

Indian eatery Khana

DINE IN MENU

CHEF SPECIAL

INDIAN STYLE BUTTER CHICKEN	GF	27
Free range chicken tikka cooked in gravy made from fresh tomatoes, cashew nut & spices.		
KIWI STYLE BUTTER CHICKEN	GF	23
A Kiwi classic version.		
PANNER MAKHANI	GF, V	22
Paneer cooked in gravy made from fresh tomatoes, cashew nut & spices.		
LAMB SHANK	GF	30
NZ lamb shank marinated overnight and cooked with mixed spices, coriander, onion, yoghurt, tomato and cashew nut sauce.		

CURRIES

INCLUDES VEGETARIAN & VEGAN PROTEIN

TIKKA MASALA		
Invented in Glasgow - cooked in Auckland.		
Paneer	GF, V	20
Soya Nuggets	GF, Vegan	20
Chicken	GF	23
Lamb	GF	25
Fish	GF	26
Prawns	GF	27
ROGAN JOSH		
A traditional kashmiri curry, in-house specialty.		
Soya Nuggets	GF, Vegan	20
Chicken	GF	23
Lamb	GF	25
Fish	GF	26
Prawns	GF	27

MADRAS

A south Indian curry cooked with mustard seeds, curry leaves, chillies and coconut cream.

Soya Nuggets	GF, Vegan	20
Chicken	GF	23
Lamb	GF	25
Fish	GF	26
Prawns	GF	27

SAAG

Spinach gravy cooked with mild Indian spices.

Aloo	GF, V, Vegan	20
Paneer	GF, V	20
Soya Nuggets	GF, Vegan	20
Chicken	GF	23
Lamb	GF	25
Fish	GF	26
Prawns	GF	27

KORMA

Smooth creamy and refined curry made of onions, fresh cream and paste of cashew nut and spices.

Vegetable	GF, V, Vegan	20
Soya Nuggets	GF, Vegan	20
Chicken	GF	23
Lamb	GF	25
Fish	GF	26
Prawns	GF	27



ENTRÉE – VEGETARIAN & VEGAN

CHILLI GARLIC & CHEESE NAAN FINGERS v **10**
Vegan cheese **12**

Leavened flat bread made from white flour, garlic, chili flakes, mozzarella & served with olive oil and tamayo sauce.

POPPADUMS & PICKLE BOX GF, DF, VEGAN **12**
Assortment of poppadums served with mango chutney & mixed pickle.

ONION BHAJIS GF, DF, VEGAN **15**
Onions coated in lightly spiced chickpea batter. Served with tamarind sauce.

VEGETABLE SAMOSA VEGAN **10**
Triangle pastry filled with cumin flavour peas and potato. Served with tamarind sauce.

CAULIFLOWER FLORETS GF, DF, VEGAN **16**
Tempura of cauliflower florets tossed in garlic, chilli and soy sauce.

VEGAN PLATTER - MINI/FULL V, VEGAN **18 / 30**
A vegan platter of samosa, onion bhajis and vegan koftas. Served with tamarind sauce.

VEGAN KOFTAS GF, V **14**
Agria potatoes mashed with vegetables and spinach. Served with tamarind sauce.

ENTRÉE – NON VEGETARIAN

CHICKEN TIKKA - HALF/FULL GF **21 / 36**
Boneless marinated free-range chicken chunks cooked in clay oven. Served with mint sauce.

MIXED PLATTER - HALF/FULL **21 / 36**
A sharing platter of samosa, onion bhaji and chicken tikka. Served with mint & tamarind sauce.

ALL CURRIES ARE GLUTEN FREE AND SERVED WITH COMPLIMENTARY BASMATI RICE

All curries are available in your preference of mild, medium or hot. We use free range chicken and specialise in vegan, vegetarian and dairy free dishes. If you have a particular dietary request, we will assist you as best as we can.

GF - Gluten Free V - Vegetarian Vegan DF - Dairy Free

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TANDOORI BREADS

request vegan version with olive oil

PLAIN NAAN	V	5
Leavened flat bread made from white flour and baked in clay oven.		
ROTI	V	5
Leavened flat bread made from wholemeal flour and baked in clay oven.		
GARLIC NAAN	V	6
Leavened flat bread made from white flour, crushed garlic and baked in clay oven.		
BUTTER NAAN	V	7
Layered flat bread with butter and baked in clay oven.		
CHEESE NAAN	V	7
Vegan Cheese		8
Leavened flat bread made from white flour, mozzarella cheese and baked in clay oven.		
SPIRAL PARATHA	V	7
Leavened flaky bread made from whole meal flour and baked in clay oven.		
PESHWARI NAAN	V	7
A leavened flat bread made from white flour, sesame, coconut, raisins, cashew and baked in clay oven.		
GARLIC & CHEESE NAAN	V	8
Vegan Cheese		10
leavened flat bread made from white flour, garlic, mozzarella and baked in clay oven.		

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CURRIES
FRESH VEGETABLES & LENTILS

DAL PANCHMEL	GF, VEGAN	20
Dhal curry made with 5 types of lentils.		
DAL MAKHANI	GF, V, VEGAN	20
Black Lentils simmered overnight, sautéed with tomatoes, fresh cream & mild spices. With coconut cream.		
ALOO GOBI ADRAKI	GF, VEGAN	20
Agra potatoes & cauliflower florets tossed with onion, tomatoes, coriander and fresh ginger.		
MIX VEG - HOME STYLE	GF, VEGAN	20
A dry style curry made from medley of fresh vegetables.		
BIRYANI / FLAVOURED RICE		
BIRYANI	Indian Pilaf flavoured with herbs & spices. Served with raita.	
Vegetable	GF	20
Lamb	GF	24
Chicken	GF	23
CAULIFLOWER RICE - SM/LG	GF, V, VEGAN	8 / 15
It's a yummy low-carb substitute for regular rice.		
EXTRA PLAIN BASMATI RICE - SM/LG		3/5

ALL CURRIES ARE GLUTEN FREE AND SERVED WITH COMPLIMENTARY BASMATI RICE



ENHANCER

SAUCE - MINT/TAMARIND	4
SWEET MANGO CHUTNEY	4
MIXED PICKLE	4
CUCUMBER RAITA	8

KHANA SWEETS

GULAB JAMUN	12
Served with home made ice cream.	
MANGO KULFI	6
KESAR (SAFFRON) PISTACHIO KULFI	6

BEVERAGES
WINE

	Glass	Bottle
Sparkling	12	40
Rose	10	30
Pinot Gris	10	30
Chardonnay	10	30
Sauvignon Blanc	10	30
Pinot Noir	10	30
Merlot	10	30
Shiraz	10	30

SPIRITS

Whisky / Gin / Rum / Vodka / Tequila / Brandy	12
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BEER & CIDER

	Bottle
Kingfisher Strong	600ml 15
Kingfisher Lager	330ml 9
Steinlager Premium Light	330ml 9
Little Creature	330ml 10
Cider	330ml 9

NON ALCOHOLIC BEVERAGES

Juices / Soft Drinks	5
Coconut Water / Ginger Beer / LL Bitters	6
Mango Lassi	8
Sparkling Water	10