ESTD. 2024.

KHADAK

INSPIRED BY THE ICONIC FOOD STREETS, FORGOTTEN RECIPES AND BYGONE ERAS OF INDIA

Explore Beyond

SMALL PLATES

ANN'S LADY FINGER FRIES | 48 V, G, E, M
Crisp, golden batons of lady finger coated in tempura and chickpea flour, dusted with our chef's special spice mix. Served with a Kasundi Honey Mayo that brings a sweet-savoury kick.

KARARI KALE CHAAT | 52 V, D, G, Su
Crispy kale tempura gets the street-side treatment, drizzled with a colourful array of chutneys, sweet yoghurt, and a pop of pomegranate pearls. It's crunchy, tangy, and delightfully unexpected.

MOREL CHEESE KULCHA WITH TRUFFLE BUTTER | 28 V, D, G
Our signature kulcha stuffed with melted cheese and prized morel mushrooms, paired with truffle butter.

OKRA KULCHA WITH BLUE CHEESE BUTTER | 28 V, D, G, Su
Our signature kulcha stuffed with spiced okra and onion, paired with blue cheese butter.

PRAWN KULCHA WITH MISO BUTTER | 32 D, G, E, S, Se, C
Our signature kulcha stuffed with prawns tossed in sesame oil, soy and garlic, paired with miso butter.

SAAG À LA MEXICANA | 48 V, D
Spinach saag baked with our house cheese blend, chilli, garlic and onion, served with heirloom corn tortillas from Lila Taqueria.

SARDAR PAV BHAJI | 48 V, D, G
A richer, indulgent take on Bombay's favourite. Spiced mash of potatoes, peppers, green peas, cauliflower, and carrots, served with freshly baked pav and elevated with a masala butter candle that melts into every bite. Born in the city's textile mills as a quick, hearty mix of leftovers, this pav bhaji tips its hat to Sardar, where butter is never held back.

CHARMINAR CHICKEN *65* | 58 D, G, M
Boneless chicken pieces fried with mustard seeds, garlic, and curry leaves, then tossed in a spiced yoghurt sauce. Garnished with caramelised pearl onions, it's our ode to Hyderabad's favourite starter.

RADIO CAFÉ KHEEMA PAO | 58 D, G
From the much-missed Radio Café near Bombay's Crawford Market. Spiced goat mince cooked with fresh mint, coriander, and green peas, served with soft Bombay bakery bread. Every bite is pure nostalgia.

TANGRA PRAWNS | 65 G, E, S, C
Tiger prawns sautéed with ginger, garlic, soy sauce, and spring onions. It's our nod to Calcutta's historic Chinatown.

WARQI LUKMI | 48 D, G
A traditional Hyderabadi pastry and an iftar favourite. House-made warqi pastry is filled with minced mutton, onion, green chilli and coriander, then cooked until flaky and golden.

GRILLS & GRIDDLE

KASHMIRI DOON PANEER | 82 V, D, Tn, M, Su
Cottage cheese stuffed with walnuts, raisins and cheese, coated in a spiced tandoor marinade with saffron, then charred and topped with doon chutney.

TUNDAY'S GALOUTI | 78 V, D, G, Tn
Born in the kitchens of Lucknow's nawabs and perfected over centuries at the iconic Tunday's, the galouti was always the dish vegetarians could only watch others enjoy. But not anymore. A melt-in-the-mouth carrot galouti, cooked in ghee and hand-pounded spices, served on a warm saffron-infused sheermal.

PESHAWARI TANDOORI ALOO | 78 V, D, Tn
Charred and smoky from the tandoor, potato cylinders stuffed with a spiced mix of nuts and raisins, gratinated with a combination of Gouda, cheddar, and mozzarella.

PURANI DILLI SEEKH | 82 D, Su
Minced Indian goat infused with garlic and a touch of yellow chilli, grilled just like they do in the aromatic spice markets of Old Delhi.

MURGH ANGAAR | 82 D
Chicken thigh marinated in chilli, lime, ginger, and garlic, tossed in roasted gram flour and chargrilled. Every bite delivers smoky heat and vibrant flavour, crafted for spice lovers.

N.M. CHICKEN SHAMMI | 78 D, M
A homage to the legendary restaurant Noor Mohammadi at Bhendi Bazaar. Chicken and lentils cooked with ginger, garlic and hand-pounded spices, shaped into patties and shallow-fried to lip-smacking perfection.

KASUNDI LAMB CHOPS | 165 D, M, Su
French-trimmed lamb chops marinated with kasundi mustard and Greek yoghurt, chargrilled and served with a raw tamarind chutney.

PATTHAR KA GOSHT | 148 D, G, Tn
A Hyderabadi heirloom. Slices of goat leg, marinated in almond paste and Hyderabadi potli masala, charred till meltingly tender. Smoky, silky, and full of history.

SEA BASS THECHA BEURRE BLANC | 155 D, Su, F
Sea bass fillet, marinated and shallow-fried, served with thecha beurre blanc, where a classic French base meets a hand-pounded Maharashtrian chutney. Meets the approval of the fussiest Koli fisherwoman.

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MAIN COURSE

KATHAL KI HALEEM | 82 [V, D, G, Tn]
The Hyderabadi classic, now reinvented for vegetarians (you're welcome). Tender baby jackfruit slow-cooked with spices, served with fried cashews, crispy onions, mint, and a squeeze of lemon.

O.G. SHAHI PANEER | 92 [V, D, Tn]
Paneer stuffed with morels, cheese, and truffle oil, served in a nutty-tomato, saffron-infused sauce and finished with shilajit cream. Once prescribed by hakims to royalty, this dish of quiet indulgence and strength recalls a time when food nourished both body and spirit.

SUBZ MILONI | 85 [V, D]
Spinach, cottage cheese, zucchini, baby carrots, and baby corn, slow-cooked on dum and garnished with roasted khoya and brown garlic.

PANEER KHURCHAN | 82 [V, D, M]
Soft cottage cheese, bell peppers, and onions, all sautéed in a creamy tomato-based sauce.

GOBHI MUSALLAM | 82 [V, D, Tn]
A dish from the royal kitchens of Awadh, reimagined for vegetarians. Cauliflower is slow-cooked with yellow chilli, hand-pounded spices and saffron, served in a rich nutty tomato gravy and finished with pistachios, almonds and silver leaf.

JAKHIA ALOO | 68 [V, D, M]
Baby potatoes tossed with wild mustard, spices, onions and tomatoes, finished with a squeeze of lime and a sprinkle of fresh coriander. A taste of Uttarakhand.

KHADAK DAL | 65 [V, D]
Whole black lentils soaked in tomato puree, butter, and cream, and simmered on low heat for hours. It may demand patience and precision, but it rewards with a taste that's pure comfort.

DAL GHEE | 58 [V, D]
A tribute to Noor Mohammadi's iconic Dal Ghee from Bhendi Bazaar. Yellow lentils tempered with garlic, cumin, red chillies and smoked ghee.

GUNTUR BUTTER CHICKEN | 92 [D]
Smoked tikka in a velvety plum tomato sauce, infused with the heat of Guntur chillies, and finished with a dollop of cream. A bold twist on an old favourite.

SMASHED CHICKEN GHEE ROAST | 105 [D, Tn, Su]
Fresh baby chicken roasted in ghee with coconut, onion, tomato, and our hand-pounded spices. This classic from the coastal kitchens of Mangalore brings together a bold, spiced masala and the richness of ghee. Smashed at your table for the masala to work its way through.

MALAI CHINGRI | 135 [Tn, M, C]
Deliciously grilled king prawns basking in a rich, smooth, nutty gravy. This Calcutta favourite is both elegant and indulgent, which, come to think of it, describes the city perfectly.

TALA GOSHT | 118 [D, M]
Diced Indian goat cooked in pure ghee with hand-pounded spices, ginger, and garlic. An indulgent, forgotten Hyderabadi classic.

SHABRATI NIHARI | 105 [D, M]
Pulled goat slow-cooked with warm spices and served with ginger julienne, fried onions, and lime. It's the breakfast of choice at Delhi's Chitli Qabar bazaar, but you can enjoy it any time of the day.

KACCHI IMLI KA MURGH | 88 [D, Tn, M, Su]
A forgotten recipe from Nizam-era kitchens. Chicken prepared in a classic pickled-tamarind gravy, infused with a hint of yellow-chilli heat.

ZEER BIRYAN GUCCHI | 98 [V, D, Tn]
A reinterpretation of a 17th-century recipe from the kitchens of Emperor Shah Jahan. Gucchi mushrooms stuffed with truffle and cheese, lotus stem, fox nuts and seasonal vegetables are slow-cooked with fragrant basmati rice and finished with cashews, raisins and almonds.

MALABAR PRAWN BIRYANI | 135 [D, M, C]
King prawns, whole spices and saffron, slow-cooked on dum with fragrant basmati rice. Rooted in the flavours of Kerala's Malabar coast.

IDREES BHAI'S LACCHA BIRYANI | 105 [D, G, E, Se]
Tender pulled goat layered with fragrant basmati rice and slow-cooked on dum, capturing the authentic flavours of Lucknow, inspired by the legendary Idrees Bhai.

SHADAB CHICKEN BIRYANI | 88 [D]
Straight from the heart of India's biryani capital. Tender chicken marinated with yoghurt, mint, coriander and spices, layered with fragrant basmati rice and saffron. Made "kacchi" style so that the flavours are fully blended.

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BREADS

NAAN | 22 D, G
Soft, pillowy bread, freshly baked in the tandoor.

ROTI | 22 D, G
Made with whole wheat, crisp on the outside and tender inside.

WARQI PARATHA | 25 D, G
Flaky layered bread, infused with milk, ghee, and a hint of ajwain.

PUDINA PARATHA | 25 D, G
Made with whole wheat, bursting with vibrant minty notes.

LACCHA PARATHA | 25 D, G
Crisp, buttery layers that unfold with every bite and make a timeless classic for any curry.

ROOMALI | 22 D, G
A flatbread that's as light and thin as a handkerchief.

KHAMIRI ROTI | 22 D, G
Crisp on the outside, soft inside, perfect on the whole.

GARLIC NAAN | 22 D, G
Fluffy naan topped with chopped garlic and coriander. Add butter if you're feeling indulgent.

CHILLI GARLIC NAAN | 22 D, G
A punchy take on our classic naan topped with chopped garlic and green chilli for a bit of heat. Butter's up to you.

SHEERMAL | 25 D, G
A Lucknowi classic. Saffron-scented flatbread enriched with milk, ghee, and a hint of cardamom. Slightly sweet, fragrant, and the perfect companion to rich gravies or slow-cooked meats.

SIDES

ROASTED BEETROOT SALAD | 35 V, Ve, Tn, Su
Roasted beetroot with crisp snow peas, pineapple and toasted nuts, tossed in a berry and mint dressing.

BROCCOLI BHEL | 35 V, G, Tn, Su
The quintessential Indian snack, reimagined. Rice puffs with steamed broccoli, pomelo, toasted almond flakes, pistachios and pomegranate, tossed in a honey, lime and tamarind dressing.

LACCHA | 18
A combination of crispy onion rounds with green chillies, fresh coriander, mint, lemon, and our signature house-spice mix.

CUCUMBER RAITA | 28 D, M
Grated cucumber and fresh coriander in a creamy yoghurt tempered with cumin seeds.

SHAKAR KANDI | 28
Sweet potatoes brushed in butter, sprinkled with kebab masala, then charcoal-grilled on a robata.

PLAIN BASMATI | 28
Rice steamed to fluffy perfection, and ready to soak up the sauces.

JEERA RICE | 38 D
Basmati rice tempered with cumin seeds, a timeless accompaniment.

CHAI & MASKA

HYDERABADI IRANI CHAI | 22 D
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.

BUN MASKA | 32 D, G
Bombay's Irani café classic. A home-baked soft bun slathered with butter (maska), serving a taste of pure nostalgia. Baked fresh daily, served until sold out.

If you go deep into Bombay's busy Bhendi Bazaar, through the jumble of people and pushcarts, between the houses that hug each other so closely that a chai cup may be shared between neighbouring windows, you can find a street called Khadak.

This is India's street food heaven. And it's not one street, but many. Crisscrossing right across the heart of India's culinary map, it stretches from here to the historic Ballimaran in Old Delhi, twists and turns along the by-lanes of Lucknow, passes under the shadow of Empire in Calcutta, and comes out into the legendary alleys of Royal Hyderabad. Start at one end with an empty stomach, stagger out the other end filled to your heart's content.



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