

Khamma Ghani

... — RESTAURANT — ...



PURE VEG GUARANTEE
KHAMMA GHANI HAS A DEDICATED VEGETARIAN KITCHEN

*The Word Khamma Ghani itself is
made of two words
Khamma Meaning Greetings
and
Ghani refers to the great intensities
with which the greeting are offered.*

PURE VEG GUARANTEE
KHAMMA GHANI HAS A DEDICATED VEGETARIAN KITCHEN



Chef's Special

Papdi Chaat	180
Dahi Kebab	300
Cheese Roll	320
Mirchi Ka Salan	320
Mewari Khichadi	320
Lahsooni Palak	340
Soya Chaap	340
Mushroom Duplex	340
Paneer Lababdar	360
Khamma Special Veg.	390
Veg. Platter	490
Dal Bati Churma	610
🍷 Fish Amritsari	350
🍷 Chicken Banjara Tikka	470
🍷 Mewari Murg Dhungaar 🌶️	490
🍷 Grilled Fish with Lemon Butter Sauce	500
🍷 Lucknowi Galawati Kebab	550
🍷 Mewari Maans ka Solley 🌶️	550
🍷 Mutton Boti 🌶️	550
🍷 Laal Maas 🌶️	550
🍷 Traditional Chicken Curry 🌶️	550
🍷 Mewari Maans Dhungaar 🌶️	560
🍷 Non-Veg Platter	760
🍷 Tandoori Prawns	860



* TAXES AS APPLICABLE

* PLEASE ALLOW US 20-25 MINUTES FOR YOUR FOOD PREPARATION

* WE DO NOT LEVY SERVICE CHARGE



Soups Veg.

Fresh Tomato Basil Soup	170
Vegetable Hot & Sour Soup 	170
Manchow Vegetable Soup 	170
Vegetable Clear Soup	170
Sweet Corn Vegetable Soup	170
Cream of Mushroom	170
Mulligatawny Soup	170
Veg. Lemon Coriander Soup	170
Gazpacho Soup (Tomato, Cucumber, Bread)	190
Cream of Broccoli	190
Chilled Pineapple Coconut Soup	200

Soups Non Veg.

Hot & Sour Chicken 	230
Manchow Chicken 	230
Clear Chicken	230
Sweet Corn Chicken	230
Murg Yakhni Shorba (Kashmiri)	240

Starters

Roasted / Fry Papad	30
Masala Papad (Roasted / Fry)	60
Papadi Chaat	180
French Fries	180
Plain Cucumber Sandwich	180
Veg. Cheese Grilled Sandwich	190
Chana Chaat Masala	190
Peanut Masala	190
Vegetable Pakora	200
Paneer Pakora	230
Club Sandwich	230
Bhindi Kurkuri	260
Dahi Kebab	300
Tawa Hara Bharra Kebab	300
Cheese Ball	310
 Egg Pakoras	230
 Fish Amritsari	350

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Tandoori Veg.

Paneer Tikka (Paneer Cubes Marinated in Spices & Grilled in a Tandoor)	310
Bhunna Pyaaj Ka Paneer Tikka (Marinated with Traditional Indian Spices with Onion)	310
Achari Paneer Tikka (Grilled Cottage Cheese Marinated with Pickle Flavoured Traditional Indian Spices)	320
Paneer Malai Tikka (Paneer Cubes In Soft And Creamy Marination With Gentle Spices)	320
Tandoori Aloo (Stuffed Potato Marinated In Yogurt & Spices & Cooked In Clay Oven)	320
Dahi Ke Sholay (A White Bread Stuffed With Bell Papers And Curd)	320
Tandoori Gobhi (Couliflower Marinated With Yellow Chilis, Cheese, Hung Curd & Mustard Paste & Finished In Tandoor)	330
Veg. Seekh Kebab (Ground Spiced Minced Vegetable And Molded Onto The Skewars And Cooked In Clay Oven)	330
Soya Chaap (Small Pieces of Soya Baked Using Skewers Marinated In Spices And Yogurt)	340
Veg. Satay (Carrot, Cauliflower, Cabbage, Capsicum, Marinated Garlic, Ginger Paste done on Skewers)	350
Tandoori Mushroom (Mushroom Marinated and Cook In Clay Oven)	390
Veg. Platter Assorted Tandoori Aloo, Seekh Kebab, Paneer Tikka & Paneer Malai Tikka	490

Tandoori Non-veg

Chicken Tikka (Boneless Chicken Chunks Marinated In Richly Aromatic Herbs And Cooked In Clay Oven Served With Mint Flavored Dip)	420
Chicken Mint Kebab (Chicken Skewers With Lemon Mint Vinaigrette)	420
Chicken Pahadi Kebab (Chicken Pahadi Kebab is Simple, Rustic Chunks Of Chicken Cooked In Herbs & Yogurt)	420
Fish Tikka (Fish Marinated With Yogurt & Spices Barbecued)	420
Chicken Malai Tikka (Boneless Chicken Pieces Marinated In Cream And Other Herbs Barbecued In Clay Oven) (Chicken Marinated In Yoghurt And Seasoned Spice Mixture Cooked In Clay Oven)	430
Chicken Seekh Kebab (Minced Chicken, Poppy Seeds And Spices Molded Onto Skewers And Grilled)	440
Chicken Kastoori Kebab (Mince Chicken Skewered In Clay Oven Marinated With Dry Fenugreek Leaf)	450
Chicken Hazari Tikka	450

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Tandoori Chicken Half / Full (Chicken Chunks Marinated In Cashenut Sauce In Clay Oven)	430/770
Chicken Banjara Kebab (Chicken Marinated With Fresh Spices Cilantro Mint & Cumin Flavor)	470
Chicken Kesari Tangdi Kebab (Chicken Leg Pieces In Saffron Flavor)	490
Lucknowi Galawati Kebab (Traditional Awadhi soft mutton kebabs)	550
Mewari Maans ka solley (Mince mutton marinated in yogurt and smoked in clay oven)	550
Mutton Boti (Boneless mutton Pieces Marinated in papaya Ginger garlic cooked over hot charcoal)	550
Non Veg Platter (Chicken Tikka. Chicken Malai Tikka.Mutton Boti Fish Tikka)	760
Tandoori Prawns (Prawns marinated in red masala cooked in clay oven)	860
Pomfret Fish (Pomfret Fish marinated in red masala Cooked in clay oven)	860

Oriental Cuisine Appetizers

Veg Spring Roll	270
Crispy Chilly Potato With Schezwan Sauce	270
Crispy Corn	280
Vegetable Crisper	290
Paneer Chilly (Gravy / Dry)	290
Mushroom Chilly (Gravy / Dry)	290
Veg. Manchurian (Gravy / Dry)	290
Cottage Cheese Spider Rolls With Hot Garlic Sauce	290
Mushroom Duplex	340
<input checked="" type="checkbox"/> Chicken Spring Roll	370
<input checked="" type="checkbox"/> Chicken Chilly (Gravy / Dry)	390
<input checked="" type="checkbox"/> Fish Finger With Tarter Sauce	400
<input checked="" type="checkbox"/> Fish Chilly (Gravy / Dry)	400
<input checked="" type="checkbox"/> Chicken Lollipop	480

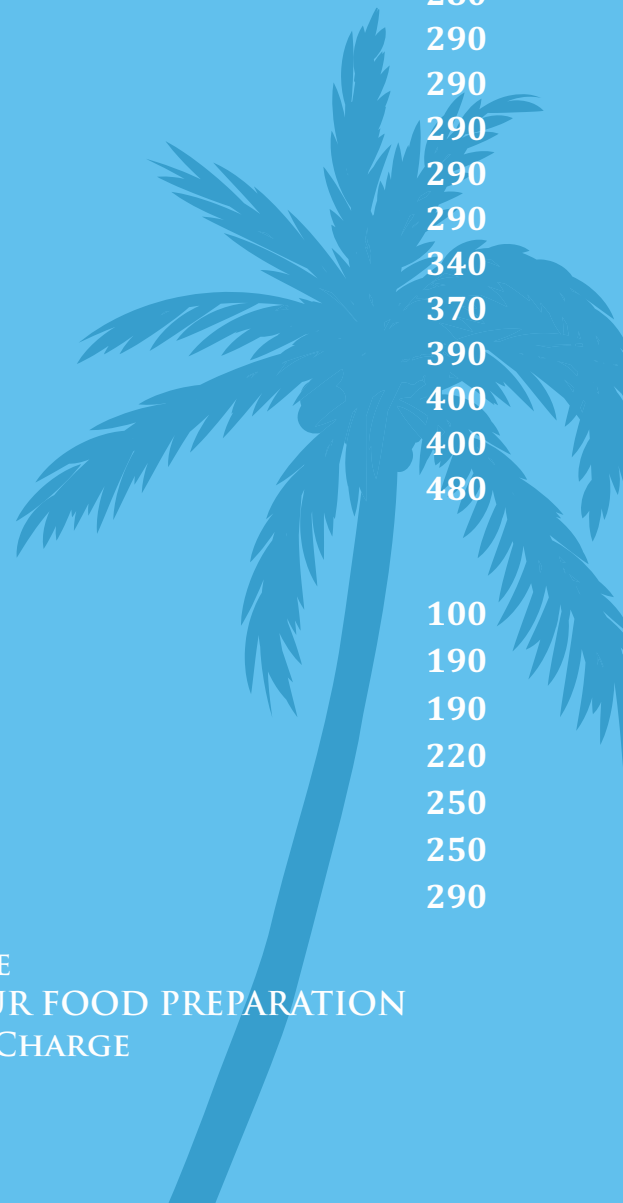
Salad

Garden Fresh Green Salad	100
Greek Salad	190
Toast Salad	190
Fruit Salad	220
Waldorf Salad	250
Caesar Salad Veg	250
Caesar Salad Non.veg	290

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Raita

Plain Curd	90
Vegetable/ Boondi/Aloo /Pudina	120
Burani Raita (A Simple Blend Of Yoghurt, garlic & Other Indian Spices)	130
Pineapple	170
Mix Fruit	170

Rajasthani Cuisine

Gatta Curry (Steamed Dumplings Made From Chick Peas Flour Cooked In A Spicily Yogurt Sauce)	320
Palak Makki Ka Saag (Corn Cooked in Spinach Based)	320
Kadi Pakora (Gram flour dumpling in yoghurt curry)	320
Mirchi Ka Salan  (Yellow Chillies Cooked in Traditional Hyderabadi Style in Metal Pot)	320
Ker Sangri (Delightful desert beans and berries combo unique to Rajasthani)	380
Dal Bati Churma (A famed Rajasthani food with lentils called dal flaky round baked breads called Bati and coarsely browned wheat flour with Besan and jaggery or sugar sweat dish called churma)	610
Mewari Murg Dunghaar  (Smoked Chicken Curry)	490
Laal Maas  (Traditional Rajasthani Mutton Curry Dish Prepared In Red Chillies Yogurt & Indian Spices)	550
Traditional Chicken Curry  (Chicken Curry Cooked With Onion & Tomatoes Base In Local Style)	550
Mewari Maans Dunghaar  (Smoked Mutton Curry)	560






Indian Main Course Veg

Hing Dhaniya Ke Aloo (Potatoes Stir Fried in Pinch of Asafoetida & Fresh Coriander)	290
Aloo-Jeera/Matar/Gobhi/Simla Mirch (Potatoes with Cumin seed / Cuminseed/Green Peas/Cauliflower/Capsicum)	290
Baingan Bharta (Mashed Egg Plant)	290
Chana Masala (Chick Peas Curry)	320
Mix Vegetable (Seasonal Vegetables Cooked In Tomato Base Thick Gravy)	330

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Bhindi Masala 	320
(Okra stuffed with a Masala Paste)	
Boiled Vegetable	320
(Broccoli, Carrot, Cauliflower, Zucchini, Mushroom)	
Palak Paneer	330
(Paneer Cubes Cooked In Spinach Gravy)	
Kadai Paneer 	330
(Paneer Cubes Cooked In Wok With Onions & Capsicum)	
Lahsooni Palak 	340
(Chopped Spinach with Cubes of Garlic)	
Malai Kofta (Red & White)	340
(Deep Fried Mashed Potato, Dumplings stuffed with dry fruits done in mild tomato base gravy)	
Paneer Tikka Masala 	350
(Paneer Cubes Grilled & Cooked In Spicy Gravy)	
Navratan Korma	350
(Mix Vegetable Cooked In White Cream Sauce With Aromatic Spices, Dry Fruit and Herbs)	
Paneer Butter Masala	350
(Paneer Cubes Cooked In Rich & Creamy Masala)	
Methi Matar Malai	360
(Fenugreek & Green peas Cooked with Mild Spices in Rich Creamy Gravy)	
Paneer Lababdar 	360
(Paneer Cubes Cooked In Aromatic Cream Tomato and Yellow Gravy)	
Vegetable Jalfrezi	360
(Spicy Tangy Mix Veg. Dish)	
Mushroom Matar	370
(Mushroom & Green Peas)	
Khamma Special Veg.	390
(Vegetable cooked in rich Indian Gravy)	

Dal

Dal Fry	280
Dal Tadka	280
Dal Palak	310
Dal Panchmahal 	330
Dal Makhani	340

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Indian Main Course (Non-Veg)

Egg Curry (Boiled Eggs Cooked In Tomatoes based Gravy)	350
Chicken Lababdar (Pre Marinated Boneless Chicken Cooked In Thick Red Gravy)	450
Chicken Adraki (Chicken Cooked In Ginger Base Gravy)	450
Kadai Chicken  (Chicken Dish in Thick Gravy With Onions & Capsicum)	470
Chicken Tikka Masala  (Tender Chicken in Smooth Creamy Masala Sauce)	470
Chicken Saagwala (Chicken with Spinach in a Mild Spicy Curry)	470
Fish Curry (Fillets of Fish Cooked in Spiced Gravy with Tomatoes & Herbs)	470
Fish Masala (Boneless Fish Cooked with capsicum & onion in Aromatic Indian Gravy)	470
Chicken Korma (A Traditional Recipe With Rich & Creamy Gravy of Cashew nuts & Almonds)	490
Chicken Mughlai (A Traditional Mughlai Recipe With Egg & Yellow Gravy)	490
Butter Chicken (Barbecued Chicken Pieces Simmered In Butter And Tomato Gravy)	520
Mutton Rogan Josh  (A Kashmiri style Rich and Spicy Mutton Curry)	550
Mutton Saagwala (Mutton Cooked with Spinach and Spice to make a Delicious Dish)	550
Mutton Mughlai (Mutton Cooked in Yogurt with Egg and Tomato)	550
Keema Matar (A North Indian Recipe Using Mince Mutton and Green Peas)	570

Rice Vegetarian

Steamed Rice	180
Jeera Rice / Veg. Pulao / Green Peas Pulao	240
Vegetable Fried Rice	240
Vegetable Biryani with Raita	290
Mewari Khichadi	320

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Rice Non Vegetarian

Egg Fried Rice	300
Egg Biryani with Raita 	330
Chicken Fried Rice	380
Chicken Biryani with Raita 	410
Mutton Biryani with Raita 	500

Indian Breads

Tandoori Roti (Whole Wheat Flour Bread Baked in clay oven)	40
Missi Roti (Bread Made With Whole Wheat Flour & Gram Floor)	60
Maize Roti with Butter (Unleavened Whole Maize Flour Bread Baked in Clay oven)	60
Plain Naan (Flour bread in clay oven)	70
Butter Naan / Laccha Naan (A Fully White Flour Bread With Butter Multi Layered Flour Bread Backed In Clay Oven)	80
Laccha Paratha (Multy Layered Wheat Flour Bread Backed In Clay Oven)	100
Garlic Naan / Cheese Naan (A Fully White Flour Bread Stuffed With Fresh Garlic / Cheese And Topped With Butter)	120
Stuffed Kulcha / Paratha (A Fully White Bread Stuffed With Potato , Green Peas And Cottage Cheese & Spices & Unleavened Whole Wheat Bread Stuffed With Spice Potatoes Cottage Cheese And Peas)	120
Stuffed Keema Kulcha/Paratha (A Fully White Bread Stuffed With Minces Meat And Spices)	200
Bread Basket (Missi Roti, Tandoori Roti, Laccha paratha, Butter Naan)	250

Oriental Cuisine Mains

Stir-fried Vegetable With Hot Garlic Sauce	260
Panner Chilly Gravy 	290
Vegetable Manchurian Gravy	290
Thai Red/Green Vegetable Curry With Steamed Rice	440
 Chicken Chilly Gravy	390
 Thai Chicken Curry With Steamed Rice	510
 Thai Fish Curry With Steamed Rice	530

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Accompaniments

Steamed Rice	180
Chilly Basil Fried Rice	240
Vegetable Fried Rice	240
Chilly Garlic Noodles 	270
Hakka Noodles	270

International Cuisines

Indian Pasta  (Pasta cooked with Indian Herbs and spices)	290
Pasta Penne With Pesto & White Sauce (Pasta Cooked in Indian Style)	320
Macaroni Mexican (Macaroni ,Tomatoes, Capsicum, Onion and Pineapple Slice Sautéed in Butter and Paper)	320
Aubergine Tomato (Fry Brinjal Cooked In Rich Tomatoes Sauce)	320
Vegetable Gratin (Boiled Fresh Seasonal Vegetable And Mushroom Cooked In White Sauce Garnished With Shredded Cheese And Baked)	320
Vegetable Cheese Spaghetti (Red & White Sauce) (A Spaghetti Cooked With Assorted Vegetable And Cheese)	320
Alfredo Cheese Rebinal Pasta (A Pasta Dish made form Fettuccine Tossed with Butter and Cheese)	330
Grilled Fish Lemon Butter Sauce (Boneless Fish Slice cooked in white creamy , Lemon sauce, Accompanied with butter sautéed and vegetable & Rice)	500
Grilled Chicken with Sauce (Boneless Chicken Chunks Grilled in Brown Sauce Accompanied with Satay Veg. & Rice)	500
Chicken Marengo (A Chicken Cooked in Tomato Sauce and Herbs)	500
Chicken & Mushroom Gratin (Butter Sauteed Chicken, Mushroom Vegetable Simmered In Creamy White Cheese Sauce)	500
Chicken Princess (Chicken Pieces Cooked In Cheese White Sauce Garnished With Asparagus Served With Butter Sauted Potatoes And Vegetable)	500
Chicken A La King (Chicken Pieces Tomatoes & Capsicum Cooked In White Flour Sauce Served With Butter Sauted Potaties & Vegetables)	500

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Chicken Stronganoff 500
(Sliced Bonless Chicken Mushroom & Brown Bono Stock & Served With Saffron Flavored Rice)

Spaghetti Bolognese 520
(Chopped Tomatoes & Meat Onion Along With Hot Chilli Paste & Red Wine ot Sauce)

Dessert

Gulab Jamun 80

Ice Cream (Vanila/Butter Scotch /Chocolate/Mango/Strawberry) 120

Home Made Kulfi 140

Gulab Jamun with Ice Cream 160

Dates Roll 170

Kulhad Rabdi 190

Churma Ladoo (2 Pcs.) 190

Kesari Kheer 190

Banana Split 220

Hot Brownie with Ice Cream 230

Jain Food

Veg. Clear Soup 170

Fresh Tomato Soup 170

Sweet Corn Soup 170

Crispy Corn 270

Hakka Noodles 270

Veg Spring Roll 270

Dal Fry 280

Paneer Chilly 290

Cheese ball 310

Paneer Malai Tikka 320

Dahi Ka Sooley 320

Pasta white sauce 320

Cheese Spaghetti 320

Malai Kofta 340

Paneer Butter Masala 350

Navratan Korma 350

Vegetable Jalfrezi 360

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