

**KHAU
GULY**

INDIAN RESTO-BAR

Khau Gully is a place where people in search of good food throng. The search for authentic and healthy indian food in Toronto ends with **Khau Gully**. If you want wholesome and innovative food you are at the right place. All gourmets converge here. Come and eat in an amiable and relaxed atmosphere. Our food has that little something that makes you relish and recall it for days!

For you we have opened our culinary treasure.

We are eagerly waiting to serve you....

APPETIZERS

SUBZ CHEESY KURKURE 10.90

Kebabs made from chopped mixed vegetables stuffed with cheese and coated with vermicelli

CHUIMUI KABAB 10.90

Crispy patties made with corn, lentils & Indian spices coated with cornflakes

PANEER CHATPATA KURKURE 13.45

Crispy cottage cheese marinated with chef special spices

BHINDI RAJASTHANI 12.90

Crispy okra

FISH / SHRIMP – TAWA FRY 15.95 / 16.95

Pan fried fish or shrimps marinated in homemade spices

FISH FINGER AMRITSARI 15.95

Fish marinated In Amritsari masala coated with panko flour

KHAU GULLY ROASTED CHICKEN 14.95

Chef Special – Must Try!

SAMOSA – VEG. / CHICKEN / MUTTON 5.45 / 8.45 / 9.90

Lightly spiced potato-peas / minced chicken / meat wrapped in a thin pastry


NIMBU DHANIYA MURG 14.55

Boneless pieces of chicken cooked with lemon, cilantro and chilies

TAWA BOTI AUR PYAZ 17.55

Succulent boneless pieces of mutton cooked with mix bell peppers and served with onion rings

SOUPS

 **BHUNA BHUTTE KA SHORBA 6.80**

Roasted corn cooked in stock water and served with fresh cream

 **TOMATO BASIL SHORBA 6.80**

Tomato soup flavored with basil

 **MULLIGATAWNY SOUP 6.50**

Classic Indian soup made with lentils, spices and herbs

MURG KALI MIRI SHORBA 6.90

Chicken soup delicately flavored with black pepper

MURG BADAMI SHORBA 9.95

Chicken soup delicately flavored with almonds

YAKHNI SHORBA 7.10

Mutton soup flavored with authentic Indian herbs & spices

SALADS

 **QUINOA SALAD 9.55**

Quinoa, mix greens, nuts, beetroot, apple, mix raisin, cucumber, feta cheese, mango lime dressing

 **POMEGRANATE WALNUT SALAD 9.55**

Fresh mix greens, pomegranate, walnut, fresh sliced beetroot, parmesan cheese, balsamic vinaigrette dressing

 **GREEK AVOCADO 9.55**

Mix greens, bell peppers, pickled onions, black olives, avocado, croutons, honey lemon dressing

CARIBBEAN CHICKEN SALAD 10.55

Grilled chicken strips, mix greens, bell peppers sprinkled with spring onion and topped with avocado, citrus dressing

GRILLED CHICKEN AVOCADO 10.55

Crunchy mix greens, caramelized walnuts, avocado, pine nuts, cherry tomatoes topped with grilled chicken, balsamic vinaigrette

CHICKEN TIKKA MANGO SALAD 10.95

Chicken tikka, mango cubes, tomato, roasted garlic garnished with cilantro

KOYALE KE KHAAN SE

All dishes are cooked to perfection in a clay pot oven

 **KHAU GULLY BHARWAAN PANEER 13.45**

Cottage cheese stuffed with mozzarella marinated in tandoori spices

 **BASIL GARLIC PANEER TIKKA 13.45**

Cottage cheese marinated in cream flavored with basil and garlic

 **TANDOORI BROCCOLI AUR SUNAHARI BHUTTE 11.55**


Broccoli & baby corn marinated in cream, cashew paste and mild spices

 **BARBEQUE STUFFED MUSHROOM 11.55**

Mushroom stuffed with green peas, cheese and mild spices

 **BHARVAN ALOO 11.55**

Potatoes stuffed with spinach and sautéed mushrooms

 **SUBZ KEBAB THAAL 18.55**

Assortment of veg kebabs served on A platter

HARE PYAAZ MAHI TIKKA 19.45

Fish marinated with spring onions paste, garlic and mild spices

KESARI MAHI TIKKA 16.95

Fillet of fish marinated in yogurt, saffron and mild spices

TANDOORI KING SHRIMPS  22.45

Shrimps marinated in chef's special tandoori spices and served on a sizzling platter

JHINGA METHI MALAI 22.45

Barbeque shrimps marinated with cream and fenugreek

CAROM SEEDS SHRIMPS 22.45

Shrimps marinated with yogurt, spices and carom seeds

NAZAKAAT -E- MURG 14.95

Chicken breast stuffed with cheese and marinated In tandoori spices

DAHI LASOONI MURG TIKKA 14.55

Chicken marinated with yogurt, garlic and mild spices

BASIL PESTO CHICKEN TIKKA 14.55

Chicken marinated in basil pesto sauce with hung curd

CHICKEN ALISHAN KEBAB 🌶️ 14.55

Chicken breast marinated in tandoori masala flavored with cheese

CHICKEN IRANIAN KEBAB 14.55

Our special Indo-Iranian kebab

MURG SIYA MIRCH 14.55

Chicken marinated in yogurt, black pepper

ALL TIME FAVORITE TANDOORI CHICKEN

HALF 14.55 / FULL 26.95

TANDOORI BARRA LAMB CHOPS 🌶️ 22.95

Lamb chops marinated in chef's special ingredients and lightly grilled

SEEKH KEBAB - CHICKEN / MUTTON 14.45 / 17.55

All time favorite – The traditional seekh kebab

TANDOORI KHAZANA 35.45

Assortment of seafood, chicken and mutton kebabs and tikka

MAINS

✓ **PANEER -E- KHAAS** 14.55

Squared cottage cheese in a spinach gravy

✓ **KOFTA SHAAM SAVERA** 14.55

Spinach dumplings filled with cheese served in velvety tomato butter gravy

✓ **CHAMAN -E – BAHAR** 14.55

Stuffed cottage cheese served in a chef's special gravy

✓ **KHAU GULLY EXOTIC VEGGIES** 13.55

Exotic vegetables cooked in chef special ingredients

✓ **LASOONI DHANIYA PANEER** 14.55

Gravy based cottage cheese cooked with cilantro, garlic

✓ **TOFU BHURJEE** 13.95

Scrambled tofu cooked with vegetables and Indian spices

✓ **AWADHI SUBZI** 13.55

Mixed vegetables cooked in chef special Awadhi gravy

✓ **BHINDI - MASALA/AMCHURI/DO PYAAZA** 13.95

Okra cooked in a variety of spices

 **PINDI CHOLLE 12.95**

Traditional Indian chickpea gravy

GOAN FISH / SHRIMPS CURRY 17.55 / 18.55

Special recipe from Goa

KERALA FISH / SHRIMPS CURRY 17.55 / 18.55

Mildly spiced, flavored with freshly ground turmeric and curry Leaves in coconut milk

SHRIMPS TAWA  18.55

Pan fried shrimps cooked in chef special ingredients

TENDER COCONUT CHICKEN 16.55

Chicken cooked with onion, bell peppers, tomatoes, green herbs and coconut cream.

MURGH PATIALA 16.55

Shredded chicken rolled in egg omelet and cooked in a thick gravy

MURG -E- KHAAS 16.55

Classic butter chicken!

LAGAN KA MURG 16.55

Boneless chunks of chicken cooked in saffron, cashew & onion Gravy

LAZEEZ MURG TIKKA MASALA  16.55

Tasty, spicy, succulent – best with naan

METHI PALAK DA MURG 16.55

Chicken cooked with spinach, fenugreek and green herbs

DAWAT-E-MURG 18.95

Boneless tandoori chicken cooked in chef special gravy garnished with boiled egg and saffron rice

KASHMIRI ROGAN JOSH 19.95

Lamb cooked with Kashmiri chilies and mild spices

DUM KA RAAN – HALF 28.55 / FULL 52.40

Chef's special slow cooked baby lamb leg in rich gravy

DHANSAK 18.55

Mutton cooked with yellow lentils and mild spices

BHUNA GOSHT  19.95

Succulent chunks of lamb cooked in a browned onion gravy

LAND OF PULSES

✓ DAL MAKHANI 12.95

✓ HOME STYLE DAL – COOKED IN CHOICE OF YOUR PREPARATION 12.95
Fry / Tadka / Spinach / Fenugreek

CLAY POT OVEN INDIAN BREADS

✓ ROTI - PLAIN / BUTTER / METHI / MAKAI / MISSI
2.15 / 2.50 / 3.00 / 3.00 / 3.00


✓ NAAN - PLAIN / BUTTER / CHEESE / GARLIC
2.45 / 3.00 / 3.90 / 3.50

✓ PARATHA – PLAIN / METHI / PUDINA
3.00 / 3.50 / 3.50

✓ KULCHA – PLAIN / BUTTER
3.00 / 3.50

✓ ASSORTED INDIAN BREAD BASKET 8.50

PRIDE OF BASMATI

DUM BIRYANI 

Slow cooked biryani rice flavored with
authentic Indian herbs & saffron

✓ VEG. / SHRIMPS / CHICKEN / MUTTON
14.45 / 19.45 / 16.95 / 18.95

PULAO / RICE / KHICHDI

✓ PULAO – VEGETABLE / GREEN PEAS 7.95 / 6.95

✓ JEERA RICE 3.95

✓ STEAMED BASMATI RICE 3.50

✓ KHICHDI - DAL / SPINACH / FENUGREEK 6.95

ACCOMPANIMENTS

✓ MASALA PAPAD 2.95

✓ PAPAD – ROASTED / FRIED 2.45

✓ RAITA IN CHOICE OF YOUR PREPARATION 2.95
Mix Veg. / Boondi / Mint / Cucumber / Pineapple

✓ GARDEN FRESH GREEN SALAD 4.95

DESSERTS

KESAR MALAI FIRNI 5.50

GULAB JAMUN CHEESE CAKE 6.55

GULAB JAMUN 5.00

GAJAR KA HALWA 5.50

KESAR RASMALAI 6.50

KULFI – KESAR PISTA / GREEN PISTA 6.50

COLD BEVERAGES

SEASONAL FRESH FRUIT JUICE 6.00

LEMON MINT COOLER 4.50

ICED TEA 3.50

FRESH LIME SODA / WATER 4.50

JAL JEERA SODA / WATER 4.50

LASSI – MANGO / MINT / SWEET / SALTED 5.00

SPARKLING WATER (LARGE) 6.00

MINERAL WATER (LARGE) 6.00

POP 2.95

HOT DRINKS

MASALA CHAI 4.00

HERBAL TEA 3.00

COFFEE 4.00





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