

Menu



Khaao Macha

Indian Fusion Resto Bar

Dine-In | Delivery | Patio | Catering

www.khaaomacha.com



khaaomacha



(330) 576-3096



Khaao Macha

200 Montrose W Ave, Akron, OH 44321



Menu

SOUPS

Veg Monchow

Indo-Chinese vegetarian soup made with mixed vegetables, garlic, ginger, soy sauce, ground pepper, a few other pantry ingredients and is served with crispy fried noodles.

Hot N Sour -Veg

A spicy, sour and hot soup that's made with lots of fresh veggies, vibrant spices and is popular in Indo-Chinese cuisine.

Chicken Monchow

Dark brown soup prepared with various vegetables and chicken, thickened with broth and flavored with generous doses of soy sauce, salt, garlic, chili peppers and predominantly ginger.

\$8

Veg Mulligatawny

Lentil Curry soup spiced with pepper.

Rasam

Traditional soup made with tamarind, tomatoes, warming spices and aromatic herbs.

Chicken Mulligatawny

Split peas soup flavored with carrots and tomatoes, and chicken.

\$8

\$10

Hot N Sour - Non Veg

A spicy, sour and hot soup that's made with lots of fresh veggies, vibrant spices and is popular in Indo-Chinese cuisine.

\$8

\$8

\$10

\$10

VEG BITES

Masala Papad

Snack of crispy fried papad topped with a tangy, spiced masala filling of onions, tomatoes, herbs and spices.

Mix Vegetable Pakoras

Cauliflower, onions, spinach, sweet bell peppers, Indian spices, deep-fried in chickpea flour batter and served with tamarind chutney and mint-cilantro chutney.

Vegetable Samosa Chat

Vegetable samosa served with vatana curry and topped with spices, onions, yogurt and chutneys (mint and tamarind).

Corn Chat

A spicy, tangy, and savory snack made using tender sweetcorn, onion, tomatoes, and a few herbs and spices.

Hyd Chilli Paneer

Pieces of fried cottage cheese are tossed in a spicy sauce made with vinegar, soya sauce, chili sauce!

Gobi manchurian

Battered Cauliflower fried and tossed in manchurian sauce made with soy sauce, spring onions, diced onions, diced bell peppers, ginger, garlic and Indian spices.

Sesame Paneer

Deep fried paneer (cottage cheese) battered with flour, sesame seeds, garlic and red chilies, tossed in sweet and tangy sauce.

\$5

\$10

\$8

\$12

\$13

\$14

\$15

Chinese Bhel

Chinese bhel is made with crispy Chinese noodles, our signature sauces, and exotic vegetables. A fusion of Chinese flavors with a twist of Indian spices.

Vegetable Samosa

Flaky pastry stuffed with potatoes, green peas, served with mint chutney and tamarind chutney.

Dahi Ki Kabab*

Made of hung curd, Cheddar cheese, ricotta cheese, flour and Indian spice powders. They are loved by many for their soft mouth melting interior texture while they are crisp from outside coated with roasted vermicelli. Served with tomato chutney.

Soorti Aloo Tikki Chat

Boiled potato patties served with high protein yogurt, tamarind sauce, mint sauce and fresh toppings.

Veg Manchurian

Grated mixed vegetable balls battered and tossed in Manchurian sauce made with soy sauce, onions, ginger, garlic and Indian spices.

Lusoni Gobi*

Battered garlicky cauliflower which is tossed in a garlic, and sweet and tangy sauce. The flavor profile is simple and savory. The truth of this is the simple goodness of crisp batter coated cauliflower.

\$6

\$6

\$10

\$12

\$13

\$14

NON VEG BITES

Fish Amritsari

Talapia fish battered with indian spices and fried.

Chicken Angare*

Battered Boneless chicken fried and tossed in spicy bomb sauce, marinated in yogurt and Indian spices.

Chicken Manchurian

Battered boneless chicken fried and tossed in manchurian sauce made with soy sauce, spring onions, diced onions, diced bell peppers, ginger, garlic and Indian spices.

\$13

\$14

\$14

Desi Chicken Wings

Spicy, finger licking good chicken wings, marinated with warm spices & yogurt and cooked to perfection.

Chilli Chicken

Battered Boneless chicken fried and tossed with sliced bell peppers and sliced onions in a garlic, soy sauce and chili gravy.

Shrimp Chatpata

A hot and sour dish with tiger prawns cooked with garlic and ginger with Indian herbs in a spicy tomato and onion sauce.

\$12

\$14

\$15

*Please mention if you have any allergies, our food may contain nuts, dairy and gluten



Menu

BURGERS (Served with Fries)

Veggie Burger

\$8

Soft bun with veggie patty made with boiled potato with indian spices, topped with lettuce, tomato, onion.

Chicken Burger

\$10

Soft bun with chicken patty made with minced chicken with Indian spices, topped with lettuce, tomato, onion.

SANDWICHES (Served with Fries)

Veggie Sandwich

White bread, mashed potato with indian spices, topped with cucumber, tomato, onion and ketchup.

Chicken Sandwich

White bread, minced chicken with indian spices, topped with cucumber, tomato, onion and ketchup.

Plain

8

Grilled

10

Plain

10

Grilled

12

ROLLS

Veg Angare Roll

8

Crunchy Veggies sautéed in Angare sauce wrapped in house made Flour Tortillas, with chef secret yummy sauces.

Chicken Angare Roll

10

Chicken Angare wrapped in house made Flour Tortillas, with chef secret yummy sauces, and crunchy veggies.

VEG CURRIES (Served with Rice)

Punjabi Dal tadka - Dhaba style

\$12

Dal tadka is a popular Indian lentil dish made with moong lentil, tempered in Indian spices.

Dal Makhani

\$13

Dish where whole black lentils & red kidney beans cooked with Indian spices, butter & cream.

Bindi do Pyaza*

\$13

Indian style dry curry made by stir-frying Okra with twice the amount of onions (do Pyaza) and indian spices.

Corn palak*

\$14

Saucy dish that's made with fresh spinach and sweet corn. It is lightly spiced and perfectly creamy, and great to pair with classic Indian sides.

Methi Matar Malai*

\$14

Combines methi(fenugreek), matar(green peas) and malai (cream) in a rich, sweet and seriously creamy curry.

Dal Panchratan

\$14

It is a protein packed lentil dish that contains nutritive qualities of 5 different lentils, garlic and onion sauce.

Paneer Tikka Masala

\$14

Grilled Indian cottage cheese cubes tossed in a rich creamy onion, tomato, green peppers, cashew gravy and butter.

Paneer pasanda*

\$14

A creamy and rich gravy recipe made with shallow fried stuffed paneer in smooth and creamy onion gravy.

Paneer Burji - Dhaba Style*

\$15

Scrambled paneer (cottage cheese) with a perfectly savory, tangy, spiced mixture made of onions and tomato.

Asparagus Kofta*

\$16

Asparagus & mixed vegetables dumplings cooked in a creamy onion tomato sauce.

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NONVEG CURRIES (Served with Rice)

Desi Chicken Curry

\$14

Whole chicken stewed in an onion- and tomato-based sauce, flavored with ginger, garlic, tomato puree, green chili peppers and a variety of spices, often including turmeric, cumin, coriander, cinnamon, and cardamom.

Chicken Vindaloo

\$14

Whole chicken made by marinating & simmering meat in a spicy vindaloo paste, made with potatoes and it's a bit spicy.

Butter chicken

\$15

Grilled chicken tossed in rich creamy tomato sauce with added melting butter.

Goan Shrimp Curry

\$18

This curry recipe is packed with the flavors of Indian spices, creamy coconut, aromatic ginger, garlic and onion.

SeaBass

\$30

This tender, juicy, & flavorful pan-fried Sea Bass recipe is smothered in lemon flavored sauce, seared to perfection, served with tomato spinach rice.

Chicken Kaali Mirch

\$14

Chicken cooked in freshly ground pepper, yogurt gravy and Indian spices.

Chicken Tikka masala

\$15

Grilled chicken tossed in rich creamy tomato butter and cashew gravy.

Goat Curry

\$18

Goat Cubes marinated and cooked with Indian spices - Homestyle.

Goat Rogan Josh

\$18

Goat cubes cooked in cardamom sauce, with yogurt, onion seeds, and Indian Spices.

Goat Vindaloo

\$18

Goat cubes made by marinating & simmering meat in a spicy vindaloo paste, made with potatoes and it's a bit spicy.

Goat Kaali Mirch

\$18

Goat cooked in freshly ground pepper, yogurt gravy and Indian spices.

Lobster masala

\$25

Lobster tails poached in the fragrant, indian spiced tomato sauce.

NOODLES / FRIED RICE

Veg Noodles

\$13

This delectable dish is made with wheat noodles, sweet bell peppers, onions, cabbage, carrots, and stir-fried in spices.

Egg Noodles

\$14

This delectable dish is made with wheat noodles, scrambled egg, sweet bell peppers, onions, cabbage, carrots, and stir-fried in spices - Street Style.

Veg Triple Rice

\$14

This delectable dish is made with long grain white rice, sweet bell peppers, onions, cabbage, carrots, and stir-fried in spices, paired with mixed veg balls and cottage cheese.

Chicken Noodles

\$15

This delectable dish is made with wheat noodles, sliced chicken, sweet bell peppers, onions, cabbage, carrots, and stir-fried in spices.

American Chopsuey

\$15

An Indo Chinese favourite, veggies in a sweet, spicy, sauce are served over crispy fried noodles.

Shrimp Noodles

\$16

This delectable dish is made with wheat noodles, shrimp, sweet bell peppers, onions, cabbage, carrots, and stir-fried in spices.

Veg Fried Rice

\$13

This delectable dish is made with long grain white rice, sweet bell peppers, onions, cabbage, carrots, and stir-fried in spices.

Egg Fried Rice

\$14

This delectable dish is made with long grain white rice, scrambled egg, sweet bell peppers, onions, cabbage, carrots, and stir-fried in spices - Street Style.

Chicken Fried Rice

\$15

It is abundantly flavorful and it will linger on your plate with the impeccable combination of pungent and spicy. Basmati rice, sliced chicken, sweet bell peppers, cabbage, carrots, onions, soy sauce, chili sauce, and spices.

Chicken Triple Rice

\$15

This delectable dish is made with long grain white rice, chicken, sweet bell peppers, onions, cabbage, carrots, and stir-fried in spices, paired with mixed veg balls and cottage cheese.

Shrimp Fried Rice

\$16

It is abundantly flavorful and it will linger on your plate with the impeccable combination of pungent and spicy. Basmati rice, shrimp, sweet bell peppers, cabbage, carrots, onions, soy sauce, chili sauce, and spices.



Menu

BIRYANIS

Veg Dum Biryani

Dish where rice and vegetables marinated with special Indian spices comes in layers, cooking in it's own steam until rice is fluffy cooked just to perfection.

\$13

Chicken Dum Biryani

Dish where rice and meat(chicken) marinated with special Indian spices comes in layers, cooking in it's own steam until rice is fluffy and meat cooked just to perfection.

\$15

Shrimp Biryani

Dish where rice and shrimp marinated with special Indian spices, cooking in it's own steam until rice is fluffy and meat cooked just to perfection.

\$18

Goat Dum Biryani

Dish where rice and meat(Goat) marinated with special Indian spices comes in layers, cooking in it's own steam until rice is fluffy and meat cooked just to perfection.

\$18

NAAN / BREAD

Plain Naan

\$3

Butter Naan

\$3

Garlic Naan

Plain naan garnished with garlic, cilantro, and butter.

\$3

Cheese Naan

\$3

Plain naan tossed in butter, garnished with cheese, cilantro.

Bullet Naan

Plain naan tossed in butter, garnished with green chillies, cilantro.

\$5

SIDES

Pomegranate Raita

A refreshing Indian accompaniment where yogurt is mixed with pomegranate arils, green chilies, and Indian spice powders.

\$5

RICE

White Rice

\$3

Fresh Lemon Rice

\$5

Fresh lemon squeezed on the rice with tempering.

Jeera Rice

Cumin seeds flavoured rice with tempering.

\$5

BEVERAGES

Tea

\$3

Blueberry Lassi

\$5

Strawberry Lassi

\$5

Watermelon Juice

\$5

Mango Lassi

\$5

DESSERTS

Gulab Jamoon

\$8

Mango Rasmalai

\$10

Falooda

\$10

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