TASTE OF KHADAK

A TASTING MENU FEATURING CHEF NAVED'S SIGNATURE DISHES AND THE STORIES BEHIND THEM.

SMALL PLATE

KARARI KALE CHAAT 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.

KULCHA

PRAWN KULCHA WITH MISO BUTTER D, G, E, S, Se, C

Our signature kulcha stuffed with prawns tossed in sesame oil, soy and garlic, paired with miso butter.

GRILL

N.M CHICKEN SHAMMI 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.

HALEEM

KATHAL KI HALEEM 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.

SORBET

BLOODY MARY SORBET Ce

A savoury tomato sorbet with celery salt, capturing the bold, tangy flavours of a classic Bloody Mary.

MAINS

Choice of one

SHABRATI NIHARI 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.

GUNTUR BUTTER CHICKEN D

Smoked chicken 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.

+ Served with Khadak Dal and Choice of Bread

SHADAB CHICKEN BIRYANI 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.

+ Served with Cucumber Raita

DESSERT

KAJU PHIRNI Ve, Tn, Su

Take creamy cashews in a lightly spiced berry compote and get a traditional rice pudding, updated with a layer of caramelized sugar.

+ Served with Irani Chai or House Blend Malabar Coffee

A specially curated tasting menu featuring Chef Naved Nasir's most-loved dishes. Perfect for guests who want to experience a complete journey through our bold flavours.

Whether you're discovering Khadak for the first time and unsure where to begin, or returning and simply unable to choose just one, this one's for you.

Explore More

V - Vegetarian | Ve - Vegan | D - Dairy | G - Gluten | E - Egg | S - Soy | Se - Sesame | P - Peanuts | Tn - Tree Nuts | M - Mustard | Su - Sulphites | F - Fish | C - Crustaceans | Ce - Celery | L - Lupin | Mo - Molluscs

AED 195 per adult, inclusive of 5% VAT. Upgrade to our house beverage pairing for AED 100.

TASTE OF KHADAK

A TASTING MENU FEATURING CHEF NAVED'S SIGNATURE DISHES AND THE STORIES BEHIND THEM.

SMALL PLATE

KARARI KALE CHAAT 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.

KULCHA

MOREL CHEESE KULCHA WITH TRUFFLE BUTTER V, D, G

Our signature kulcha stuffed with melted cheese and prized morel mushrooms, paired with truffle butter.

GRILL

TUNDAY'S GALOUTI V, D, G, Tn

A melt-in-the-mouth carrot galouti, cooked in ghee and hand-pounded spices, served on a warm saffron-infused sheermal.

HALEEM

KATHAL KI HALEEM 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.

SORBET

BLOODY MARY SORBET Ce

A savoury tomato sorbet with celery salt, capturing the bold, tangy flavours of a classic Bloody Mary.

MAINS

Choice of one

PANEER KHURCHAN V, D, M

Soft cottage cheese, bell peppers, and onions, all sautéed in a creamy tomato-based sauce.

JAKHIA ALOO 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.

+ Served with Khadak Dal and Choice of Bread

ZEER BIRYAN GUCCHI V, D, Tn

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. Reinterpretation of a 17th-century recipe.

+ Served with Cucumber Raita

DESSERT

KAJU PHIRNI Ve, Tn, Su

Take creamy cashews in a lightly spiced berry compote and get a traditional rice pudding, updated with a layer of caramelized sugar.

+ Served with Irani Chai or House Blend Malabar Coffee

A specially curated tasting menu featuring Chef Naved Nasir's most-loved dishes. Perfect for guests who want to experience a complete journey through our bold flavours.

Whether you're discovering Khadak for the first time and unsure where to begin, or returning and simply unable to choose just one, this one's for you.

Explore More

V - Vegetarian | Ve - Vegan | D - Dairy | G - Gluten | E - Egg | S - Soy | Se - Sesame | P - Peanuts | Tn - Tree Nuts | M - Mustard | Su - Sulphites | F - Fish | C - Crustaceans | Ce - Celery | L - Lupin | Mo - Molluscs

AED 195 per adult, inclusive of 5% VAT. Upgrade to our house beverage pairing for AED 100.

TASTE OF KHADAK

A curated beverage journey featuring house creations,
complementing Chef Naved's tasting menu.

TASTE OF KHADAK

A CURATED SELECTION OF HOUSE KOMBUCHAS DESIGNED TO ACCOMPANY CHEF'S TASTING MENU.



GULKHAND & LYCHEE [Su]

Rooted in the fragrance of rose preserve and lychee, Chun Mee tea is fermented into a light, fragrant brew that is floral, cooling, and quietly comforting.

PASSIONFRUIT & PINEAPPLE

A tropical pairing of pineapple and passionfruit, fermented with Chun Mee tea and sharpened with kaffir lime and fresh lime zest. Citrusy, bright, and tart.





GINGER & LEMONGRASS

Reviving traditional Indian herbal remedies, Chun Mee tea is fermented with ginger and lemongrass, lightly sweet, crisp, and digestive.

KOKUM & CURRY LEAF

Inspired by the coastal kitchens of the Konkan, black tea is fermented with kokum, cumin and curry leaf into a tangy, savoury kombucha with a distinctly Indian flavour.



V - Vegetarian | Ve - Vegan | D - Dairy | G - Gluten | E - Egg | S - Soy | Se - Sesame | P - Peanuts | Tn - Tree Nuts | M - Mustard | Su - Sulphites | F - Fish | C - Crustaceans | Ce - Celery | L - Lupin | Mo - Molluscs

+ AED 100 per adult, inclusive of 5% VAT.