

Fish Mains

Fish Tikka Masala	£8.95
Delicious pieces of tandoored marinated fish cooked in a thick gravy sauce	
Karahi Jhinga	£8.95
Spiced prawns cooked in a karahi with green chillies, onions and tomatoes	
Raju's Fish Jalfrezi	£8.95
A chilli based fish curry with stir fried green peppers, onions and green chillies, cooked in a thick curry sauce	

Biryani

Basmati rice flavoured with saffron and cooked with any of the below	
Murgh Biryani (Chicken)	£8.50
Gosht Biryani (Lamb)	£8.50
Prawn Biryani	£9.50
Vegetable Biryani	£7.50

Breads

Tandoori Roti	£2.50
Naan Plain	£2.50
Butter Naan	£3.00
Galic Naan	£3.00
Chilli Naan	£3.00
Keema Naan	£4.00
Naan stuffed with mincemeat	
Kulcha Special Naan	£4.00
Tandoored naan covered with sesame seeds	
Peshwari Naan	£4.00
Naan cooked with almonds, raisins and coconut	
Paratha	£3.00
Layers of dough cooked on a tawa	
Keema Paratha	£4.00
Paratha stuffed with spiced mincemeat	
Aloo Paratha	£4.00
Paratha stuffed with potatoes	

Rice Dishes

Plain Rice	£3.00
Pilau Rice	£3.50
Naratan Rice	£4.00
Pilau rice cooked with nuts	
Mushroom Rice	£3.50
Aromatic pilau rice cooked with mushrooms	
Mattar Pilau	£3.50
Aromatic pilau rice cooked with peas	

Accompaniments

Papadoms (each)	£0.50
Raita	£1.50
Pickle	£1.50
Mint Sauce Chutney	£1.50
Mango Chutney	£1.50
Khanage Kachumber (Tomato, onion and cucumber salad)	£2.00

All prices are subject to change without prior notice E&OE

Khanage Set Meals

Meal for 2	£30.00
<i>(Saving of £9.90)</i>	
STARTERS	
Onion Bhajis	
MAINS	
Chicken Tikka Massala, Lamb Rogan Josh, Bombay Aloo	
ACCOMPANIMENTS	
Pilau Rice x 2, Butter Naan x 2	
Papadoms, Salad and a Selection of Chutneys	

Meal for 4	£50.00
<i>(Saving of £14.35)</i>	
STARTERS	
Seekh Kebabs, Onion Bhajis	
MAINS	
Chicken Tikka Massala, Karahi Jingha (Prawn), Lamb Do Piyaza, Bombay Aloo, Tarka Daal	
ACCOMPANIMENTS	
Pilau Rice x 2, Mattar Pilau x 2	
Butter Naan x 2, Garlic Naan x 2	
Papadoms, Salad and a Selection of Chutneys	

Vegetarian Option Meal for 2	£25.00
<i>(Saving of £7.00)</i>	
STARTERS	
Aubergine Bhaji, Vegetable Samosa	
MAINS	
Vegetable Biryani, Saag Paneer Tarka Daal, Bombay Aloo	
<i>(Main dishes may be substituted on request)</i>	
ACCOMPANIMENTS	
Pilau Rice x 2, Butter Naan x 2	
Papadoms, Salad and Selection of Chutneys	

Khanage  
108 The Broadway  
Wimbledon, SW19 1RH  
[www.khanage.com](http://www.khanage.com)

ALL EVENTS CATERED  
FOR



TAKEAWAY MENU

Delivery Orders  
*(Free delivery on all orders over £15)*

020 8648 7044

Collection Orders & Reservations

020 8540 1112

Khanage Specials

Nihari	£12.00
A dish that was prepared for the Nawabs in Northern India, lamb shank slowly cooked on the bone served with coriander and chillies	
Haleem	£10.00
A traditional dish from the Punjab. Lamb slowly cooked with lentils, barley and whole spices	
Shahi Jhinga Karahi	£13.50
King prawns simmered in an array of herbs and spices, cooked with green chillies, chopped tomatoes, spring onions and coriander	
Pasande	£10.00
A favourite dish of the mogul emperors, tender prime cuts of lamb seasoned with numerous spices and slow cooked in a thick curry sauce	
Chicken Tikka Bhuna	£10.00
Chicken tikka cooked with tomatoes and onion in a thick curry sauce	
Chicken Tikka Jalfrezi	£10.00
Chicken tikka with stir fried green peppers, onions and green chillies cooked in a thick curry sauce	
Malai Murgh (contains nuts)	£10.00
Tandoored boneless chicken cooked in a special “Malai” sauce	
Chicken Tikka Dopiazza	£10.00
Tandoor chicken cooked with onions in a rich gravy sauce	
Shahi Paneer Labadar	£8.50
Cubes of Indian cheese cooked in an onion sauce and finished with cream and nuts	
Daal Makhni	£6.50
Slow cooked creamy daal, a favourite Lahori dish	

Vegetarian Starters

Vegetable Mixed Platter (serves 2)	£12.00
A selection of vegetable starters including samosas, bhajis and aloo tikka	
Vegetable Samosa (portion of 2)	£3.00
Crispy fried triangular pastry generously filled with spiced vegetables	
Aloo Tikka (portion of 2)	£3.00
Pan fried spiced potato cakes served with a tangy chutney	
Mogo (Cassava)	£4.00
Fried mogo chips with or without spices	
Chilli Mogo (Cassava)	£5.00
Fried mogo chips panned in a sweet chilli sauce	
Chilli Paneer	£6.00
Indian cheese panned with a sweet chilli sauce	
Bombay Aloo Chaat (served cold)	£4.50
Diced and spiced potatoes, onions and chickpeas marinated in yoghurt with a splash of tamarind sauce	
Daal Soup	£4.00
Lightly spiced lentil soup	
Bhajis	
Onion Bhaji	£3.50
Aubergine Bhaji	£3.50
Chilli Bhaji	£3.50

Meat Starters

Meat Samosa (portion of 2)	£3.00
Crispy fried triangular pastry generously filled with spiced mincemeat	
Seekh Kebab (portion of 2)	£4.00
Minced lamb spiced with herbs and coriander skewered over a barbecue	
Shami Kebab (portion of 2)	£4.00
Lamb and lentils cooked together and coated with egg before being shallow fried	
Chappli Kebab (portion of 2)	£5.00
Minced lamb spiced with herbs and coriander and shallow fried	
Reshmi Kebab	£4.00
Minced chicken spiced with herbs and coriander and shallow fried	

Tandoor Dishes

Khanage Tandoor Mixed Grill (serves 2)	£15.00
An array of meat starters including seekh kebabs, grilled chops, lamb tikka, chicken tikka and tandoori chicken	
Lamb Chops	£7.00
Tender lamb chops marinated and cooked in the tandoor	
Lamb Tikka	£6.00
Pieces of marinated lamb cooked in a tandoor	
Chicken Tikka	£6.00
Chicken breast marinated using a traditional Lahore mix cooked in a clay oven	
Tandoori Murgh	
On the bone, marinated and cooked in a clay oven	
Full Chicken	£8.00
Half Chicken	£5.00
Tandoori Wings	£5.00
Grilled chicken wings spiced with jeera or butter and cooked in a tandoor	
Murgh Shashlik	£7.50
Marinated chicken cooked on skewers with capsicum and onion	
Tandoori King Prawns	£12.00
King size prawns marinated and spiced then delicately cooked in a tandoor	
Tandoori Machli	£7.50
Marinated and spiced fish, cooked in a tandoor	
Paneer Tikka	£6.50
Cubes of Indian cheese, marinated in a tangy sauce and cooked in a tandoor	

Vegetarian Mains

Vegetable Mixed Curry	£5.50
A traditional Punjabi curry made using mixed seasonal vegetables	
Saag Paneer	£6.50
Traditional curry cooked with Indian cheese and spinach leaves	
Saag Aloo	£5.50
A curry made using sautéed potato and spinach	
Bombay Aloo	£5.50
A tangy curry dish made of potatoes	
Aloo Gobi	£5.50
Sauteed potato and cauliflower curry	
Aloo Anday	£5.50
Traditional potato and boiled egg curry	
Chikar Cholay	£5.50
A special traditional Lahori dish of chickpeas cooked to the chef's special recipe	
Bhindi Masala	£5.50
Curried okra, also known as “lady finger” spiced and cooked with onions and tomatoes	
Mushroom Hara Dhania	£5.50
Mushroom curry infused with coriander	
Bhengan Curry	£5.50
A traditional spiced aubergine curry	
Matter Paneer	£6.50
Indian cheese cooked with methi (fenugreek)	
Maash Ki Daal	£5.50
A famous Punjab lentil curry, cooked in spices to give an authentic flavour	

Chicken Mains

Bhuna Murgh	£7.95
Chicken cooked in a sauce made from fresh tomatoes, herbs and spices that are simmered to create a delicious masala	
Karahi Murgh	£7.95
Chicken curry cooked in a Karahi (balti) with green chillies, onions and tomatoes	
Murgh Dansak	£7.95
Combination of chicken and earthy lentils in a mildly sweet and tangy sauce	
Murgh Do Piyaza	£7.95
Chicken curry infused with onions in thick curry sauce	
Chicken Tikka Masala	£7.95
Delicious pieces of tandoored marinated chicken, cooked in a thick creamy gravy	
Chicken Korma	£7.95
Tender pieces of chicken mildly spiced and cooked slowly in a creamy sauce	
Murgh Jalfrezi	£7.95
A chilli based chicken curry with stir fried green peppers, onions and green chillies, cooked in a thick curry sauce	
Murgh Saag	£7.95
A flavoursome chicken curry cooked with spinach	
Murgh Jeera	£7.95
A traditional, tasty chicken curry cooked with jeera (cumin)	
Adraki Murgh	£7.95
Chicken cooked with flashed shards of ginger in an onion sauce	
Methi Chicken	£7.95
Chicken cooked with kasoori methi (fenugreek) in a tomato and onion sauce	

Meat Mains

Bhuna Gosht	£8.95
Lamb cooked in a sauce made from fresh tomatoes, herbs and spices simmered to create a delicious masala	
Karahi Gosht	£8.95
Lamb curry cooked in a Karahi (balti) with green chillies, onions and tomatoes	
Saag Gosht	£8.95
A flavoursome lamb curry cooked with spinach	
Lamb Do Piyaza	£8.95
Lamb curry infused with onions in a thick curry sauce	
Gosht Korma	£8.95
Tender pieces of lamb mildly spiced and cooked slowly in a creamy sauce	
Gosht Jalfrezi	£8.95
A chilli based lamb curry with stir fried green peppers and green chillies, cooked in a thick curry sauce	
Pasanda	£8.95
Fillets of lamb cooked in a mild creamy curry sauce	
Achari Gosht	£8.95
Tender lamb cooked to a sharp taste with fennel, mustard seeds and red chillies	
Daal Gosht	£8.95
Curried lamb cooked with earthy lentils	
Methi Gosht	£8.95
Lamb cooked with kasoori methi (fenugreek) in a tomato and onion sauce	
Rogan Josh (contains nuts)	£8.95
Aromatic lamb cooked in a rich onion and tomato gravy	
Lamb Madras	£8.95
Lamb curry cooked in a rich onion sauce	

\*Some dishes may contain nuts and or derivatives, please ask to clarify