



APPETIZERS

Samosa	\$ 9
Crisp-fried dumplings, stuffed with spiced potatoes & peas	
Saundhe Aloo Turnover	\$ 9
Potato patties, in-house of blend spices over stewed garbanzo	
Hara Kebab	\$ 9
Spinach, lentils, black cumin, ginger, cashew	
Beet Root Ki Galouti	\$ 9
Beet root, ginger, cilantro, chick pea, spiced	
Trio Tikki Platter	\$ 9
Saundhe aloo, beet root and hara kebab	
Ajwaini Gobi	\$ 11
Crisp-fried cauliflower in garlic, tomato, carom seeds sauce	
Dahi Aur Goat Cheese Ke Kebab	\$ 12
Hung yoghurt, goat cheese, onion, cilantro, clove smoked	
Mysore Chilly Chicken	\$ 12
Mustard, curry leaves, mint, cilantro, crisp chicken	
Gosht Ke Gilawat	\$ 15
Kebabs, Chef's special spice blend	
Kerala Shrimps	\$ 15
Stir-fried shrimp flavored with curry leaves & black pepper	
Tandoori Appetizer Platter	\$ 21
Sheekh kebab, peshawari tikka & lassoni jheenga for two	

❖ Some dishes may contain nuts and/or dairy products. Please inform your server if you are allergic to any ingredients.
PLEASE NOTE, A 20% GRATUITY WILL BE INCLUDED FOR PARTIES OF SIX OR MORE.
Our meats and eggs come from humane sources. Our water is filtered via reverse osmosis.



SOUP & SALADS

Murgh Goli Shorba Bold chicken consommé, spiced, chicken dumplings	\$ 9
Mulligatwany Red lentils, madras Curry, lamb optional	\$ 9/10
Verandah House Salad Field greens, shaved Carrots, sprouts, chef's special vinaigrette	\$ 9

ACCOMPANIMENTS

Raita Whipped yoghurt, cucumber, tomato, cumin	\$ 5
Papad Crispy lentil pancakes	\$ 5
Pickle Aged raw mango, pickling Spices	\$ 4

FROM THE TANDOOR (CLAY OVEN)

Vegetarian

Ajwaini Paneer Tikka Yellow chili-spiced cottage cheese, carom seeds	\$ 20
Mili Juli Subz Sheekh Garden-fresh vegetables, garlic, spice and yoghurt, charcoal-cooked	\$ 20
Goolar Kebab Raw ganana, spice blend, ground & grilled	\$ 20

❖ Some dishes may contain nuts and/or dairy products. Please inform your server if you are allergic to any ingredients.
PLEASE NOTE, A 20% GRATUITY WILL BE INCLUDED FOR PARTIES OF SIX OR MORE.
Our meats and eggs come from humane sources. Our water is filtered via reverse osmosis.



Non-Vegetarian Meats

Tandoori Chicken half / full \$ 19/29
Chicken, marinated & cooked over live charcoal

Murgh Malai Tikka \$ 20
Cream, cheese, cardamom, chicken breast cooked over charcoal

Peshawari Tikka \$ 20
Chicken thighs, frontier spices, Chef's specialty

Lamb Sheekh Kebab \$ 21
Mint, cloves smoked lamb mince skewers

Tandoori Quails \$ 27
Farm raised, spiced,

Adraki Lamb Chops \$ 35
Lamb chops, ginger, saffron, yoghurt

Tandoori Mixed Platter \$ 41
Assortment of sheekh kebab, peshawari tikka, lasooni jheenga and lamb chops

Non-Vegetarian Sea Food

Chatpati Machhi \$ 18
Tangy spicy marinate, grilled Tilapia

Jheenga Angarey \$ 25
Garlic, green chili, cilantro, yoghurt, tiger shrimp

Sarson Salmon \$ 25
Marinated roast salmon with grain mustard & chilies

Mirchi Mahi Tikka \$ 33
Sea bass, in Chef's special chili marinade
check for availability

*❖ Some dishes may contain nuts and/or dairy products. Please inform your server if you are allergic to any ingredients.
PLEASE NOTE, A 20% GRATUITY WILL BE INCLUDED FOR PARTIES OF SIX OR MORE.
Our meats and eggs come from humane sources. Our water is filtered via reverse osmosis.*



Vegetarian Entrée

Dal Panchratan \$ 16
Five yellow lentils, onion, garlic, chili, asafoetida

Dal Makhani \$ 19
Black lentils cooked 18-20 hours with ginger, cilantro and spices

Chole Amritsari \$ 19
Garbanzo beans, Chefs spice blend, pomegranate seeds powder

Subz Moillee \$ 18
Broccoli, carrots, beans, cauliflower, coconut curry sauce

Palak Paneer \$ 19
Stewed spinach, garlic, cream, spices, cottage cheese

Paneer Tikka W'kana \$ 19
Rich tomato sauce, spiced smoked cottage cheese

Sun Dried Tomato Kofta \$ 19
Cottage dumplings, sun dried tomatoes, cashew cream sauce

Kalongi Baigan \$ 19
Baby eggplant, wild onion seeds, onion, tomato, tamarind spiced

Nargisi Kofta curry \$ 19
Lotus root, onion tomato yoghurt, fennel, ginger

Dum Aloo Bharwan \$ 19
Baby potato, cheese apricot stuffing

Mushroom Makai Mutter \$ 19
Baby mushrooms, corn kernels, green peas, mint caramelized onion

Non-Vegetarian Entrée

Chicken Tikka W'kana \$ 23
Chunky tomato onion, cream, skewered chicken and fenugreek

*❖ Some dishes may contain nuts and/or dairy products. Please inform your server if you are allergic to any ingredients.
PLEASE NOTE, A 20% GRATUITY WILL BE INCLUDED FOR PARTIES OF SIX OR MORE.
Our meats and eggs come from humane sources. Our water is filtered via reverse osmosis.*



Butter Chicken	\$ 23
Our signature recipe, pulled tandoori chicken in rich tomato sauce	
Tariwala Chicken	\$ 23
House chicken curry, yoghurt, caramelized onion, ginger and cilantro	
Kolhapuri Chicken	\$ 23
Chicken thigh, fiery coconut gravy	
Lamb Rogan Josh	\$ 25
Lamb stewed slowly, caramelized onion, saffron, fennel and ginger	
Lamb Chettinad	\$ 25
Lamb stewed slowly, coconut, atar anise, peppers and onion	
Konkan Shrimp Curry	\$ 27
Tiger shrimp, coconut, curry sauce	
Bombay Fish Masala	\$ 33
Bell peppers, onion, coconut, tomato, sea bass and lemon	
Rice and Biryani	
Saffron Rice	\$ 7
Aged basmati rice, spanish saffron	
Vegetable Biryani	\$ 21
Fresh vegetables and aged Basmati rice with saffron, cooked on dum	
Mushroom and Apricot Biryani	\$ 21
Mushrooms, apricots, aged Basmati rice with cranberries	
Katahal Biryani	\$ 23
Jack fruit, hand pounded spices, aged Basmati rice cooked on dum	
Egg masala Biryani	\$ 21
Boiled eggs, aged Basmati rice, cooked on dum	

❖ Some dishes may contain nuts and/or dairy products. Please inform your server if you are allergic to any ingredients.
PLEASE NOTE, A 20% GRATUITY WILL BE INCLUDED FOR PARTIES OF SIX OR MORE.
Our meats and eggs come from humane sources. Our water is filtered via reverse osmosis.



Awadhi Chicken Biryani Basmati rice cooked on dum with boneless chicken, flavored with aromatic spice blend	\$ 23
Lamb Biryani Boneless lamb cooked on dum with Basmati rice & spices	\$ 25
Goat Biryani Aged Basmati rice, goat, saffron, mint and spices, cooked on dum	\$ 29
Moplah Shrimp Biryani Tiger shrimp sautéed with Basmati rice & spices	\$ 29
Breads	
Tandoori Roti Whole wheat bread baked in the tandoor	\$ 3.50
Tandoori Naan Leavened bread baked in the tandoor	\$ 4.00
W'kana Naan Topped with choice of garlic or rosemary & olive oil or kalaunji	\$ 4.25
W'Kana Contemporary Naan Topped with a choice of pesto or avocado	\$ 4.75
Kulcha Leavened bread stuffed with choice of onion or masala potato or paneer	\$ 4.50
Lacha Paratha Flaky & layered whole wheat bread	\$ 4.50
Roomali Roti Thin bread	\$ 5.50
Assorted Bread Basket Includes onion kulcha, lacha paratha & naan	\$ 12.50

❖ Some dishes may contain nuts and/or dairy products. Please inform your server if you are allergic to any ingredients.
PLEASE NOTE, A 20% GRATUITY WILL BE INCLUDED FOR PARTIES OF SIX OR MORE.
Our meats and eggs come from humane sources. Our water is filtered via reverse osmosis.



Gourmand Section

Check for availability

Jungali Kumbh	\$ 26
Mushroom, subz do pyaza, cream cheese sauce	
Badaal Jam	\$ 26
Eggplant, Jackfruit, tomato nigella chutney	
Subzi ka Saalan	\$ 26
Tadka vegetable, baby spinach roasted sesame peanut and saalan	
Aloo Mutter Khurchan	\$ 26
Yukon gold potato, snap peas, mustard chilly khurchan	
Khargosh ki Saounth	\$ 29
Rabbit, braised, smoked, biryani pulao, korma sauce	
Narangi Batak	\$ 31
Duck breast, orange-spiced sauce, tomato upma	
Nalli Rizala	\$ 33
Slowly braised lamb shanks, pan juices, potato mash	
Tandoori Lobster Tails	\$ 41
Charcoal-cooked, pilaf rice	
Panchporan Hiran Ki Champey	\$ 41
Indian five spice, grilled venison chops, subzi poriyal, rogan sauce	

❖ Some dishes may contain nuts and/or dairy products. Please inform your server if you are allergic to any ingredients.
PLEASE NOTE, A 20% GRATUITY WILL BE INCLUDED FOR PARTIES OF SIX OR MORE.
Our meats and eggs come from humane sources. Our water is filtered via reverse osmosis.