



## Boutique Indian Cuisine

### APPETIZERS

<i>Samoasa chaat</i>	5.00
<i>Aloo tikki chole</i>	5.00
<i>Bhel</i>	5.00
<i>Papdi Chaat</i>	5.00

### INDIAN KATTI ROLLS

*Desi wraps with a choice of meats, seafood & vegetables*

***Methi Paneer*** 8.50

*Fenugreek flavored Cottage cheese peppers & onions.*

***Palak Koftas*** 8.50

*Spinach dumplings tossed in a very mild flavored sauce.*

***Taazi Subz*** 8.50

*Fresh vegetables tossed in a very mild flavored sauce.*

***Musroom do pyaza*** 8.50

*Fennel and ginger flavored mushrooms with onions.*

***Achari Aloo*** 8.50

*Pickling spiced potato with onions.*

***Baigan bhaja*** 8.50

*Chef's Special spice blend, crispy eggplant roundals.*

***Anda kathi*** 8.50

*Scrambelled Eggs and spices with onion and ginger.*

***Ajwaini Murgh*** 9.00

*Chicken tossed with ajwain & hand pound masalas.*

***Reshmi Sheek*** 9.00

*Chicken sheekh Kebab with onion and mint*

***Awadhi Lamb*** 9.50

*Lamb sheekh Kebab with spiced onion and chilli*

***Sukha Ghosht*** 9.50

*Lamb cooked perfect with bells and onions.*

***Amritsari Salmon Masala*** 9.50

*Salmon cubes grilled and well blended with spices*

### SPECIALS

<i>Soup of the day</i>	3.49
<i>Chef's special salad</i>	3.99
<i>Railway Omlettes</i>	5.99

***KATTI COMBO veg/non veg***  
9/10

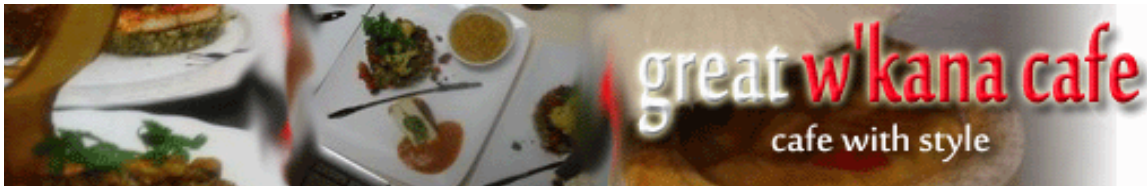
*Consists of the soup n salad of the day with any single wrap of your choice*

### BEVERAGES

<i>Mango Lassi</i>	4.00
<i>Mango Shake</i>	4.00
<i>Masala Chai</i>	2.50
<i>Filter Kapi</i>	2.50
<i>Chaanch</i>	2.75
<i>Jal Jeera</i>	2.75
<i>Soda /Iced Tea</i>	2.00

### SINGLE SERVES

<i>Indian Bread</i>	3.25
<i>Rice</i>	3.00
<i>Lentils</i>	4.50
<i>Curry-Veg</i>	5.00
<i>Curry- Non Veg</i>	5.50
<i>Kebab-Veg</i>	5.00
<i>Kebab- Non Veg</i>	6.00



## GOURMAND EXECUTIVE LUNCHEES

*Combos are served with Rice, Lentils, Salad and Indian Bread (Naan/ garlic Naan / Roti)*

### Curry Combos

<b>Sabzi</b>	<b>9.25</b>
<i>Vegetable of the day served in an aromatic Indian gravy.</i>	
<b>Marwadi Aloo</b>	<b>9.25</b>
<i>Potato Tempered in Asafetida, coriander &amp; tomato</i>	
<b>Paneer Tikka W'kana</b>	<b>9.25</b>
<i>Tandori paneer tikka in W'kana's signature tomato gravy.</i>	
<b>Palak Paneer</b>	<b>9.25</b>
<i>Spinach and cottage cheese spiced with garlic and cumin.</i>	
<b>Kadahi Gobi</b>	<b>9.25</b>
<i>Cauliflower, and bell peppers in Garlicy tomato onion</i>	
<b>Methi, Mutter, Malai</b>	<b>9.25</b>
<i>Fresh Fenugreek, peas in creamy sauce.</i>	
<b>Banarasi Subzi</b>	<b>9.25</b>
<i>Garden Fresh Veggies n puffed lotus seeds, Onion sauce</i>	
<b>Nargisi Kofta</b>	<b>9.25</b>
<i>Lotus stem n vegetable Dumplings in Curry</i>	
<b>Chole Amritsari</b>	<b>9.25</b>
<i>Garbanzo with chef's special spice blend</i>	
<b>Chicken Tikka W'kana</b>	<b>10.25</b>
<i>Boneless tandoor cook chicken in Chunky tomato sauce.</i>	
<b>Tariwala Murgh</b>	<b>10.25</b>
<i>Chicken cooked home style with onion and yoghurt</i>	
<b>Kozhi Vartha Curry</b>	<b>10.25</b>
<i>South Indian Chicken in Curried, onion, pepper sauce</i>	
<b>Laajwab Maas</b>	<b>11.25</b>
<i>Lamb cooked in caramelized onion and tomato gravy.</i>	
<b>Mirchi Gosht</b>	<b>11.25</b>
<i>Lamb, Cumin, garlic, Vinegar, spicy sauce</i>	
<b>Doi Mach</b>	<b>11.25</b>
<i>Tilapia Cubes in Chef's special spice blend and Yoghurt .</i>	
<b>Prawn Balchao</b>	<b>12.25</b>
<i>Tiger shrimps simmered in coastal style Tangy curry.</i>	

### Kebab Combos

<b>Paneer Tikka</b>	<b>9.25</b>
<i>Fennel and chilli flavored Cottage cheese steaks.</i>	
<b>Hara Bara Kabab</b>	<b>9.25</b>
<i>Ginger, black cumin flavored spinach patties.</i>	
<b>Tikhe Baby corn</b>	<b>9.25</b>
<i>Spicy baby Corn in chilly, lemon, coriander .</i>	
<b>Ajwaini Gobi</b>	<b>9.25</b>
<i>Crispy cauliflower in tangy &amp; spicy tomato garlic sauce.</i>	
<b>Kerala Aloo</b>	<b>9.25</b>
<i>Baby Potatoes, Crack Pepper, Garlic, Onion, Coconut.</i>	
<b>Subz Sheekh</b>	<b>9.25</b>
<i>Garden fresh vegetables mustard, chilly marinade.</i>	
<b>Murgh Malai Tikka</b>	<b>10.25</b>
<i>Boneless chicken breast in garlic and spices.</i>	
<b>Achari Murgh Kebab</b>	<b>10.25</b>
<i>Chicken Thigh , Pickling Spices Cooked on Live Charcoal.</i>	
<b>Chicken Tikka</b>	<b>10.25</b>
<i>Chicken Thigh , Spicy Blend yoghurt Cooked on live Amber.</i>	
<b>Reshmi Sheekh</b>	<b>10.25</b>
<i>Chicken Mince With home crush spices skewered to perfection.</i>	
<b>Tandoori Murgh</b>	<b>10.25</b>
<i>Tandoori masala marinated chicken on bone roasted in Tandoor.</i>	
<b>Gosht Ke Pasande</b>	<b>10.25</b>
<i>Lamb picatas in saffron and fennel marinate</i>	
<b>Sheek Kabeb</b>	<b>10.25</b>
<i>Clove smoked, minty minced lamb skewered to perfection.</i>	
<b>Chatpati Machhi</b>	<b>10.25</b>
<i>Tangy and Spicy Tilapia .</i>	
<b>Sarson Salmon</b>	<b>12.25</b>
<i>Grain mustard, cilantro and crush chilly marinated salmon.</i>	

*18% Gratuity will be included to parties of 6 and More*