vegetarian) \$13.95

A traditional royal platter consisting of Chicken appetizer, Chicken curry, Veg curry & Dal served with raita, zafrani pulao, naan and the Chef's special dessert

The Maharani Thali (Vegetarian) \$12.95

A traditional royal platter consisting vegetarian appetizer, paneer curry, veg curry & Dal served with raita, zafrani pulao, naan and the Chef's special dessert

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