

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 greetings are offered.*

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Chef's Special

Crispy Corn	310
Dahi Kebab	330
Cheese Roll	350
Soya Chaap	380
Pineapple Tikka	380
Mushroom Tikka Masala	400
Veg. Platter	540
Paneer Tikka Zaffrani	420
Gatta Curry	340
Paneer Khurchan	380
Khamma Special Veg.	430
Dal Bati Churma 	610
Mewari Khichadi	350
 Fish Amritsari	390
 Grilled Fish with Lemon Butter Sauce	550
 Tandoori Prawns	950
 Chicken Banjara Kebab	520
 Mewari Maans ke Sholley	610
 Mutton Shami Kebab 	650
 Non Veg. Platter	840
 Kadaknath Murg 	810
 Desi Murg 	880
 Mewari Murg Dhungaar 	540
 Achari Mutton Chops	650
 Parsa Maans 	610
 Mewari Maans Dhungaar 	610

* TAXES AS APPLICABLE

* KINDLY ALLOW US 20-25 MINUTES FOR YOUR FOOD PREPARATION.

* WE DO NOT LEVY SERVICE CHARGES

Soups Veg.

Fresh Tomato Basil Soup	185
Vegetable Hot & Sour Soup 	185
Manchow Vegetable Soup 	185
Vegetable Clear Soup	185
Sweet Corn Vegetable Soup	185
Cream of Mushroom	185
Moong Dal Soup	185
Carrot Onion Soup	185
Mulligatawny Soup	185
Veg. Lemon Coriander Soup	185
Gazpacho Soup (Tomato, Cucumber, Bread)	210
Cream of Broccoli	210
Chilled Pineapple Coconut Soup	220

Soups Non Veg.

<input checked="" type="checkbox"/> Hot & Sour Chicken 	250
<input checked="" type="checkbox"/> Manchow Chicken 	250
<input checked="" type="checkbox"/> Clear Chicken	250
<input checked="" type="checkbox"/> Sweet Corn Chicken	250
<input checked="" type="checkbox"/> Murg Yakni Shorba (Kashmiri)	260

Starters

Roasted / Fry Papad	40
Masala Papad (Roasted / Fry)	70
Papdi Chaat	200
French Fries	200
Chana Chat Masala	210
Peanut Masala	210
Vegetable Pakora	220
Paneer Pakora	250
Cheese Ball	330
Dahi Kebab	330
Tawa Hara Bhara Kebab	340
<input checked="" type="checkbox"/> Egg Pakora	250
<input checked="" type="checkbox"/> Fish Amritsari	390

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Tandoori Veg.

Paneer Tikka 	340
(Paneer cubes marinated in spices & grilled in tandoor)	
Bhuna Pyaaj Ka Paneer Tikka 	340
(Grilled cottage cheese marinated in traditional indian spices with brown onions)	
Achari Paneer Tikka 	350
(Grilled cottage cheese with pickle flavor and traditional indian spices)	
Paneer Malai Tikka	350
(Paneer cubes in white creamy marination with gentle spices)	
Tandoori Aloo	350
(Stuffed potato marinated in yogurt & spices, cooked in tandoor)	
Dahi Ke Sholay (6 pc)	350
(White bread stuffed with bell pepper and curd)	
Tandoori Gobhi	360
(Cauliflower flowerets marinated with yellow chilli, cheese, hung curd, mustard paste and finished in tandoor)	
Veg. Seekh Kebab	360
(Ground spiced minced vegetable and molded onto the skewer and cooked in tandoor)	
Soya Chaap 	380
(Small chunks of soya baked using skewer, marinated in spices and yogurt and cooked in tandoor)	
Pineapple Tikka	380
(Fresh pineapple cubes marinated in indian spices done in tandoor)	
Veg. Satay	390
(Carrot, cauliflower, cabbage, capsicum, garlic, ginger)	
Paneer Tikka Zaffrani	420
(Paneer cubes infused in saffron and spices in tandoor)	
Tandoori Mushroom 	430
(Mushroom marinated and cook in tandoor)	
Veg. Platter	540
(Tandoori aloo, seekh kebab, paneer tikka, paneer malai tikka)	

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Tandoori Non Veg.

Chicken Tikka (Boneless chicken chunks marinated in richly aromatic herbs and cooked in clay oven served with mint flavored dip)	460
Chicken Mint Tikka (Chicken skewers with lemon mint vinaigrette)	460
Chicken Pahadi Tikka (Chicken pahadi kebab is simple, rustic chunks of chicken cooked in herbs and yogurt)	460
Chicken Malai Tikka (Boneless chicken pieces marinated in cream and other herbs barbecued in tandoor)	470
Tandoori Chicken Half/ Full (Chicken marinated in yogurt and seasoned spice mixture cooked in tandoor)	470/850
Chicken Seekh Kebab (Minced chicken, poppy seeds and spices molded onto skewer and grilled)	480
Chicken Kastoori Tikka (Mince chicken skewered in clay oven marinated with dry fenugreek)	490
Chicken Hazari Tikka (Chicken chunks marinated in cashewnut sauce in tandoor)	490
Chicken Banjara Tikka  (Chicken marinated with fresh spices cilantro, mint and cumin flavor)	520
Chicken Kesari Tangdi (4 Pcs.) (Chicken leg pieces in saffron flavor)	540
Lucknowi Galawati Kebab (Traditional awadhi soft mince mutton kebab)	610
Mewari Maans ka sooley (Mince mutton marinated in yogurt and smoked in tandoor)	610
Mutton Boti  (Boneless mutton pieces marinated in papaya, ginger garlic cooked over hot charcoal)	610
Mutton Shami Kebab  (Mince mutton cutlets deep fry)	650
Mutton Burra Chaap  (Mutton chops on a skewer in tandoor)	650
Mutton Kandi Kebab (Boneless mutton chunks coated in bread crumb powder and papaya, deep fried)	680
Non-Veg Platter (Chicken tikka, chicken malai tikka, mutton boti, fish tikka)	840
Tandoori Prawns (Prawns marinated in red masala cooked in tandoor)	950
Fish Tikka (Fish marinated with yogurt and spices barbecued)	460
Pomfret Fish (Pomfret fish marinated in red masala, cooked in tandoor)	950

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Oriental Cuisine Appetizers

Veg Spring Roll	290
Crispy Chilly Potato with Schezwan Sauce 	310
Vegetable Crisper	320
Paneer Chilly (Gravy / Dry)	320
Mushroom Chilly (Gravy/ Dry)	320
Veg. Manchurian (Gravy / Dry)	320
Cottage Cheese Spider Rolls with Garlic Sauce	320
Mushroom Duplex	370
<input checked="" type="checkbox"/> Chicken Spring Roll	410
<input checked="" type="checkbox"/> Chicken Chilly (Gravy/ Dry)	430
<input checked="" type="checkbox"/> Chicken Lollipop	530
<input checked="" type="checkbox"/> Fish Finger with Tartar Sauce	440
<input checked="" type="checkbox"/> Fish Chilly (Gravy/ Dry)	440

Salad

Garden Fresh Green Salad	110
Greek Salad	210
Toast Salad	210
Fruit Salad	240
Waldorf salad	270
Caesar Salad Veg	270
<input checked="" type="checkbox"/> Caesar Salad Non-Veg	310

Raita



Plain Curd	100
Vegetable/ Boondi / Aloo / Pudina	130
Burrani Raita	130
(A simple blend of yogurt, garlic and indian spices makes the burrani raita)	
Pineapple	190
Mix Fruit	190

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Rajasthani Cuisine

Gatta Curry 	340
(Steamed dumplings made from chickpea flour cooked in a spicy yogurt sauce)	
Palak Makki Ka Saag	340
(Fresh corns cooked in spinach-based curry)	
Kadi Pakora	340
(A gram flour dumpling in yogurt curry)	
Mirchi Ka Salan	340
(Yellow chilies done with fresh curry yogurt base)	
Ker Sangri	410
(Delightful desert beans and berries combo unique to Rajasthan)	
Dal Bati Churma 	610
(A famed rajasthani food with lentils called dal, flaky round baked breads called bati and coarsely browned wheat flour with basen, jaggery and sugar sweet dish called churma)	
■ Mewari Murg Dunghaar	540
(Smoked Chicken Curry)	
■ Desi Murg (5 pcs)	880
(Country chicken in local style curry)	
■ Mewari Maans Dunghaar	610
(Smoked mutton curry)	
■ Parsa Maans	610
(Mutton curry done up in Mewari village style in wok.)	

Indian Main Course Veg.

Hing Dhaniya Ke Aloo	310
(Potatoes stir fried in pinch of asafoetida and fresh coriander)	
Aloo-Jeera / Matar / Gobhi / Shimla Mirch	310
(Potato-cuminseed / Green Peas / Cauliflower / Capsicum)	
Baingan Bharta	310
(Mashed Egg Plant)	
Dahi Chane ki Sabji	320
(Red chana in yogurt base curry)	
Aloo Gobhi Narangi	320
(Potato, cauliflower in orange tangy flavour)	
Boiled Vegetable	350
(Broccoli, carrot, Cauliflower, Zucchini, Mushroom)	
Mix Vegetable	350
(Seasonal Vegetable Cooked in Tomato Base Thick Gravy)	
Chana Masala 	350
(Chickpea curry)	
Bhindi Masala	350
(Okra stuffed with a Masala Paste)	

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Exotic Vegetables Korma	450
(Paneer with broccoli, zucchini in green chilli and white sauce gravy.)	
Andhra Bhindi	360
(Crunchy and deep fried okra sprinkled with tangy roasted masala)	
Kadi Palak	360
(Fresh spinach cooked with curd curry)	
Palak Paneer	360
(Paneer cubes cooked in spinach gravy)	
Kadai Paneer	360
(Paneer cubes cooked in wok with onions & capsicum)	
Lahsooni Palak	370
(Chopped spinach with cubes of garlic)	
Paneer Jalfrezi	370
(Paneer with stir fry vegetable in semi dry gravy)	
Malai Kofta	370
(Deep fried mashed potato, dry fruits dumplings with mild tomato gravy and finished with cottage cheese and cream)	
Paneer Tikka Masala	380
(Paneer cubes grilled and cooked in spicy gravy)	
Paneer Khurchan 	380
(Paneer & capsicum in dhaba style in onion tomato base gravy)	
Navratan Korma	380
(Mixed vegetable cooked in rich cream sauce with aromatic spices, dry fruit and herbs)	
Paneer Butter Masala	380
(Paneer cubes cooked in rich & creamy masala)	
Matar Makhana	390
(Green peas and lotus seeds curry)	
Methi Malai Matar	390
(Fenugreek and green peas cooked with mild spices in rich creamy gravy)	
Paneer Lababdar 	390
(Paneer cubes cooked in aromatic cream tomato and yellow gravy)	
Vegetable Jalfrezi	390
(Spicy tangy mix veg. dish)	
Mushroom Tikka Masala	400
(Mushroom in onion garlic base curry)	
Mushroom Matar	400
(Mushroom and green peas)	
Soya Masala 	410
(Soya chunks in onion and garlic base semi dry curry)	
Khamma Special Veg.	430
(Vegetable cooked in rich indian gravy)	
Rajma Chawal	490
(Kidney beans with plain rice)	

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Dal

Dal Fry	310
Dal Tadka 	310
Dal Palak	340
Dal Panch Mahal 	360
Dal Makhani	370
Hariyali Urad Dal	370




Indian Main Course Non Veg.

Egg Curry	360
(Boiled egg cooked in special gravy with tomatoes and herbs)	
Chicken Lababdar	490
(Marinated boneless chicken cooked in thick yellow gravy)	
Chicken Adrakhi	490
(Chicken cooked in ginger base gravy)	
Kadai Chicken 	510
(Chicken dish in thick gravy with onions and capsicum)	
Chicken Tikka Masala 	510
(Tender chicken in smooth creamy masala sauce)	
Chicken Saagwala	510
(Chicken with spinach in a mild curry)	
Chicken Mughlai	540
(A traditional mughal recipe with rich and yellow gravy)	
Chicken Korma	540
(A traditional recipe with rich & white gravy of cashewnuts & almonds)	
Parsa Murgh 	540
(Chicken curry cooked in Mewari village style in wok)	
Butter Chicken	570
(Barbecued chicken pieces simmered in butter and tomato gravy)	
Kadakhnath Murgh (5 Pcs.)	810
(Black chicken curry)	
Fish Curry	520
(Fillets of fish cooked in spiced gravy with tomatoes and herbs)	
Fish Masala	520
(Boneless fish cooked with capsicum & onion in aromatic Indian gravy)	
Bater Masala	600
(Quail masala)	
Laal Maas	610
(Rajasthani speciality of mutton cooked in a sauce of curd & spices)	

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Parsa Maans 	610
(Mutton curry done up in mewari village style in wok)	
Handi Maans 	610
(Mutton cooked in copper pot)	
Mutton Saagwala	610
(Mutton cooked with spinach and spices to make a delicious dish)	
Mutton Mughlai	610
(Mutton cooked in yoghurt with egg and tomato in brown gravy)	
Keema Matar	630
(A north indian recipe using mince mutton and green peas)	
Achari Mutton Chops (4 Pcs.) 	650
(Mutton chops in pickle flavor curry)	

Rice Veg.

Steamed Rice	190
Jeera Rice / Vegetable Pulao / Green Peas Pulao	260
Vegetable Fried Rice	260
Chilly Basil Fried Rice	260
Vegetable Biryani with Raita 	310

Rice Non Veg.

Egg Fried Rice	330
Egg Biryani with Raita	360
Chicken Fried Rice	420
Chicken Biryani with Raita	440
Mutton Biryani with Raita 	550
Mutton Ykhani Pulao	550

Indian Bread

Tandoori Roti	40
(Whole wheat flour bread baked in tandoor)	
Missi Roti	70
(Bread made with whole wheat flour and gram flour)	
Maize Roti with Butter	70
(Unleavened whole Maize Flour Bread Baked in tandoor)	

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Plain Naan	80
(Flour bread in tandoor)	
Butter Naan / Laccha Naan	90
(A fully white flour bread with butter multi layered flour bread baked in tandoor)	
Laccha Paratha	110
(Multi layered wheat flour bread backed in tandoor)	
Garlic Naan / Cheese Naan	130
(A fully white flour bread stuffed with fresh garlic / cheese and topped with butter)	
Stuffed Kulcha / Paratha	140
(A fully white bread stuffed with Potato, Green Peas and cottage cheese and spices & Unleavened whole wheat bread stuffed with spice Potatoes cottage cheese and peas)	
Bread Basket	270
(Missi Roti, Tandoori Roti, Laccha Paratha, Butter Naan)	
■ Stuffed Keema Kulcha / Paratha	230
(A fully white bread stuffed with Minces meat and spices)	

Oriental Cuisine Mains

Stir-fried Vegetable with Hot Garlic Sauce	290
Panner Chilly Dry / Gravy	320
Vegetable Manchurian Dry / Gravy	320
Thai Red/Green Vegetable Curry	480
■ Chicken Chilly Dry / Gravy	420
■ Thai Chicken Curry	560
■ Thai Fish Curry	580

Snack / Bite

Garlic Bread With Cheese	240
Pan Fried Noodles	300
Spaghetti Aglio E Olio	300
Plain Cucumber Sandwich	200
Veg. Cheese Grilled Sandwich	220
Club Sandwich	250
Paneer Tikka Sandwich	280
Chicken Tikka Sandwich	380

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International Cuisines

Veg. Supreme Pizza	280
Mushroom Cheese Pizza	310
Margherita Pizza	310
Cheese Pizza	310
Indian Pasta	320
(Pasta cooked with indian herbs and spices)	
Pasta penne with White / Red / Mix sauce	350
(Pasta cooked in indian style)	
Macaroni Mexican	350
(Macaroni, tomatoes, capsicum, onion and pineapple slice sautéed in butter and paper)	
Aubergine Tomato	350
(Fry brinjal cooked in rich tomatoes sauce)	
Vegetable Gratin	350
(Boiled fresh seasonal vegetable and mushroom cooked in white sauce garnished with shredded cheese and backed)	
Vegetable Cheese spaghetti	350
(A spaghetti cooked with assorted vegetable and cheese)	
Alfredo Cheese Rebinal Pasta	360
(A pasta dish made form fettuccine tossed with butter and cheese)	
Pasta Penne with Pesto	370
(Pasta cooked in indian style)	
■ Chicken Pizza	410
■ Grilled Fish with Lemon Butter Sauce	550
(Boneless fish slice cooked in white creamy, lemon sauce, accompanied with butter sautéed and vegetable & rice)	
■ Grilled chicken with Brown Sauce	550
(Grilled chicken with hurbs & fries with sauce)	
■ Chicken Marengo	550
(A chicken cooked in tomato sauce and hurbs)	
■ Chicken & Mushroom Gratin	550
(Butter sauteed chicken, mushroom vegetable simmered in creamy white cheese sauce)	

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- **Chicken Princess** 550
 (Chicken pieces cooked in cheese white sauce garnished with asparagus served with butter sauted potatoes and vegetable)
- **Chicken A La King** 550
 (Chicken pieces, tomatoes and capsicum cooked in white flour sauce served with butter sauted potatoes and vegetables)
- **Chicken stroganoff** 550
 (Sliced boneless chicken mushroom and gerkin cooked in white stock and served with saffron flavored rice)
- **Spaghetti Bolognese** 570
 (Meat with tomatoes and onion along with hot chilli paste & red wine)

Dessert

- Gulab Jamun** 90
- Ice Cream** (Vanila / Butter Scotch / Chocolate / Mango / Strawberry) 130
- Home Made Kulfi** 140
- Gulab Jamun with Ice Cream** 170
- Kulhad Rabdi** 200
- Churma Ladoo** 200
- Kesari Kheer** 200
- Banana Split** 230
- Hot Brownie with Ice Cream** 240

Jain Food

- Veg. Clear Soup** 190
- Fresh Tomato Soup** 190
- Sweet Corn Soup** 190
- Veg Spring Roll** 300
- Crispy Corn** 300
- Hakka Noodles** 300
- Paneer Chilly** 320

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