



T H E M E N U

A delicious taste of India

25188 I-45 Suite A1A, Spring, TX 77386

khau-gully.com · (281) 362-5014

V Vegetarian **GF Gluten-Free** **D Contains Dairy** **N Contains Nuts**

Prices in US dollars. Menu items subject to availability.

Appetizers

Fritters, patties and steamed plates to open the journey.

Samosa (2 pcs) V	\$6
Deep fried pastry with a savory filling of spiced potato and peas	
Mix Vegetable Pakora V · GF	\$7
Deep fried crisp mixed vegetable fritters made with spices and chickpea flour	
Onion Bhaji V · GF	\$7
Onion fritters made with spices and chickpea flour	
Aaloo Tikis (3 pcs) V · GF	\$7
Deep fried crispy potato patties cooked with a selection of spices	

Khaman Dhokla V · GF	\$6
A steamed chickpea flour sponge cake topped with spices, coconut flakes and mustard seed tempering	
Lilva Kachori (5 pcs) V	\$7
Pigeon peas and green herbs in a savory stuffed fritter	
Batata Vada (3 pcs) V · GF	\$6
Spicy fried potato ball fritters	

Street Food of India

Chaats, pavs and rolls straight from the gullies of India.

Samosa Chhole Chaat V	\$10
Vegetarian samosa topped with chickpeas, tamarind and cilantro chutneys, cilantro and garnished with sev	
Aaloo Tiki Chaat V · GF	\$10
Potato patties topped with chickpeas, tamarind and cilantro chutneys, cilantro and garnished with sev	
Papdi Chaat V	\$9
Flat crispy papdi chips with boiled potato and black chickpeas, topped with chutneys, chopped onion, cilantro and garnished with chickpea flour noodles	
Dahi Puri D	\$9
Semolina crispy puri with boiled potato and black chickpeas, topped with chutneys, chopped onion, cilantro and garnished with chickpea flour noodles	
Pani Puri (8 pcs) V	\$8
Semolina shells served with spicy mint water, chickpeas and potato	
Pav Bhaji V	\$10
Mashed potato, onion, cauliflower, carrots and tomato cooked with spices and served with slider buns	

Chhole Batura	\$12
Chickpeas cooked in onion gravy along with spices and served with a large deep fried flat bread and lemon pickle	
Vada Pav (2 pcs) V	\$9
Slider bun spread with spices and chutney, then filled with the potato ball	
Dabeli (2 pcs) V · N	\$9
Slider bun spread with chutneys, potato paste, spiced peanut pieces and sev	
Samosa Pav (2 pcs) V	\$10
Samosa between the buns with chutneys and spices	
Bombay Sandwich D	\$9
3 layers of sandwich with boiled potato, tomato, cucumber and onion slices, then Amul cheese. All slices spread with green chutney and red chutney, then grilled	
Paneer & Veg. Kathi Roll V · D	\$10
Whole wheat tortilla wrap with marinated grilled paneer cubes, chutneys, onion, bell pepper and cilantro. Served with potato chips	

South Indian Dosa and Idlis

Crisp dosas, soft idlis and griddled uttapams from the South.

Plain Dosa GF · V	\$11.99
Savory crepes made with lentils and rice batter	
Butter Sada Dosa GF	\$12.99
Plain dosa with a spread of butter	
Masala Dosa GF · V	\$12.99
Plain dosa filled with potato/onion mixture (masala)	
Butter Masala Dosa GF	\$12.99
Masala dosa with a spread of butter	
Maisoor Sada Dosa GF · V	\$12.99
Plain dosa with a layer of fiery red sauce	
Maisoor Masala Dosa GF · V	\$13.99
Masala dosa with a layer of fiery red sauce	
Onion Chili Dosa GF · V	\$12.99
Plain dosa with a layer of chopped onions and cilantro	

Cheese Dosa GF	\$13.99
Plain dosa with melted cheese	
Spring Dosa	\$13.98
Plain dosa stuffed with sliced cabbage, onion, bell pepper and carrots along with spicy chili sauce	
Idli Sambar GF · V	\$9.99
Steamed rice and lentil spongy patties served with lentil soup	
Vegetable Uttapam GF · V	\$11.99
Rice and lentil pancakes cooked on the griddle, then topped with chopped mixed vegetables	
Paneer with Mix Veg Uttapam GF	\$12.99
Rice and lentil pancakes cooked on the griddle, then topped with shredded paneer (cheese) and mixed vegetables	
Cheese Uttapam GF	\$12.99
Rice and lentil pancakes cooked on the griddle, then topped with Mexican cheese	

Vegetarian Entrees

Paneer, lentils and vegetable curries cooked to order.

Paneer Butter Masala V · GF · D **\$14**

Paneer (cheese cubes) cooked in a buttery creamy onion gravy

Paneer Jalfrezi V · GF · D **\$14**

Paneer (cheese cubes) cooked in a semi dry gravy along with bell pepper and onion chunks

Palak (Saag) Paneer V · GF · D **\$14**

Cubes of paneer sautéed with fresh creamed spinach

Okra Masala V · GF **\$13**

Fresh fried okra pieces sautéed with onions, tomatoes and spices

Chana Masala V · GF **\$13**

Garbanzo beans prepared in an onion gravy with a selection of spices

Eggplant Potato V · GF **\$13**

Eggplant and potato cubes cooked in a tomato gravy

Aaloo (Potato) Matar GF **\$13**

Potato along with green peas cooked in tomato and onion gravy and fragrant spices

Aaloo Gobi (Potato with Cauliflower) **\$13**

Cauliflower and potatoes prepared in a thick onion gravy with a selection of spices

Vegetable Korma GF · D **\$14**

A combination of fresh vegetables in a cream based onion and tomato gravy with fragrant spices

Dal Tadka V · GF **\$11**

Yellow lentils prepared with garlic, ginger, tomato and spices, then tempered with cumin and mustard seeds and topped with chopped cilantro

Dal Makhni GF · D **\$12**

Black lentils slow cooked with onion, garlic, tomato and butter/cream

Malai Kofta GF · D **\$14**

Vegetable and paneer dumplings cooked in a cream based onion and tomato gravy with fragrant spices

Matar Paneer GF · D **\$14**

Paneer along with peas cooked in tomato gravy and fragrant spices

Rice

Basmati plates, pulavs and biryanis.

Plain Rice **\$3**

Fragrant basmati rice

Jeera Rice **\$5**

Fragrant basmati rice with cumin tadka

Mix Vegetable Pulav **\$10**

Basmati rice with mixed vegetables and spices

Peas Pulav **\$10**

Basmati rice with green peas and spices

Paneer Biryani V · D **\$13**

Vegetarian Indian rice dish made with spiced, marinated paneer cheese, fragrant basmati rice and aromatic spices

Jackfruit Biryani V **\$13**

Vegetarian Indian rice dish made with spiced, marinated tender jackfruit, fragrant basmati rice and aromatic spices

Vegetable Biryani V **\$13**

A vegetarian Indian rice dish made with spiced, marinated mixed vegetables, fragrant basmati rice and aromatic spices

Chicken Biryani **\$13**

Rice dish made with spiced, marinated boneless chicken thigh meat, fragrant basmati rice and aromatic spices

Lamb Biryani **\$16**

Rice dish made with spiced, marinated boneless lamb meat, fragrant basmati rice and aromatic spices

Shrimp Biryani **\$16**

Savory spiced Indian rice dish with marinated shrimp, fragrant rice and spices

Breads

Clay oven flat breads and fried breads.

Butter Naan (ea) D **\$2**

Clay oven baked flat bread with butter topping

Garlic Naan (ea) D **\$3**

Clay oven baked flat bread with butter and garlic/cilantro spread

Papadum (4 pcs) V · GF **\$2**

Fried lentil (paper thin) wafer with chutney

Chapati (Roti) 3 pcs V **\$4**

Whole wheat tortilla bread

Puri (3 pcs) V **\$4**

Deep fried tortilla bread

Batura (1) **\$3**

8" all purpose flour deep fried bread

Meat & Sea Food, Vegetarian dishes are prepared separately using separate utensils and dedicated fryers.

Non-Vegetarian Entrees

Choose a preparation, then a protein. Each dish is cooked to order.

Chicken \$14 Lamb \$16 Shrimp \$16

Butter Masala **GF · D**

Selected marinated protein simmered in a creamy tomato gravy

Tikka Masala **GF · D**

Selected marinated protein simmered in a spiced creamy tomato gravy

Jalfrezi **GF**

Selected marinated protein with bell pepper, onion, tomato and Indian spices in onion gravy

Saag **GF · D**

Selected marinated protein with creamy spinach gravy prepared with fragrant spices

Korma **GF · D · N**

Selected protein simmered in creamy sauce with onion, nuts and yogurt

Karahi **GF · D**

Selected protein simmered with ghee/mustard oil, plenty of tomatoes, ginger, garlic and coarsely crushed whole spices

Vindaloo **GF**

Selected marinated protein in a spicy Indian gravy known for its bold, aromatic flavor and heat

Desserts

Milk sweets and slow-cooked classics.

Ras Malai (4 pcs) **GF · D**

Sweet cheese dumplings in rose flavored thickened milk (malai)

Gulab Jamun (4 pcs) **D**

Dumplings (donut holes) traditionally made of thickened or reduced milk, soaked in rose flavored sugar syrup

Carrot Halwa (8 oz) **GF · D · N**

Made with grated carrots, milk and dried nuts, with a light fudgy texture

Rice Pudding (Kheer) (8 oz) **GF · D**

Thick rice pudding with milk and fragrant spices

Beverages

Chai, lassi and cold drinks.

Iced Tea (unlimited)

Chai (Tea) **D**

Indian tea with milk and fragrant spices

Coffee

Instant Nescafé coffee

Indian Soft Drinks

Thums Up, Limca, jeera soda, Fanta

Local Soft Drinks (16 oz)

Coke, Diet Coke, Sprite, Dr Pepper, Fanta, iced tea

Sparkling Water

Unsweetened regular or unsweetened lime

Mango Lassi **D**

Yogurt and mango drink similar to a smoothie

Salted or Sweet Lassi **D**

Salted or sweet yogurt drink

Bottled Water

Visit Us

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These preparation practices are not a guarantee of an allergen-free environment. If you have a severe allergy, please speak with our team before ordering.

HOURS

Mon Closed

Tue 11:00 am - 3:00 pm · 5:00 pm - 9:00 pm

Wed 11:00 am - 3:00 pm · 5:00 pm - 9:00 pm

Thu 11:00 am - 3:00 pm · 5:00 pm - 9:00 pm

Fri 11:00 am - 3:00 pm · 5:00 pm - 9:00 pm

Sat 11:00 am - 3:00 pm · 5:00 pm - 9:00 pm

Sun 11:00 am - 3:00 pm · 5:00 pm - 9:00 pm



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