

# A L A C A R T E



कह नी { Kahani } ❧ STORY (Noun)

## S m a l l P l a t e s

Green apple and bitter gourd, blue cheese salad  
with pickled shallots, sunflower & pumpkin seeds

10

Berry papdi chaat, spiced chickpeas with sweetened  
yoghurt, wild berry & tamarind chutney,

11

Char grilled chicken chops with mustard oil,  
Rajasthani spices; chickpea raitha

12

Soft shell crunchy crab with Chetinaad spices,  
kachumber, yellow tomato

chutney

13

Samosa platter, Punjabi aloo, kolhapuri chicken,  
Madras lamb

12

Pani Puri - Filled with sweet potato and chickpea,  
tangy spiced water in hallow crispy puri

10

Mushroom & cassava cake with cumin, ginger and  
chilli, tamarind & date chutney

15

Smoked octopus and shrimp salad, fresh turmeric,  
snap peas, grapefruit

12

Grilled scallops with red pepper and sesame blend,  
coconut & curry leaves sauce

14

Oxtail tossed with shallots, green jackfruit, bay leaf,  
Kerala paratha

14



## K a h a n i K l a a s i k

### Chargrilled

#### Veg & Seafood

Tandoori broccoli  
honey, nigella seeds, crushed wheat crisps,  
tempered yoghurt

16

Red pumkin chunks, ginger mustard sauce,  
coconut yogurt

15

Paneer Tikka with peppers, red onion, Kashmiri  
chilli, royal cumin

22/11

Smoked Malabar prawns  
marinated with fresh turmeric, coconut, curry  
leaves

34/17

Monkfish char grilled with Gujarati's green  
chutney, crab & barley kichidi

30/15

#### Meat & Game

Trio of chicken tikka - tandoor grilled chicken  
supreme with cream cheese, pickling spices &  
Rajasthani chops

18

Tandoori Chicken with classic marination red and  
yellow chillies

24/12

Lamb seekh kebab, green chilli, coriander, ginger,  
black olive crumb

24/12

Tandoor lamb chops with Kashmiri-chillies,  
Nagercoil clove

34/17

Sirloin kebab chargrilled with fresh coriander &  
curry leaves chutney, calamansi & royal cumin

32/16

Guinea fowl tikka  
chettinad spices, smoked tomato makhni sauce,  
Ajwain roti

24/12

Venison Keema with shallots, fenegreek leaves,  
truffle naan

22

## Curry & Biryani

Chicken Makhani  
Chargrilled chicken in creamed tomato,  
fenugreek leaves  
24

Alleppey Fish Curry  
Stone bass simmered with shallots,  
turmeric, tamarind and coconut  
26

Lobster tail, tossed with shallots, browned  
garlic, cumin and star anise  
29

Jhinga Kalimirch  
Tiger prawns, tomatoes, curry leaf & black  
peppercorn  
25

Kashmiri Nihari  
Somerset lamb shank slow cooked with  
browned onion and Kashmiri spices  
26

Hydrabadi Biryani  
Braised fragrant basmati rice  
exotic spices, mint, coriander  
(with Lamb, Prawn or Morel & Veg)  
28 /26 /24

Kerala Chicken  
Chicken simmered with green chilli, fennel  
tamarind and poppy seeds  
25

Laal Maas  
Jaipuri lamb curry simmered with onions,  
red chilli, bay leaf and cinnamon  
26

Saag Paneer  
tossed with onion-tomato masala,  
puréed spinach  
18



## Accompaniments

Kalonji baingan  
10  
Ajwani okra  
9  
Jeera aloo  
8  
Kahani duo dal  
9

Naan / Tandoori roti  
4  
Garlic naan /  
Gruyere naan  
5  
Pulao rice  
4

Poppadum chutneys  
4  
Kahani pickles  
3  
Cucumber & mint raita  
3

