



Khaki, born in South India as a humble dye, has evolved into a global symbol of grit, resilience, and understated elegance. Once worn by soldiers and later redefined by Indian icons through the iconic safari suit, khaki journeyed from colonial power dressing to a marker of cultural reinvention. This spirit of adaptability and heritage lives on at KHAKI: A Neighbourhood Bar & Indian Canteen, where tradition meets modern India.

STARTERS VEGETARIAN

RAGDA PANI PURI (6 pcs) \$12

Semolina Puff, filled with warm yellow peas curry, topped with tamarind & mint flavored water

DAHI PURI (6 pcs) \$12

Semolina Puff filled with avocado, potatoes, red onions, green mango, tamarind and mint chutney, topped with sweet and sour yoghurt, raspberry chat masala

SWEET POTATO & PATTACHAT \$12

Roasted Sweet potato chunks, sweet and sour yogurt, mint & tamarind chutney, layer of crispy fried spinach & kale, pomegranate and sev

AVOCADO & BEET SALAD \$12

Charred garbanzo mixed with red onion, green mango, roasted beet, cilantro and avocado. Plated with hummus, radish julienne, dosa crisp and togarasi

JACKFRUIT CUTLET (2pcs) \$12

Calcutta classic – crumb-fried Jackfruit and potato cutlet served with house pickled vegetables and kasundi mayo

TANDOORI MALAI MUSHROOMS \$14

stuffed portobello cooked in tandoor, with amul cheese emulsion, topped with caramelized walnut crumb and green garlic chutney

PANEER BHURJI SPRING ROLL (4pcs) \$14

Sach organic paneer, cooked with onion tomato masala, wrapped and golden fried until crispy. Served with Gujrati garlic chutney

SOY KEEMA QUESADILLA (2pcs) \$14

Soy keema, and jack cheese stuffed grilled tortillas, served with green salad, roasted pepper pachadi and coriander jalapeño chutney

STARTERS NON VEGETARIAN

TUNA BHEL TOSTADA \$20

Ahi tuna, cut into small cubes , mixed with red onion, green mango, radish and cilantro. Served top of blue corn tostada with avocado pachadi

PARSI CHICKEN KEEMA \$16

Grounded chicken cooked with house masala, topped with potato straws and served with butter toasted PAO bread

ANDHRA CHILLI CHICKEN \$18

Boneless chicken cubes Stir-fried in ghee served with Guntur chilli, lemon sour cream, andhra podi

LAMB BURRAH KEBAB (2PCS) \$22

From the streets of Delhi -6, marinated lamb chops crumbed and shallow- fried in ghee, served with radish and walnut chutney

ROSE CHICKEN MALAI TIKKA \$18

Succulent boneless chicken, marinated with rose and cream cheese, cooked in tandoor tossed in saffron cream

TANDOORI SWORDFISH TIKKA \$18

Swordfish steak marinated with mustard, cooked in tandoor and served with coriander & jalapeno chutney

PRAWN KOLIWADA \$20

Semolina crusted tiger shrimp, served with Chili mayo and dry garlic thecha

BBQ TAMARIND PORK RIBS \$16

Slow-braised baby back ribs, glazed with sweet and spicy tamarind sauce served with picked vegetable

ASSORTED KEBAB PLATTER \$38

Lamb burrah kebab 2pc, pork ribs 2pc, fish tikka 2pc, Rose tikka 2pc with malabar porotta, lachha onion and chutneys

A mandatory 20% gratuity will be applied for parties of 6 and above.

As a way to offset rising costs we have added a 4% surcharge to all checks. You may request to have this removed from your check

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



MAIN COURSE VEGETARIAN

BHARLI VANGHI (3 pcs) \$20

Baby eggplants stuffed with flavorful and spicy masala , served with a classic Maharashtrian peanut and coconut gravy

SEASONAL VEGETABLE STEW \$20

Mélange of seasonal vegetables simmered in delicate and aromatic stew made with coconut milk and spices

ZUCCHINI AND RICOTTA KOFTA (3 pcs) \$22

Zucchini and ricotta cheese dumplings , Simmered in Saffron and Yogurt base Dum gravy

MILLET AND BUTTERNUT SQUASH KHICHDI \$22

Kodo and Foxtail millets cooked with yellow moong dal, butternut squash and green peas, served with tomato achar and roasted papads

PANEER PASANDA MAKHNI \$24

Organic Sach Paneer stuffed with nuts and spices, layered and cooked in tandoor, served with roasted tomato and red pepper makhani

MAIN COURSE NON VEGETARIAN

CHICKEN TANGDI GHEE ROAST \$22

Tangy and spicy chicken drumstick, cooked in tamarind, jaggery, curry leaf and ghee masala

BUTTER CHICKEN \$24

Tandoor- cooked boneless succulent chicken pieces, simmered in a creamy tomato and red pepper sauce

PRAWN MOILEE \$26

Classic kerala style prawns curry, flavored with coconut milk , raw mango, curry leaf and coastal spices

WILD ALASKAN COD – PATURI \$28

Wild Alaskan Cod filet wrapped in a banana leaf with Bengal mustard, poppy seeds and coconut, grilled and then baked in the oven

LAMB SHANK BIRYANI \$30

Lamb shank cooked with basmati rice and aromatic spices, served with roasted egg , raita and laccha onion

CHAMPARAN HANDI MUTTON \$30

Slow-cooked, smoky rich Mutton curry, cooked and served in a clay pot, flavored with a classic blend of whole and ground masala from Champaran

MANGALOREAN BEEF SUKKA \$30

Semi dried tender pulled beef , flavored with bafat spice blend , ghee, black pepper and onion tomato masala

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ACCOMPANIMENTS

RAITA \$5

BASMATI RICE \$5

NAAN (GARLIC/PLAIN) \$5

CHILI CHEESE NAAN \$8

MALABAR PARANTHA \$5

CHICKPEA CURRY \$6

DAL MAKHANI \$12

ONION, TOMATO AND CUCUMBER SALAD \$5

DESSERT / SWEET

GULAB JAMUN - CRÈME BRULEE \$12

House made vanilla custard, slow baked with Gulab jamun, topped with a layer of caramelized sugar

RASMALAI & MANGO – TIRAMISU \$12

Rasmalai layered with mango and mascarpone cream and dusted with cocoa powder

SAFFRON AND PISTACHIO ICE CREAM (1 Scoop) \$5

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