

KHANA ENHANCER

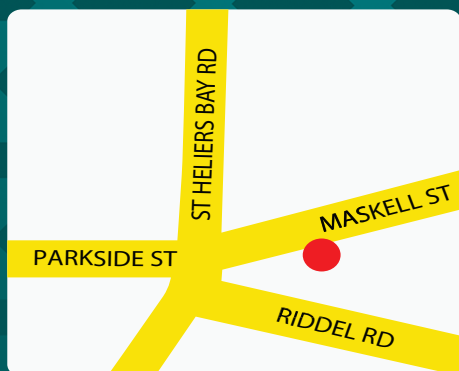
Mint / Tamarind Sauce
Raita
Sweet Mango chutney
Basmati Rice
Mixed Pickle

3
5
3
4
3

♥ KHANA SWEETS - made in house

Mango Kulfi
Dark Chocolate Kulfi
Gulab jamun

7
7
7



**13 Maskell Street,
St Heliers, Auckland**

indian for food Khana



Takeaway



Delivery



Sustainability



Delivery

We can bring the food to you!
Delivery in selected areas only
Small delivery fee applies.
We accept cash, Eftpos and credit cards.



Special requests

Special dietary requirements: all curries at Khana are gluten-free. If you have a particular dietary request, please notify us and we will assist as best as we can.

For private functions and catering
contact us on

09 948 5859

09 575 7391

13 Maskell Street, St Heliers

ORDER ONLINE!

Menulog.CO.NZ

IT'S EASY!

- Go to menulog.co.nz, search your suburb
- Pick our restaurant, use this code at checkout

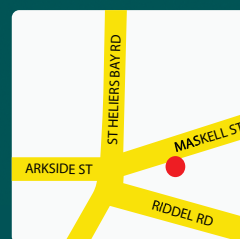
*First online delivery order through MenuLog. Pay by credit card only. Min spend will apply.

HOT OFFER

\$10 OFF*

VOUCHER CODE

CSQG35



OPEN 7 DAYS

Monday - Sunday 4 to 10pm

www.khana.co.nz

All food cooked fresh on placement of order

Terms and conditions
Cannot be in conjunction
with any other offer.
Offer available as pick up only.

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KHANA BITES (Served with tamarind and mint sauce)

	Paneer Koftas V	12
	Grated cottage cheese and mashed potato balls mixed with mild spices	
	Vege Koftas Vegan	10
	Mashed vegetable balls mixed with mild spices and fresh spinach	
	Onion Bhajis GF Vegan	12
	Onion fritters coated in lightly spiced chickpea batter	
	Khana Samosa V	8
	Chef's secret recipe with 10+ vegetable ingredients	
	Chicken Tikka GF	E-14 M-26
	Boneless marinated chicken chunks cooked in the tandoor and served with fresh salad, mint sauce and lemon wedge	
	Mint Tikka GF	E-16 M-28
	Chicken morsels marinated in mint cinnamon, black pepper and cooked in the tandoor	
	Ester Fish GF	E-15 M-26
	A chef's speciality, marinated with home made yoghurt, spices & cooked in the tandoor	
	Seekh Kebab GF	14
	Spicy lamb mince cooked on skewers in the tandoor served with fresh salad and lemon wedge	
	Tandoori Chicken GF	half 15 full 28
	FR whole chicken on the bone marinated in spices and yoghurt and roasted till tender	
	Mixed Platter	24
	A sharing platter of samosa, seekh kebab, onion bhaji and chicken tikka	

KHANA SPECIALITIES

	Goat curry	23
	Boneless goat meat cooked with diced onion, capsicum, fresh coriander, ginger and spicy sauce	
	Lamb or Chicken Ragada	21
	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	21
	Boneless meat cooked in tempered coriander seeds flavoured rich spicy sauce and garnished with fresh coriander	
	Lamb or Chicken Jalfrezi	21
	Boneless meat cooked with garlic sautéed fresh vegetables in Hyderabad spices and touch of tamarind sauce	
	Hyderabad Dal V	19
	Split lentils simmered and blended with fresh spinach, fresh tomatoes, mild spices, curry leaves and whole red chilli	
	Home Style Vegetable Fry V	19
	Chef's special 7+ fresh vegetables in home style dry curry	
	Chilli & Garlic Prawns GF	E-18 M-32
	Tiger Prawns sautéed with diced capsicum, red onion and roasted chilli flakes.	

Chicken (We use free range)

	Khana Butter Chicken	19
	A signature dish: chicken tikka cooked in a creamy, tomato based curry	
	Madras Chicken	19
	A south Indian curry cooked with mustard seeds, curry leaves, chillies and coconut milk	
	Chicken Saag	19
	Tender pieces of boneless chicken cooked in lightly spiced spinach puree with little bit cream	
	Chicken Korma	19
	A finely blended cashew nut based curry mild, rich and creamy	
	Karahi Chicken	19
	Boneless chicken cooked with tempered coriander seeds and diced capsicum, garnished with fresh ginger and coriander	
	Chicken Tikka Masala	19
	Chicken tikka cooked with capsicum, chopped onion in gravy, lemon juice and garnished with fresh coriander	

Lamb or Beef

	Rogan Josh	19
	A traditional Kashmiri curry	
	Khana Korma	19
	Succulent pieces of boneless lamb or beef simmered in a finely blended cashew nut sauce	
	Vindaloo	19
	A hot Goan speciality: boneless meat simmered in a hot tangy sauce garnished with fresh coriander	
	Balti	19
	Combination of meat and potatoes cooked in balti style sauce with herbs and fresh ginger	
	Saagwala	19
	Lamb or beef simmered in a lightly spiced spinach puree	
	Karahi Gosht	19
	Lamb or beef cooked with capsicum, onion, fresh ginger and garnished with coriander	
	Madras	19
	A south Indian curry cooked with mustard seeds, curry leaves, chillies and coconut milk	

- 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

Just Veges (We use fresh vegetables)

	Khana Dal Makhani	17
	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	17
	Seasonal vegetables cooked in a mild creamy blend of cashew nut, onions and pureed tomato	
	Saag Aloo or Saag Paneer	17
	Lightly spiced cottage cheese or potatoes finished in a mild blended puree of spinach and cream	
	Malai Kofta	17
	Handmade cottage cheese dumplings cooked in a blended cashew nut curry	
	Khana Chana Masala	17
	Chickpeas cooked in a chopped onion in gravy, fresh diced capsicum, a bit of lemon juice and garnished with fresh coriander	
	Karahi Paneer	17
	Cottage cheese cooked with tempered coriander seeds and diced capsicum, garnished with fresh ginger and coriander	
	Seafood	
	Prawn or Fish Goan	P 22 F 20
	Fish or prawn cooked in thick tomato gravy, coconut milk and curry leaves	
	Fish or Prawn Masala	P 22 F 20
	Fish fillets or prawns cooked with capsicum, fresh ginger, onions and spices	
	Fish or Prawn Malabari	P 22 F 20
	Cooked in coconut cream and curry leaves	

KHANA LIGHT

Khana Wraps

Chicken or Lamb tikka wrapped in a wholemeal roti with a crunchy salad, topped with tamarind and mint sauce

Chicken Tikka	14
Lamb Tikka	14

Salads

Paneer Salad V GF	14
Chunks of homemade cottage cheese with crispy gourmet coleslaw, including fresh tomatoes and cucumber drizzled with mint or tamarind sauce	
Chicken Tikka Salad GF	16
The best no carb salad dinner ever. Boneless pieces of chicken tikka cooked in the tandoor, coleslaw, celery fresh tomatoes and cucumber drizzled with mint or tamarind sauce	
Add a piece of Chicken Tikka for an extra	4

Biryani / Flavoured Rice GF

An authentic, lightly spiced rice dish flavoured with a hint of saffron and aromatic spices

Prawn	22
Lamb / Chicken	19
Vegetable	17

KHANA BREADS

All breads are freshly made in our tandoor oven

Poppadums	5
Plain Naan	4
Garlic Naan / Cheese Naan	5
Peshwari Naan / Masala Kulcha / Khana Keema Naan	5
Khana Garlic and Cheese Naan	6
Roti	4
Aloo Paratha	6

Free Plain naan bread
When you buy any curry
Available
Monday, Tuesday, Wednesday
Pick up only

Khana Family Deal
\$60 (Save \$9)
Your choice of any
3 curries and 3 plain naan
breads, includes rice
Excludes seafood
Valid all days

Khana Couple Delight
\$40 (Save \$6)
Your choice of any 2 curries
and 2 plain naan, includes rice
Excludes seafood
Monday, Tuesday, Wednesday
Pick up only

Khana Party Deal
\$95 (Save \$9)
Your choice of any
4 curries, 4 plain naans,
4 onion bhajis, rice
Excludes seafood
Valid all days