

**KHANA BITES
INCLUDES
VEGETARIAN & VEGAN**

- POPPADUMS & PICKLE BOX** GF, Vegan 10
Delicious assortment of poppadums with a mango chutney & mixed pickle.
- VEGE KOFTAS** GF, Vegan 12
Mashed vegetable balls mixed made from agria potatoes, mild spices, spinach and served with tamarind sauce.
- ONION BHAJIS** GF, Vegan 12
Onion fritters coated in lightly spiced chickpea batter and served with tamarind sauce.
- KHANA SAMOSA** Vegan 8
India's favourite snack!! - served with tamarind sauce.
- CAULIFLOWER FLORETS - HALF/FULL** GF, Vegan 16 / 28
Tempura of cauliflower florets cooked in garlic, chilli & soy sauce.
- VEGAN PLATTER - MINI/FULL** GF, V 16 / 28
A Vegan platter of samosa, onion bhajis, vege koftas and served with fresh salad and tamarind sauce.
- CHICKEN TIKKA - HALF/FULL** GF 21 / 36
Boneless marinated free range chicken chunks cooked in the tandoor and served with tangy fresh salad and mint sauce.
- MIXED PLATTER - HALF/FULL** 21 / 36
A sharing platter of samosa, onion bhaji and chicken tikka comes with fresh salad, mint & tamarind sauce.

KHANA SALADS

- CHICKEN TIKKA SALAD** GF 20
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.
- Extra piece of Chicken Tikka 5

**ALL CURRIES ARE GLUTEN FREE AND SERVED
WITH COMPLIMENTARY BASMATI RICE**

Indian cuisine
Khana
on the shore

DINNER MENU

KHANA SPECIALTIES

- GOAT CURRY** GF 28
Boneless goat meat cooked in a chef special sauce.
- CHICKEN TIKKA MASALA** GF 24
Chicken tikka cooked with capsicum, chopped onion, fresh coriander in tangy curry.
- LAMB ROGAN JOSH** GF 25
A traditional Kashmiri curry, cooked for 2 hours. In-house specialty.
- KHANA BUTTER CHICKEN** GF 24
A signature dish - chicken tikka cooked in a creamy, tomato based curry.



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**CURRIES
INCLUDES VEGETARIAN
& VEGAN PROTEIN**

- MADRAS**
A south Indian curry cooked with mustard seeds, curry leaves, chilies and coconut cream.
- Vegetables GF 20
Chicken GF 24
Lamb GF 25
Hapuka Fish GF 26
King Prawns GF 27
- KORMA**
Smooth creamy and refined curry made of onions, fresh cream and paste of cashew nut and spices.
- Vegetables GF 20
Chicken GF 24
Lamb GF 25
Hapuka Fish GF 26
King Prawns GF 27
- SAAG**
Spinach gravy cooked with mild Indian spices.
- Aloo (agriya potato) GF, V, Vegan 20
Paneer GF, V 22
Chicken GF 24
Lamb GF 25
Hapuka Fish GF 26
King Prawns GF 27
- VINDALOO**
Vindaloo sauce made from onion, tomato and goan spices.
- Vegetables GF, V, Vegan 20
Paneer GF, V 22
Chicken GF 24
Lamb GF 25
Hapuka Fish GF 26
King Prawns GF 27
- KADHAI**
A North Indian Masala curry.
- Vegetables GF, V, Vegan 20
Paneer GF, V 22
Chicken GF 24
Lamb GF 25
Hapuka Fish GF 26
King Prawns GF 27

Indian cuisine

Khana

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CURRIES FRESH VEGETABLES & LENTILS

KHANA DAL MAKHANI GF, V, Vegan 20
Black lentils & red kidney beans stewed on a slow fire and finished with spices, fresh cream and herbs.

Vegan version with coconut cream 2

TADKA DAL (AN INDIAN FAVOURITE) GF, V 20
Yellow lentils tempered with cumin seeds & assorted herbs.

KHANA CHANNA MASALA GF, Vegan 20
Chickpeas cooked in a chopped onion & tomato gravy and garnished with fresh coriander.

HOME STYLE VEGETABLE FRY Vegan 20
Chef's special 7+ fresh vegetables in home style dry curry.

BIRYANI / FLAVOURED RICE

LAMB GF 25
Indian Pilaf cooked with lamb and flavored with herbs & spices

CHICKEN GF 24
Indian Pilaf cooked with chicken and flavored with herbs & spices

VEGETABLE GF, Vegan 20
Indian Pilaf cooked with fresh vegetables and flavored with herbs & spices.

EXTRA PLAIN BASMATI RICE - SM/LG 3/5

ENHANCER

SAUCE - MINT/TAMARIND 4

SWEET MANGO CHUTNEY 4

MIXED PICKLE 4

CUCUMBER RAITA 7

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

DINNER MENU

FRESH TANDOORI BREADS

request vegan version with olive oil

PLAIN NAAN V 4
Leavened flat bread made from white flour and baked in clay oven

ROTI V 4
Leavened flat bread made from wholemeal flour and baked in clay oven.

BUTTER NAAN V 7
Layered flat bread with butter and baked in clay oven.

GARLIC NAAN V 6
Leavened flat bread made from white flour, crushed garlic and baked in clay oven.

CHEESE NAAN V 7
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
leavened flat bread made from white flour, garlic, mozzarella and baked in clay oven.

STUFF NAAN / KULCHA / PARATHA V 10
Leavened flat bread made from white flour/whole meal flour with your choice of stuffing of either Paneer, or Potato.

POPPADUMS GF, Vegan 6

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KHANA SWEETS

GULAB JAMUN 8
Traditional cardamom flavoured milk dumplings

KULFI - MANGO 8
Our in-house made ice cream

BEVERAGES

WINE

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

BEER & CIDER

		Bottle
Kingfisher Strong	600ml	15
Kingfisher Lager	330ml	9
Steinlager Premium Light	330ml	8
Little Creature	330ml	10
Cider	330ml	8

SPIRITS

Whisky / Gin / Rum / Vodka / Tequila / Brandy 12

NON ALCOHOLIC BEVERAGES

Juices / Soft Drinks - Coke / Diet Coke / Sprite 5

Coconut Water / Ginger Beer / LL Bitters 6

Lassi - Mango / Rose / Salted 10

Sparkling Water 10