

WELCOME TO KHAUGULLY

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📘 Khau Gully
@khaugullyto

📷 thekhaugully



✓ Vegetarian | ✓ Vegan Option | Please advise the server of any allergies |
Auto gratuity applicable on tables of 6 and onwards

Exclusive vegan menu available



GRILLED APPETIZERS/ KEBABS

KHAU GULLY BHARWAAN PANEER ✓	17.45
<i>Cottage cheese stuffed with mozzarella marinated in tandoori spices</i>	
BASIL GARLIC PANEER TIKKA ✓	16.95
<i>Cottage cheese flavored with basil and garlic</i>	
TANDOORI BROCCOLI AUR SUNAHARI BHUTTE	12.95
<i>Broccoli & baby corn marinated in cream, cashew paste and mild spices</i>	
BARBEQUE STUFFED MUSHROOM ✓	13.55
<i>Mushroom stuffed with green peas, cheese and spices</i>	
BHARVAN ALOO ✓✓	14.25
<i>Tandoori potatoes stuffed with Indian spices and garnished with cheese</i>	
KHAU GULLY SPECIAL TANDOORI TOFU TIKKA ✓✓	14.55
<i>Tofu marinated in delectable Tandoori spices and grilled to perfection</i>	
SUBZ KEBAB THAAL ✓	21.45
<i>Assortment platter of our most loved veg kebabs</i>	
HARE PYAAZ TIKKA	22.45
<i>Fish marinated with spring onions paste, garlic and mild spices</i>	
TANDOORI SHRIMPS	23.45
<i>Shrimps marinated in chef's special tandoori spices</i>	
SHRIMPS MALAI	23.45
<i>Shrimps flavored with cream and fenugreek</i>	
CHICKEN BANJARA KEBAB	17.55
<i>Chicken marinated with yogurt, garlic and mild spices</i>	
CHICKEN ALISHAN KEBAB	18.25
<i>Chicken breast marinated in tandoori masala and topped with cheese</i>	



MURG SIYA MIRCH 17.55
Chicken marinated in yogurt, black pepper and bell pepper


ALL TIME FAVORITE TANDOORI CHICKEN HALF / FULL 14.95 / 26.95


TANDOORI BURRA 25.95
Lamb chops grilled and marinated in chef's special ingredients

SEEKH KEBAB - CHICKEN / MUTTON 17.45 / 19.95
Minced grilled lamb OR chicken with herbs and spices

TANDOORI KHAZANA 36.45
Assortment of our most loved seafood ,chicken and lamb kebabs

FRIED APPETIZERS

VEG SAMOSA  5.45
Lightly spiced potato-peas wrapped in a thin pastry

BHINDI RAJASTHANI  14.99
Crispy okra dusted with exotic Indian spices

MUSHROOM KOLIWADA  14.50
Ontario mushrooms coated with exotic Indian spices and fried

FISH TAWA FRY 18.95
Pan fried fish or shrimps marinated in homemade spices

KHAU GULLY SIZZLING CHICKEN 17.75
Chicken pieces sautéed in a chef special sauce



SOUPS

- TOMATO BASIL SHORBA**  **7.80**
Homemade tomato soup flavored with basil
- MULLIGATAWNY SOUP**  **7.50**
Classic Indian soup made with yellow lentils, spices and herbs
- MURG KALI MIRI SHORBA** **7.50**
Chicken soup delicately flavored with black pepper
- YAKHNI SHORBA** **8.20**
Mutton soup flavoured with authentic Indian herbs & spices

SALADS

- GRILLED CHICKEN AVOCADO** **13.75**
Crunchy mix greens, caramelized walnuts, avocado, pine nuts, cherry tomatoes topped with grilled chicken, balsamic vinaigrette dressing
- CHICKEN TIKKA MANGO SALAD** **13.75**
Chicken tikka cubes, mango cubes, tomato, roasted garlic garnished with cilantro



MAINS

- PANEER-E-KHAAS** ✓ 18.75
Squared cottage cheese in a spinach gravy
- KOFTA SHAAM SAVERA** ✓ 18.75
Cottage cheese and spinach dumplings served in a velvety tomato butter gravy
- VEG DIWANI HANDI** ✓✓ 14.85
Mixed vegetables cooked in a spinach base
- LASOONI DHANIYA PANEER** ✓✓ 18.55
Cottage cheese or tofu cooked with cilantro, garlic and spinach
- TOFU BHURJEE** ✓✓ 16.95
Indian style Scrambled tofu cooked with tempting herbs and spices
- AWADHI SUBZI** ✓✓ 14.85
Mixed vegetables cooked in a chef special Awadhi cashew gravy
- BHINDI (MASALA OR AMCHURI OR DO PYAAZA)** ✓✓ 15.55
Okra cooked in a variety of spices
- PINDI CHOLLE** ✓✓ 13.99
Traditional Indian chickpea gravy
- CHATPATA ALOO** ✓✓ 14.95
Potatoes stir fried in exotic Indian spices
- PANEER BUTTER MASALA** ✓✓ 18.75
Cottage cheese or tofu cooked in a silky onion tomato base with tempting spices
- PANEER ACHARI MASALA** ✓✓ 18.75
Tangy Indian cottage cheese curry cooked in a homemade pickle spice mix



GOAN FISH / SHRIMPS CURRY	21.55 / 21.55
<i>Special coastal coconut milk curry from Goa</i>	
KERALA FISH / SHRIMPS CURRY	21.55 / 21.55
<i>Mildly spiced, flavored with freshly ground turmeric and curry leaves in coconut milk</i>	
TENDER COCONUT CHICKEN	18.55
<i>Chicken cooked with onion, bell peppers, tomatoes, green herbs and coconut cream</i>	
MURG -E- KHAAS	18.55
<i>Classic Butter Chicken</i>	
LAGAN KA MURG	18.55
<i>Boneless chunks of chicken cooked in a saffron, cashew & onion gravy</i>	
MURGH TIKKA MASALA	18.55
<i>Tandoori Chicken cooked masala gravy</i>	
METHI PALAK DA MURG	18.55
<i>Chicken cooked with spinach, fenugreek and green herbs</i>	
DAWAT-E-MURG	21.75
<i>Boneless tandoori chicken cooked in chef's special gravy</i>	
TAWA BOTI AUR PYAZ	19.55
<i>Lamb cooked with mix bell peppers, spices and served with onion rings</i>	
KASHMIRI ROGAN JOSH	19.95
<i>Lamb cooked with Kashmiri chilies and mild spices</i>	
DUM KA RAAN	28.55
<i>Slow cooked lamb leg in a special gravy</i>	
BHUNA GOSHT	19.95
<i>Succulent chunks of lamb cooked in a browned onion gravy</i>	



LENTILS (DALs)

- DAL MAKHANI** ✓ 14.25
Black lentils cooked with mild spices and finished with butter
- HOME STYLE DAL – COOKED IN CHOICE OF YOUR PREPARATION**
(Choice of) *Tadka OR Spinach OR Fenugreek OR Fry* ✓✓ 14.95
Yellow Lentils flavored with cumin seeds and interesting spices

CLAY POT OVEN INDIAN BREADS*

- ROTI - PLAIN / BUTTER / METHI (fenugreek)** ✓✓ 2.45 / 2.75 / 3.50
- NAAN - PLAIN / BUTTER / CHEESE /** ✓ 2.85 / 3.00 / 4.00
GARLIC / BUTTER GARLIC 3.50 / 4.00
- PARATHA – PLAIN / METHI (fenugreek) /** ✓✓ 3.00 / 3.50
BUTTER / PUDINA (mint) 3.50 / 3.50
- KULCHA – PLAIN / BUTTER** ✓ 3.00 / 3.50

*All breads contain wheat

DUM BIRYANI

Slow cooked biryani rice flavored with authentic Indian herbs, & saffron





- VEG.** ✓✓ / **SHRIMPS / CHICKEN /** 15.45 / 20.45 / 18.95
MUTTON 20.45



PULAO / RICE / KHICHDI

- PULAO – VEGETABLE / GREEN PEAS**  9.95 / 9.95
Steamed rice stir fried with vegetables OR green peas
- JEERA RICE**  5.95
Steamed rice stir fried with cumin seeds and cilantro
- STEAMED BASMATI RICE**  4.50
- KHICHDI – (Choice of) DAL / SPINACH / FENUGREEK**  14.75
rice and lentils cooked together with mild spices and herbs

SIDES

- MASALA PAPAD**  5.95
Papad garnished with onions, tomatoes, sev and cilantro
- PAPAD – ROASTED / FRIED**  3.99
- RAITA IN CHOICE OF YOUR PREPARATION**  4.95
Mix Veg. / Mint / Cucumber
- GARDEN FRESH GREEN SALAD**  5.95



DESSERTS

GULAB JAMUN CHEESE CAKE	9.00
<i>Our in house made cheesecake stuffed and topped with Gulab Jamun</i>	
GULAB JAMUN	6.00
<i>Round shaped deep fried balls soaked in a rosewater scented sugar syrup</i>	
GAJAR KA HALWA	6.00
<i>Indian style shredded carrot based dessert</i>	
KESAR RASMALAI	7.50
<i>Soft paneer balls immersed in chilled creamy saffron milk</i>	
ROYAL (KESARI) BADAM GULAAB PHIRNI	7.99
<i>Traditional rice pudding with a blend of almonds, pistachio, saffron and a hint of rose</i>	

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