

Born in India in 1846, khaki moved from army camps and '70s safari suits to a shorthand for grit and effortless style. At KHAKI, that arc becomes a culinary language; heritage, migration, and a rebellious contemporary Indian spirit expressed with precision on every plate and in every glass that honor the diverse culinary traditions of India.

Our kitchen is seasonal and ingredient-led, with responsible hyper-local sourcing and disciplined technique. KHAKI is a Neighborhood Bar & Canteen where tradition meets modern India; classic warmth, considered craft, and the easy generosity of an old-world canteen, executed with contemporary polish.

Our menu is designed for abundance. Begin with shared starters, allow for a main course each, and complement the table with larger plates and breads to share.

STARTERS VEGETARIAN

SWEET POTATO & PATTI CHAAT \$16

Charred Sweet potato, crisp spinach & kale, sweet and sour yogurt, chutneys, pomegranate and golden sev. *gluten-free. dairy*

MALAI MUSHROOM \$18

Grilled Portobello and maitake mushrooms, chilli-Amul cheese fondue, walnut and garlic crumble. *gluten-free. dairy. tree nuts*

CAULIFLOWER KOLIWADA \$14

Crisp-fried cauliflower in a chili-garlic marinade. A Mumbai street classic with roots in the Koliwada fishing community. *gluten-free. vegan*

EDAMAME AVOCADO BHEL \$16

Crisped edamame, tossed with avocado, green apple, and mango, crunchy murmura, radish and togarashi. *gluten-free. vegan. sesame. soy*

JACKFRUIT CUTLET \$14

A Kolkatta classic with a Khaki spirit. Spiced Jackfruit and potato, crumb-fried till crisp, pickled vegetables, mustard mayo. *gluten-free. vegan*

RAGDA PANI PURI \$11

A DIY classic of crisp wheat puffs filled with a warm, Mumbai style white pea mash. Chilled young mango water. 6pcs. *wheat. vegan*

STARTERS NON-VEGETARIAN

ADRAKI LAMB CHOPS (4) \$38

Prime single cut lamb chops, Burrah marinade, grilled to smoky perfection. Sliced red onion & green chili. 4 chops. *gluten-free*

CHICKEN MALAI TIKKA \$18

Boneless chicken thigh steeped and rested in yogurt, butter, Amul cheese, warming spices and slow roasted for its signature tender bite. *dairy. gluten-free*

SHRIMP GHEE ROAST \$19

Tiger shrimp marinated in an Udupi ghee roast masala, grilled, crispy curry leaves, house-roasted podi, and a touch of ginger. *shellfish. gluten-free*

SALMON TIKKA \$19

Fresh wild Atlantic Salmon marinated in tandoori spices and mustard oil. Cilantro and Indian chilli chutney. *fish. gluten-free.*

PARSI CHICKEN KEEMA \$19

A Mumbai Irani café classic. Ground chicken, slow-cooked and finished with crisp salli potatoes. Butter toasted ladi pao. Extra pao \$4. *gluten. dairy. dairy-free option*

RAYALASEEMA CHICKEN \$18

Boneless chicken, tossed in a spicy coconut masala, crisp coconut & curry leaves. *gluten-free*

DRINKS

WATER - SPARKLING/STILL \$9 | BEER \$9

COKE \$5 | DIET COKE \$5 | SPRITE \$5 | GINGER BEER \$6

MANGO LASSI \$9 | MASALA CHAI \$6 | ASSORTED TEAS \$6

LEMONADE - PASSION FRUIT | SPICY GUAVA \$7

SHARBAT Watermelon, Rooh Afza, condensed milk, sliced apple \$11

MATCHA MULE Orange, pineapple, coconut, matcha \$11

LALAJEE Apple, mango shrub, citrus \$12

CHARDONNAY \$12 | PINOT NOIR \$13 | CABERNET \$13 | SAUVIGNON BLANC \$12

We use Halal meats. Menu items labeled gluten-free, nut-free, or vegan are prepared in a shared kitchen where allergens may be present. While we take precautions, trace amounts are possible. Please inform your server of any allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

For parties of 3 or more, a 20% gratuity is added to all checks, and 100% goes directly to our team. A 5% surcharge supports employee well being and fair wages.

MAIN COURSE VEGETARIAN

VEGETABLE DUO - A TASTE OF PUNJAB & KASHMIR \$28

Velvety yet rustic Saag Paneer. *dairy. gluten-free* | Fiery Kashmiri Pandit Dum Aloo. *gluten-free*

PANEER PINWHEEL \$26

Thinly sliced ribbons of paneer layered with spiced dried fruits and nuts, rolled into pinwheels and roasted in the tandoor, placed on a creamy tomato sauce. *tree nuts. dairy. gluten-free*

ZUCCHINI-RICOTTA KOFTA \$24

Zucchini and ricotta cheese kofta, gently placed in a dum-style gravy. *tree nuts. dairy. gluten-free*

MILLET AND BUTTERNUT SQUASH KHICHDI \$22

A soulful and timeless dish of ancient kodo and foxtail millet with saffron ghee, moong daal, butternut squash, green peas, grilled vegetables. House made tomato achar and papad. *dairy. vegan option. gluten-free*

KADHI PATRA \$23

A reimagined cross-regional classic. Gujarati steamed taro leaf rolls layered with spiced gram flour, grilled and simmered in a tangy yogurt-chickpea flour Rajasthani kadhi. *dairy. gluten-free*

COCONUT CURRY ROAST CAULIFLOWER \$22

Charred cauliflower layered with a coconut-tomato-onion gravy, and a touch of fresh ginger. *vegan. gluten-free*

STUFFED BANARASI ALOO \$24

A regal dish from the kitchens of the city of lights, Banaras. Golden potatoes, hollowed and stuffed with a decadent blend of khoya, cashews, and currants and rested in a velvety saffron gravy. *tree nuts. dairy. gluten-free*

MAIN COURSE NON-VEGETARIAN

LAMB SHANK PURDAH BIRYANI (for 2) \$46

Fall-off-the-bone braised lamb shank layered with aged basmati rice, and sealed beneath a golden wheat-dough, the purdah. Served tableside with raita and bone-broth salan. *dairy. gluten-free option*

CHAMPARAN HANDI MUTTON \$30

Rural Bihari classic of fresh, local baby goat slow-cooked in a sealed clay pot with mustard oil, whole garlic, and earthy spices. *gluten-free*

DAK BUNGALOW CHICKEN \$25

Old Bengali curry of chicken drumsticks braised in mustard oil, yogurt and green chilli with potatoes and a hard-boiled egg. *dairy. egg. gluten-free*

MANGALOREAN BEEF SUKKA \$30

Beef pepper fry, slow-cooked until tender with the traditionally robust Mangalorean Catholic Bafat spice blend, ghee, and onion-tomato masala. Best enjoyed with uthappam. *gluten-free*

MEEN POLLICHATHU (for 2) \$42

A Kerala backwater classic of fresh whole butterflied branzino marinated in coconut-kokum-tomato masala, wrapped in banana leaf, seared, then baked. A larger dish, presented with coconut rice. *fish. gluten-free*

PRAWN MOILEE \$28

A heritage curry from Kerala's shores; prawns with coconut milk, lemongrass, raw mango, curry leaves, and mild coastal spices. Best enjoyed with rice. *shellfish. gluten-free*

BUTTER CHICKEN \$26

Delhi's post-partition classic, a true stroke of culinary genius. Tandoor-charred boneless chicken thigh simmered in a creamy tomato and red pepper sauce. *tree nuts. dairy. gluten-free*

ACCOMPANIMENTS

THE KHAKI DAL MAKHANI \$16 *dairy. gluten-free* | SAAG PANEER \$17 *dairy. gluten-free*

UTHAPPAM - PLAIN | CHILI-ONION \$8 *gluten-free*

TANDOORI ROTI - PLAIN | BUTTER \$5

NAAN - PLAIN \$5 | GARLIC \$5 | BUTTER \$5 | CHEESE \$7 | CHILI-CHEESE \$8

AGED BASMATI RICE \$5 | BONE-BROTH BIRYANI RICE \$8 | BUTTERED PAO \$5

ONION AND GREEN CHILI \$3 | CUCUMBER-MINT RAITA \$5