



DINING MENU



FOOD • SPIRITS • STORIES

OHM

Hospitality Management

Welcomes You

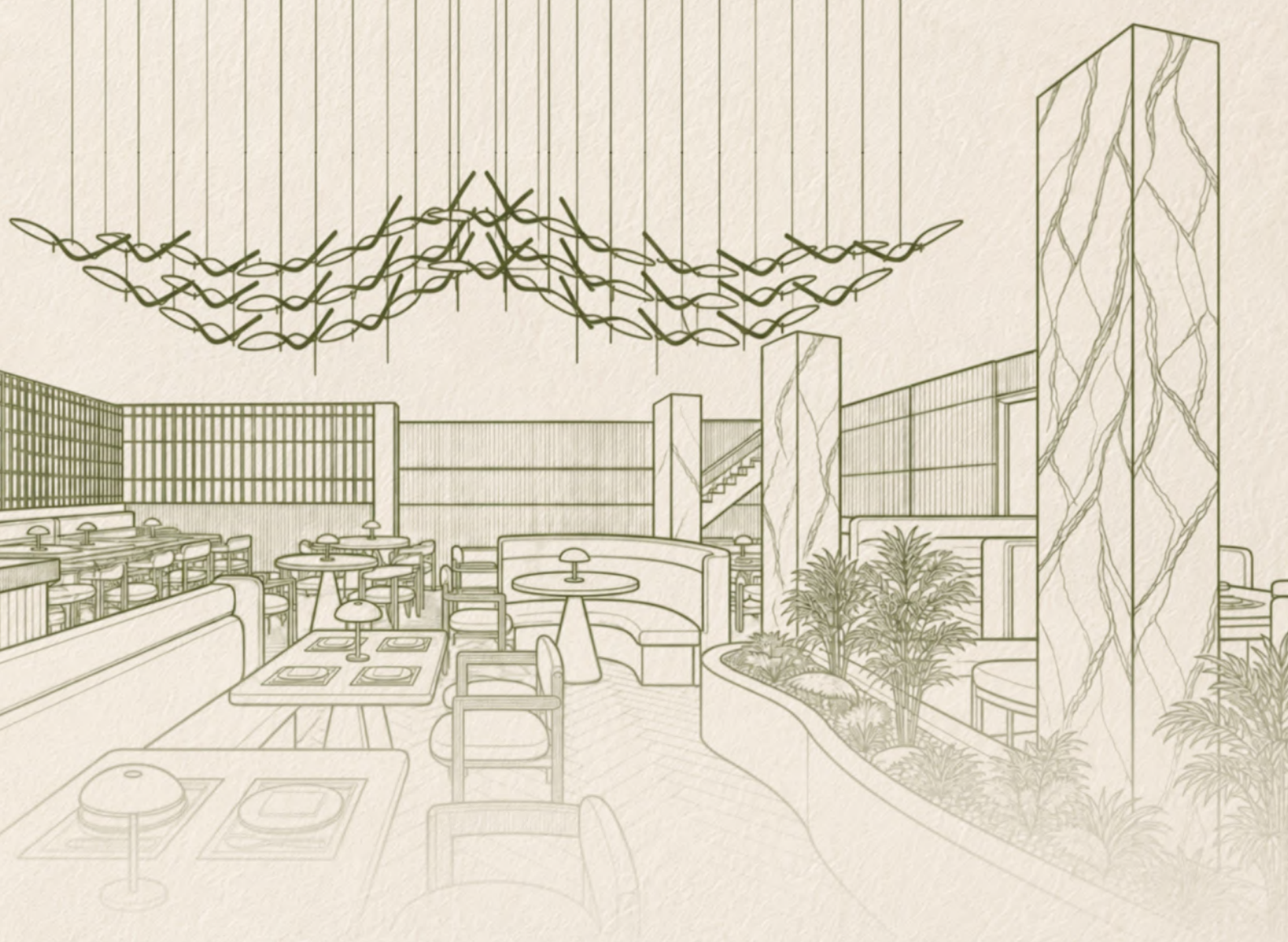
to

GHAZA KHORI.

Inspired by the grandeur of Persian artistry and the warmth of Indian hospitality, Ghaza Khori is an experience of rich colours, layered textures, warm lighting, and thoughtfully curated details. Every element comes together to create an atmosphere that is both regal and inviting — where every visit unfolds as a journey.

At the heart of **GHAZA KHORI** is a celebration of regional and world cuisine, thoughtfully crafted with quality ingredients, inspired techniques, and a contemporary touch.

From the first welcome to the final bite, every detail is designed to delight — creating an experience that is elegant, indulgent, and worth returning to.



where every flavour
tells a *story*.

CHEF'S SPECIALS

PANEER TIKKA SAMBUSA — 425

Crispy sambusa filled with paneer tikka and labneh, served with makhani gravy.

TURKISH BEYTI KEBAB — 465

Soft flatbread filled with cheese, vegetables and Turkish spices, served with marinara.

TRUFFLE MUSHROOM CHEESE KULCHA — 465

Kulcha filled with truffle mushrooms and cheese, served with smoked garlic butter.

MURGH TIKKA MASALA SAMBUSA — 525

Crispy sambusa filled with murgh tikka masala and labneh, served with tikka masala gravy.

MUTTON WITH BABY MALABARI PAROTTAS — 565

Slow-cooked tender mutton served with flaky Malabari parottas.

ON THE LIGHTER SIDE



PALAK PATTA CHAAT — 425

Crispy palak leaves, curd, chutneys, sev and chaat masala.

MURADABADI DAL CHAAT — 425

Slow-cooked dal with papdi, onion, tomato, chutneys and chaat masala.

ROYAL KACHORI CHAAT — 425

Crispy kachori, spiced chana, potato, curd, chutneys, sev and pomegranate.

AVOCADO PAPDI CHAAT — 465

Creamy avocado, quinoa, fresh vegetables, herbs and lemon dressing.

TANDOORI AVOCADO CHAAT — 465

Tandoor avocado with spiced yogurt, chutneys, papdi, sev and fresh herbs.

SALAD

CAESAR SALAD — 425

Romaine, Parmesan, garlic croutons and classic Caesar dressing.

FATTUSH SALAD — 425

Mixed greens, cucumber, tomato, radish, crispy pita and sumac dressing.

WATERMELON FETA SALAD — 425

Watermelon, feta, fresh mint, greens and citrus dressing.

AVOCADO QUINOA SALAD — 465

Avocado, quinoa, fresh vegetables, herbs and lemon dressing.

SMOKED CHICKEN CAESAR SALAD — 525

Smoked chicken, crisp lettuce, parmesan, croutons & classic Caesar dressing.

TANDOORI CHICKEN KACHUMBER SALAD — 525

Tandoori chicken, cucumber, onion, tomato, greens & mint-coriander dressing.

TOAST & BRUSCHETTA

CHILLI CHEESE TOAST — 395

Crispy toast topped with chilli, melted cheese and herbs.

AVOCADO OPEN TOAST — 425

Artisan toast topped with avocado, herbs, cherry tomatoes and nuts.

TRIO BRUSCHETTA — 425

Tomato basil, avocado and sautéed mushroom on crisp toast.

TRUFFLE MUSHROOM PARMESAN TOAST — 425

Toast with truffle mushrooms, Parmesan and herbs, served with hash brown.

SMOKED CHICKEN & AVOCADO TOAST — 625

Toasted sourdough, smoked chicken, avocado, cherry tomato & fresh greens.

CHICKEN & MUSHROOM BRUSCHETTA — 625

Toasted loaf, herb-grilled chicken, sautéed mushrooms, Parmesan & creamy garlic sauce.



TACOS & BAOS

CLASSIC MEXICAN TACOS — 425

Corn tortillas with beans, vegetables, salsa, guacamole and Mexican spices.

GOCHUJANG TOFU BAO — 425

Steamed bao with tofu, gochujang glaze, fresh vegetables and sesame.

WILD MUSHROOM BAO — 465

Steamed bao filled with wild mushrooms, Asian greens and aromatic sauce.

CRISPY CHICKEN TACOS — 465

Corn tortillas with crispy chicken, lettuce, salsa and creamy dressing.

BIRRIA TACOS (PANEER / CHICKEN) — 465 / 495

Corn tortillas with slow-cooked paneer or chicken, cheese, onion and coriander, served with consommé.

CHETTINAD CHICKEN BAO — 525

Steamed bao filled with Chettinad chicken, curry leaves and fresh herbs.



DIM SUM

MUSHROOM GYOSA — 475

Crispy Japanese dumplings filled with mushrooms, served with dipping sauce.

ASIAN GREEN (GF) — 475

Broccoli, bok choy, beans and water chestnut with garlic and oyster sauce.

CHILLI CHEESE DIM SUMS — 525

Steamed dumplings filled with cheese and chilli.

CHICKEN GYOSA — 525

Pan-seared dumplings filled with tender chicken and Asian seasonings.

CHICKEN & SCALLION WONTONS + CHILLI OIL — 575

Poached wontons served with Sichuan chilli crisp.

5 SPICE CHICKEN DIM SUM — 625

Chicken dimsum with asparagus, water chestnut and coriander.

SUSHI

ASPARAGUS TEMPURA ROLL — 795

Tempura asparagus and vegetables wrapped in seasoned sushi rice.

RAINBOW — 795

Daikon, asparagus, cucumber, avocado, beetroot and carrot.

CRUNCHY KATSU CHICKEN — 865

Crispy chicken with cucumber, cream cheese and spicy Japanese mayo.

EBI TEMPURA URAMAKI ROLL (8 Pcs.) — 895

Crispy prawn tempura rolled with sushi rice and sesame.



PASTA

SPAGHETTI AGLIO E OLIO — 525

Spaghetti with olive oil, garlic, chilli and fresh parsley.

ARRABBIATA — 545 / 595

Penne in spicy tomato sauce with garlic, herbs and vegetables or chicken.

CALABRIA VODKA — 565 / 625

Penne in creamy tomato-vodka sauce with Parmesan, garlic, herbs and vegetables or chicken.

CREAMY ALFREDO PASTA — 545 / 625

Pasta in creamy Parmesan Alfredo with mushrooms or chicken and fresh herbs.

SPINACH ALFREDO FETTUCCHINE — 625

Fettuccine in creamy spinach-Parmesan Alfredo sauce with herbs.

PIZZA

EXOTIC VEGETABLE GARDEN — 675

Exotic vegetables, mozzarella and herbs on a crisp artisan crust.

PANEER TIKKA PIZZA — 695

Paneer tikka, onion, capsicum, mozzarella and aromatic herbs.

SOHO MUSHROOM PIZZA — 695

Mushrooms, mozzarella, Parmesan, garlic and herbs.

QUATTRO FORMAGGI — 725

Parmigiano, mozzarella, cheddar, feta and fresh basil.

SMOKED CHICKEN PIZZA — 765

Smoked chicken, mozzarella, caramelised onions and herbs.

PESTO CHICKEN PIZZA — 795

Chicken, basil pesto, mozzarella, cherry tomatoes and Parmesan.

HOT HONEY CHICKEN PIZZA — 865

Crispy salami, mozzarella and herbs with sweet-spicy hot honey.

MEAT MANIA PIZZA — 925

Tandoori chicken, salami, smoked chicken, mozzarella and herbs.

SOUP

BASIL SCENTED TOMATO TEA — 325

Tomato elixir with roasted peppers, holy basil and aromatic garlic.

CRISPY NOODLE SOUP — 325 / 375

Asian broth with vegetables and noodles, topped with crispy noodles.

TOM YUM (Veg / Non-Veg) — 325 / 395

Thai broth with lemongrass, galangal, kaffir lime, chilli and herbs.

CRISPY CORN SOUP — 365

Sweet-corn broth with vegetables and crispy corn.

DOUBLE CREAM OF MUSHROOM — 365

Creamy mushroom soup with garlic, butter, thyme and truffle oil.

MURGH DHANIYA SHORBA — 425

Chicken broth with coriander, roasted spices, ginger and garlic.

SIDES



MASH POTATO — 245

SAUTÉED VEGETABLES — 265

PERI PERI FRIES — 295

TRUFFLE PARMESAN FRIES — 325

IN-HOUSE GARLIC BREAD — 365

LOADED NACHOS — 365



SMALL PLATES



CRISPY CORN CHILLI PEPPER — 425

Crispy corn and spinach with Thai chilli and balsamic glaze.

CLASSIC ARANCINI — 425

Crispy risotto balls filled with cheese and herbs, served with tomato sauce.

EXOTIC VEG — 425

Exotic vegetables with aromatic herbs and Asian-inspired flavours.

PERI PERI PANEER SATAY — 495

Char-grilled paneer skewers with spicy peri peri marinade.

KAFFIR LIME CORN & CHEESE CIGAR ROLL — 495

Crispy rolls filled with corn, cheese and kaffir lime.

CRISPY INDONESIAN SAMBAL MUSHROOM — 495

Mushrooms tossed with sriracha sambal and scallions.

SRI LANKAN CHILLI PANEER — 495

Paneer with peppers in spicy coconut milk and chilli.

TRUFFLE MUSHROOM ROYALE — 525

Mushrooms with truffle oil, cream and aromatic herbs.

BURRASI CHEESE KEBAB — 525

Crispy vegetarian kebab with a soft, creamy and delicately spiced centre.

VELVET GREEN KEBAB — 525

Our take on hara bhara kebab with avocado mousse.

ZAATAR PANEER TIKKA — 525

Grilled paneer marinated with zaatar, olive oil and mild spices.

THECHA MAKMALI CHARRED PANEER TIKKA — 525

Charred paneer tikka coated with cream cheese and thecha.

BLACK LEMON DAHI KEBAB — 525

Crispy hung-curd kebabs with black lemon and aromatic spices.

MUSHROOM GALOUTI — 525

Melt-in-the-mouth mushroom kebabs with traditional galouti flavours.

DUBKA MALAI BROCCOLI — 525

Charred broccoli in a creamy malai marinade.

GHAZA KHORI FUSION BOARD — 1500

Chef's selection of signature vegetarian starters with accompaniments.



KUNG PAO CHICKEN — 565

Crispy chicken tossed with dried chillies, roasted peanuts, vegetables and a bold kung pao sauce

THAI BASIL CHICKEN — 565

Tender chicken wok-tossed with thai basil, chilli, garlic and aromatic asian flavours

ORANGE CHICKEN — 565

Crispy chicken glazed with a vibrant sweet, tangy and citrusy orange sauce.

RANCH WINGS — 565

Tandoori chicken wings tossed in creamy & tangy ranch seasoning

CHICKEN MALAI TIKKA — 595

Succulent chicken marinated in cream, cheese, cardamom and delicate spices, finished in the tandoor

MATHANIYA CHICKEN — 595

Tender chicken infused with mathania chillies and aromatic indian spices, grilled to perfection.

MUMBAI MIRCHI CHICKEN TIKKA — 595

Juicy chicken tikka marinated with fiery mumbai-style chillies, herbs and aromatic spices.

ASIAN TANGDI KEBAB — 595

Tender chicken drumsticks marinated in aromatic asian spices and grilled until beautifully charred.

ZAST CHICKEN — 595

Juicy grilled chicken infused with citrus, herbs and a vibrant house seasoning.

GILAFI CHICKEN SEEKH KEBAB — 595

Char-grilled minced chicken kebabs wrapped with colourful paper, and aromatic spices.

LASUNI FISH TIKKA — 695

Tender sole marinated with roasted garlic, aromatic spices and herbs, char-grilled in the tandoor.

ADANA KEBAB — 695

DOHRA SEEKH KEBAB — 695

char-grilled chicken and mutton minced kebabs coated with capsicum, onions, and spices.

BUTTER GARLIC PEPPER FISH — 795

Tender fish tossed in butter, roasted garlic, cracked pepper & herbs.

BUTTER GARLIC PRAWNS — 795

Succulent prawns sautéed in butter, roasted garlic, herbs and a touch of lemon.

BANG BANG PRAWN — 795

Crispy prawns coated in our signature creamy, sweet and spicy bang bang sauce

MUTTON CHOPS — 825

Juicy lamb chops marinated with aromatic spices and char-grilled for a smoky finish.

PRAWNS KHOLIWADA — 825

Crispy fried prawns marinated with maharashtrian spices, chilli and aromatic herbs.

GHAZA KHORI FUSION BOARD (Non-Veg) — 1800

(A chef selection of our signature vegetarian starters served with accompaniments)

LARGE PLATES

CHILLI GARLIC NOODLES — 525 / 595

Wok-tossed noodles with vegetables, garlic, chilli and oriental sauces.

HUNAN STYLE CLAY POT — 725

Grilled chicken, bok choy, broccoli and mushrooms in garlic oyster sauce, served with rice.

THAI CURRY GREEN / RED (Veg / Non-Veg) — 675 / 725

Traditional Thai curry with coconut milk and basil, served with jasmine rice or noodles.

FRIED COTTAGE CHEESE PARMIGIANA — 725

Crispy cottage cheese layered with tomato sauce and melted cheese.

KOREAN FRIED RICE WITH PANEER SATAY — 725

Korean-style fried rice with vegetables and grilled paneer satay.

BURMESE KHAO SUEY — 695 / 725

Lightly coconut-flavoured Burmese curry with exotic vegetables.

MONGOLIAN CHICKEN WITH EGYPTIAN RICE — 725

Tender chicken in Mongolian sauce, served with Egyptian-style rice.

FISH & CHIPS — 795

Crispy fried fish with house spices, fries and tartar sauce.

APOLLO FISH — 795

Crispy fish tossed in a spicy, tangy and aromatic sauce.

CHICKEN PARMIGIANA — 795

Grilled chicken with garlic, herbs, lemon and extra virgin olive oil.

GRILLED FISH WITH L.B.S — 825

Grilled fish with lemon butter sauce and mashed potato.

INDIAN MAINS

DAL GHAZA KHORI — 565

Special blend of hand-picked dals, slow-cooked to perfection and golden leaf.

DAL MAHARANI — 465

Slow-cooked dal with butter and aromatic spices.

KANDARI VEG — 485

Mixed vegetables in a rich aromatic Indian gravy.

BALWALI HANDI — 485

Rustic vegetables simmered with traditional spices and rich gravy.

DO RAHA KOFTA — 525

Soft vegetable koftas in a smooth, aromatic Indian gravy.

MUSHROOM RAZOLA — 525

Mushrooms in a creamy, mildly spiced white gravy.

PANEER LA CHEESE — 565

Cottage cheese in a rich, creamy cheese sauce with delicate spices.

TEEN MIRCHI KA PANEER — 585

Cottage cheese with three varieties of fresh chillies and Indian spices.

RUTBA-E-PANEER — 585

Royal cottage cheese preparation in a rich, creamy gravy.

MURGH GHAZA KHORI — 725

Tender chicken in a signature rich gravy with hand-selected spices.

KHYBER MURGH TIKKA — 725

Chicken tikka marinated with yogurt, aromatic spices and herbs.

MURGH NIMBU MASALA — 725

Chicken cooked with fresh lemon, aromatic spices and Indian masala.

CHETTINAD CHICKEN CURRY — 725

South Indian chicken curry with roasted spices, curry leaves and coconut.

KOLHAPURI MUTTON MASALA — 825

Slow-cooked mutton in fiery Kolhapuri masala.



ACCOMPANIMENTS

SALAD

KACHUMBER — 225 / FRESH GREEN — 265

RAITA

BURANI — 295 / SMOKED PINEAPPLE — 295 / MIX FRUIT — 295

PAPAD

ROASTED PAPAD — 265 / FRIED — 265 / MASALA — 325

BREADS

ROTI

PLAIN — 40/ BUTTER — 50 / RUMALI ROTI — 60

LACHHA

PLAIN LACHHA — 80 / RED CHILLI — 90/ GREEN CHILLI — 110

PUNJABI MISSI — 90

NAAN

PLAIN — 80/ BUTTER — 110 /

ACHARI NAAN — 140/ CHILLI GARLIC — 180

RICE & BIRYANI



PLAIN RICE / JEERA RICE — 355

SAFFRON / PULAO — 395

GHAZA KHORI ROYAL DUM BIRYANI — 525 / 565 / 625

Aromatic basmati rice with veg, paneer or chicken, slow-cooked with fragrant spices.

KABULI RICE WITH CHOICE OF MEAT (Chicken/Mutton) — 725 / 795

Arabic-style rice with chicken or mutton, caramelised onion and nuts.

DESSERTS

FRUIT CARNIVAL — 395

Fresh fruits with vanilla ice cream, nuts and strawberry-chocolate sauce.

BROWNIE WITH ICE CREAM — 395

Warm chocolate brownie with vanilla ice cream and chocolate drizzle.

GULAB JAMUN WITH RABRI — 395

Warm gulab jamun served with chilled, rich rabri.

RASMALAI TRES LECHES — 395

Rasmalai combined with creamy tres leches for an indulgent fusion dessert.

CHURROS — 395

Churros served with Nutella, vanilla ice cream and pistachio.



MOCKTAILS & REFRESHERS

VIRGIN GARDEN ELDERFLOWER — 365

Elderflower Syrup, Ginger Ale, Fresh Blueberries & Pomegranate

INFUSED CARAMELIZED APPLE — 365

Caramel Syrup, Apple Juice infused with Cinnamon & Rosemary, topped with Sparkling Water

POMI GRANNY — 365

Pomegranate, Basil & Mint Leaves

TANGERINE KAFFIR LIME FIZZ — 365

Tangerine, Orange, Kaffir Lime, Basil, Mint, Soda

TROPICAL PIÑA COLADA — 365

Pineapple, Coconut, Tropical Flavours

SUNSET GLOW — 365

Passion Fruit, Fresh Orange, Grenadine, Lime, Sparkling Soda

SMOKED PINEAPPLE TEPACHE COOLER — 365

Pineapple Tepache, Fresh Ginger, Lime, Mint, Smoked Finish

WATERMELON NOIR — 365

Watermelon, Strawberry, Black Pepper, Lemon

VIRGIN MOJITO — 345

Fresh Mint, Cucumber, Ginger, Lime, Soda

NOURISHING SHAKES & COFFEE

COLD COFFEE — 365

Regular / Vanilla / Hazelnut

ULTIMATE CHOCOLATE SHAKE — 345

POPCORN & HAZELNUT SHAKE — 325

BISCOFF SHAKE — 325

MANGO & PISTACHIO SHAKE — 325

STRAWBERRY & FIG SHAKE — 325

NUTELLA SHAKE — 295

KITKAT SHAKE — 295

OREO SHAKE — 295



AERATED BEVERAGES

RED BULL — 245

GINGER ALE — 245

TONIC WATER — 245

CANNED JUICE — 245

SOFT DRINKS — 175

Coke / Diet Coke / Fanta / Sprite

MINERAL WATER — MRP

TEA & COFFEE SELECTION

GREEN TEA — 145

Lemon / Ginger / Honey

MASALA TEA — 165

Regular / Elaichi / Ginger

HOT COFFEE — 195

Black / Regular

A FEW THINGS TO NOTE

Timings : 11:30 AM – 10:30 PM

Prices mentioned are exclusive of government taxes.

A 7% discretionary service charge will be applied.

A discretionary service charge may be added to your bill.

All dishes are freshly prepared — we appreciate your patience.

Please inform our team of any allergies or dietary preferences.

Thank You

for Dining with us

We hope you enjoyed your experience and look forward to
welcoming you again.

Signature concept curated and managed by

OHM

HOSPITALITY MANAGEMENT



