

## Agaaz ~ Appetizers

<b>CHOMA CHOMA</b>	17
Thinly sliced beef short ribs, char grilled with tangy African spices	
<b>BUTTER CHICKEN SAMOSA(3PCS)</b>	9
Crispy triangular shells stuffed with chicken, topped with butter chicken sauce	
<b>AMRITSARI FISH</b>	12
Seasoned basa dipped in chickpea batter, served crisp Punjabi style	
<b>CHILLI CHICKEN 65</b>	12
An Indo Chinese delicacy, crispy chicken cubes tossed with onions & peppers	
<b>LAHSUNI PRAWNS</b>	14
Succulent tiger prawns in spicy garlic sauce	
<b>MISHKAKI</b>	12
An African speciality! Cubes of beef on a stick, barbecued with spicy masala	

## Vegetarian Choices

<b>FRIED MOGO</b>	7
Gently fried cassava fingers sprinkled with lemon salt and spices	
<b>VEGETABLE SAMOSA(3PCS)</b>	8
Crispy turnovers stuffed with potatoes and green peas	
<b>PUNJABI PAKORA</b>	7
Fried dumplings of vegetables in chickpea flour batter, finished with chaat masala	
<b>GARLIC CAULIFLOWER</b>	11
Cauliflower florets cooked in tangy garlic sauce	
<b>HARA BHARA KABAB</b>	9
Finely minced mix vegetables with a hint of fresh mint, deep fried	

## Shorba ~ Soup

<b>TAMATAR KA SHORBA</b>	6	<b>CHICKEN SHORBA</b>	8
Cream of tomato soup Indian style		Chicken soup with mughlai herbs	



## Subz Baag ~ Salads

### INDIAN GARDEN SALAD

Cucumber, onion & tomato

6

### TANDOORI CHICKEN SALAD

Indian version of Caesar salad with julienne of barbecued chicken

9

## Tandoor Ke Angaron Se ~ Clay Oven

### TANDOORI MURGH

Half of spring chicken marinated in yoghurt and 21 spices, perfectly grilled in clay oven

19

### SUFIANA CHICKEN TIKKA

Breast of chicken infused with ginger, garlic and chef's own tandoori spices

20

### AFGHANI MALAI MURGH

Chicken breast drenched in a velvety cream sauce and grilled

20

### TANDOORI SALMON

Cubes of fresh Atlantic salmon marinated with Khazana's own spices, a popular dish

26

### JHEENGA ANGARE

Jumbo prawns marinated with aromatic freshly ground spices, artfully roasted

28

### NIZAMI CHAAMPEY

Lamb Chops marinated in nutmeg, cinnamon and aromatic Indian herbs

30

### CHANGEZI BOTI

Alberta beef sirloin marinated in a combination of freshly ground spices, perfectly grilled

20

### AWADHI SEEKH

Minced lamb with garam masala, garlic, ginger and hint of mint, grilled in tandoor

20

### TANDOORI PHOOL

Cauliflower seasoned with lemon, yellow chillies and yoghurt, a vegetarian's delight

16

### SMOKEY PANEER TIKKA

Cubes of cottage cheese, flavoured with ginger garlic and herbs, immaculately grilled

18

### GRILLED SALAD

Seasoned peppers, vegetables, cottage cheese and pineapple, gracefully char broiled

17

### LAKHNAVI MUSHROOM

Button mushrooms cooked in tandoor with a blend of spices, Chef's own creation

17

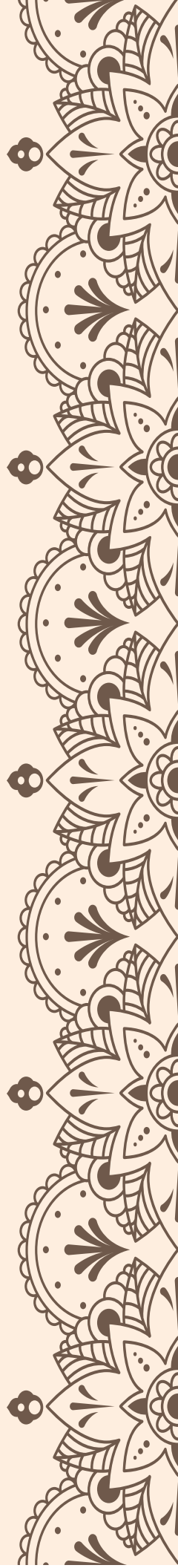


# Chuhley Ki Aag Se ~ From Our Clay Pots

<b>BUTTER CHICKEN</b>	19
India's signature gift to the world, grilled chicken cooked in cream and tomato gravy	
<b>CHICKEN TIKKA MASALA</b>	19
Tandoori chicken cooked in tomato and fenugreek sauce, discovered by the British Raj	
<b>PAKISTANI KADAI MURGH</b>	19
Chunks of boneless chicken cooked with bell peppers, tomatoes and onions	
<b>CHICKEN DHABAA</b>	19
Bone in chicken curry with a touch of fenugreek and spinach , gift from Punjab	
<b>RAJASTHANI LAMB</b>	20
From the land of Rajputs , lean and tender boneless lamb slow cooked with spices	
<b>KASHMIRI ROGAN JOSH</b>	20
A classic north Indian delicacy of goat in green cardamom sauce	
<b>MUGHLAI BEEF</b>	22
Generously spiced lean beef in a symphony of spices, korma style	
<b>GOAN FISH CURRY</b>	19
Basa fish curry with a tampering of mustard seeds and curry leaves	
<b>COCONUT SHRIMP</b>	21
South Indian coconut flavoured shrimp curry	
<b>VINDALOO ~ BEEF 20 LAMB 20 CHICKEN 19 SHRIMP 21</b>	
For those who want their curry hot, an evergreen dish from Goa	

# Kuchh Shakahari ~ Vegetarian Curries

<b>DAAL KHAZANA</b>	16
A unique black lentil dish, simmered overnight on slow fire, finished with cream	
<b>DAAL TARKA</b>	15
Yellow lentils tampered with cumin, staple food of a Punjabi household	
<b>CHANA PINDI</b>	15
Chick pea flavoured with dry ginger, fenugreek and herbs, from Rawalpindi city	
<b>PALAK PANEER</b>	17
Spinach and cottage cheese – simple ingrediants turn this curry into a magical dish	
<b>DUM ALOO GOBHI</b>	15
A well known north Indian dish – broiled potatoes and cauliflower in aromatic sauce	
<b>SHABNAM KE MOTI</b>	15
Me'lange of vegetables cooked in a traditional tomato onion gravy	



<b>KARAI PANEER</b>	<b>17</b>
Cubes of cottage cheese cooked with tomatoes, peppers and onions	
<b>SHAHI PANEER AKBARI</b>	<b>17</b>
Cottage paneer dish cooked in velvety tomato cream sauce, from the north east frontier	
<b>KOFTA HABIBI</b>	<b>17</b>
Dumplings of cottage cheese, cooked in a rich Kashmiri sauce	
<b>BHINDI DO PIAZA</b>	<b>16</b>
Home style Okra dish, cooked with onions, tomatoes, flavoured with turmeric and cumin	

## Accompaniments

<b>CUCUMBER RAITA</b>	<b>6</b>
Yoghurt with shredded cucumber and herbs	
<b>ALOO RAITA</b>	<b>6</b>
Yoghurt with potatoes and spices	
<b>PINEAPPLE RAITA</b>	<b>6</b>
Yoghurt with pineapple	
<b>ONION CHILLI PLATE</b>	<b>3</b>

## Chawal Ki Mehaik ~ Finest Basmati Rice

<b>SAFFRON RICE</b>	<b>6</b>	<b>LEMON RICE</b>	<b>7</b>	<b>COCONUT RICE</b>	<b>7</b>	
<b>VEGETABLE BIRYANI</b>					<b>16</b>	
Baked basmati rice and vegetables with hint of fresh mint leaves						
<b>HYDRABADI BIRYANI</b>	<b>GOAT</b>	<b>20</b>	<b>CHICKEN</b>	<b>20</b>	<b>SHRIMP</b>	<b>22</b>
Mint flavoured Dehradun basmati smoked with choice of goat, chicken or shrimp						



# Roti Ki Khushboo ~ Indian Breads

## NAAN MAKHNI

A light bread baked in clay oven, brushed with butter

4

## FLAVOURED NAAN

Naan bread with choice of GARLIC, ROSEMARY or COCONUT with butter glaze

5

## TANDOORI ROTI

Whole wheat bread

3.50

## LACHHA PRANTHA

Whole wheat multi layered bread

5

## PUDINA PRANTHA

Mint flavoured oven baked bread with butter glaze

5

## TANDOORI KULCHA

Traditional naan bread with choice of stuffing ONION, POTATO, PANEER or CHICKEN

7

# Halwai Ki Dukaan Se ~ Desserts

## KULFI KHAZANA 8

Traditional saffron flavoured ice cream

## GULAB JAMUN 5

Reduced milk dumplings, dipped in sugar syrup

## CHOCOLATE CINNAMON NAAN 8

Naan bread with Belgium chocolate and cinnamon

## RICE PUDDING 6

An all time favourite

## MANGO CREAM 8

Fresh mango pudding

## GULAB JAMUN WITH ICE CREAM 10

# Asian Fusion

Exclusively at Khazana-North Edmonton, We bring to you your favorite indo Chinese cuisine

## SOUP

### SWEET CORN

Arguably the most popular chinese soup in oriental cuisine

Vegetable 7      Chicken 9      Shrimp 11

### MANCHOW

Spicy with chilly pepper & garlic flavor

Vegetable 7      Chicken 9      Shrimp 11

### KHAZANA'S HAKKA NOODLES

Traditional hakka style of quick stir fried noodles, with mixed shredded vegetables

Vegetable 12      Egg 13      Chicken 15      Shrimp 17

### CHINESE FRIED RICE

Fried rice with our house blend of herb & spices

Vegetable 12      Egg 13      Chicken 15      Shrimp 17

15% Gratuity shall apply on a table of 8 or more.



# MAINS

## VEGETABLE MANCHURIAN 14

A tantalizing Indian creation of mixed vegetable fritters topped with ginger, garlic, chillies, chopped onion, cilantro and soya sauce.

## CHILLI PANEER 65 17

Cubes of cottage cheese cooked in a spicy Indian style Szechuan sauce.

## CHILLI CAULIFLOWER 16

Coated fried cauliflower topped with ginger, garlic, chillies, chopped onion, cilantro and soya sauce.

## CHILLI CHICKEN 18

India's most famous Indo Chinese dish.

## Exotic Additions

## KHAZANA'S FIRE WINGS 18

(Only available for Dine in)

Where there is smoke, there is Fire!

12 Traditional Chicken Wings served on a Mini Grill, where you can char them to your perfection.

## CHICKEN PERI PERI SERVED WITH BASMATI RICE 20

Khazana's version of the famous and legendary Portuguese dish. Our sauce is made in house and it'll leave you wanting more!

## Khazana's Lunch Plates

Served only from 11:30 AM - 3:30 PM

## VEGETARIAN PLATTER 16

Choice of Daal Khazana OR Shahi Paneer OR Palak Paneer Served with Naan Bread OR Basmati Rice and House Salad

## NON-VEGETARIAN PLATTER 18

Choice of Butter Chicken OR Chicken Dhaba OR Goat RoganJosh Served with Naan Bread OR Basmati Rice and House Salad

## CHOLE BHATUREY 16

A famous Punjabi dish- puffed bread served with chick peas curry

## KHAZANA'S KATHI WRAPS SERVED WITH FRIES

## PANEER WRAP 16

## TANDOORI CHICKEN WRAP 18

## LAMB SEEKH KEBAB WRAP 19



# Zero Alcohol Beverages

<b>FRUIT JUICE</b>	5
Choice of Pineapple, Lychee, Orange or Passionfruit	
<b>POP</b>	3
Choice of Coke, Diet Coke, Fanta, Sprite or Ginger ale	
<b>AMRAPALI</b>	6
Mango, Pineapple and Orange Juice, Sprite & Grenadine	
<b>MOJITO BLISS</b>	6
Famous Mint flavoured drink	
<b>NIMBU PAANI</b>	6
Mix of sweet & salty, a refreshing lime drink	
<b>LASSI</b>	7
A Traditional Indian Drink, Yogurt based	
Mango OR Coconut OR Lychee	
Salted OR Sweet	
<b>VIRGIN CAESER</b>	7
Clamato Juice, Worcestershire sauce, Tabasco, Celery Salt & Lime	
<b>VIRGIN PINA COLADA</b>	7
Coconut Syrup, Pineapple Juice & Milk	
<b>MASALA CHAI</b>	3
<b>COFFEE</b>	3

## Alcoholic Beverages (1 oz)

<b>CAESER</b>	9
Vodka, Clamato Juice, Worcestershire sauce, Tabasco, Celery Salt & Lime	
<b>PINA COLADA</b>	9
White Rum, Coconut Syrup, Pineapple Juice & Milk	
<b>MINT COSMO</b>	9
White Rum, Lime Juice, Fresh Mint and Sugar Syrup	
<b>MANGO COSMO</b>	9
Vodka, Triple Sec, Mango Pulp & Muddled Lime	
<b>COSMOPOLITAN (2 OZ)</b>	13
Vodka, Triple Sec, Cranberry Juice & Lime Juice	
<b>LYCHEE MARTINI (2 OZ)</b>	13
Vodka, Lychee Juice & Pineapple Juice	

### HIGH BALLS (1 OZ)

Premium	8
Regular	7

### RED WINE

Red Knot Shiraz, Australia	
6 oz	9
9 oz	13.50
Bottle(750ml)	36



## **BEER (355 ML)**

Indian	7
Imported	7
Domestic	6.50

### **Cono Sur Estate Pinot Noir, Chile**

6 oz	9
9 oz	13.50
Bottle(750ml)	32

## **WHITE WINE**

### **Oyster Bay Sauvignon Blanc, New Zealand**

6 oz	9
9 oz	13.50
Bottle(750ml)	39

### **VINA ERRAZURIZ CASABIANCA CHARDONNAY, CHILE**

6 oz	9
9 oz	13.50
Bottle(750ml)	36

### **SUMAC RIDGE GEWURZTRAMINER, CANADA**

6 oz	9
9 oz	13.50
Bottle(750ml)	36

