

## Agaz ~ Appetizers

<b>CHOMA CHOMA</b> ( GF )	19
<i>Thinly sliced Beef short ribs, char grilled with tangy African spices</i>	
<b>BUTTER CHICKEN SAMOSA</b>	13
<i>Crispy triangular shells stuffed with chicken, topped with butter chicken sauce</i>	
<b>AMRITSARI FISH</b>	14.50
<i>Seasoned Basa dipped in chickpea batter, served crisp Punjabi style</i>	
<b>CHILLI CHICKEN 65</b>	15.50
<i>An Indo Chinese delicacy, crispy chicken cubes tossed with onions &amp; peppers</i>	
<b>LAHSUNI PRAWNS</b> ( GF )	16.50
<i>Succulent tiger prawns in spicy garlic sauce</i>	
<b>MISHKAKI</b> ( GF )	14.50
<i>An African specialty! Cubes of beef on a stick, barbecued with spicy masala</i>	
<b>AFRICAN CHOOZA</b>	15.50
<i>Bone in Chicken, coated with African batter-deep fried</i>	

## Vegetarian Choices

<b>FRIED MOGO</b> ( GF )	9.50
<i>Gently fried cassava fingers sprinkled with lemon salt and spices</i>	
<b>VEGETABLE SAMOSA</b>	10
<i>Crispy turnovers stuffed with potatoes and green peas</i>	
<b>PUNJABI PAKORA</b> ( GF )	10
<i>Fried dumplings of vegetables in chickpea flour batter, finished with chaat masala</i>	
<b>GARLIC CAULIFLOWER</b>	13
<i>Cauliflower florets cooked in tangy garlic sauce</i>	
<b>HARA BHARA KABAB</b>	12
<i>Finely minced mix vegetables with a hint of fresh mint, deep fried</i>	
<b>PEPPER CHILLI PANEER</b>	15
<i>Fresh Cottage Cheese tossed with bell peppers &amp; onions -Indo Chinese style</i>	
<b>HONEY CHILLI POTATO</b>	12
<i>Garlic chilli potato, honey glazed</i>	

## Shorba ~ Soup

<b>TAMATAR KA SHORBA</b> 8.50	<b>CHICKEN SHORBA</b> 10
<i>Cream of tomato soup Indian style</i>	<i>Chicken soup with Mughlai herbs</i>



## Subz Baag ~ Salads

### INDIAN GARDEN SALAD

*Cucumber, onion & tomato*

8.50

### TANDOORI CHICKEN SALAD

*Indian version of Caesar salad with julienne of barbecued chicken*

10.50

## Tandoor Ke Angaron Se ~ Clay Oven (GF)

### TANDOORI MURGH

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

21.75

### SUFIANA CHICKEN TIKKA

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

23.75

### AFGHANI MALAI MURGH

*Chicken breast drenched in a velvety cream sauce and grilled*

23.75

### TANDOORI SALMON

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

31.75

### JHEENGA ANGARE

*Jumbo prawns marinated with aromatic freshly ground spices, artfully roasted*

30.75

### NIZAMI CHAAMPEY

*Lamb Chops marinated in nutmeg, cinnamon and aromatic Indian herbs*

32.75

### CHANGEZI BOTI

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

23.75

### AWADHI SEEKH

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

23.75

### RAAN E DUMPUKHT

*Roast Leg of New Zealand lamb marinated with yoghurt and spices*

120

**\*\* Requires 24-hour notice\*\***

### TANDOORI PHOOL

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

19.75

### SMOKEY PANEER TIKKA

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

20.75

### GRILLED SALAD

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

19.75

### LAKHNAVI MUSHROOM

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

19.75

### PALAMPURI SOYA CHOPS

*Chunks of Soyabean marinated with cream & aromatic masala, grilled in clay oven*

19.75



## Chuhley Ki Aag Se ~ From Our Clay Pots ( GF )

<b>BUTTER CHICKEN</b>	22.75			
<i>India's signature gift to the world, grilled chicken cooked in cream and tomato gravy</i>				
<b>CHICKEN TIKKA MASALA</b>	22.75			
<i>Tandoori chicken cooked in tomato and fenugreek sauce, discovered by the British Raj</i>				
<b>PAKISTANI KADAI MURGH</b>	22.75			
<i>Chunks of boneless chicken cooked with bell peppers, tomatoes and onions</i>				
<b>CHICKEN DHABAA</b>	22.75			
<i>Bone in chicken curry with a touch of fenugreek and spinach, gift from Punjab</i>				
<b>RAJASTHANI LAMB</b>	22.75			
<i>From the land of Rajputs , lean and tender boneless lamb slow cooked with spices</i>				
<b>KASHMIRI ROGAN JOSH</b>	22.75			
<i>A classic north Indian delicacy of goat in green cardamom sauce</i>				
<b>MUGHLAI BEEF</b>	22.75			
<i>Generously spiced lean beef in a symphony of spices, korma style</i>				
<b>GOAN FISH CURRY</b>	22.75			
<i>Basa fish curry with a tampering of mustard seeds and curry leaves</i>				
<b>COCONUT SHRIMP</b>	24.75			
<i>South Indian coconut flavored shrimp curry</i>				
<b>HIGHWAY SAAG CHICKEN</b>	22.75			
<i>From road side eateries of Northern India-spinach with chicken- curry style</i>				
<b>VINDALOO ~</b>	<b>BEEF 22.75</b>	<b>LAMB 22.75</b>	<b>CHICKEN 22.75</b>	<b>SHRIMP 23.75</b>
<i>For those who want their curry hot, an evergreen dish from Goa</i>				

## Akele Akele - Preplated Dinners

**DIWANE AAM** 32  
*Vegetable Biryani, Daal, Aloo Gobhi, Raita  
Paneer Tikka & Choice of Naan*

**DIWANE KHAAS** 34  
*Rice, Butter Chicken, Daal, Tandoori Salmon,  
Seekh Kebab, Raita & choice of Naan*

**KIDS MEAL** 9.50  
*Chicken Nuggets & French Fries*



## Kuchh Shakahari ~ Vegetarian Curries

<b>DAAL KHAZANA (GF)</b>	<b>18.75</b>
<i>A unique black lentil dish, simmered overnight on slow fire, finished with cream</i>	
<b>DAAL TARKA (V)(GF)</b>	<b>17.75</b>
<i>Yellow lentils tempered with cumin, staple food of a Punjabi household</i>	
<b>CHANA PINDI (V)(GF)</b>	<b>16.75</b>
<i>Chick pea flavored with dry ginger, fenugreek and herbs, from Rawalpindi city</i>	
<b>PALAK PANEER (GF)</b>	<b>19.75</b>
<i>Spinach and cottage cheese - simple ingredients turn this curry into a magical dish</i>	
<b>DUM ALOO GOBHI (V)(GF)</b>	<b>17.75</b>
<i>A well-known north Indian dish - broiled potatoes and cauliflower in aromatic sauce</i>	
<b>SHABNAM KE MOTI (GF)</b>	<b>17.75</b>
<i>Mélange of vegetables cooked in a traditional tomato onion gravy</i>	
<b>KARAI PANEER (GF)</b>	<b>19.75</b>
<i>Cubes of cottage cheese cooked with tomatoes, peppers and onions</i>	
<b>SHAHI PANEER AKBARI (GF)</b>	<b>19.75</b>
<i>Cottage paneer dish cooked in velvety tomato cream sauce, from the north east frontier</i>	
<b>KOFTA HABIBI</b>	<b>19.75</b>
<i>Dumplings of cottage cheese, cooked in a rich Kashmiri sauce</i>	
<b>BHINDI DO PIAZA (V)(GF)</b>	<b>17.75</b>
<i>Home style Okra dish, cooked with onions, tomatoes, flavored with turmeric and cumin</i>	
<b>MUTTER PANEER (GF)</b>	<b>19.75</b>
<i>Cottage cheese &amp; Green Peas cooked in rich tomato gravy</i>	
<b>SOYABEAN JALANDHARI (GF)</b>	<b>18.75</b>
<i>Soyabean chunks cooked with tadeonal Punjabi curry</i>	

## Accompaniments

<b>CUCUMBER RAITA</b>	<b>8.50</b>
<i>Yogurt with shredded cucumber &amp; herbs</i>	
<b>ALOO RAITA</b>	<b>8.50</b>
<i>Yogurt with Potato &amp; spice</i>	
<b>PINEAPPLE RAITA</b>	<b>8.50</b>
<i>Yogurt &amp; Pineapple</i>	
<b>ONION CHILLI PLATE</b>	<b>3.75</b>
<b>PAPADUM</b>	<b>3.75</b>



## Chawal Ki Mehaik ~ Finest Basmati Rice

SAFFRON RICE	6.75	LEMON RICE	7.25	COCONUT RICE	7.75	
VEGETABLE BIRYANI					18.75	
<i>Baked basmati rice and vegetables with hint of fresh mint leaves</i>						
HYDRABADI BIRYANI	GOAT	24.75	CHICKEN	24.75	SHRIMP	25.75
<i>Mint flavored Dehradun basmati smoked with choice of goat, chicken or shrimp</i>						

## Roti Ki Khushboo ~ Indian Breads

NAAN MAKHNI	4.75
<i>A light bread baked in clay oven, brushed with butter</i>	
FLAVOURED NAAN	6.00
<i>Naan bread with choice of GARLIC, ROSEMARY or COCONUT with butter glaze</i>	
TANDOORI ROTI (V)	4.50
<i>Whole wheat bread</i>	
BUTTER ROTI	4.50
<i>Butter glazed tandoori roti</i>	
LACHHA PRANTHA	5.75
<i>Whole wheat multi layered bread</i>	
PUDINA PRANTHA	5.75
<i>Mint flavored oven baked bread with butter glaze</i>	
TANDOORI KULCHA	8.75
<i>Traditional naan bread with choice of stuffing ONION, POTATO, PANEER or CHICKEN</i>	
MIRCHI PRANTHA	6.00
<i>Prantha with Green Chillies</i>	

## Halwai Ki Dukaan Se ~ Desserts

KULFI KHAZANA	9.75	RICE PUDDING	8.75
<i>Traditional saffron flavored ice cream</i>		<i>An all-time favorite</i>	
GULAB JAMUN WITH ICE CREAM	10.75	MANGO CREAM	10.75
<i>Reduced milk dumplings, dipped in sugar syrup served with ice cream</i>		<i>Fresh mango pudding</i>	
CHOCOLATE CINNAMON NAAN	8.75		
<i>Naan bread with Belgium chocolate and cinnamon</i>			

*15% Gratuity shall apply on a table of 7 or more*

GF - GLUTEN FREE  
V - VEGAN



## Fixed Dinners for Groups (8 or More)

### MENU ONE - \$46 PER PERSON

*Vegetable Samosa, Mogo and Fried Fish*

### MAIN COURSE

*Tandoori Chicken or Beef Kebab or Tandoori Salmon*

*Butter Chicken*

*Lamb Korma*

*Daal Khazana*

*Palak Paneer*

*Saffron Rice*

*Raita*

*Naan Makhni*

*Rice Pudding*

### MENU TWO - \$56 PER PERSON

*Vegetable Samosa, Choma Choma and Tandoori Shrimp*

### MAIN COURSE

*Tandoori Chicken, Murg Malai, Beef Kebab, Tandoori Salmon (Choose any two from above)*

*Butter Chicken*

*Lamb Korma*

*Daal Khazana*

*Palak Paneer*

*Choice of Naan*

*Raita & Salad*

*Kufli Khazana*

*Tea or Coffee*



## WHITE WINE



SANTA CAROLINA Reserva Sauvignon Blanc <i>Chile</i>	13	27	40	48
VINA ERRAZURIZ Casablanca Chardonnay <i>Chile</i>	13	27	41	49
TERRAZAS Reserva Torrontes <i>Argentina</i>	13	28	41	48
SUMAC RIDGE Gewurztraminer <i>Canada</i>	13	28	41	48
SANTA CAROLINA Reserva Chardonnay <i>Chile</i>			42	
BANFI Le Rime Pinot Grigio <i>Italy</i>			43	
OYSTER BAY Sauvignon Blanc <i>New Zealand</i>			43	
CLOUDY BAY Chardonnay <i>New Zealand</i>			68	
CAKEBREAD Chardonnay <i>USA</i>			122	

## CHAMPAGNE & SPARKLING

HENKELL & SOHLEIN			34	
Brut <i>Germany</i>				
CHANDON			80	
Blanc de Noirs <i>USA</i>				
DOM PERIGNON			385	
Champagne <i>France</i>				

## BLUSH





ROBERT MONDAVI WOODBRIDGE	13	24	34	40
White Zinfandel <i>USA</i>				
BARTON & GUESTIER PASSEPORT			41	
Cotes de Provence Rose <i>France</i>				

## HOUSE BEER (340ML) \$8

TAJMAHAL  
KING FISHER  
BIRA



## RED WINE

	 6oz	 1/2 Ltr	 BTL	 1 Ltr
SANTA CAROLINA Reserva Merlot <i>Chile</i>	13	24	38	44
CONO SUR Estate Pinot Noir <i>Chile</i>	13	24	38	44
RED KNOT Shiraz <i>Australia</i>	13	24	39	47
THE SHOW Malbec <i>Argentina</i>			43	
WYNDHAM ESTATE Bin 555 Shiraz <i>Australia</i>			44	
TERRAZAS Reserva Cabernet Sauvignon <i>Argentina</i>			46	
BEN MARCO Malbec <i>Argentina</i>			52	
MASI Amarone <i>Italy</i>			79	
RAYMOND Napa Valley Cabernet Sauvignon <i>USA</i>			90	

## SPECIALTY COCKTAILS

### ESPRESSO MARTINI (2.5 OZ) 19.75

*Invented by a British bartending legend Dick Bradsell in 1980's, when a patron asked for drink that would wake him up - Vodka & Kahlua base*

### TOMMY'S MARGARITA (2.5 OZ) 19.75

*Conceived in San Francisco in 1990 by Julio Bermejo at his parents' restaurant called Tomy's – Tequila Patron based*

### PERFECT MANHATTAN (3OZ) 29.75

*Crafted at your table with the finest ingredients-freshly smoked Bourbon Whisky, Dry & Sweet Vermouth*





## Domestic Beer (340ml) \$8.25

**BIG ROCK Traditional BIG**

**ROCK Grasshopper**

**SLEEMANS Honey Brown**

**CANADIAN**

**KOKANEE**

**COORS LIGHT**

**BUDWEISER**

## Imported and Premium Beer

<b>BECKS</b> <i>Germany</i>	9
<b>CORONA</b> <i>Mexico</i>	9
<b>STELLA ARTOIS</b> <i>Belgium</i>	9
<b>ALLEYKAT Amber Ale</b> <i>Edmonton</i>	9
<b>ALLEYKAT Aprikat Wheat Ale</b> <i>Edmonton</i>	9
<b>TUSKER (500 ml)</b> <i>Kenya</i>	15.90
<b>TUBORG</b> <i>Denmark</i>	9
<b>KRONENBOURG 1664</b> <i>France</i>	9
<b>GUINNESS (440 ml)</b> <i>Ireland</i>	11
<b>HEINEKEN</b> <i>Holland</i>	9
<b>TIGER</b> <i>Singapore</i>	9



## Scotch (1oz)

JOHNNIE WALKER <i>Red</i>	8.50
GLENFIDDICH	9
ARDBEG <i>10 year Old</i>	10
JOHNNIE WALKER <i>Black</i>	9
DALWHINNIE	12
JOHNNIE WALKER <i>Blue Label</i>	24

## Cognac (1oz)

COURVOISIER VS	9
HENNESSY VSOP	15
HENNESSY XO	25

## Non-Alcoholic Beverages

MOJITO BLISS <i>Very Popular Mint Flavored Drink</i>	7.50
UMAR KHAYAM <i>Orange and Passion Fruit Juice Topped with Grenadine</i>	7.50
NIMBU PAANI <i>Refreshing Fresh Lime Drink</i>	6.50
AMRAPALI <i>Mango, Pineapple and Orange Juice, Sprite, Grenadine</i>	7.50
FRUIT JUICE <i>Passion Fruit, Mango, Lychee, Pineapple, Orange or Cranberry</i>	5.50
LASSI <i>Sweet or Salted Traditional Indian Drink made from Yogurt</i>	6.50
LASSI <i>Mango, Lychee or Coconut Traditional Indian Drink made from Yogurt</i>	7.50
COFFEE	3.50
CLUB SODA	3.50
SOFT DRINKS	3.95
PERRIER	7.50
PELLIGRINO	7.50
MASALA CHAI <i>~No Khazana experience is complete without this traditional tea</i>	3.95



## **Cocktails (1oz) \$10**

### **CAESAR**

*Vodka, Clamato Juice, Worcestershire sauce, Tabasco, Celery Salt*

### **THE SMOKE SHOW**

*Ardbeg 10 Years old, Clamato Juice, Worcestershire sauce, Tabasco, Steak spice*

### **LONG ISLAND ICED TEA**

*Vodka, White rum, Triple Sec, Tequila, Gin, Coke, Lime Juice*

### **PINA COLADA**

*White Rum, Coconut syrup, Pineapple Juice, Milk*

### **MINT COSMO**

*Vodka, Triple Sec, Fresh lime juice, Muddled mint*

### **KHAZANA'S PALOMA**

*Casamigos Blanco Tequila, Grapefruit juice, Lime, Simple syrup, Sugar rim*

### **MANGO COSMO**

*Vodka, Triple Sec, Mango Pulp, Muddled Lime*

### **BUFFALO TRACE OLD FASHIONED**

*Buffalo Trace Bourbon, Angostura Bitters, Water, Orange, Cherry, Garnish*

### **INDIAN KISS**

*Vodka, Malibu, Chambord, Splash of Pineapple juice*

## **Martinis (2oz) \$14**

### **COSMOPOLITAN**

*Belvedere Pure Vodka, Cranberry Juice, Lime Juice*

### **CUCUMBERTINI**

*Dry Gin, Fresh Cucumber, Lime juice*

### **LYCHEE**

*Belvedere Pure Vodka Lychee Juice, Pineapple Juice*

### **JACK HORNER**

*Belvederer Pure Vodka, Lemon Juice, Cinnamon Syrup, Blackberries, Dash of egg white*

### **CHOCOLATE**

*Belvedere Puer Vodka, Creme de Cacao*

### **CLASSIC BELVEDERE**

*Belvedere Pure Vodka, Vermout, Olives*

## **PREMIUM SPIRITS (1OZ) \$9.50**

## **HIGHBALLS (1OZ) \$8.50**

