

Great W'Kana Café

Boutique Indian Cuisine

Soups & Salad

Tamatar Tulsi Shorba	3.50
<i>Tomato soup flavored with Indian basil</i>	
Dhania Murg Shorba	4.00
<i>Slowly simmered chicken & Cilantro soup</i>	
Salad of the day	4.00
<i>Tossed salad in sweet chilly Chat masala vinaigrette in a papadum bowl</i>	

Appetizers

Papdi Chaat	4.50
<i>Tangy crispy fried bread with chutneys and Indian flavors</i>	
Samosa	5.00
<i>Crisp fried dumplings, stuffed with spiced potatoes & peas</i>	
Makkai ki Tikki	5.00
<i>Patties made with corn and grilled</i>	
Harra Kebab	5.00
<i>Black Cumin & ginger spiced spinach, paneer</i>	
Trio veg platter	9.00
<i>Assortment of samosa, harra kebab and paneer tikka</i>	
Mysore Chilly Chicken	7.00
<i>Pan-fried Chicken with chillies and mustard.</i>	
Kerala shrimps	9.00
<i>Stir-fried shrimps flavored with curry leaves & black pepper</i>	
Tandoori Appetizer Platter	12.00
<i>Assortment of Seekh Kebab, Peshawari Tikka & lassoni Jheenga</i>	

Accompaniments

Raita	3.00
<i>Yogurt whipped with onion, tomato, mint, roasted cumin & black salt</i>	
Pappad	2.00
<i>Paper-thin lentil crepes roasted in the tandoor.</i>	
Laccha Pyaz	2.00
<i>Laccha pyaz, cucumber, tomatoes and green chillies</i>	
Pickle	1.00

From Tandoor (Clay Oven)

Vegetarian

Saufiyani Paneer Tikka	11.00
<i>Red chilli spiced cottage cheese flavored with Fennel.</i>	
Atishe-E-Aloo	11.00
<i>Marinated Potato barrels filled with nuts & crispy potato</i>	
Mili juli subz sheek	11.00
<i>Baby potatoes, broccoli, cauliflower & peppers.</i>	

Meats

Lasooni Murgh Kebab	14.00
<i>Garlic flavored chicken breast Kebab</i>	
Peshawari Chicken Tikka	14.00
<i>Boneless chicken leg flavored with the northwest frontier spices</i>	
Tandoori Chicken Half/Full	13.00/20.00
<i>Tandoori masala marinated chicken on Bone cooked in tandoor</i>	
Reshmi Seekh	14.00
<i>Minced chicken flavored with rare spice blend</i>	
Lahori Seekh kebab	14.00
<i>Minced lamb flavored with onion & aromatic spices</i>	
Adraji Lamb Chop	20.00
<i>Free Range, Natural rack of lamb in W'kana marination</i>	

Seafood

Chatpati Machhi	12.00
<i>Tangy spicy marinate, grilled thilapia</i>	
Jheenga Angarey	14.00
<i>Garlic, green chilly, cilantro, , yoghurt, Tiger shrimp kebabs.</i>	
Sarson Salmon	15.00
<i>Roasted Salmon marinated with grain mustard & chilly.</i>	

❖ Some dishes may contain Nuts or Dairy products, please inform your server if you are allergic to these ingredients❖

18% GRATUITY WILL BE INCLUDED TO PARTIES OF 6 AND MORE

our meats/eggs come from humane sources. Our water is filtered via reverse osmosis.

\$1.50 charge on every split bill.

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Traditional Indian Fare

Vegetarian

Dal Panchratan	10.00
<i>Five yellow lentils tempered, with garlic and cumin.</i>	
Amritsari Chole	11.00
<i>Garbanzo, onion, tomato flavored with tangy, spice mix</i>	
Miloni subzi	11.00
<i>Broccoli, cauliflower, carrots and beans in spinach puree gravy</i>	
Kalonji Baigan	11.00
<i>Baby egg plant in rich signature gravy with onion seeds</i>	
Palak Paneer	12.00
<i>Garlic, Spinach and Home made cheese.</i>	
Paneer Tikka W'kana	12.00
<i>Chef's signature recipe, Silky tomato sauce, home made cheese</i>	
Subz Korma	12.00
<i>Vegetables cooked in Cashew cream sauce, with nuts.</i>	
Methi Malai, Makai Mutter	12.00
<i>Corn, green peas and methi creamy onion gravy.</i>	
Sun dried tomato kofta	12.00
<i>Sun dried tomato & cottage cheese dumpling, cashew, tomato onion</i>	
Manga Bhindi	12.00
<i>Fresh Okra, mango, onion, in tangy W'kana spices (seasonal)</i>	
Dum Aloo Bharwan	12.00
<i>Indian cheese stuffed Baby potatoes in ginger, onion, yoghurt gravy</i>	
Dal Makhani	12.00
<i>Black lentils cooked overnight on Charcoal.</i>	
Kolhapuri Subziyan	12.00
<i>Vegetable in Spicy chilly & coconut sauce</i>	
Mirchi ka salan	12.00
<i>Anahem pepper, peanut, coconut, sesame, tangy sauce</i>	
Dum Ki Gobi	14.00
<i>Whole cauliflower, yoghurt cashew cooked blind on dum.</i>	

Meats

Butter Chicken	13.00
<i>Signature W'kana recipe, tandoori chicken in rich tomato sauce</i>	
Murg Tariwala	13.00
<i>Chicken cooked home style</i>	
Murgh Kholapuri	13.00
<i>Chicken in spicy fiery coconutty gravy from Kolhapur</i>	
Chicken Tikka W'kana	13.00
<i>Tender chicken cooked in tandoor and served in rich tomato gravy</i>	
Murgh Korma	13.00
<i>Succulent chicken pieces, Cashew cream sauce with nuts.</i>	
Kozhi varutha Curry	13.00
<i>South Indian style fried chicken with blend of pepper, chilly</i>	
Chettinad Lamb	15.00
<i>Chettinad style lamb curry with star anise & fennel seeds</i>	
Kashmiri Roganjosh	15.00
<i>Lamb delicacy of Kashmir valley saffron, ginger & fennel</i>	
Achhari Gosht	15.00
<i>Lamb simmered with pickling spices & yoghurt</i>	
Lamb Vindaloo	15.00
<i>Boneless lamb with potatoes cooked with Goan vinegar & spices</i>	
Bhuna Gosht Adaraki	17.00
<i>Goat bell peppers, Ginger, onions garlic, crushed spice blend.</i>	
Rajastani Goat curry	17.00
<i>Goat cooked in Rajastani style with house ground spices</i>	

Seafood

Bombay Fish Masala	15.00
<i>Tilapia simmered in Bombay style onion, tomato & Home ground spices</i>	
Jhinga Sunahari	16.00
<i>Shrimps simmered in golden hue of coconut & garlic.</i>	

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Rice & Biryani

Saffron Pulao	4.00
<i>Basmati Rice cooked on "dum" with saffron & spices</i>	
Vegatable Biryani	14.00
<i>Fresh vegetables and Aged basmati rice with saffron and nuts.</i>	
Mushroom & Apricot Biryani	14.00
<i>Exotic biriyani made in chef's special recipe</i>	
Awadhi Chicken Biryani	16.00
<i>Boneless chicken, flavored with aromatic spice blend, cooked on dum</i>	
Hyderabadi Lamb Biryani	18.00
<i>Boneless lamb cooked on dum with basmati rice & spices</i>	
Goat Biryani	19.00
<i>De-boned Goat, rare spices, aged basmati rice cooked on Dum</i>	
Moplah Shrimp Biryani	19.00
<i>Tiger shrimps sautéed with basmati rice & spices</i>	

Beverages

Jal Jeera	2.00
Soda/Iced Tea	2.00
Chaanch	2.25
Masala Chai	2.50
Filter Kapi	2.50
Mango Lassi	3.50

Breads

Tandoori Roti	2.25
<i>Whole wheat bread baked in the tandoor</i>	
Tandoori Naan	2.75
<i>Leavened bread baked in the tandoor</i>	
Lacha Paratha	3.00
<i>Flaky & layered whole wheat bread</i>	
W'kana Naan	3.25
<i>Naan topped with a choice of Garlic or Rosemary or Kalaunji</i>	
W'kana Contemporary Naan	3.50
<i>Naan topped with a choice of Pesto or Avocado</i>	
Kulcha	3.75
<i>Leavened bread stuffed with a choice of Onion or Masala Potato or Paneer or goat cheese</i>	
Roomali	4.50
<i>Bread as thin as a handkerchief (pls check for availability)</i>	
W'kana Kulcha	5.00
<i>Kheema stuffed kulcha with W'kana spices</i>	
Assorted Bread Basket	9.00
<i>Includes Onion Kulcha, Lacha Paratha & Garlic Naan</i>	

Meeta/Desserts (Made in house)

Kheer	4.50
Gulab jamun	4.50
Mango cheese cake	5.00
Rasmalai	5.00
Malai Kulfi	5.00

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