

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 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 naan to share.

STARTERS VEGETARIAN

- RAGDA PANI PURI \$10**

A DIY classic of crisp wheat puffs filled with warm yellow pea curry. Chilled green mango water. 6pcs *gluten. vegan*
- DAHI PURI \$10**

Crispy wheat puffs filled with avocado, potatoes, green mango, tamarind and mint chutneys, sweet-tart yogurt foam, raspberry chaat masala. 4pcs *gluten. dairy*
- CURD RICE ARANCINI \$13**

Crispy curd rice arancini, scented with curry leaf, mustard seed, and asafetida. Smoked tomato pachadi. 4pcs *gluten-free. dairy*

- 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 \$15**

Crisped edamame, tossed with avocado, green apple, and mango, crunchy black rice, radish and togarashi. *gluten-free. vegan. sesame. soy*
- TANDOORI MALAI MUSHROOM \$18**

Tandoori charred portobello and maitake mushrooms, chilli-Amul cheese fondue, walnut-garlic crumble with butter toasted ladi pao. *gluten. dairy. tree nuts. gluten-free option*

STARTERS NON-VEGETARIAN

- ANDHRA CHILLI CHICKEN \$18**

Boneless chicken stir-fried in ghee and Guntur chillies, crisp coconut & curry leaves, finished with Andhra podi. *dairy*
- 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 \$5. *gluten. dairy. dairy-free option*

- SHRIMP GHEE ROAST \$20**

Tiger shrimp marinated in an Udupi ghee roast masala, grilled, crispy curry leaves, house-roasted podi, and a touch of ginger. *shellfish. gluten-free*
- THE KHAKI KABAB \$20**

Boneless chicken steeped and rested in yogurt, Amul cheese, and roasted in the Tandoor for its signature tender bite. *gluten-free. dairy*
- TANDOORI FISH TIKKA \$21**

Wild fresh Swordfish marinated in tandoori spices and mustard oil. Cilantro and Indian chilli chutney. *fish. gluten-free*

DRINKS

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

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

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

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

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

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

LALAJEE Apple, mango shrub, citrus \$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 4 or more, a 20% gratuity is added to all checks, and 100% goes directly to our team. A 5% surcharge supports employee mandates, fair wages, and benefits.

MAIN COURSE VEGETARIAN

TANDOORI CAULIFLOWER \$22

Tandoor-charred cauliflower layered with a coconut-tomato-onion gravy, green garlic chutney and a touch of fresh ginger. *vegan. gluten-free.*

KADHI PATRA \$22

A cross-regional classic reimaged. Steamed taro leaf rolls layered with spiced gram flour, grilled and simmered in a tangy yogurt-chickpea flour curry. *dairy. gluten-free*

STUFFED BANARASI ALOO \$24

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

ZUCCHINI AND RICOTTA KOFTA \$24

Zucchini and ricotta cheese dumplings, gently placed in dum-style gravy. *tree nuts. dairy. 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 and red pepper sauce. *tree nuts. dairy. gluten-free*

MAIN COURSE NON-VEGETARIAN

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*

CHICKEN BUTTER MASALA \$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. *dairy. 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*

CHAMPARAN HANDI MUTTON \$30

Rural Bihari tender bone-in baby goat slow-cooked in a sealed clay pot with mustard oil, whole garlic, and house spices. *gluten-free*

MANGALOREAN BEEF SUKKA \$30

Beef pepper fry, slow-cooked until tender with the traditional Mangalorean Catholic Bafat spice blend, ghee, and onion–tomato masala. *gluten-free*

MEEN POLlichATHU \$42

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

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*

ACCOMPANIMENTS

THE KHAKI DAL MAKHANI \$16 *dairy. gluten-free*

NAAN PLAIN | GARLIC | BUTTER \$5

CHEESE NAAN \$7 | CHILI-CHEESE NAAN \$8 | BUTTERED PAV \$5

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

ONION AND GREEN CHILI \$3

CUCUMBER-MINT RAITA \$5

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DESSERT

GULAB JAMUN CRÈME BRULEE \$12

RASMALAI TRES LECHES \$12

TENDER COCONUT AND \$12

CUSTARD APPLE KHEER *vegan*

ICE CREAM \$7

VANILLA BEAN CHOCOLATE

TEA

DARJEELING BLACK TEA \$6

ORGANIC HIMALAYAN GREEN TEA \$6

HIBISCUS ROSE CAFFEINE FREE \$6

EXOTIC ASSAM BLACK TEA \$6

MASALA CHAI \$6 refil gratis

FINAL PROVISIONS

RAMOS PINTO LBV PORTO 18 \$13

DISZNÓKŐ TOKAJI SZAMORODNI 21 \$13

HENNESSY VS COGNAC \$14

EAGLE RARE 10 \$19 BLANTON'S \$25

LAPHROAIG 10 \$14 OBAN 14 \$27

GLENLIVET 15 \$27 MACALLAN 12 \$29

ABERFELDY 21 \$39 BOWMORE 18 \$45

2 OZ POURS

A mandatory 20% gratuity will be applied for parties of 4 and above.
As a way to offset rising costs we have added a 5% surcharge to all checks.



SOCIAL HOUR COCKTAILS

- MATCHA MULE NA \$10
- LALAJEE NA \$10
- PINA COLADA \$11
- HUGO SPRITZ \$11
- ESPRESSO MARTINI \$12
- AK'S OLD FASHIONED \$12

BEER WINE

- LAGUNITAS IPA \$5
- HEINEKEN 0.0 \$5
- MODELO ESPECIAL DRAUGHT \$7
- CABERNET SAUVIGNON \$10
- SAUVIGNON BLANC \$10

SMALL BITES

- SPICY PEANUTS \$6
- PERI PERI MAKHANA \$7
- CHANA CHOR GARAM \$7
- TUNA TOSTADA BHEL \$14

SOCIAL HOUR DAILY 4-6
OFFERED IN THE BAR & PATIO

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