



KHWASH

KHWASH – Café & Restaurant
3rd Cross Kaggadasapura Main Road Bangalore – 560093
Call Us: 080 42229296

Khwaish Café & Restaurant

LAZEEZ SHORBA:

Surkh Tamatar Shorba

(Tomato Stock seasoned with Indian spices)



50

Bahar-e-Subz

(Shorba with vegetables and flavored with Indian spices)

55

Palak Aur Gucchi Ka Taal Mel

(Puree of spinach subtly flavoured with fresh Mushrooms and spices)

55

Murg Jahangiri Shorba

(Clear chicken stock simmered with Indian spices and finished with a sprinkle of lemon juice and fresh coriander)

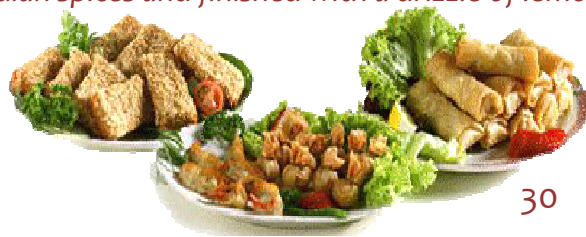
59

Yakhni Shorba

(Highly flavored mutton stock simmered with Indian spices and finished with a drizzle of lemon juice and fresh mint)

65

SHURUAT - TANDOORI KHAZANA (VEG):



Masala Papad

30

Chatpate Tandoori Aloo

(Potatoes stuffed with Paneer and vegetables with a blend of spices & baked in tandoor)

80

Bhindi Jaipuri

(Crispy clutters of ladyfinger in a batter of gram flour and corn flour)

80

Masaledar Kurkure

(Spicy and tangy potato & mattar stuffed rolls)

85

Hara Bhara Kabab

(Deep fried cake with vegetables, Fenugreek and spices)

85

Paneer Tikka Multani

(Cubes of cottage cheese reserved in an ajwain laced yoghurt marinade redolent of large cardamom, grilled to perfection)

95

Achaari Paneer Tikka 95
(Chunks of fresh cottage cheese generously coated with mixed pickle marinade)

Tandoori Khumb 95
(Chopped mushroom generously coated with tandoori spices)



Subzi Ki Seekh 95
(Crushed assorted vegetables, gram flour and cottage cheese seasoned with selected spices skewered and cooked in tandoor)

Paneer Shaslik 95
(Stick of tandoor roasted paneer, capsicum, tomato & onion with sprinkled spices)

Paneer Sandwich 95
(Tandoor roasted Paneer chunks stuffed with cheese, cashew nuts & spices in between)

Shakahari Kabab Platter 199
(Platter with all varieties of veg. starters)



SHURUAT- TANDOORI KHAZANA (NON VEG)

Murg Angaar (Tandoori Chicken – Half / Full) 125 / 250
(Spring chicken marinated with yoghurt, ginger, lemon juice and ground spices roasted in tandoor)

Murg Hariyali Kabab 150
(Boneless chicken marinated in ginger, garlic, yoghurt and mint cooked in tandoor)

Murg Tikka 150
(Succulent pieces of chicken marinated in home ground spices and cooked till perfection)

Murg Malai Kabab 150
(Boneless pieces of chicken flavoured with fresh cream, cashew, cheese & spices)

Murg Ka Soola 150
(Marinated chicken cooked with mint and awadhi spices and cooked in a clay oven)

Bhatti Ke Tukde 150
(Boneless pieces of chicken marinated in special “Bhatti” spice and char grilled to perfection)

Murg Kali Mirch 150
(Chicken chunks cooked with spices and black pepper in tandoor)

Murg Ki Potli 165
(Select stripes of chicken breast carefully marinated with herbs & bundled with exotic chicken mince and roasted in tandoor)

Zafrani Bharwan Tangri Kabab 165
(The delectable dish recreates the magic of Punjab, traditionally saffron marinated drumsticks stuffed with chicken minced)

Gilafi Seekh Kabab 165
(Chicken mince infused with fresh herbs and a myriad of spices that provide a unique symphony of subtle flavours, skewered on seekh and char-grilled)

Raunaq-e-Seekh (Murg & Gosht) 175
(The traditional kabab of chicken and mutton mince dons a colourful garb with the signing flavors of coriander, ginger and spring onions, creating an extra ordinary play of tastes)

Gosht Seekh Kabab 175
(Minced mutton infused with fresh herbs and a myriad of spices that provide a unique symphony of subtle flavours, skewered on seekh and char-grilled)

Shammi Kabab 165
(The original kabab – patties of minced mutton cooked with cinnamon, cardamom and Bengal gram, stone ground and cooked on a griddle)

Achari Fish Tikka 195
(Boneless fish marinated with yoghurt, ginger, garlic and gram flour flavoured with Indian spices and cooked in tandoor)

Jhinga Tandoori 195
(Prawns marinated in curd and spices, cooked in a clay oven)

Maharaja Platter 350
(Combination of all varieties of kabab)



MAIN COURSE:

SUBZION KE NAZRANE HANDI SE:

Aloo Dum Banarasi 95
(Baby potatoes bathed in tangy yoghurt based gravy. This asafetida and ginger spiced Banarasi gravy gets its distinct flavor from mustard oil and freshly crushed aniseed)

Subz Kadhai

(Diced vegetables cooked with spices and kadhai masala)



95

Bhindi Do Pyaaza

(Baby okra with mix masala tossed with baby onion, green chillies and masala)

95

Khiley Phool

(Tiny florets of cauliflower and potato tempered with spices, stir fried with bell peppers, tomatoes and fresh coriander)

95

Makai Palak Lahori

(Sweet Corn cooked with Spinach and spices and tossed with cream)

95

Subz Mela (Mix Veg)

(Combination of seasonal vegetables, finished in yellow gravy & Indian spices)

95

Subz Chakarchal

(Minced veg gravy with Potato, cottage cheese and spinach)

95

Khumb Hara Pyaaz

(Button mushrooms and spring onions tossed in a lean cumin and dry red chilli tempered masala of onions and tomatoes, garnished with pickled ginger juliennes)

125

Khumb Mattar Ki Subzi

(Button mushrooms, peas tossed in robust onion tomato masala and ginger)

125

Zafrani Malai Kofta

(Cottage cheese dumplings filled with nuts and saffron simmered in rich tomato and cashew nut gravy)

145

Shahjahani Nargisi Kofta

(Vegetables, Cottage cheese and khova Koftas done in slightly sweet dum gravy)

145

PANEER KE NAZRANE HANDI SE:

Paneer Makhani

(Cubes of cottage cheese simmered in a creamy tomato gravy, prepared in the traditional style – with oodles of butter and cream)

125

Shahi Paneer

(Cubes of cottage cheese cooked in dry fruit gravy)

125



Paneer Tikka Lababdar

125

(Char grilled tikka of paneer tossed in creamy masala of onions and tomatoes with pickle ginger juliennes)

Paneer Banjara Hara Pyaaz

125

(Paneer and spring onions stir fried with cumin, coriander seeds, pepper and red chilies)

Palak Paneer

125

(Traditional favourite of cottage cheese dices and a smooth blend of spinach, cooked in traditional spices)

Paneer Pudina Masala

125

(Paneer cubes cooked with mint paste and done in Indian gravy)



Paneer Pasanda

125

(Golden brown Paneer pieces cooked with rich cashew nut and tomato gravy)

Paneer Khurchan

125

(Shredded Paneer cooked in Indian gravy and garnished with ginger juliennes)

DAL KI BAHAR:

Dal Tadka

90

(Yellow lentil tempered with asafetida, dry red chilies and tomatoes)

Dal Palak Double Tadka

100

(Shredded Spinach cooked with yellow lentils and tempered heavily with garlic)

Dal Pancharanga

100

(Five different lentils cooked in butter and garnished with spiced onion)

Dal Makhani

110

(Black lentil delicacy incorporating fresh tomato and garlic, simmered overnight on charcoal, finished with cream and served with a dollop of butter)

Pindi Chana Masala

115

(Traditional Punjabi chole – a North Indian delicacy made with chick peas)

Punjabi Rajma Masala

115

(Kidney beans cooked with traditional Punjabi spices)



MURG KE NAZRANE HANDI SE:



Murg Makhanwala 150

(All time favourite – tandoor grilled chicken in an ambrosial tomato gravy cooked in the classical way, with oodles of butter and cream)

Murg Kadhai 150

(A royal preparation of chicken in onion, tomato gravy flavoured with coriander seed and peppercorns.)

Murg Khurchan 150

(Stir fried shredded tandoori chicken cooked in Indian gravy and garnished with ginger juliennes)

Murg Mirch Masala 150

(Succulent cubes of chicken cooked in spicy onion gravy – a Punjabi favourite.)

Lazeez Murg Tikka Masala 150

(Succulent chicken pieces cooked in masala, garnished with capsicum, onions and tomatoes)

Murg Tikka Lababdar 150

(Succulent chars grilled boneless chicken tikka tossed in a creamy masala of tomato n onion with pickled ginger juliennes)

Murg Patiala 155

(Tender chicken cooked with hunged curd in traditional Punjabi style brown & green gravy nicely wrapped with omlette)

AUR AB GHOST KE NAZRANE HANDI SE:



Kashmiri Rogan Josh 175

(Tender mutton cooked in Kashmiri spices)

Bhuna Gosht 175

(Tender pieces of boneless mutton tossed in a spicy onion tomato masala, topped with ginger julienne and finely chopped fresh coriander)

Keema Mattar 175

(Minced mutton cooked with garden fresh peas and whole spices)

Khwaish Special Gosht 180

(Mutton with bone cooked with minced mutton and spices)

Gosht Vindaloo 175
(Spicy mutton and fried potato gravy with a hint of tamarind)

BASMATI KA KHAZANA:

Gosht Ki Dum Biryani 175
(Cuts of mutton chunks, cooked with fine basmati rice in 'Dum style')

Lucknowi Murg Biryani 155
(Basmati rice cooked with succulent pieces of chicken steeped in yoghurt, mint and saffron)

Keema Biryani 180
(Basmati rice cooked with minced mutton and Indian spices)

Subz Dum Biryani 135
(A colourful combination of garden fresh vegetables and aromatic basmati rice cooked on dum)

Kashmiri Pulao 125
(Traditional Kashmiri Pulao with fruits and nuts)

Jeera Rice 95
(Basmati rice tossed with onion and cumin)

Peas Pulao 110
(Basmati rice cooked with peas & spices)

Ghar Ke Chawal 65
(Steamed rice)

NAAN AUR ROTIYON KA KHAZANA:

Tandoori Roti 20

Butter Tandoori Roti 25

Khasta Roti / Missi Roti 20

Romali Roti 20

Plain Naan 20

Butter Naan / Garlic Naan 25

Laccha Paratha 20

Pudina / Gobhi / Aloo Paratha 25

Paneer Paratha 30

Mughlai Paratha 45



Keema Paratha	50
Plain Kulcha	20
Stuffed Kulcha Aap Ki Pasand (Aloo/Paneer/Onion)	30
Roti Ki Tokri	125

SALAD AUR DAHI KA DAUR:

Kachumber Salad	45
Hara Bhara Salad	45
Boondi Raita	35
Mixed Raita	30
Plain Raita	25

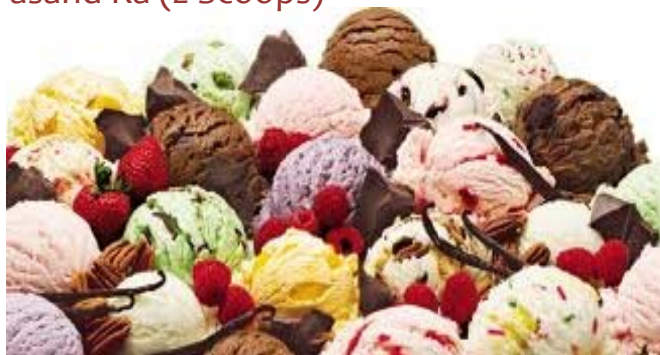


KHWAISH SPECIAL THALI (Mon – Friday):

Chote Nawab Value Meal – Veg (1 Veg starter, Paneer/Chole Gravy, Dal, Roti, Steamed rice, Salad, Raita & Gulab Jamun)	99
Chote Nawab Value Meal – Non Veg (1 Starter, Chicken curry, Dal, Roti, Steamed rice, Salad, Raita & Gulab Jamun)	110
Khwaish Shahi Thali – Veg (Tandoori Aloo, Paneer Tikka, Veg Seekh, Paneer Makhani, Dal tadka, Flavoured Rice, Naan, Raita, Salad and Dessert)	225
Khwaish Shahi Thali – Non Veg (Methi Mattar ke Kabab, Tandoori Chicken, Murg Seekh Kabab, Mutton/Chicken curry, Dal, Flavoured Rice, Naan, Raita, Salad & Dessert)	255

MITHAI KA DAUR:

Gulab Jamun (2 pieces)	25
Gulab Jamun Ice Cream Ke Sath	40
Moong Dal Halwa	40
Ice Cream Aap Ki Pasand Ka (2 Scoops)	50





Chinese

SOUP:

Sweet Corn Soup (Veg/Non Veg)	45/50
Manchow Soup (Veg/Non Veg)	50/55
Sweet & Sour Soup (Veg/Non Veg)	50/55

STARTERS:

Gobhi Chilly/ Gobhi Manchurian	65
Paneer Manchurian	75
Mushroom Manchurian	75
Chicken Chilly/ Chicken Manchurian	120
Chicken Pepper Fry	115
Mutton Pepper Fry	145

MAIN COURSE/GRAVIES:

Chicken in Garlic Sauce	125
Chilly Chicken	125
Hunan Chicken	135
Schezuan Chicken	140

RICE & NOODLES:

Veg Fried Rice/ Noodles	85
Egg Fried Rice/ Noodles	95
Chicken Fried Rice/ Noodles	110
Schezuan Fried Rice/ Noodles (Veg / Non Veg)	110/120

