



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	390
Dahi Kebab	430
Cheese Roll	430
Soya Chaap	465
Pineapple Tikka	465
Veg Platter	680
Paneer Tikka Zaffrani	520
Mushroom Tikka Masala	505
Gatta Curry	430
Paneer Khurchan	480
Khamma Special Veg	540
Dal Bati Churma 	740
Mewari Khichadi	360
Fish Amritsari	465
 Grilled Fish With Lemon Butter Sauce	720
 Tandoori Prawns	1290
 Chicken Banjara Tikka	640
 Mutton Seekh Kebab	815
 Mutton Shami Kebab 	835
 Non Veg. Platter	1040
 Kadaknath Murgh 	950
 Desi Murg 	1060
 Mewari Murg Dunghaar 	680
 Parsa Maans 	850
 Mewari Maans Dhungaar 	850

* 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 	240
Vegetable Hot & Sour Soup 	240
Manchow Vegetable Soup	240
Vegetable Clear Soup	240
Sweet Corn Vegetable Soup	240
Chilled Pineapple Coconut Soup	240
Cream of Mushroom	240
Moong Dal Soup	240
Carrot Onion Soup	240
Mulligatawny Soup	240
Minestrone Soup	240
Bhutte Ka Shorba	240
Veg. Lemon Coriander Soup	240
Gazpacho Soup (Tomato, Cucumber, Bread)	270
Cream of Broccoli	270
Fresh Zucchini Soup (Green)	270

Soups Non Veg.

■ Hot & Sour Chicken 	320
■ Manchow Chicken 	320
■ Clear Chicken	320
■ Sweet Corn Chicken	320
■ Murg Yakni Shorba (Kashmiri)	340

Starters

Roasted / Fry Papad	50
Masala Papad (Roasted / Fry)	105
Papdi Chaat	280
French Fries	280
Chana Chaat Masala	290
Peanut Masala	305
Vegetable Pakora	320
Paneer Pakoda	320
Cheese Ball	430
Dahi Kebab	430
Tawa Hara Bhara Kebab	430
■ Egg Pakora	340
■ Fish Amritsari	470

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Tandoori Veg.

Paneer Tikka 	430
(Paneer cubes marinated in spices and grilled in tandoor)	
Bhuna Pyaj Ka Paneer Tikka	430
(Grilled cottage cheese marinated in traditional Indian spices with brown onions)	
Achari Paneer Tikka	450
Grilled cottage cheese with pickle flavor and traditional Indian spices	
Paneer Malai Tikka	450
Paneer cubes in white creamy marinated with gentle spices	
Tandoori Aloo	450
Stuffed potato marinated in yogurt and spices cooked in tandoor	
Dahi Ke Shole	450
White bread stuffed in bell pepper and curd	
Tandoori Gobhi	440
Cauliflower favorites marinated with yellow chili, cheese, hung curd, mustard paste and finished in tandoor	
Veg Seekh Kebab	440
Ground spiced minced vegetable and molded onto the skewer & cooked in tandoor	
Soya Chaap	470
Small chunks of soya baked. Using skewer marinated in spice & yogurt and cooked in tandoor	
Soya Malai Chaap	470
Soya chunks in white creamy marinated in gentle spices	
Pineapple Tikka	470
Fresh pineapple cubes marinated in Indian spices done in tandoor.	
Paneer Tikka Zaffrani	520
Paneer cubes infused in saffron and spices in tandoor.	
Tandoori Mushroom	520
Paneer cubes marinated and cooked in tandoor	
Stuffed Mushroom	520
A flavorful mix of bread crumbs, garlic, herbs & cheese	
Soya Pahadi Tikka	520
Succulent soya chaap pieces marinated in a rich blend of spices, mint & yogurt	
Veg Platter	680
Tandoori, aloo, seekh kebab, paneer tikka, paneer malai tikka	

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Tandoori Non Veg.

Chicken Tikka	570
(Boneless chicken chunks marinated in richly aromatic herb and cooked in clay oven served with mint-flavored dip)	
Chicken Mint Tikka	570
(Chicken skewers with lemon-mint vinaigrette)	
Chicken Pahadi Tikka	570
(Chicken pahadi kebab in simple rustic chunks of chicken cooked in herbs and yogurt)	
Chicken Malai Tikka	470
(Boneless chicken pieces marinated in cream and other herbs barbecued in tandoor)	
Tandoori Chicken Half / Full	590 / 1020
(Chicken marinated in yogurt and seasoned spices mixed cooked in tandoor)	
Chicken Seekh Kebab	590
Minced chicken poppy seed and spices molded onto skewer and grilled)	
Chicken Kasoori Tikka	600
(Minced chicken skewered in clay oven marinated with dry fenugreek)	
Chicken Hazari Tikka	600
(Chicken chunks marinated in cashew nut sauce in tandoor)	
Chicken Banjara Tikka	640
(Chicken marinated with fresh spices, clantro, mint and cumin flower)	
Chicken Kesari Tangdi (4 Pieces)	680
(Chicken leg pieces in saffron flavor)	
Lucknow Galawati Kebab	780
(Traditional agadi soft minced mutton kebab)	
Mutton Seekh Kebab	815
(Mughlai delicacy prepared with minced mutton, onions and a blend of spices)	
Mutton Boti 	835
(Boneless mutton pieces marinated in papaya, ginger, garlic cooked over hot charcoal)	
Mutton Shami Kebab 	835
(Minced mutton cutlets deep fried)	
Mutton Burra Chaap 	835
(Mutton chops on skewer in tandoor)	
Non Veg Platter	1040
(Chicken tikka, chicken malai tikka, mutton boti, fish tikka)	
Tandoori Prawns	1290
(Prawns marinated in red masala cooked in tandoor)	
Fish Tikka	570
(Fish marinated with yogurt and spices barbecued)	
Pomfret Fish	1280
(Pomfret fish marinated in red masala cooked in tandoor)	

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Oriental Cuisine Appetizers

Veg. Spring Roll	380
Crispy Chilly Potato with Schezwan Sauce 	390
Vegetable Crisper	420
Paneer Chilli (Gravy / Dry)	420
Mushroom Chilli (Gravy / Dry)	420
Veg Manchurian (Gravy / Dry)	420
Cottage Cheese Spider Roll With Garlic Sauce	420
Beetroot Cheese Tikki	430
Cottage Cheese Kurkure with Spicy Peri Peri Sauce	420
Lemon Pepper Cottage Cheese	440
Butter Mushroom Garlic	410
Cheese Cherry Pineapple Stick	470
Veg Hakka Noodles	390
☐ Chicken Spring Roll	510
☐ Chicken Chilli (Gravy / Dry)	550
☐ Chicken Lollipop	660
☐ Fish Finger with Tartar Sauce	550
☐ Fish Chilli (Gravy / Dry)	550
☐ Chicken Hakka Noodles	560

Salad

Garden Fresh Green Salad	190
Kimchi Salad	210
Purple Salad with Macaroni	210
Greek Salad	290
Toast Salad	290
Fruit Salad	400
Waldorf Salad	400
Caesar Salad Veg	400
☐ Caesar Salad Non Veg	410

Raita

Plain Curd	160
Vegetable / Boondi / Aloo / Pudina	180
Burrani Raita (A simple blend of yogurt, garlic and Indian spices makes the burrani raita)	180
Pineapple	270
Mix Fruit	270

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Rajasthani Cuisine

Gatta Curry 	430
(Steamed dumplings made from chickpeas flour cooked in spicy yogurt sauce)	
Palak Makki Ka Saag	430
(Fresh corn cooked in spinach based curry)	
Kadi Pakora	430
(A gram flour dumpling in yogurt curry)	
Mirchi Ka Salan	430
yellow chilies done with fresh curry yogurt base)	
Ker Sangri	510
(Delightful desert beans and berries combo unique to Rajasthan)	
Dal Bati Churma 	740
(A famed rajasthani food with lentils called dal flaky round deep fried breads called bati and coarsely brown wheat flour with besan jaggery and sugar sweet dish called churma)	
■ Mewari Murg Dunghaar	680
(Smoked chicken curry)	
■ Desi Murg (5 pieces)	1060
(Country chicken in local style curry)	
■ Mewari Mans Dunghaar	850
(Smoked mutton curry)	
■ Parsa Maans	850
(Mutton curry done up in marwari village style in work)	

Indian Main Course Veg.

Hing Dhaniya Ke Aloo	400
(Potatoes stir fry fried in pinch of and fresh coriander)	
Aloo Jeera / Matar / Gobi / Shimla Mirch	400
(Potato cummins green peas cauliflower capsicum)	
Baingan Bharta	400
(Mashed eggplant)	
Dahi Chane Ki Sabji	410
(Red chana in yogurt based curry)	
Boiled Vegetable	410
(Broccoli carrot cauliflower zucchini mushroom)	
Mix Vegetable	450
(Seasonal vegetable cooked in tomato based thick gravy)	
Chana Masala 	450
(Chickpea curry)	
Bhindi Masala	450
(Okra stuffed with masala paste)	
Paneer Kaleji	490
(Chefs special pure veg taste with tangy beetroot flavour)	
Paneer Lazeez	490
(Delicious mouth-watering Indian curry made with paneer and spices)	

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Exotic Vegetables Korma	560
(Paneer with broccoli zucchini in green chilli and white sauce gravy)	
Kadi Palak	520
(Fresh spinach cooked with curd curry)	
Palak Paneer	520
(Paneer cubes cooked in spinach gravy)	
Kadai Paneer	450
(Paneer cubes cooked in wok with onion & capsicum)	
Lahsooni Palak	470
(Chopped spinach with cubes of garlic)	
Paneer Jalfrezi	470
(Paneer with stir fry vegetable in semi dry gravy)	
Malai Kofta	480
(Deep fried mashed potato dry fruit dumplings with mild tomato gravy and finished cottage cheese and cream)	
Paneer Tikka Masala	480
(Paneer cubes grilled and cooked in spicy gravy)	
Paneer Khurchan 	480
(Paneer and capsicum in dhaba style in onion tomato based gravy)	
Navratan Korma	480
(Mixed vegetable cooked in rich cream sauce with aromatic spices dry fruit and herbs)	
Soya Korma	480
(Soya chunks in white rich cream curry)	
Paneer Butter Masala	480
(Paneer cubes cooked in rich creamy masala)	
Matar Makhana	490
(Green peas and lotus seed curry)	
Methi Malai Matar	490
(Fenugreek and green peas cooked with mild spices in rich creamy gravy)	
Paneer Lababdar 	490
(Paneer cubes cooked in aromatic cream tomato and yellow gravy)	
Vegetable Jalfrezi	505
(Spicy tangy mix which mixed veg dish)	
Mushroom Tikka Masala	505
(Mushroom in onion garlic based curry)	
Mushroom Matar	505
(Mushroom and green peas)	
Soya Masala 	510
(Soya chunks in onion and garlic ways semi-dry curry)	
Khamma Special Veg	540
(Vegetable cooked in rich Indian gravy)	
Rajma Chawal	600
(Kidney beans with plain rice)	

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Dal

Dal Fry	400
Dal Tadka 	400
Dal Palak	410
Dal Panch Mahal 	460
Dal Makhani	480

Indian Main Course Non Veg.

Egg Curry (Boiled eggs cooked in special gravy with tomatoes and herbs)	470
Chicken Lababdar (Marinated boneless chicken cooked in thick yellow gravy)	610
Chicken Adraki (Chicken cooked in ginger-based gravy)	610
Kadai Chicken 	630
(Chicken dish in thick gravy with onions and capsicum)	
Chicken Tikka Masala 	630
(Tender chicken in smooth creamy masala sauce)	
Chicken Sagwala (Chicken with spinach in mild curry)	630
Chicken Mughlai (A traditional Mughal recipe with rice & yellow gravy)	630
Chicken Korma (A traditional recipe with rice & white gravy of cashew nut & almonds)	660
Parsa Murgh 	660
(Chicken curry cooked in Marwari village style in wok)	
Butter Chicken (Barbecued chicken pieces simmered in butter & tomato gravy)	660
Kadaknath Murgh (5 pieces) (Black chicken curry)	950
Fish Curry (Fillet of fish cooked in spinach gravy with tomatoes & herbs)	640
Fish Masala (Boneless fish cooked with capsicum & onion in aromatic Indian gravy)	640
Lal Maas (Rajasthani speciality of mutton cooked in sauce of curd and spices)	850
Prawns Curry (Prawns in yellow Indian gravy)	1140

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Parsa Maans 	850
(Mutton curry done up in Marwari village style in wok)	
Handi Maans 	850
(Mutton cooked in copper pot)	
Mutton Saag Wala	830
(Mutton cooked with spinach and spices to make a delicious dish)	
Mutton Mughlai	830
(Mutton cooked in yogurt with egg and tomato in brown gravy)	
Keema Matar	850
(A North Indian recipe using minced mutton and green peas)	
Khada Maans	1150
(Mutton is slow-cooked without water with a variety of Indian spices and yoghurt)	
Safed Maans	950
(Korma fortified with the richness of cashew nut gravy)	

Rice Veg.

Steam Rice	220
Jeera Rice / Vegetable Pulao / Green Peace Pulao	295
Vegetable Fried Rice	295
Chilli Basil Fried Rice 	295
Vegetable Biryani With Raita	390
Mewari Khichadi	360

Rice Non Veg.

Egg Fried Rice	350
Egg Biryani With Raita	390
Chicken Fried Rice	450
Chicken Biryani With Raita	480
Mutton Biryani With Raita 	590
Mutton Yakhani Pulao	590

Indian Bread

Tandoori Roti	55
(Whole wheat flour bread baked in Tandoor)	
Missi Roti	80
(Bread made with whole wheat flour and gram flour)	
Maize Roti With Butter	80
(Whole maize flour bread baked in Tandoor)	
Plain Naan	110
(Flour bread in Tandoor)	
Butter Naan / Laccha Naan	110
(A fully white flour bread with butter multi-layered flour bread baked in Tandoor)	

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Lachha Paratha	140
(Multilayered wheat flour bread baked in tandoor)	
Garlic Naan / Cheese Naan	160
(A fully white flour bread stuffed with fresh garlic, cheese and topped with butter)	
Stuffed Kulcha / Paratha	175
(A fully white bread stuffed with potato, green peas and cottage cheese and spices, an unleavened whole wheat bread stuffed with spiced potato, cottage cheese and peas)	
Bread Basket	320
(Missy Roti / Tandoori Roti / Lacha Paratha / Butter Naan)	
■ Stuffed Keema Kulcha / Paratha	280
(A fully white bread stuffed with minced meat and spices)	

Oriental Cuisine Mains

Chilli Garlic Noodles	440
Hakka Noodles	390
Stir-fried Vegetable with Hot Garlic Sauce	440
Paneer Chilli Dry/ Gravy	440
Vegetable Manchurian Dry /	440
Thai Red / Green Vegetable Curry	590
■ Chicken Chilli Dry / Gravy	540
■ Thai Chicken Curry	680
■ Thai Fish Curry	680

Snack / Bite

Garlic Bread With Cheese	320
Spaghetti Aglio E Olio	390
Plain Cucumber Sandwich	280
Club Sandwich	300
Paneer Tikka Sandwich	350
Chicken Tikka Sandwich	470

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International Cuisines

Veg Supreme Pizza	370
Mushroom Cheese Pizza	400
Margherita Pizza	400
Cheese Pizza	400
Farfalle with Beetroot Cheese Sauce	450
Indian Pasta	420
(Pasta cooked with indian herbs and spices)	
Pasta Penne With White / Red / Mixed Sauce	450
(Pasta cooked in indian style)	
Macaroni Mexican	450
(Macaroni tomato capsicum onion and pineapple sliced sauteed in butter and pepper)	
Aubergine Tomato	450
(Fried brinjal cooked in rich tomato sauce)	
Vegetable Gratin	450
(Boiled fresh seasonal vegetable and mushroom cooked in white sauce garnished with shredded cheese and baked)	
Vegetable Cheese Spaghetti	450
(A spaghetti cooked with assorted vegetable and cheese)	
Alfredo Cheese Rebinal Pasta	470
(Pasta dish made from cattuccini tossed with butter and cheese)	
Pasta Penne With Pesto	470
(Pasta cooked in Indian style)	
■ Chicken Pizza	450
■ Grilled Fish With Lemon Butter Sauce	720
(Boneless fish slice cooked in white creamy lemon sauce accompanied with butter sauteed and vegetable & rice)	
■ Grilled Chicken with Brown Sauce	710
(Grilled chicken with herbs and fries with sauce)	
■ Chicken Marengo	710
(A chicken cooked in tomato sauce and herbs)	
■ Chicken And Mushroom Gratin	710
(Butter sauteed chicken mushroom vegetable simmered in creamy white cheese sauce)	

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- **Chicken Princess** 710
 (Chicken pieces cooked in cheese, white sauce, garnished with asparagus, served with butter, sautéed potatoes and vegetables)
- **Chicken A La King** 710
 (Chicken pieces, tomatoes and capsicum cooked in white sauce, served with butter, sautéed potato and vegetables)
- **Chicken Stroganoff** 710
 (Sliced boneless chicken mushroom and gherkin cooked in white stock and served with saffron-flavored rice)
- **Spaghetti Bolognese** 710
 (Meat with tomato and onion along with hot chili paste & red wine)

Dessert

- Gulab Jamun** 140
- Ice Cream** (Vanilla / Butter Scotch / Chocolate / Mango / Strawberry) 190
- Homemade Kulfi** 195
- Gulab Jamun with Ice Cream** 225
- Kulhad Rabdi** 270
- Churma Laddu** 270
- Kesari Kheer** 270
- Banana Split** 290
- Hot Brownie with Ice Cream** 320

Jain Food

- Veg Clear Soup** 240
- Fresh Tomato Soup** 240
- Sweet Corn Soup** 240
- Veg Spring Roll** 380
- Crispy Corn** 390
- Hakka Noodles** 390
- Paneer Chilly** 420

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Chefs Special

Crispy Corn	410
Dahi Kabab	455
Cheese Roll	455
Soya Chaap	490
Pineapple Tikka	490
Veg Platter	715
Paneer Tikka Zaffrani	550
Mushroom Tikka Masala	530
Gatta Curry ✂	455
Paneer Khurchan	505
Khamma Special Veg	565
Dal Bati Churma	780
Mewari Khichadi	445
■ Fish Amritsari ✂	490
■ Grilled Fish With Lemon Butter Sauce	720
■ Tandoori Prawns ✂	1380
■ Chicken Banjara Tikka ✂	670
■ Mewari Maans Ke Sholley ✂	815
■ Mutton Shami Kabab ✂	835

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Grilled Fish With Lemon Butter Sauce	620
Tandoori Prawns	1140
Chicken Banjara Tikka	560
Mewari Maans Ke Sholley	680
Mutton Shami Kabab	695
Non. Veg. Platter Chef's Special	910
Kadakhnath Murgh	830
Desi Murg	930
Mewari Murga Dhungaar	590
Parsa Maans	680
Marwari Maans Dhungaar	680

Soups Vegfresh

Tomato Basil Soup
Vegetable Hot And Sour Soup
Manchow Vegetable Soup
Vegetable Clear Soup
Fresh Zucchini Soup (green)
Sweet Corn Vegetable Soup
Cream Of Mushroom
Moong Daal Soup
Carrot Onion Soup
Mulliggatawny Soup
Veg Lemon Coriander Soup
Cream Of Broccoli
Chilled Pineapple Coconut Soup

Soups Non Veg

Hot & Sour Chicken
Manchow Chicken
Clear Chicken
Sweet Corn Chicken
Murga Yakni Shorba (kashmiri)

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Starters

Roasted / Fry Papad Masala Papad Papdi Chat French Fries
Chana Chat Masala Peanut Masala Vegetable Pakora Paneer
Pakoda Cheese Ball Sahi Kabab Hara Bhara Kabab Egg
Pakoda Fish Amritsaritandoori Vegpaneer Tikka Pyaj Ka
Paneer Tikka Achari Paneer Tikka Paneer Malai Tikka
Tandoori Aalu Dahi Ka Shole Tandoori Gobhi Veg Seekh
Kabab Soya Chap Soya Malai Chap Pineapple Tikka Veg
Sathiya Paneer Tikka Zafrani Tandoori Mushroom Veg
Plattertandoori Non Vegchicken Tikka Chicken Mint Tikka
Chicken Pahari Tikka Chicken Malai Tikka Tandoori
Chicken Half Slash Full Kabab Chicken Kasturi Tikka
Chicken Hazari Tikka Chicken Banjara Tikka Chicken
Khesari Tandi Lucknow Galawati Kabab Mewadi Mans Ka
Shole Mutton Boti Ami Kabab Mutton Bhura Chap Non Veg