

Khaati Peeti, Fremont, CA 81 Fremont Hub Courtyard, Fremont, CA 94538 info@khaatipeeti.com

DRINKS

HOT BEVERAGES ————————————————————————————————————	
MASALA TEA	4.99
FILTER COFFEE	4.99
COLD BEVERAGES	
SWEET LASSI	5.99
(A flavorful twist to the traditional sweet yogurt drink)	
MANGO LASSI (Traditional mango flavored lassi)	5.99
NEEMOR CHAAS	3.99
(Authentic Indian blend of yogurt with salt, coriander and cumin seeds)	
NIMBU SHARBAT (Indian style lemonade)	4.99
LEMON SODA (salted & sweet)	4.99
SOFT DRINKS (Limca/ Pepsi/ Sprite/ Coke/ Thumbs Up)	3.99
BOTTLED WATER	1.99
MASALA SODA	4.99
MASALA SODA (Limca/ Pepsi/ Sprite/ Coke/ Thumbs Up)	5.49
MILK SHAKES	
Chocolate/ Vanilla/ Kesar Pista/ Tutti Frutti/ Rajbhog/ Butterscotch	9.99

SOUP

RASAM (Spicy) (A spicy South Indian soupy drink made from tomatoes)	5.99
ETOMATO SOUP (A soup made from ripe red tomatoes served with bread crumbs)	5.99
SWEET CORN VEGETABLE SOUP (+\$1 CHICKEN) (Corn soup with vegetables)	5.99
MANCHOW SOUP (+\$1 CHICKEN) (Spicy) (Indo Chinese soup with fried noodles)	5.99
HOT AND SOUR (+\$1 CHICKEN) (Spicy) (A dark brown Chinese soup with ginger, garlic and fried vegetables)	5.99
MEXICAN TORTILLA SOUP (A traditional Mexican soup featuring crispy tortilla crackles and lime for a flavorful a comforting dish)	5.99 ind
MEXICAN CHILLI BEAN SOUP (Spicy) (A hearty and spicy Mexican soup made with heaps, chilli penpers and flavorful spicy)	5.99





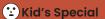
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MASALA PAPAD (2 Pcs)	6.99
CHIPS N CHIPS (Plain French fries)	6.99
PERI PERI FRIES (Spicy)	7.99
GARLIC FRIES (Add Cheese \$2)	7.99
** LOADED CHIPS N CHIPS (French fries topped with onion, tomatoes, melted cheese and special masala)	8.99
(Fried lentil balls with onion, tomatoes and special masala)	6.99
GOBI TIKKA (Florets of cauliflower marinated in Indian herbs, spices and garlic and char grilled) (Options: Mint flavor/garlic flavor)	11.99
GOBI 65 (Cauliflower 65 is a poular south Indian spicy deep fried cauliflower preparation)	13.99
PANEER TIKKA TIRANGA (Chunks of cottage cheese, marinated in yogurt and aromatic Indian spices, cooked in clay oven; an assortment of mint, garlic and malai flavors)	15.99
PANEER 65 (Spicy) (Paneer 65 is a popular South Indian spicy deep fried paneer preparation)	14.99
HARA BHARA KEBAB (Deep fried kebabs made of vegetables, paneer and breadcrumbs)	12.99
MOMOS (Fried Dumplings stuffed with slightly spiced vegetable filling)	14.99

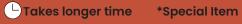






(Non-veg Delicacies)	
CHICKEN 65 (Spicy) (Chicken 65 is a popular South Indian spicy deep fried chicken preparation)	16.99
KOZHI SUKHA (Spicy) (Pepper tempered chicken semi-dry gravy)	16.99
SEEKH KABAB (Seekh Kebab is a Mughlai delicacy prepared with minced chicken, onions and a bler spices)	18.99 and of
CHICKEN TIKKA (Succulent pieces of boneless chicken marinated in red chilli paste and curd)	20.99
CHICKEN MALAI TIKKA (Succulent pieces of creamy flavor barbeque boneless chicken)	20.99
TANDOORI CHICKEN (HALF/FULL) (Traditional tandoori chicken marinated in curd and Chef's special sauce)	18.99/ 29.99
LAMB PEPPER FRY (Spicy) (A semi-dry lamb cooked with South Indian spices)	23.99
LAMB CHOPS (Lamb chop marinated overnight and roasted in clay oven)	26.99
FISH AJWAINI TIKKA (Chunks of fish marinated in yogurt, ajwain, turmeric and other seasonings)	22.99
FISH AMRITSARI (A batter-dipped fish in Amritsari style)	22.99







(Spicy sweet Indian burger)	7.49
MUMBAI VADA PAV (Add Amul cheese, +\$2) (1 Pc special Indian burger)	6.99
MUMBAI VADA PAV GRILLED CHEESE (A tantalizing fusion of the iconic Mumbai street food, Vada Pav, elevated with a layer of gooey grilled cheese, offering a delightful twist on the beloved spicy potato fritter sandwich)	8.99
BUTTER ROASTED VADA PAV (Add Amul cheese, +\$2) (1 Pc special Indian burger roasted in butter)	7.49
SAMOSA (2 Pcs Indian savory)	6.99
MUMBAI VEG FRANKIE (Indian wrap)	9.99
MANCHURIAN FRANKIE (Indian wrap with manchurian filling)	10.99
PANEER CHILLI VEG. FRANKIE (Spicy) (Indian wrap with paneer chilli filling)	13.99
PAV BHAJI (Indian spicy tangy delicacy)	12.99
CHOLE BHATURE (Chickpeas in Indian style with fried Indian puff bread -4 small bhature triangles)	13.99
CHICKEN FRANKIE (Indian wrap with chicken filling)	13.99





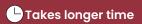
BHEL (Slightly sweet spicy & sour tasting snack made with puffed rice, chutneys, chickpeas and sev)	9.99
PEANUT BHEL	10.99
CHINESE BHEL (An enticing fusion of Indo-Chinese flavors in a crispy noodle salad, tossed with vibrant vegetable and zesty sauces)	12.99 es
PANI PURI (Hollow crispy-fried puffed ball filled with potato, chickpeas, spices, flavored mint water and tamarind chutney)	8.99
DAHI SEV PURI (Crispy-fried puffed balls are filled with yogurt, boiled potatoes, garlic, tamarind and sweet chutn	9.99 ley)
KHASTA KACHORI (Khasta Kachori is a delicious spicy puffed pastry, filled with moong dal mixture)	10.99
SAMOSA CHAAT (2 Pcs samosa topped with curd, different chutneys and masala)	10.99
PAPDI CHAAT (Crispy fried-dough wafers served with boiled potatoes, yogurt sauce, tamarind and coriander chutneys)	9.99
ALOO TIKKI CHAAT (Stuffed potato patty with yogurt, different chutneys and spices)	10.99
PLAIN CHEESE PIZZA (Plain cheese pizza with Indian style sauce)	12.99
PANEER TIKKA PIZZA (Indian pizza with tandoori pizza sauce and paneer tikka)	14.99
BHAKHRI PIZZA (Indian pizza from the streets of Ahmedabad)	13.99
CRISPY CHEESE GARLIC BREAD	12.99
VEGGIE PIZZA (Pizza with pizza sauce, veggies and cheese)	13.99
CHICKEN TIKKA PIZZA (Indian pizza with tandoori pizza sauce and chicken tikka)	16.99
MUMBAI VEG. SANDWICH (with Amul Cheese +\$2, Grilled +\$1) (Inspired by the vibrant street food culture of Mumbai)	9.99
PANEER TIKKA GRILLED SANDWICH (Paneer tikka stuffing in sandwich)	12.99
CLUB GRILLED SANDWICH (Special vegetable grilled sandwich)	13.99

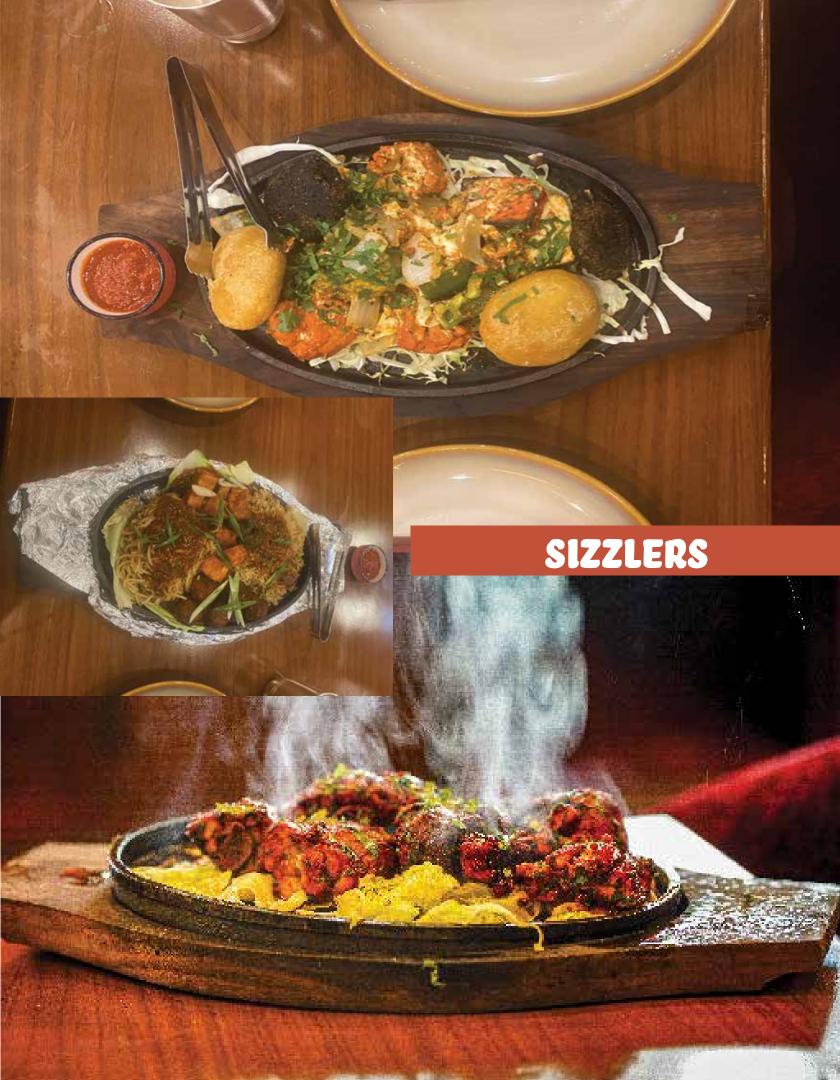




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CRISPY CORN (Fried crispy corn)	9.49
SOYA CHAAP CHILLI (Spicy) (Marinated Soy protein fried and topped with onion and green pepper)	13.99
PANEER CHILLI (Dry/Gravy)(Spicy) (Crispy fried cottage cheese topped with onions, capsicum, garlic and Indian spices)	15.99
SCHEZWAN PANEER CHILLI (Paneer with bellpeppers and onions with Schezwan sauce)	15.99
VEG MANCHURIAN (Dry/Gravy) (A tasty Indo-Chinese dish of fried veggie balls in a spicy, sweet and tangy sauce)	15.49
GOBI MANCHURIAN (Crispy cauliflower florets tossed in a flavorful and spicy Indo-Chinese sauce)	15.49
VEG. HAKKA NOODLES (Noodles tossed in Indo-Chinese style)	15.99
VEG. FRIED RICE (Fried rice with added veggies)	14.99
VEG. SCHEZWAN NOODLES (Spicy & tangy stir fried noodles packed with flavors)	15.99
SCHEZWAN FRIED RICE (Fried rice with schezwan sauce & vegetables)	14.99
TRIPLE SCHEZWAN FRIED RICE (Schezwan fried rice served with noodles and a side of Manchurian balls in gravy)	16.99
(Non-veg Delicacies)	
EGG FRIED RICE (Fried rice mixed with scrambled eggs and vegetables)	15.99
CHICKEN FRIED RICE (Fried rice mixed with diced chicken and vegetables)	16.99
TRIPLE SCHEZWAN CHICKEN FRIED RICE (Spicy) (Schezwan fried rice with chicken, noodles and a side of Manchurian balls in gravy)	17.99
CHICKEN HAKKA NOODLES (Noodles tossed in Indo-Chinese style with diced chicken and vegetable)	16.99
CHILLI CHICKEN (Spicy) (Chicken with bell peppers and onions Indo-Chinese style)	15.99
SCHEZWAN CHILLI CHICKEN (Spicy) (Chicken with bell Peppers and onions with schezwan sauce)	15.99
CHICKEN LOLLIPOP (Popular Indian fried chicken appetizer)	16.99

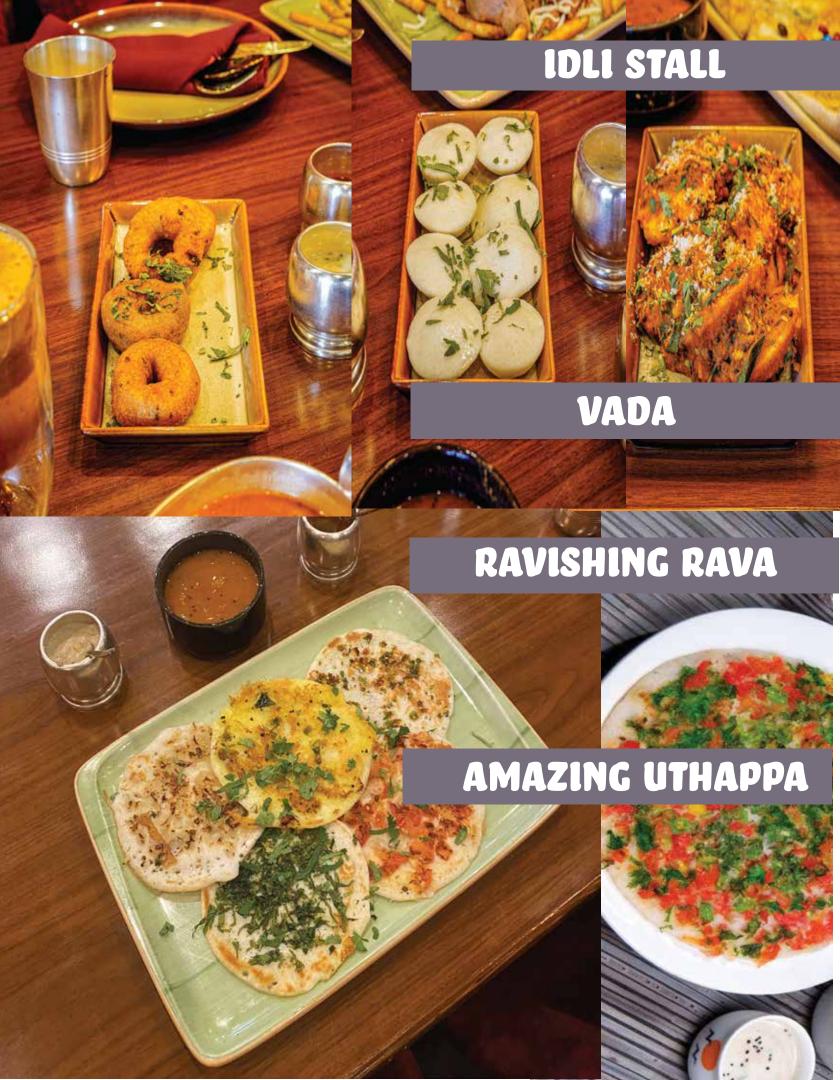




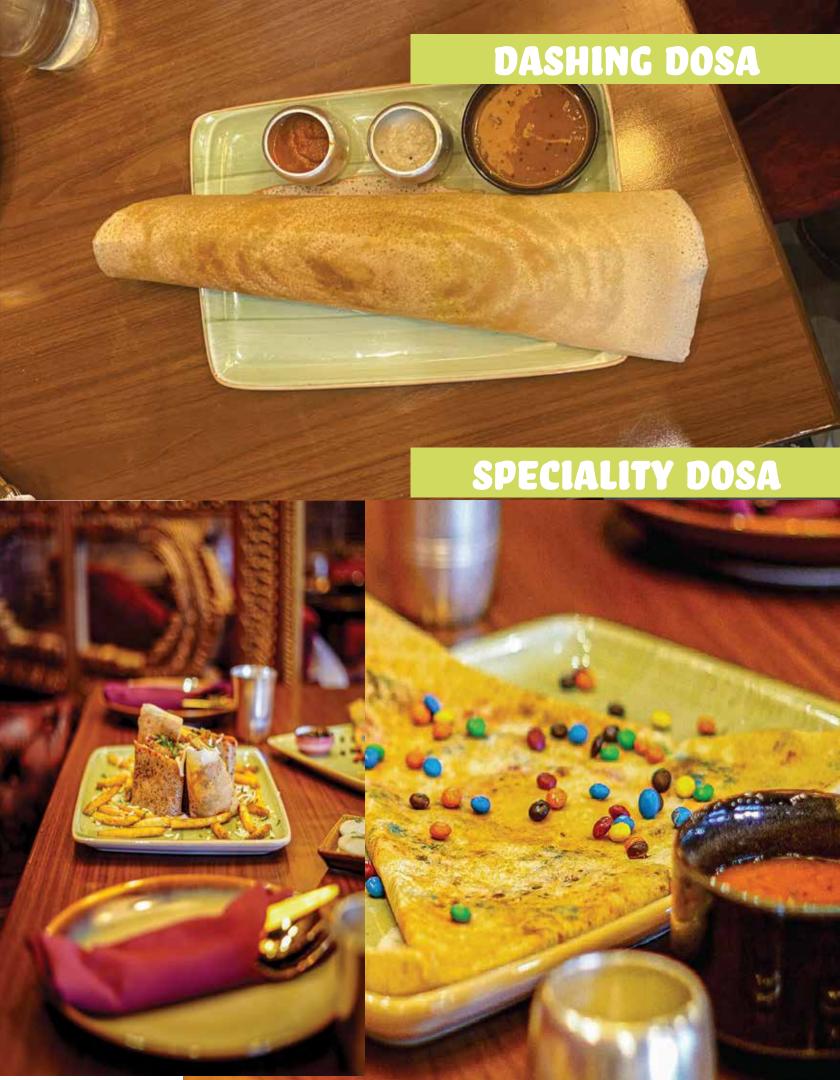


SURPRISING SIZZLERS

(Veg Delicacies) MIX VEGETABLE SIZZLER 24.99 (Rice sauteed vegetables with french fries layer and topped with chef special garlic and pepper sauce) (Item is on the bland side: Extra sauce can be provided on request) **ASSORTED VEGETABLE BARBEQUE SIZZLER** 24.99 (An assortment of barbecued Hata Bhara kababs, Paneer Tiranga, Gobi tikka and Aloo Tikki) **INDI CHINI SIZZLER** 24.99 (Assortment of noodles, fried rice, chilli paneer and manchurian served on a sizzler plate with chef special sauce) SIZZLER 65 24.99 (A sizzling plate of paneer, Gobi and manchurian balls with 65 sauce) . (Non-veg Delicacies) . **NON-VEG INDI CHINI SIZZLER** 28.00 (An assortment of Indo-Chinese dishes, Chicken 65, Schezwan chili chicken, lamb pepper fry and fried rice) **MIX GRILL SIZZLER** 39.99 (Chef special assortment of chicken malai tikka, chicken tikka, tandoori chicken and fish ajwaini tikka with special sauce)



(Mini idlis)	8.99
(2 Pieces)	8.99
BUTTER IDLI GHEE IDLI (Mini idlis with butter or Ghee)	9.99
VAGHAR IDLI (Spicy) (Little idlis tossed in a special masala)	10.99
PODI IDLI (Pieces of little idlis tossed with milagai and butter)	10.99
RASAM IDLI (Pieces of idlis dipped in rasam)	8.99
UPMA (A savory delicacy made from semolina flour and cashews)	12.99
(A combination of idlis and fried lentil doughnuts)	10.99
MEDU VADA (Deep fried lentil doughnuts)	8.99
RASAM VADA (Vada dipped in rasam)	9.99
(Rava dosa is a traditional South Indian dosa made from semolina _ and comes with potato masala)	
(Dosa made from semolina flour)	16.99
ONION RAVA DOSA (Rava Dosa with onions)	15.99
ONION CHILLI GARLIC RAVA (Rava Dosa with onions, green chillies and garlic chutney)	15.99
(Uthappam is an open faced fermented lentil pancake)	
Ø DOUBLE ROAST-PLAIN	13.99
ONION TOMATO CHILLI UTHAPPAM	15.99
Ø TOMATO CORN UTHAPPAM	15.99
BUTTER MASALA UTHAPPAM (Uthappam topped with Milagai podi)	15.99
PANCHAVARNA UTHAPPAM (Assortment of 5 mini Uthappams - chilli, tomato, onion, potato bhaji and cilantro)	18.99



(Soft dosa)	13.99
ONION DOSA (Dosa topped with chopped onions)	14.99
SUPER PAPER DOSA (Crispy Dosa)	14.99
©CONE DOSA (Crispy Dosa folded in a cone shape)	14.99
(Spicy Dosa with Mysore and garlic chutney)	14.99 15.99
ONION CHILLI MASALA DOSA (Onion Dosa with chilly & garlic chutney)	16.99
	49.99
©CHOCOLATE DOSA (Dosa with nutella and butter)	14.99
@CHEESE M&M DOSA	16.99
©CHEESE DOSA PLAIN (Dosa with a generous helping of cheese)	15.99
CHEESE CHILLI GARLIC DOSA PLAIN (Famous cheese dosa with chilli and garlic chutney)	18.99
(Dosa loaded with spring vegetables)	14.99
KARA MURA DOSA (Butter paper dosa with a spread of milagai podi)	15.99
SPOOKY DOSA (Special dosa made with beet root, carrot, onion, bellpepper with cheese garnished with fries)	16.49
SCHEZWAN DOSA (Spicy) (A spicy twist to the traditional dosa with noodles)	16.99
MILITARY GHEE ROAST DOSA (very Spicy) (Indian Military lover dosa filling)	16.49
KEERAI CHEESE GARLIC DOSA (Spinach and cheese dosa with a hnt of garlic)	16.99
PAV BHAJI DOSA (Dosa with a filling of Mumbai Pav Bhaji)	16.99
CAPSICUM CHILLI GARLIC DOSA (Spicy) (A specialty dosa with a filling of capsicum tossed in green gravy)	16.99
THREE BARREL DOSA (Mini size combination of Mysore, keerai and Kara Mura dosa)	18.99



	(All curries served with a portion of steamed rice)	
(VEG. DIWANI HANDI (Mixed seasonal vegetables simmered in brown gravy with cubes of onion, bellpepper and tomat garnished with coriander leaves)	15.99 :0,
	VEG. JAIPURI (Mixed vegetables simmered in brown gravy and topped with pappadum)	15.99
	VEG. MAKHANWALA (Cubes of fresh vegetables and shredded cottage cheese cooked in tomato gravy enriched with butter and cream, flavored with fenugreek leaves)	15.99
	VEG. JALFRAZEE (Tangy vegetable curry with julienne bell peppers and onions)	15.99
	CHANA MASALA (Chickpeas simmered in a spicy and flavorful tomato and onion based sauce, seasoned with a blend of spices)	14.99
	ALOO GOBI (Potatoes and cauliflower cooked together in a spicy and flavorful sauce)	14.99
	NAVRATAN KORMA (Ideal combination of vegetables, fruits & nuts prepared in mild rich sweet cashew nut gravy)	15.99
(CORN METHI MALAI (Sweet) (An exotic combination of fenugreek leaves, corn simmered in sweet cashew gravy, finished with cream, garnished)	15.99
	MALAI KOFTA (Sweet) (Delicious dumplings of paneer in rich creamy Indian sauces)	16.49
	PANEER BUTTER MASALA (Paneer tossed in tomato gravy, our specialty)	16.99
	PANEER TIKKA MASALA (Marinated paneer pieces (four) barbecued and cooked in makhni Indian gravy)	17.99
	PANEER HANDI (Cubes of cottage cheese, onions and bell peppers cooked on low heat with brown gravy)	17.99
	KADAI PANEER (Stir-fried paneer cubes in spicy and flavorful tomato-based sauce with bell peppers, onions, and a blend of spices)	17.99
	PANEER AFGHANI BHURJI (Semi-dry preparation of cottage cheese tossed in tomato gravy with bellpepper and tomatoes)	17.99
	PANEER METHI GARLIC (Cottage cheese delicacy cooked in rich tomato gravy with fresh fenugreek and garlic)	17.99
	PALAK PANEER (Mildly spiced cottage cheese preparation in spinach and onion gravy, garnished with coriander leaves, ginger julienne and cream)	17.99







(All curries served with a portion of steamed rice)

	PANEER BALTI (Two different paneer gravies served in a balti)	17.99
	PANEER CHETTINADU (Spicy) (Chettinadu style aromatic delicacy of paneer)	17.99
Į¥.	(Cashew nuts served in khoya rich sweet gravy with cream)	18.99
<u>į</u>	(Cashew nuts cooked in spicy enriched creamy tomato gravy)	18.99
Į <u>k</u>	MATAR METHI MALAI (Sweet) (A delightful blend of green peas and fenugreek cooked in a creamy and aromatic sauce)	16.99
	BAINGAN BHARTA (Smoky and flavorful mashed eggplant dish cooked with spices and herbs)	15.99



(All curries served with a portion of steamed rice)

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EGG AFGHANI BHURJI (Semi dry preparation of grated eggs tossed in tomato gravy along with capsicum and tomatoes)	14.99
EGG CURRY (Boiled eggs cooked in spicy enriched creamy tomato gravy)	14.99
BUTTER CHICKEN (Traditional butter chicken - boneless pieces of bar-be-que chicken cooked in tomato gravy finished with dry fenugreek leaves, cream and butter)	17.99
CHICKEN TIKKA MASALA (Succulent pieces of boneless chicken, marinated with spiced red chili paste, and curd barbequed and cooked in tomato gravy)	18.99
KADAI CHICKEN (Succulent pieces of chicken, simmered in tomato rich gravy, flavored with pounded coriander seeds and ginger tossed with cubes of onion garnished with green coriander)	18.99
CHICKEN CURRY (Boneless pieces of chicken with cubes of fresh vegetables cooked in brown gravy finished with cream and garnished with coriander)	18.99
CHICKEN KALI MIRCH (Spicy) (Boneless pieces of chicken simmered in Malabari gravy with crushed black pepper)	18.99
CHICKEN CHETTINADU (Spicy) (A special spiced chicken preparation famous from Chettinad region from Tamil Nadu, India)	18.99
MADRAS CHICKEN MASALA (Spicy) (Chicken with Indian spices - South Indian style)	18.99
SAAG CHICKEN Succulent pieces of chicken cooked in spinach gravy garnished with coriander and ginger)	18.99
CHICKEN VINDALOO (Simmered chicken in the spicy and flavourful sauce made with mixture of spices)	18.99
CHICKEN KORMA (Juicy chicken simmered in a luscious, creamy curry sauce, delicately spiced with traditional Indian flavors)	18.99
ANDHRA CHICKEN CURRY (Spicy) (Tender lamb cooked in a rich and creamy sauce, infused with aromatic spices)	18.99
LAMB KORMA (Semi dry preparation of cottage cheese tossed in tomato gravy with bellpepper and tomatoes)	20.99
BHUNA LAMB (Spicy) (Succulent pieces of lamb cooked in onion and tomato gravy flavored with coriander and ginger tossed with cubes of onion and bellpepper)	21.99
SAAG LAMB (Succulent pieces of lamb cooked in spinach gravy, garnished with coriander and ginger julienne and cream)	21.99

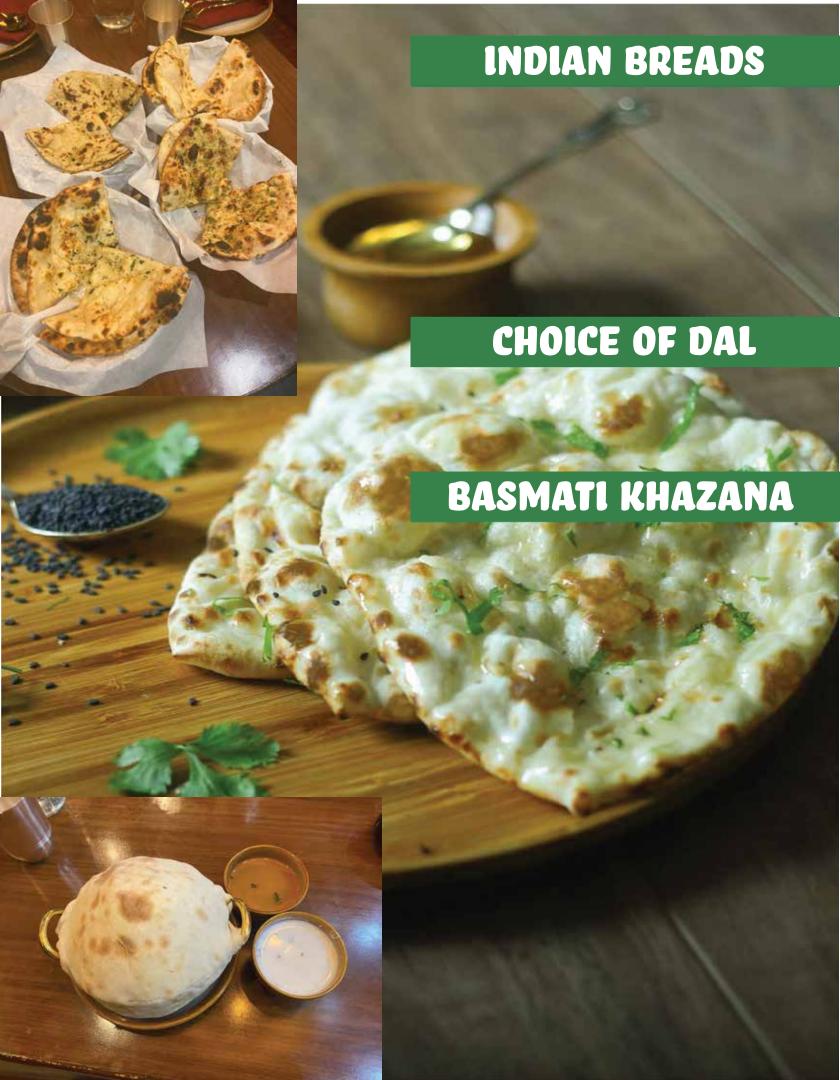




(All curries served with a portion of steamed rice)

LAMB MILAGU CURRY (Lamb cooked in special masala with black pepper)	22.99
LAMB ROGANJOSH (Spicy) (A traditional Kashmiri lamb delicacy garnished with coriander and ginger julienne)	22.99
GOAT ROGANJOSH (Spicy) (A traditional Kashmiri goat delicacy garnished with coriander and ginger)	21.99
GOAT CURRY (Spicy) (A delicacy made using goat with bones, brown gravy and traditional spices)	22.99
ANDHRA GOAT CURRY (Spicy) (A flavourful mutton curry cooked in coconut based gravy with spices that blends in well to create a delicious dish)	22.99
FISH CURRY (Chunks of fish, cooked in tomato gravy, flavored with mustard seeds and curry leaves)	22.99
ANDHRA FISH PEPPER FRY (Spicy) (Spicy masala dry preparation of fish with curry leaves and freshly ground peppers)	20.99
ANDHRA FISH CURRY (Spicy) (A spicy and tangy South Indian seafood delicacy infused with the bold flavors of tamarind, mustard seeds, and aromatic spices)	21.99





TANDOORI ROTI (plain/Butter)	3.99
BULLET ROTI (plain/Butter)	4.49
NAAN (plain/Butter)	4.49
BULLET NAAN (plain/Butter)	4.99
GARLIC NAAN (plain/Butter)	4.99
CHEESE NAAN (plain/Butter)	5.99
CHEESE GARLIC NAAN	6.99
CHEESE CHILLI NAAN	6.99
CHEESE CHILLI GARLIC NAAN	6.99
LACCHA PARATHA (plain/Butter)	5.99
ONION KULCHA (Flatbread with caramelized onions and spices added to the dough)	5.99
ASSORTED BREAD BASKET (An assortment of plain naan, garlic naan , roti and bullet naan) (plain/Butter)	16.99
PAL TAD KA (Yellow toor dal cooked to perfection tempered with cumin, tomato, garnished with coriander leaves and ginger)	16.99
*DAL BUKHARA (Urad dal and kidney beans, simmered on slow heat for overnight, tempered with garlic, tomato, finished with cream and butter)	16.99
RAJMA MASALA (A hearty and flavorful North Indian dish made with red kidney beans cooked in a rich and spicy gravy)	17.99
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JEERA RICE (Seasoned boiled rice tossed in butter & cumin seeds)	7.49
PLENA NOL (Jedsoned Bolled noe tossed in Batter & Carrier seeds)	7.40
SPECIAL VEGETABLE PULAO	14.99
Fresh Vegetable Pulao prepared with Indian spices served with veg. raita) VEG. AWADHI DUM BIRYANI	
(Rice stir-fried in aromatic spices, herbs and fresh vegetables cooked in Dum style. Served with raita and papaddum)	16.99
KHAATI PEETI VEG. DUM BIRYANI	
(A special style of minty flavored rice with fried onions, served with raita & mirchi salan)	15.99
KHAATI PEETI PANEER DUM BIRYANI (A special style of minty flavored rice with paner & fried onions, served with raita and mirchi salar	1 7.99
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CHICKEN SOFIANA BRIYANI (Sufi recipe of chicken biryani served with raita and pappadum)	20.99
KHAATI PEETI BONELESS CHICKEN DUM BIRYANI (Spicy) (A special style of minty flavored rice with boneless chicken, fried onions, served with raita and mirchi salan)	20.99
LAMB BIRYANI (Spicy) (An authentic Dum styled lamb biryani served with raita and papadum)	24.99
GOAT BIRYANI (Spicy) (An authentic Dum styled goat biryani served with raita and papadum)	24.99

ACCOMPANIMENTS

PAPAD (Roasted/Fried)	2.49
GREEN SALAD	4.99
CURD	2.99
RAITA-BOONDI	4.99
ONION LEMON CHILLI	3.99
EXTRA PAV (2 pcs)	3.49
EXTRA BHATURA (1 pc)	3.99
PICKLE	0.00

ICE CREAM (per scoop)

Chocolate/ Vanilla/ Kesar Pista/ Butterscotch/	5.99
Kaju Draksh/ Tutti Frutti/ Rajbhog	

FALOODA

Malai Kulfi/Mango/ Kesar pista/ Butterscotch	9.99
Tutti Frutti/ Rajbhog	10.99

DESSERTS

© SIZZLING BROWNIE (Chocolate brownie with vanilla icecream on a sizzler plate served with chocolate sauce)	13.99
GAJAR HALWA (carrot halwa)	7.49
GULAB JAMUN (2 PCS) (Soft melt-in-your-mouth, fried dumplings that are traditionally made of thickened or reduced milk and soaked in sugar syrup)	4.99
KESARI (The traditional South Indian sooji (semolina) halwa)	6.99
RAS MALAI (2 PCS) (The sugary balls of chenna soaked in rich milk cream flavoured with saffron, cardamom and pistachios)	6.99
MOONG DAL HALWA (Moong dal lentil sweet made with various nuts, milk and desi ghee)	9.99
MEETHA PAAN (After-dinner treat made with betel leaf filled with a mixture of sweet and savory ingredients)	3.49

(18% Gratuity will be added for a party of 5 and more)





- Smoking is not permitted
- Taxes as applicable, if any.
- Order once place will not be canceled.
- Please inform your server in advance if any food allergies.
- Some items may contain coconut, garlic and peanuts.
- Kindly advice in advance about special requests or changes to your order.
- Outside food/drink strictly prohibited.
 Allow 30 minutes for service after placing the order.
- Reservations can be made on phone.
- Right of admission reserved.
- We undertake outside party order.
- 18% Gratuity will be added for a party of 5 or more.





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