

BEVERAGES

WINE	GLASS	BOTTLE
Deutz	16	55
Villa Maria Lightly Sparkling Rosé	10	45
West Brook Barrique Fermented		
Chardonnay	10	45
Vidal Reserve Organic Sauvignon Blanc	10	45
West Brook Pinot Gris	12	50
Villa Maria Cellar Selection Riesling	10	45
Left Field Pinot Noir	10	45
West Brook Malbec	12	50
Villa Maria Cellar Selection Syrah	12	50

BEER AND CIDER

Moa Classic	10
Kingfisher Strong 660ml	15
Kingfisher Strong	10
Kingfisher Lager	9
Steinlager Premium Light	8
Steinlager pure	9
Apple / Pear Cider	9
BYO	10

SPIRITS

JW Gold Label	14
JW Black Label	12
JW Red Label	10
Dalwhinnie 15yrs Old	14
Jack Daniels Bourbon	10
Bombay Sapphire Gin	10
Coruba Dark Rum	10
Stolichnaya	10
Tequila	10
Cognac	14
Brandy	10

Non Alcoholic Beverages

Juices	6
Soft Drinks	5
Sparkling Water	(S)6 (L)10
Mineral Water	6
Mango Lassi	8
Indian Masala Tea	5
South Indian Filter Coffee	5

indian for food
Khana



www.khana.co.nz
All food cooked fresh on placement of order


KHANA BITES (Served with tamarind and mint sauce)		
 Paneer Koftas V	14	
Grated cottage cheese and mashed potato balls mixed with mild spices		
 Vege Koftas Vegan	12	
Mashed vegetable balls mixed with mild spices and fresh spinach		
 Onion Bhajis GF Vegan	14	
Onion fritters coated in lightly spiced chickpea batter		
 Khana Samosa V	8	
Chef's secret recipe with 10+ vegetable ingredients		
 Chicken Tikka GF	E-16 M-28	
Boneless marinated chicken chunks cooked in the tandoor and served with fresh salad and lemon wedge		
 Mint Tikka GF	E-16 M-28	
Chicken morsels marinated in mint, cinnamon, black pepper and cooked in the tandoor		
Seekh Kebab GF	15	
Spicy lamb mince cooked on skewers in the tandoor		
Fish Ester GF	E-17 M-28	
A Chef's Speciality, marinated with home made yoghurt, spices & cooked in Tandoor		
Chilli & Garlic Prawns GF	E-18 M-32	
Tiger Prawns sauteed with diced capsicum, red onion and roasted chilli flakes.		
Tandoori Chicken GF	half 16 full 28	
FR whole chicken on the bone marinated in spices and yoghurt and roasted till tender		
Mixed Platter	26	
A sharing platter of samosa, seekh kebab, onion bhaji and chicken tikka served with fresh salad		

KHANA SPECIALITIES		
Goat curry	25	
Boneless goat meat cooked with diced onion, capsicum, fresh coriander, ginger and spicy sauce		
Lamb or Chicken Ragada	23	
Boneless meat cooked with coriander seeds and diced capsicum tempered in oil, coconut milk, roasted chilli flakes and garnished with sliced lemon wedge		
Lamb Bhuna	23	
Boneless meat cooked in tempered coriander seeds flavoured rich spicy sauce and garnished with fresh coriander		
Lamb or Chicken Jalfrezi	23	
Boneless meat cooked with garlic sautéed fresh vegetables in Hyderabad spices and touch of tamarind sauce		
Hyderabadi Dal V	20	
Split lentils simmered and blended with fresh spinach, fresh tomatoes, mild spices, curry leaves and whole red chilli		
Home Style Vegetable Fry V	20	
Chef's special 7+ fresh vegetables in home style dry curry		

KHANA CLASSIC		
Chicken (We Use free range)		
 Khana Butter Chicken	21	
A signature dish: chicken tikka cooked in a creamy, tomato based curry		
 Madras Chicken	21	
A south Indian curry cooked with mustard seeds, curry leaves, chillies and coconut milk		
Chicken Saag	21	
Tender pieces of boneless chicken cooked in lightly spiced spinach puree with little bit cream		
 Chicken Korma	21	
A finely blended cashew nut based curry mild, rich and creamy		
Karahi Chicken	21	
Boneless chicken cooked with tempered coriander seeds and diced capsicum, garnished with fresh ginger and coriander		
Chicken Tikka Masala	21	
Chicken tikka cooked with capsicum, chopped onion in gravy, lemon juice and garnished with fresh coriander		
Lamb or Beef		
Rogan Josh	21	
A traditional Kashmiri curry		
 Khana Korma	21	
Succulent pieces of boneless lamb or beef simmered in a finely blended cashew nut sauce		
Vindaloo	21	
A hot Goan speciality: boneless meat simmered in a hot tangy sauce garnished with fresh coriander		
Balti	21	
Combination of meat and potatoes cooked in balti style sauce with herbs and fresh ginger		
Saagwala	21	
Lamb or beef simmered in a lightly spiced spinach puree		
Karahi Gosht	21	
Lamb or beef cooked with capsicum, onion, fresh ginger and garnished with coriander		
 Madras	21	
A south Indian curry cooked with mustard seeds, curry leaves, chillies and coconut milk		

Just Veges		
 Khana Dal Makhani	19	
Black lentils, red kidney beans and five more different kinds of lentils stewed on a slow fire and finished with spices, cream and herbs		
 Navrattan Korma	19	
Seasonal vegetables cooked in a mild creamy blend of cashew nut, onions and pureed tomato		
Saag Aloo or Saag Paneer	19	
Lightly spiced cottage cheese or potatoes finished in a mild blended puree of spinach and cream		
 Malai Kofta	19	
Handmade cottage cheese dumplings cooked in a blended cashew nut curry		
Khana Chana Masala	19	
Chickpeas cooked in a chopped onion in gravy, fresh diced capsicum, a bit of lemon juice and garnished with fresh coriander		
Karahi Paneer	19	
Cottage cheese cooked with tempered coriander seeds and diced capsicum, garnished with fresh ginger and coriander		
Seafood		
Prawn or Fish Goan	P 24 F 22	
Fish or prawn cooked in thick tomato gravy, coconut milk and curry leaves		
Fish or Prawn Masala	P 24 F 22	
Fish fillets or prawns cooked with capsicum, fresh ginger, onions and spices		
 Fish or Prawn Malabari	P 24 F 22	
Cooked in coconut cream and curry leaves		

KHANA LIGHT / Salads		
 Khana Wraps		
Chicken or Lamb tikka wrapped in a wholemeal roti with a crunchy salad, topped with tamarind and mint sauce		
Chicken Tikka	16	
Lamb Tikka	16	
Paneer Salad V GF	16	
Chunks of homemade cottage cheese with crispy gourmet coleslaw, including fresh tomatoes and cucumber drizzled with mint or tamarind sauce		
Green Salad V GF	14	
 Chicken Tikka Salad GF	18	
The best no carb salad dinner ever. Boneless pieces of chicken tikka cooked in the tandoor until tender, served on top of a gourmet coleslaw including fresh tomatoes and cucumber drizzled with mint or tamarind sauce		
Add a piece of Chicken Tikka for an extra	5	
 Biryani / Flavoured Rice GF		
An authentic, lightly spiced rice dish flavoured with a hint of saffron and aromatic spices		
Prawn	24	
Lamb	21	
Chicken	21	
Vegetable	19	

 KHANA BREADS	
All breads are freshly made in our tandoor oven	
Poppadums	6
Plain Naan	4
Garlic Naan / Cheese Naan	5
Peshwari Naan / Masala Kulcha / Khana Keema Naan	6
Khana Garlic and Cheese Naan	6
Roti	4
Aloo Paratha	6
KHANA ENHANCER	
Mint / Tamarind Sauce	4
Raita	5
Sweet Mango chutney	4
Basmati Rice	4
Mixed Pickle	4

 KHANA SWEETS - made in house	
Mango Kulfi	10
Dark Chocolate Kulfi	10
Gulab jamun	8

- We use **free range chicken in all our dishes**
 - All curries are served with complimentary basmati rice and are available in your preference of mild, medium or hot
 - All curries are gluten-free
-  Child friendly mild flavour