

*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.*

PURE VEG GUARANTEE  
KHAMMA GHANI HAS A DEDICATED VEGETARIAN KITCHEN  
FOOD AND DRINKS ONCE ORDERED AND  
HALF CONSUMED WILL NOT BE WAIVED FROM THE BILL



## Chef's Special



Crispy Corn	340
Dahi Kabab	380
Cheese Roll	380
Soya Chaap	410
Pineapple Tikka	410
Veg Platter	595
Paneer Tikka Zaffrani	460
Mushroom Tikka Masala	440
Gatta Curry	380
Paneer Khurchan	420
Khamma Special Veg	470
Dal Bati Churma 🌶️	650
Mewari Khichadi	370
🍷 Fish Amritsari	410
🍷 Grilled Fish With Lemon Butter Sauce	600
🍷 Tandoori Prawns	1150
🍷 Chicken Banjara Tikka	560
🍷 Mewari Maans Ke Sholley	680
🍷 Mutton Shami Kabab 🌶️	695
🍷 Non Veg. Platter	910
🍷 Kadaknath Murgh 🌶️	830
🍷 Desi Murg 🌶️	930
🍷 Mewari Murg Dhungaar 🌶️	590
🍷 Parsa Maans 🌶️	710
🍷 Mewari Maans Dhungaar 🌶️	710

\* TAXES AS APPLICABLE

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

\* WE DO NOT LEVY SERVICE CHARGE

## Soups Veg.

Fresh Tomato Basil Soup	210
Vegetable Hot & Sour Soup 	210
Manchow Vegetable Soup 	210
Vegetable Clear Soup	210
Fresh Zucchini Soup (Green)	240
Sweet Corn Vegetable Soup	210
Cream of Mushroom	210
Moong Dal Soup	210
Carrot Onion Soup	210
Mulligatawny Soup	210
Veg. Lemon Coriander Soup	210
Gazpacho Soup (Tomato, Cucumber, Bread)	240
Cream of Broccoli	240
Chilled Pineapple Coconut Soup	240

## Soups Non Veg.

☐ Hot & Sour Chicken 	280
☐ Manchow Chicken 	280
☐ Clear Chicken	280
☐ Sweet Corn Chicken	280
☐ Murg Yakni Shorba (Kashmiri)	290

## Starters

Roasted / Fry Papad	50
Masala Papad (Roasted / Fry)	95
Papdi Chaat	240
French Fries	240
Chana Chat Masala	250
Peanut Masala	260
Vegetable Pakora	280
Paneer Pakora	280
Cheese Ball	380
Dahi Kebab	380
Tawa Hara Bhara Kebab	380
☐ Egg Pakora	290
☐ Fish Amritsari	410

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## Tandoori Veg.

<b>Paneer Tikka</b> 🌶️	<b>380</b>
(Paneer cubes marinated in spices & grilled in tandoor)	
<b>Bhuna Pyaaj Ka Paneer Tikka</b>	<b>380</b>
(Grilled cottage cheese marinated in traditional indian spices with brown onions)	
<b>Achari Paneer Tikka</b>	<b>390</b>
(Grilled cottage cheese with pickle flavor and traditional indian spices)	
<b>Paneer Malai Tikka</b>	<b>390</b>
(Paneer cubes in white creamy marination with gentle spices)	
<b>Tandoori Aloo</b>	<b>390</b>
(Stuffed potato marinated in yogurt & spices, cooked in tandoor)	
<b>Dahi Ke Sholay</b> (6 pc)	<b>390</b>
(White bread stuffed with bell pepper and curd)	
<b>Tandoori Gobhi</b>	<b>380</b>
(Cauliflower flowerets marinated with yellow chilli, cheese, hung curd, mustard paste and finished in tandoor)	
<b>Veg. Seekh Kebab</b>	<b>380</b>
(Ground spiced minced vegetable and molded onto the skewer and cooked in tandoor)	
<b>Soya Chaap</b>	<b>410</b>
(Small chunks of soya baked using skewer, marinated in spices and yogurt and cooked in tandoor)	
<b>Soya Malai Chaap</b>	<b>410</b>
(Soya chunks in white creamy marination in gentle spices)	
<b>Pineapple Tikka</b>	<b>410</b>
(Fresh pineapple cubes marinated in indian spices done in tandoor)	
<b>Veg. Satay</b>	<b>420</b>
(Carrot, cauliflower, cabbage, capsicum, garlic, ginger)	
<b>Paneer Tikka Zaffrani</b>	<b>460</b>
(Paneer cubes infused in saffron and spices in tandoor)	
<b>Tandoori Mushroom</b>	<b>460</b>
(Mushroom marinated and cook in tandoor)	
<b>Veg. Platter</b>	<b>595</b>
(Tandoori aloo, seekh kebab, paneer tikka, paneer malai tikka)	

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## Tandoori Non Veg.

<b>Chicken Tikka</b> (Boneless chicken chunks marinated in richly aromatic herbs and cooked in clay oven served with mint flavored dip)	495
<b>Chicken Mint Tikka</b> (Chicken skewers with lemon mint vinaigrette)	495
<b>Chicken Pahadi Tikka</b> (Chicken pahadi kebab is simple, rustic chunks of chicken cooked in herbs and yogurt)	495
<b>Chicken Malai Tikka</b> (Boneless chicken pieces marinated in cream and other herbs barbecued in tandoor)	410
<b>Tandoori Chicken Half/ Full</b> (Chicken marinated in yogurt and seasoned spice mixture cooked in tandoor )	510/890
<b>Chicken Seekh Kebab</b> (Minced chicken, poppy seeds and spices molded onto skewer and grilled)	520
<b>Chicken Kastoori Tikka</b> (Mince chicken skewered in clay oven marinated with dry fenugreek)	530
<b>Chicken Hazari Tikka</b> (Chicken chunks marinated in cashewnut sauce in tandoor)	530
<b>Chicken Banjara Tikka</b> (Chicken marinated with fresh spices cilantro, mint and cumin flavor)	560
<b>Chicken Kesari Tangdi</b> (4 Pcs.) (Chicken leg pieces in saffron flavor)	590
<b>Lucknowi Galawati Kebab</b> (Traditional awadhi soft mince mutton kebab)	650
<b>Mewari Maans ka sooley</b> (Mince mutton marinated in yogurt and smoked in tandoor)	680
<b>Mutton Boti</b> 🌶️ (Boneless mutton pieces marinated in papaya, ginger garlic cooked over hot charcoal)	695
<b>Mutton Shami Kebab</b> 🌶️ (Mince mutton cutlets deep fry)	695
<b>Mutton Burra Chaap</b> 🌶️ (Mutton chops on a skewer in tandoor)	695
<b>Non Veg. Platter</b> (Chicken tikka, chicken malai tikka, mutton boti, fish tikka)	910
<b>Tandoori Prawns</b> (Prawns marinated in red masala cooked in tandoor)	1150
<b>Fish Tikka</b> (Fish marinated with yogurt and spices barbecued)	495
<b>Pomfret Fish</b> (Pomfret fish marinated in red masala, cooked in tandoor)	1100

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## Oriental Cuisine Appetizers

Veg Spring Roll	330
Crispy Chilly Potato with Schezwan Sauce 🌶️	340
Vegetable Crisper	370
Paneer Chilly (Gravy / Dry)	370
Mushroom Chilly (Gravy/ Dry)	370
Veg. Manchurian (Gravy / Dry)	370
Cottage Cheese Spider Rolls with Garlic Sauce	370
Veg. Hakka Noodles	340
🔴 Chicken Spring Roll	450
🔴 Chicken Chilly (Gravy/ Dry)	480
🔴 Chicken Lollipop	580
🔴 Fish Finger with Tartar Sauce	480
🔴 Fish Chilly (Gravy/ Dry)	480
🔴 Chicken Hakka Noodles	490

## Salad

Garden Fresh Green Salad	170
Greek Salad	270
Toast Salad	270
Fruit Salad	350
Waldorf Salad	350
Caesar Salad Veg	350
🔴 Caesar Salad Non Veg.	360

## Raita



Plain Curd	140
Vegetable/ Boondi / Aloo / Pudina	160
Burrani Raita	160
(A simple blend of yogurt, garlic and indian spices makes the burrani raita)	
Pineapple	240
Mix Fruit	240

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## Rajasthani Cuisine

<b>Gatta Curry</b> 	380
(Steamed dumplings made from chickpea flour cooked in a spicy yogurt sauce)	
<b>Palak Makki Ka Saag</b>	380
(Fresh corns cooked in spinach-based curry)	
<b>Kadi Pakora</b>	380
(A gram flour dumpling in yogurt curry)	
<b>Mirchi Ka Salan</b>	380
(Yellow chilies done with fresh curry yogurt base)	
<b>Ker Sangri</b>	450
(Delightful desert beans and berries combo unique to Rajasthan)	
<b>Dal Bati Churma</b> 	650
(A Famed Rajasthani Food with lentils called dal, flaky round deep Fried breads called bati and coarsely browned wheat flour with basen, jaggery and sugar sweet dish called churma )	
■ <b>Mewari Murg Dunghaar</b>	590
(Smoked Chicken Curry)	
■ <b>Desi Murg</b> (5pcs)	930
(Country chicken in local style curry)	
■ <b>Mewari Maans Dunghaar</b>	710
(Smoked mutton curry)	
■ <b>Parsa Maans</b>	710
(Mutton curry done up in Mewari village style in wok.)	

## Indian Main Course Veg.




<b>Hing Dhaniya Ke Aloo</b>	350
(Potatoes stir fried in pinch of asafoetida and fresh coriander )	
<b>Aloo-Jeera / Matar / Gobhi / Shimla Mirch</b>	350
(Potato-cuminseed / Green Peas / Cauliflower / Capsicum)	
<b>Baingan Bharta</b>	350
(Mashed Egg Plant )	
<b>Dahi Chane ki Sabji</b>	360
(Red chana in yogurt base curry)	
<b>Boiled Vegetable</b>	360
(Broccoli, carrot, Cauliflower, Zucchini, Mushroom)	
<b>Mix Vegetable</b>	390
(Seasonal Vegetable Cooked in Tomato Base Thick Gravy )	
<b>Chana Masala</b> 	390
(Chickpea curry)	
<b>Bhindi Masala</b>	390
(Okra stuffed with a Masala Paste)	

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<b>Exotic Vegetables Korma</b> (Paneer with broccoli, zucchini in green chilli and white sauce gravy.)	<b>490</b>
<b>Kadi Palak</b> (Fresh spinach cooked with curd curry)	<b>380</b>
<b>Palak Paneer</b> (Paneer cubes cooked in spinach gravy )	<b>395</b>
<b>Kadai Paneer</b> (Paneer cubes cooked in wok with onions & capsicum )	<b>395</b>
<b>Lahsooni Palak</b> (Chopped spinach with cubes of garlic )	<b>410</b>
<b>Paneer Jalfrezi</b> (Paneer with stir fry vegetable in semi dry gravy)	<b>410</b>
<b>Malai Kofta</b> (Deep fried mashed potato, dry fruits dumplings with mild tomato gravy and finished cottage cheese and cream )	<b>420</b>
<b>Paneer Tikka Masala</b> (Paneer cubes grilled and cooked in spicy gravy )	<b>420</b>
<b>Paneer Khurchan</b>  (Paneer & capsicum in dhaba style in onion tomato base gravy)	<b>420</b>
<b>Navratan Korma</b> (Mixed vegetable cooked in rich cream sauce with aromatic spices, dry fruit and herbs)	<b>420</b>
<b>Soya Korma</b> (Soya Chunks in white rich cream curry )	<b>420</b>
<b>Paneer Butter Masala</b> (Paneer cubes cooked in rich & creamy masala)	<b>420</b>
<b>Matar Makhana</b> (Green peas and lotus seeds curry)	<b>430</b>
<b>Methi Malai Matar</b> (Fenugreek and green peas cooked with mild spices in rich creamy gravy )	<b>430</b>
<b>Paneer Lababdar</b>  (Paneer cubes cooked in aromatic cream tomato and yellow gravy )	<b>430</b>
<b>Vegetable Jalfrezi</b> (Spicy tangy mix veg. dish)	<b>430</b>
<b>Mushroom Tikka Masala</b> (Mushroom in onion garlic base curry)	<b>440</b>
<b>Mushroom Matar</b> (Mushroom and green peas)	<b>440</b>
<b>Soya Masala</b>  (Soya chunks in onion and garlic base semi dry curry)	<b>450</b>
<b>Khamma Special Veg.</b> (Vegetable cooked in rich indian gravy)	<b>470</b>
<b>Rajma Chawal</b> (Kidney beans with plain rice)	<b>530</b>

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## Dal

<b>Dal Fry</b>	350
<b>Dal Tadka</b> 🌶️	350
<b>Dal Palak</b>	360
<b>Dal Panch Mahal</b> 🌶️	395
<b>Dal Makhani</b>	410



## Indian Main Course Non Veg.

<b>Egg Curry</b>	410
(Boiled egg cooked in special gravy with tomatoes and herbs)	
<b>Chicken Lababdar</b>	530
(Marinated boneless chicken cooked in thick yellow gravy)	
<b>Chicken Adrakhi</b>	530
(Chicken cooked in ginger base gravy)	
<b>Kadai Chicken</b> 🌶️	550
(Chicken dish in thick gravy with onions and capsicum)	
<b>Chicken Tikka Masala</b> 🌶️	550
(Tender chicken in smooth creamy masala sauce)	
<b>Chicken Saagwala</b>	550
(Chicken with spinach in a mild curry)	
<b>Chicken Mughlai</b>	550
(A traditional mughal recipe with rich and yellow gravy )	
<b>Chicken Korma</b>	580
(A traditional recipe with rich & white gravy of cashewnuts & almonds)	
<b>Parsa Murgh</b> 🌶️	580
(Chicken curry cooked in Mewari village style in wok)	
<b>Butter Chicken</b>	580
(Barbecued chicken pieces simmered in butter and tomato gravy)	
<b>Kadaknath Murgh (5 Pcs.)</b>	830
(Black chicken curry)	
<b>Fish Curry</b>	560
(Fillets of fish cooked in spiced gravy with tomatoes and herbs)	
<b>Fish Masala</b>	560
(Boneless fish cooked with capsicum & onion in aromatic Indian gravy)	
<b>Laal Maas</b>	710
(Rajasthani speciality of mutton cooked in a sauce of curd & spices)	
<b>Prawns Curry</b>	1000
(Prawns in Yellow Indian Gravy)	

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<b>Parsa Maans</b> 	<b>710</b>
(Mutton curry done up in mewari village style in wok)	
<b>Handi Maans</b> 	<b>710</b>
(Mutton cooked in copper pot)	
<b>Mutton Saagwala</b>	<b>690</b>
(Mutton cooked with spinach and spices to make a delicious dish)	
<b>Mutton Mughlai</b>	<b>690</b>
(Mutton cooked in yoghurt with egg and tomato in brown gravy)	
<b>Keema Matar</b>	<b>710</b>
(A north indian recipe using mince mutton and green peas)	

### Rice Veg.

<b>Steamed Rice</b>	<b>220</b>
<b>Jeera Rice / Vegetable Pulao / Green Peas Pulao</b>	<b>290</b>
<b>Vegetable Fried Rice</b>	<b>290</b>
<b>Chilly Basil Fried Rice</b>	<b>290</b>
<b>Vegetable Biryani with Raita</b> 	<b>380</b>
<b>Mewari Khichadi</b>	<b>370</b>

### Rice Non Veg.

<b>Egg Fried Rice</b>	<b>350</b>
<b>Egg Biryani with Raita</b>	<b>390</b>
<b>Chicken Fried Rice</b>	<b>450</b>
<b>Chicken Biryani with Raita</b>	<b>480</b>
<b>Mutton Biryani with Raita</b> 	<b>570</b>
<b>Mutton Ykhani Pulao</b>	<b>570</b>

### Indian Bread

<b>Tandoori Roti</b>	<b>55</b>
(Whole wheat flour bread baked in tandoor)	
<b>Missi Roti</b>	<b>80</b>
(Bread made with whole wheat flour and gram flour)	
<b>Maize Roti with Butter</b>	<b>80</b>
(Unleavened whole Maize Flour Bread Baked in tandoor)	
<b>Plain Naan</b>	<b>110</b>
(Flour bread in tandoor)	
<b>Butter Naan / Laccha Naan</b>	<b>110</b>
(A fully white flour bread with butter multi layered flour bread baked in tandoor)	

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<b>Laccha Paratha</b>	<b>130</b>
(Multi layered wheat flour bread baked in tandoor)	
<b>Garlic Naan / Cheese Naan</b>	<b>150</b>
(A fully white flour bread stuffed with fresh garlic / cheese and topped with butter)	
<b>Stuffed Kulcha / Paratha</b>	<b>160</b>
(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)	
<b>Bread Basket</b>	<b>290</b>
(Missi Roti, Tandoori Roti, Laccha Paratha, Butter Naan)	
■ <b>Stuffed Keema Kulcha / Paratha</b>	<b>250</b>
(A fully white bread stuffed with Minces meat and spices)	

## Oriental Cuisine Mains

<b>Chilly Garlic Noodles</b>	<b>320</b>
<b>Hakka Noodles</b>	<b>380</b>
<b>Stir-fried Vegetable with Hot Garlic Sauce</b>	<b>320</b>
<b>Panner Chilly Dry / Gravy</b>	<b>380</b>
<b>Vegetable Manchurian Dry / Gravy</b>	<b>380</b>
<b>Thai Red/Green Vegetable Curry</b>	<b>520</b>
■ <b>Chicken Chilly Dry / Gravy</b>	<b>430</b>
■ <b>Thai Chicken Curry</b>	<b>595</b>
■ <b>Thai Fish Curry</b>	<b>595</b>

## Snack / Bite

<b>Garlic Bread With Cheese</b>	<b>280</b>
<b>Spaghetti Aglio E Olio</b>	<b>340</b>
<b>Plain Cucumber Sandwich</b>	<b>240</b>
<b>Veg. Cheese Grilled Sandwich</b>	<b>260</b>
<b>Club Sandwich</b>	<b>290</b>
<b>Paneer Tikka Sandwich</b>	<b>310</b>
<b>Chicken Tikka Sandwich</b>	<b>410</b>

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## International Cuisines

<b>Veg. Supreme Pizza</b>	<b>320</b>
<b>Mushroom Cheese Pizza</b>	<b>350</b>
<b>Margherita Pizza</b>	<b>350</b>
<b>Cheese Pizza</b>	<b>350</b>
<b>Indian Pasta</b>	<b>370</b>
(Pasta cooked with indian herbs and spices)	
<b>Pasta penne with White / Red / Mix sauce</b>	<b>395</b>
(Pasta cooked in indian style)	
<b>Macaroni Mexican</b>	<b>395</b>
(Macaroni, tomatoes, capsicum, onion and pineapple slice sautéed in butter and paper)	
<b>Aubergine Tomato</b>	<b>395</b>
(Fry brinjal cooked in rich tomatoes sauce)	
<b>Vegetable Gratin</b>	<b>395</b>
(Boiled fresh seasonal vegetable and mushroom cooked in white sauce garnished with shredded cheese and baked)	
<b>Vegetable Cheese spaghetti</b>	<b>395</b>
(A spaghetti cooked with assorted vegetable and cheese)	
<b>Alfredo Cheese Rebinal Pasta</b>	<b>410</b>
(A pasta dish made from fettuccine tossed with butter and cheese)	
<b>Pasta Penne with Pesto</b>	<b>410</b>
(Pasta cooked in indian style)	
■ <b>Chicken Pizza</b>	<b>390</b>
■ <b>Grilled Fish with Lemon Butter Sauce</b>	<b>600</b>
(Boneless fish slice cooked in white creamy, lemon sauce, accompanied with butter sautéed and vegetable & rice)	
■ <b>Grilled chicken with Brown Sauce</b>	<b>590</b>
(Grilled chicken with herbs & fries with sauce)	
■ <b>Chicken Marengo</b>	<b>590</b>
(A chicken cooked in tomato sauce and herbs)	
■ <b>Chicken &amp; Mushroom Gratin</b>	<b>590</b>
(Butter sautéed chicken, mushroom vegetable simmered in creamy white cheese sauce)	

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 <b>Chicken Princess</b>	<b>590</b>
(Chicken pieces cooked in cheese white sauce garnished with asparagus served with butter sauted potatoes and vegetable )	
 <b>Chicken A La King</b>	<b>590</b>
(Chicken pieces, tomatoes and capsicum cooked in white flour sauce served with butter sauted potatoes and vegetables )	
 <b>Chicken Stroganoff</b>	<b>590</b>
(Sliced boneless chicken mushroom and gerkin cooked in white stock and served with saffron flavored rice)	
 <b>Spaghetti Bolognese</b>	<b>590</b>
(Meat with tomatoes and onion along with hot chilli paste & red wine)	

## Dessert

<b>Gulab Jamun</b>	<b>120</b>
<b>Ice Cream</b> (Vanila / Butter Scotch / Chocolate / Mango / Strawberry)	<b>160</b>
<b>Home Made Kulfi</b>	<b>180</b>
<b>Gulab Jamun with Ice Cream</b>	<b>210</b>
<b>Kulhad Rabdi</b>	<b>240</b>
<b>Churma Ladoo</b>	<b>240</b>
<b>Kesari Kheer</b>	<b>240</b>
<b>Banana Split</b>	<b>260</b>
<b>Hot Brownie with Ice Cream</b>	<b>280</b>

## Jain Food

<b>Veg. Clear Soup</b>	<b>210</b>
<b>Fresh Tomato Soup</b>	<b>210</b>
<b>Sweet Corn Soup</b>	<b>210</b>
<b>Veg. Spring Roll</b>	<b>330</b>
<b>Crispy Corn</b>	<b>340</b>
<b>Hakka Noodles</b>	<b>340</b>
<b>Paneer Chilly</b>	<b>370</b>

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