सुबह

KHADAK MORNINGS

صباح

inspired by the iconic food streets, forgotten recipes and bygone eras of india

savoury

albert bakery chicken puff 28 [d, g, e, s]
flaky, buttery chicken puff, inspired by the iconic albert bakery in bangalore and a playful nod to those after-school bakery bites we all loved.

the willingdon club 42 [d, g, e]
a nostalgic ode to old bombay — a mix of gouda, mozzarella, and labneh layered over a homemade brioche bun with onions, fresh coriander, and serrano chilies, finished with a sunny-side-up organic egg. inspired by mr. kejriwal's famed breakfast order at an iconic city club.

roast potato paratha 42 [v, d, g]
a comforting north indian staple — paratha stuffed with tempered roasted potatoes, served with kaymak and our homemade carrot pickle. a classic breakfast that never gets old.

railway omelette 55 [d, g, e]
a journey back to india's colonial railways — two organic eggs whipped into an omelette with fresh onions, green chilies, and coriander, layered with below farm shiitake mushrooms and mature cheddar. served on a toasted slice of home-baked shokupan.

black sesame hummus 38 [v, ve, g, se]
creamy hummus enriched with black sesame, bringing a deep, roasted nuttiness. served with light, airy house-baked naan topped with toasted sesame.

khadak uttapam 55 [v, ve]
a fresh take on south india's breakfast classic — a fluffy rice pancake with spiced tomato spread, coconut chutney, avocado, cherry tomatoes, below farm shiitake mushrooms, coriander, and a hint of chili.

chole-halwa puri 52 [v, d, g, tn]
a north indian classic — spiced chickpea curry paired with fluffy, golden puris and homemade carrot pickle, accompanied with a sweet pineapple semolina halwa for the perfect balance of bold and indulgent.

halwa puri bhaji 52 [v, d, g, tn]
golden fried puris paired with north indian-style spiced potato curry, homemade carrot pickle, and accompanied with a sweet pineapple semolina halwa.

rustom's akuri pao 55 [d, g, e]
creamy, mildly spiced parsi-style scrambled eggs served with your choice of freshly baked pao or flaky paratha.

chillia baida kheema 65 [d, g, e]
an ode to the chillia community — tender goat mince sautéed with a medley of aromatic spices, topped with fried organic eggs. served with your choice of curry leaf focaccia or a flaky paratha. perfect for hearty mornings.

paya 65 [d, g]
a hearty, nourishing breakfast of slow-cooked goat trotters in a rich, aromatic broth. served with home-baked taftan bread topped with fennel and onion seeds.

sweet

bun maska 32 [v, d, g]
bombay's irani café classic— home baked soft bun slathered with butter (maska), serving a taste of pure nostalgia.
best paired with a cup of piping hot hyderabadi irani chai +22

honey butter toast 2.0 42 [v, d, g]
home-baked shokupan layered with kumquat jam, topped with rabdi foam, finished with a drizzle of honey and a sprinkle of roasted khoya — our take on the old-school malai-toast. add fresh fruits, if you like.

granola 55 [v, d, g, tn]
homemade cinnamon granola layered with vanilla yoghurt and mixed fruit, topped with a drizzle of hatta honey.

fruit yoghurt 45 [v, d]
hatta honey drizzled over creamy, vanilla greek yoghurt and topped with seasonal fruits.

sides

baked beans 25 [v]
baked beans tossed with fresh tomatoes, onions, green chilies, and coriander, adding a fresh, flavorful touch.

shiitake mushrooms 28 [v, d]
butter-sautéed shiitake mushrooms, grown locally by below farm.

grilled chicken chorizo 28
carnistore chicken chorizo grilled to perfection.

sesame naan 20 [v, g, se]
light and airy, home-baked naan topped with toasted sesame.

puris 4 22 [v, d, g]

paratha 22 [v, d, g]

pao 20 [v, d, g]

v - vegetarian | ve - vegan | d - dairy | g - gluten | e - egg | s - soy | se - sesame | tn - tree nuts | p - peanuts | su - sulphites

if you have a food allergy, please inform the khadak team member serving you. our pricing is inclusive of 5% VAT.

juices

the yellow one 35
pomelo, orange, and lemon in a bright, citrusy pour.

the orange one 35
carrot, apple, and ginger come together in this zesty blend.

the green one 35
a refreshing medley of kale, apple, cucumber, celery, and ginger.

the holy one 35
a vibrant trio of orange, pineapple, and pomegranate juices. a colorful homage to india's sacred rivers.

fresh orange juice 35

fresh mint lemonade 35

yoghurt

kachiya moru 35
an ode to coastal kitchens and food streets, our spin on your usual chaas. yoghurt, black salt, cumin, and chaat masala, tempered with curry leaf oil and garnished with a crisp tuile — comforting and refreshingly familiar.

mango lassi 35
thick, creamy, and unapologetically tropical. mango purée blended with yoghurt and ice for a smooth, cooling sip that's equal parts comfort and indulgence. like summer in a glass.

benarasi lassi 35
thick, creamy yoghurt whisked to perfection and infused with rosewater, cardamom, and a drizzle of saffron. sweet, cooling, and perfectly refreshing.

avocado and honey lassi 35
fresh avocado blended with yoghurt, milk, and honey, finished with a mellow nuttiness. thick, creamy, and the one you'll find in gym bags, lazy sundays, and long afternoons.

water

monviso still 18 sml 28 lrg

monviso sparkling 18 sml 28 lrg

filtered water
perfectly good water, on the house

coffee

a khadak special blend that fuses rich, earthy notes of indian monsoon malabar coffee with the vibrant, fruity brightness of ethiopian coffee. think floral, chocolatey, spice, with a hint of nuttiness and berries.

single espresso 18

double espresso 22

cortado 28

americano 22

iced americano 22

latte 28

iced latte 28

cappuccino 28

flat white 28

get it with oat milk + 5

chai

hyderabadi irani chai 22 cup 28 bottomless
a rich blend of black tea, milk, and cardamom, slow-brewed to perfection. served piping hot, just like the bustling irani cafés of hyderabad. a sip of the city's legacy in every cup.
why not make it bottomless at +6 and keep the chai and conversations flowing?

english breakfast 28

oriental eve 28

green tea 28

from our community to your plate

at khadak, we partner with homegrown brands that share our commitment to quality. hatta honey produces pure, floral honey from hatta's hajar mountains. our mushrooms come from below farm, who grow fresh, specialty mushrooms in the desert. carnistore, a local boutique butchery, crafts our chicken sausages. our organic eggs are sourced from regional farms that follow ethical, pasture-led practices. through these partnerships, we bring you the finest ingredients while supporting our local food community.

scan for our menu.

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