

KHWANTM

A JOURNEY OF FLAVOURS

MENU

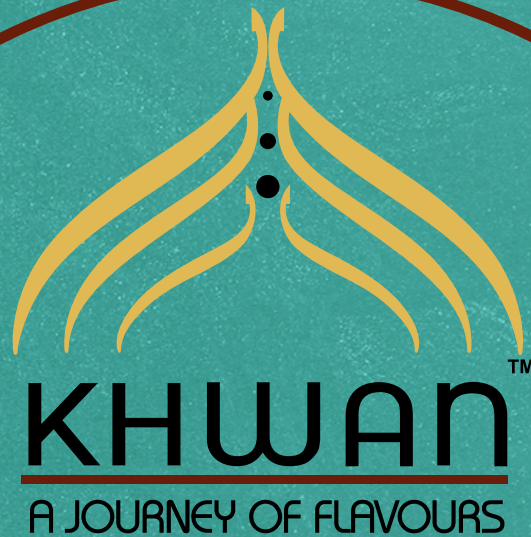
*RELISH THE MOST AUTHENTIC MUGHLAI
& HYDERABADI CUISINE IN THE CITY*

★ NOTE :- WE DON'T SERVE BEEF AT KHWAN





KHWAN



The ethereal term "KHWAN", originating from the depths of age-old culinary heritage, carries within it a profound tapestry of history and culture. It embodies a transcendent banquet, an opulent gathering woven with threads of unity and boundless hospitality, intricately enmeshed in the fabric of Persian tradition. To christen our dining haven with the name "KHWAN" is to summon forth an aura of cultural opulence, extending a gracious invitation to all who enter to partake in a symphony of shared sustenance.



Soups & Shorba :

VEGETARIAN

PRICE

MAKAI KA SHORBA

119

LUSCIOUS TEXTURE CREAMY CORN SOUP WITH A HINT OF INDIAN SPICE

DHANIYA TAMATAR KA SHORBA

119

PURÉED TOMATOES SPIKED WITH SPICES AND SEASONINGS AND GARNISHED WITH CORIANDER LEAVES

SAFED TAMATAR KA SHORBA

119

STOCK FLAVOURED WITH TOMATOES, SPICES AND LIGHT IN TEXTURE GARNISHED WITH SPICES

NON-VEGETARIAN

PAYA SHORBA

149

FLAVOURFUL CLEAR SOUP MADE WITH LAMB TROTTERS COOKED WITH DELICIOUS AROMATICS

MURGH ZAFFRANI SHORBA

149

CHICKEN BRAISED TO PERFECTION, STOCK FILLED WITH FLAVOUR TO TICKLE THE TASTE BUDS

YAKNI SHORBA

149

SIMPLE AND PERFECT IN TASTE YET RICH IN PROTEIN WITH DELICATE FLAVOURS TO INDUCE YOUR SOUL

Appetisers:

VEGETARIAN



F/H

PANEER SPECIAL TIKKA

MARINATED IN SPICED YOGHURT, SKEWERED AND SLOW COOKED IN CLAY COAL OVEN

299/179

STUFFED PANEER TIKKA

DRY FRUITS SANDWICHED BETWEEN SLICES OF PANEER AND DELICATELY COOKED TO PERFECTION

349/199

STUFFED ALOO

POTATO SHELLS STUFFED WITH CHEESE AND SPICE AND SLOW ROASTED IN CLAY COAL OVEN AND SERVED WITH MINT CHUTNEY

249/149

MALAI BROCCOLI

BROCCOLI FLORETS BLANCHED AND COATED WITH CREAMY MARINADE AND FLAVOURED SPICES AND ROASTED IN CLAY COAL OVEN

299/179

VEGETABLE GALOUTI KEBAB

AWADHI STYLE KEBAB BURSTING WITH MYRIAD FLAVOURS WHICH STAYS CRISP FROM THE OUTSIDE AND SOFT FROM THE INSIDE SERVED WITH MINT CHUTNEY, LEMON WEDGE AND LACCHA ONIONS

249/149

MALAI PANEER TIKKA

VELVETY CREAMY IN TEXTURE, PANEER COOKED WITH MILD FLAVOURS IN CLAY COAL OVEN AND SERVED WITH MINT CHUTNEY

349/199

CHANDNI CHOWK KI TIKKI

SOFT CREAMY POTATO PATTY STUFFED WITH TEMPERED PEAS AND ADDED SEASONINGS AND PAN SEARED

199

TANDOORI KHULLA

TANDOORI POTATO STUFFED WITH NUTS, KHOYA AND MARINATED IN TANDOORI MASALA AND COOKED IN CLAY OVEN

199

Non-Vegetarian:

CHICKEN

TANDOORI MURGH

OVEN ROASTED CHICKEN COOKED IN SPICES SERVED WITH MINT CHUTNEY, LEMON WEDGES AND LACCHA ONION

399/229

AFGHANI MURGH

OVERNIGHT MARINATED CHICKEN WITH WATERMELON SEED AND KAJU PASTE, SPICE AND SEASONINGS AND SLOW COOKED TO PERFECTION

299/179

PESHAWARI MURGH

CHICKEN MARINATED IN YOGHURT AND SPICES. SLOW COOKED IN CLAY OVEN

299/179

HARIYALI MURGH

MARINATION OF GREEN HERBS AND SPICES APPLIED ON OVER NIGHT AND COOKED UNTIL TENDER AND FLAVOURFUL

299/179

MURGH BURRA

OLD DELHI STYLE CHICKEN MINCE, SKEWERED AND SLOW COOKED IN CLAY OVEN

349/199

MURGH TIKKA

MARINATED TWICE TO GET THE MOST TENDER AND JUICIEST CHICKEN SKEWERED ON THE SKEWER AND SLOW COOKED

299/179

Non-Vegetarian:

CHICKEN

DILLI CHICKEN FRY

NORTH INDIAN STYLE OF CHICKEN COOKED AND CRISP FRIED AND SERVED WITH LEMON WEDGES AND SPRINKLED WITH TANGY AND SPICY SPICES

F/H

299/179

CRISPY TANGDI FRY

CHICKEN DRUMSTICKS MARINATED IN SPICES AND FRIED UNTIL CRISP

299/179

TANGDI KEBAB

CHICKEN DRUMSTICKS OVEN ROASTED AND SERVED WITH MINT CHUTNEY AND LEMON WEDGES

349/199

KALMI KEBAB

TANDOOR COOKED MUGHLAI STYLE CHICKEN MARINATED WITH SPICES AND YOGHURT AND SERVED WITH DAHI PUDINA CHUTNEY

349/199

MURGH TURKISH KEBAB

CHICKEN MARINATED IN GARLIC, PEPPERS, OIL AND YOGHURT ALONG WITH SPICE AND SEASONINGS WHICH ARE COOKED TO PERFECTION

299/179

MURGH KAKORI

LUCKHNOWI STYLED CHICKEN MARINATED WITH GARAM MASALA, PAPAYA SEED POWDER AND SPICES

349/199

MURGH GALOUTI

A KEBAB PACKED WITH FLAVOUR THAT WOULD MELT IN THE MOUTH AND SERVED WITH MINT CHUTNEY

349/199

MALAI TIKKA

BONELESS CHICKEN THIGH COOKED WITH CREAMY CREAM AND SERVED WITH MINT CHUTNEY AND LACCHA ONION

349/199

MUTTON

MUTTON SEEKH KEBAB

MINCED MEAT SPICED UP WITH SPICES AND SEASONINGS AND COOKED IN CLAY OVEN

F/H

419/219

MUTTON GALOUTI KEBAB

LAMB MEAT, ROSE WATER AND CASHEW PASTE COOKED ON TAWA AND SERVED WITH MINT CHUTNEY AND LEMON WEDGES

419/219

MUTTON KAKORI KEBAB

KAKORI KEBAB IS A DELICIOUS MUGHLAI PREPARATION WITH MUTTON, ONIONS AND SPICES

419/219

MUTTON LUCKHNOWI KEBAB

LUCKHNOWI STYLED MUTTON MARINATED WITH GARAM MASALA, PAPAYA SEED POWDER AND SPICES

419/219

MUTTON BURRA

OLD DELHI STYLE CHICKEN MINCE, SKEWERED AND SLOW COOKED IN CLAY OVEN

499/299

MUTTON BOTI KEBAB

LUCKHNOWI STYLE SOFT, SPICY AND FLAVOURFUL MUTTON SERVED WITH MINT CHUTNEY AND LACCHA ONION

419/219

MUTTON SHAMMI KEBAB

LIP SMACKING MUTTON SHAMMI KEBAB IS A BLEND OF AROMATIC SPICES AND CRISP ON THE OUTSIDE

399/229

MUTTON TURKISH KEBAB

MUTTON MARINATED IN GARLIC, PEPPERS, OIL AND YOGHURT ALONG WITH SPICE AND SEASONINGS WHICH ARE COOKED TO PERFECTION

449/249

Non-Vegetarian:

SEAFOOD (SURMAI/RAWAS/POMFRET)

DILLI FISH FRY

NORTH INDIAN STYLE OF FISH COOKED AND CRISP FRIED AND SERVED WITH LEMON WEDGES AND SPRINKLED WITH TANGY AND SPICY SPICES

PRICE

499

TANDOORI FISH

OVEN ROASTED FISH COOKED IN SPICES SERVED WITH MINT CHUTNEY, LEMON WEDGES AND LACCHA ONION

499

JUMBO PRAWN FRY

JUMBO PRAWNS COOKED IN A NORTH INDIAN STYLE WITH FLAVOURS AND JUICES INTACT TO TICKLE THE TASTE BUDS

549

TANDOORI PRAWNS

OVEN ROASTED PRAWNS COOKED IN SPICES SERVED WITH MINT CHUTNEY, LEMON WEDGES AND LACCHA ONION

549

MAIN COURSE:

VEGETARIAN

F/H

VEGETABLE KHEEMA

INDIAN PANTRY STAPLES MIX SEASONED AND FLAVOURED WITH SPICES

299/179

MIRCH KA SALAN

CURRIED CHILLI PEPPERS, PEANUTS, SESAME SEEDS, DRY COCONUT AND OTHER SPICES COOKED TOGETHER IN A GRAVY

249/149

BHAGHARE BAIGAN

TASHKENT ORIGIN EATEN BY MUGHALS BRINJALS COOKED IN COCONUT, SESAME SEEDS, PEANUTS, TAMARIND AND SPICES. IT'S A CURRIED DISH

249/149

LAHORI KADHAI PANEER

RICH AND SPICY BLEND OF FLAVOURS COOKED WITH SOFT MOUTHWATERING COTTAGE CHEESE

299/179

VEGETABLE PANEER QEEMA

MINCED PANEER COOKED WITH ONIONS, CASHEW, TOMATOES, HERBS AND SPICES

299/179

SPECIAL DAL MAKHANI

A RICH BLEND OF FLAVOURS COMING FROM LENTIL, BUTTER AND CREAM

249/149

URAD KI SAFED DAL ASLI GHEE MEIN

DUM KI DAL IS ONE OF MUGHALS DELICACIES WHICH IS MADE UP OF WHITE LENTIL COOKED ON DUM AND SERVED WITH GOLDEN GARLIC AND FRIED ONIONS

249/149

DAL TADKA

COMFORTING, FLAVOURFUL AND HEARTY INDIAN LENTIL SLOW COOKED WITH A FINAL PUNCH OF TADKA ADDED AND SERVED HOT

199/129

Non-Vegetarian:

CHICKEN

MURGH NAHARI

CHICKEN COOKED WITH FRIED ONIONS, YOGHURT, GINGER, GARLIC AND SEASONINGS

299/179

MURGH SAFED QORMA

CHICKEN COOKED IN CASHEW PASTE WITH SPICES AND SEASONINGS

299/179

MURGH SHAADI KA QORMA

CHICKEN COOKED WITH YOGHURT, BROWNED FRIED ONIONS, CHILLI POWDER AND SPICES WITH EDIBLE OIL AND SERVED HOT

299/179

SPECIAL BUTTER CHICKEN

NORTH INDIAN STYLED CHICKEN, ULTIMATE COMFORT FOOD COOKED IN BUTTER AND SPICY AROMATICS AND SERVED WITH A DRIZZLE OF CREAM AS GARNISH

299/179

MURGH LAHORI KADHAI

CHICKEN TOSSED WITH YOGHURT AND SPICES WITH A TANG OF LEMON JUICE

299/179

DILLI CHICKEN CHANGEZI

OLD DELHI STYLE SPICY CHICKEN COOKED WITH SPICES AND SERVED THE OLD DELHI WAY

349/199

CHICKEN KADHAI

A DELICIOUS, SPICY & FLAVOURFUL DISH MADE WITH CHICKEN, ONIONS, TOMATOES, GINGER & GARLIC AND FRESH GROUND WHOLE SPICES

299/179

MUTTON

DILLI MUTTON NIHARI

SLOWED COOKED MUTTON WITH FRIED ONIONS, YOGHURT, GINGER, GARLIC AND SEASONINGS

449/249

DILLI SAFED QORMA

LAMB COOKED IN CASHEW PASTE WITH SPICES AND SEASONINGS

399/229

SHAADI KA QORMA

MUTTON COOKED WITH YOGHURT, BROWNED FRIED ONIONS, CHILLI POWDER AND SPICES WITH EDIBLE OIL AND SERVED HOT

449/249

KAJU QEEMA

MINCED MEAT COOKED WITH ONIONS, CASHEW, TOMATOES, HERBS AND SPICES

449/249

MUTTON STEW

WHOLE SOME AND COMFORTING MUTTON STEW SLOW COOKED PACKED WITH FLAVOURS

399/229

HYDERABADI PATHHAR KA GOSHT

MUTTON HEATED ON A WIDE STONE, SPICE THEN ADDED TO IT AND SERVED WITH ONIONS AND LEMON WEDGES OR ROTI

449/249

TALAVA GOSHT

CUBED MEAT COOKED IN HERBS, SPICES AND AROMATICS

399/229

HANDI GOSHT

LAMB COOKED IN DEEP BOTTOMED CLAY BOWL WITH SPICES AND AROMATICS, YOGHURT AND OIL

449/249

GURDA KALEJI

SIMPLY COOKED WITH HOME INGREDIENTS AND SERVED HOT

399/229

BHEJA FRY

249





BIRYANI/RICE

F/H

ZAFRANI IRANIAN RICE

199/129

SUBTLETY FLAVOURED RICE WITH NUTS

DELHI KI DEGH MURGH BIRYANI

299/199

OLD DELHI STREETS RECIPE WITH CHICKEN COOKED WITH RICE AND CHILLI PICKLE IN BETWEEN THE LAYERS OF THE BIRYANI

DELHI KI DEGH GOSHT BIRYANI

399/249

OLD DELHI STREETS RECIPE WITH LAMB COOKED WITH RICE AND CHILLI PICKLE IN BETWEEN THE LAYERS OF THE BIRYANI

MURADABADI MURGH BIRYANI

299/199

CHICKEN COOKED WITH BASMATI RICE, SPICES AND COOKED DUM UNTIL TENDER

MURADABADI GOSHT BIRYANI

399/249

LAMB SLOW COOKED WITH BASMATI RICE, SPICES AND COOKED DUM UNTIL TENDER

LUCKHNOWI YAKNI GOSHT PULAO

449/249

YAKNI PULAO FROM LUCKNOW AND AWADH IS ONE POT DISH OF MUTTON AND RICE COOKED TOGETHER AND DELICATELY SPICED

HYDERABADI DUM PUKHT MURGH BIRYANI

299/199

DELECTABLE BLEND OF ANDHRA AND MUGHAL STYLE CHICKEN SLOW COOKED IN SPICES, RICE AND AROMATICS

HYDERABADI DUM PUKHT GOSHT BIRYANI

399/249

DELECTABLE BLEND OF ANDHRA AND MUGHAL STYLE LAMB SLOW COOKED IN SPICES, RICE AND AROMATICS

SPECIAL VEGETABLE PULAO

299/199

WHOLESOME AND NUTRITIOUS RICE COOKED WITH VEGETABLES

VEGETABLE DEGH BIRYANI

299/199

BIRYANI THAT CONSISTS OF VEGETABLES AND EELS BASMATI RICE SLOW COOKED

INDIAN BREADS:

PRICE

TANDOORI ROTI	49
BREAD BAKED IN CLAY OVEN	
BUTTER NAAN	99
ELONGATED STRETCHED BREAD BAKED IN CLAY OVEN AND SMOTHERED WITH BUTTER	
PLAIN NAAN	89
ELONGATED STRETCHED BREAD BAKED IN CLAY OVEN	
GARLIC NAAN	129
ELONGATED STRETCHED BREAD BAKED IN CLAY OVEN AND GARNISH WITH CHOPPED GARLIC	
TAWA PARATHA	89
FLATBREADS THAT ARE CRISPER AND FLAKY	
CHAPATI	29
FLAT BREADS BAKED ON TAWA	
LACCHA PARATHA	49
NORTH INDIAN STYLE LAYERED FLAKY FLATBREAD	
RUMALI ROTI	79
PAPER THIN FLAT BREAD STRETCHED AND COOKED OVER AN OVER TURNED WOK	
KULCHA	55
DISH SHAPE LOAD OF LEAVENED BREAD	
CHICKEN SEEKH/ TIKKA ROLL	149
NORTH INDIAN STYLE ROLL CHICKEN WRAPPED IN FLAT BREAD WHICH IS PAN SEARED	
SHEERMAL ROTI	129
ALSO KNOWN AS MEETHI ROTI MADE UP OF MILK, CARDAMOM, CLARIFIED BUTTER AND SUGAR	

BIRYANIS AND SPECIAL NAHARI/QORMA BY KILO:

PRICE

CHICKEN BIRYANIS(ALL TYPES):	RS 999/KG
(FOR 4 TO 5 PERSONS)	
MUTTON BIRYANIS(ALL TYPES):	RS 1499/KG
(FOR 4 TO 5 PERSONS)	
QORMA/NIHARI:	
CHICKEN NIHARI/DEGH QORMA/WHITE QORMA:	RS 1100 PER KG
(FOR 5 TO 6 PERSONS)	
MUTTON NIHARI/DEGH QORMA/WHITE QORMA:	RS 1600 PER KG
(FOR 6 PLUS PERSONS)	
VEGETARIAN QEEMA PANEER:	RS 800 PER KG
(FOR 6 PERSONS PLUS)	
VEG BIRYANIS(ALL TYPES):	RS 899 PER KG
(FOR 5 TO 6 PERSONS)	



KHWAN KE MEETHE

PRICE

QIWAMI SIWAIYAN	129
COOKED WITH SUGAR, MILK AND VERMICELLI	
SHAHI TUKDA	129
ROYAL PIECE OF BREAD PUDDING WITH SWEET FLAVOUR AND NUTS AND GARNISHED WITH SAFFRON	
SPECIAL DELHI PHIRNI	99
INDIAN RICE PUDDING	
KHUBANI KA MEETHA	149
MADE WITH DRIED APRICOTS, BLANCHED ALMONDS, KEWRA WATER	
FRESH FRUITS ICE CREAMS	79

BEVERAGES & DRINKS

PRICE

DUM KI CHAI	49
BOMBAY SPECIAL CHAI	49
SULEMANI CHAI	49
KASHMIRI QEHWA	129
LEMON TEA	49
FILTER COFFEE	69
CUPPICINO	99
FRESH LIME SODA	
COLD DRINKS	
MINERAL WATER	



AUTHENTIC MUGHLAI & HYDERABADI CUISINE

FOR OUTDOOR EVENTS & EXCLUSIVE CATERINGS



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