



KANISHKA

by

*Atul Kochhar*

A large, stylized snowflake graphic composed of white and teal geometric lines. It is surrounded by several smaller, similar snowflake icons. The text "Festive Menu" is centered within the largest snowflake.

Festive  
Menu





# Lunch Menu

Three Courses £48 pp

## STARTERS

(Choose one)

- Turkey tikka, nigella brussels sprouts with cranberry chutney (d)
- Morsels of lamb, sesame grilled baby gem with honey and kasundi mustard dressing (d)(m)
- Cottage cheese and raisins tikki with caramelised onion and walnut chutney (d)(n)
- Punjabi mini vegetable samosa, yellow pea curry and chutneys (v)(g)(d)

## MAIN COURSE

(Choose one)

- Oven roasted Romney Marsh lamb rump, turnip and masala gravy (d)
- Dilli ka butter chicken, classic chicken curry, tomato and fenugreek (d)
- Chettinad spiced monkfish, mussels, samphire with coconut sauce (d)(m)
- Stuffed aubergine steak, kale and melon seeds korma (v)(d)(n)

*Main course served with saffron rice, dal and butter naan*

## DESSERT

(Choose one)

- Warm chocolate brownie with raspberry gel (g)(d)(n)
- Christmas pudding, salted caramel and clotted cream ice cream (n)(d)
- Blueberry baked yoghurt, meringue and freeze-dried raspberry (d)

Please alert our staff if you have any food allergies before you order your food and drink.  
All prices are inclusive of VAT a discretionary service charge of 12.5% will be added to your bill.  
D – Dairy, G – Gluten, N – Nuts, M – Mustard, SF – Shell Fish, S – Soy, SS – Sesame

# Festive Brunch

26th - 30th December £48 pp

## WELCOME GLASS OF PROSECCO

### EIGHT SHARING DISHES

**Sambhar Paneer Tikka (v)(g)(d)**

Spiced paneer tikka baked with pastry, baby leaves, chia seeds

**Chole Samosa (v)(d)(g)**

Mini samosa with smoked yellow peas and potato curry

**Khatta Poha (v)(d)**

Spiced rice flakes, lime and coriander

**Malai Romanesco (v)(d)**

Grilled romanesco, marinated in nutmeg garam masala, served with parmesan shards

**Turkey malai Tikka (d)**

Tandoor grilled turkey supreme with cranberry chutney

**AFC**

Atul's fried chicken with kimchi mayonnaise

**Lamb Sausage and Akuri Pao (d)(g)**

Lamb sausages and Parsi style scrambled egg in brioche

**Rava Machhi**

Southern spiced semolina coated fried fish

### ADDITIONAL DISHES

**Changezi Champen (d)**

Tandoori lamb chop, mint chutney, kachumber salad (1 pieces £15)

**Lasooni Jhinga (d)**

Tandoor grilled tiger prawns (2 pieces £12)

### MAINS (Choose one)

**Hindostanee Biryani (d)(g)**

Vegetable or chicken served with raita

**Laal Maans (d)**

Rajasthani lamb curry with chillies, fennel and stone flower

**Palak Paneer (v)(d)**

Fig stuff paneer tikka, baby spinach and tomato sauce

**Achari Kathal**

Pickled jackfruit curry with Indian five spice

*Mains served with daal, rice and naan*

### DESSERT PLATTER FOR THE TABLE

Christmas pudding, Bengali bhapa doi, mince pie (n)(d)(g)(a)

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# AMETHYST

£75

## AMUSE BOUCHE (g)(d)

Turkey Tikka Kali Mirch (d)  
Black pepper infused turkey tikka

## Aloo Kale Ki Chaat (v)(d)

Shallow fried potato and kale cake with mint, tamarind and yoghurt

## MAIN COURSE

### Macchi Amritsari (g)

Crisp fried marinated seabass, spicy chutney

### Chicken Tikka Masala (d)

Chicken cooked with tomato and onion gravy

### Saag Paneer (v)(d)

Fresh spinach purée with cottage cheese

### Chukandar Poriyal (v)

Beetroot with mustard, curry leaf and coconut

### Tadka Dal (v)

Garlic tempered yellow dal

### Kesar Pulao (v)

Saffron rice

### Breads (g)(d)

### Dessert (g)(d)(n)

Chestnut and date sticky toffee pudding, vanilla ginger custard

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# AMETHYST Vegetarian

## AMUSE BOUCHE (g)(d)

### Tandoori Romensco (v)(d)

Romanesco spiced with mace and cardamom

### Aloo Kale Ki Chaat (v)(d)

Shallow fried potato and kale cake with mint, tamarind and yoghurt

## MAIN COURSE

### Shahi Kofta (v)(d)

Seasonal vegetables and cottage cheese dumpling in malai sauce

### Kahadi Paneer (v)(d)

Cottage cheese cooked with coriander and peppers

### Saag Aloo (v)(d)

Fresh spinach purée with baby potato

### Chukandar Poriyal (v)

Beetroot with mustard, curry leaf and coconut

### Tadka Dal (v)

Garlic tempered yellow dal

### Kesar Pulao (v)

Saffron rice

### Breads (g)(d)

### Dessert (g)(d)(n)

Chestnut and date sticky toffee pudding, vanilla ginger custard

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# EMERALD

£95

## AMUSE BOUCHE (g)(d)

Beetroot Croquette (v)(l)(g)(d)

Beetroot dumpling and beetroot ketchup

Ajwani Tandoori Prawns (d)

Carom & cumin marinated clay oven prawn

Sarson Sea Bass (d)

Kasundi mustard marinated tandoori sea bass

Aloo Kale Ki Chaat (v)(d)

Shallow fried potato and kale cake with mint, tamarind and yoghurt

## MIDDLE COURSE (d)(g) (chef's choice)

### MAIN COURSE

Laal Maans

Slow cooked rajasthani style lamb

Murg Makhani (d)

Classic dilli ka butter chicken

Panchratan Dal (d)

Kanishka special five lentils

Kashmiri Pulao (v)

Pulao rice with dry fruits, raisins and saffron

Breads (g)(d)

Dessert (g)(d)(n)

Spiced Chocolate Cake

Spiced chocolate cake, earl gray chantilly cream with sandalwood sauce

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# EMERALD Vegetarian

## AMUSE BOUCHE (g)(d)

Beetroot Croquette (v)(g)(d)

Beetroot dumpling and beetroot ketchup

Chana Papdi (v)(d)(g)

Chickpeas with crispy fried bread

Broccoli Kaali Mirch (v)(d)

Black pepper infused romanesco

Aloo Kale Ki Chaat (v)(d)

Shallow fried potato and kale cake with mint, tamarind and yoghurt

## MIDDLE COURSE (d)(g) (chef's choice)

### MAIN COURSE

Malai Kofta (v)(d)

Seasonal vegetable dumplings in coconut sauce

Achari Kathal (v)

Jackfruit with pickling spices

Panchratan Dal (d)

Kanishka special five lentils

Kashmiri Pulao (v)

Pulao rice with dry fruits, raisins and saffron

Breads (g)(d)

Dessert (g)(d)(n)

Chestnut and date sticky toffee pudding, vanilla ginger custard

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# SAPPHIRE

£110

## CHAMPAGNE AND CANAPÉS

Teetar boti kebab(d), lobster papri chat (d)(g), masala duck liver (g)  
malai turkey (d), cafreal paneer tikka (d), aubergine pakora (v)

### Tandoori Ratan (d)

Lamb, chicken, prawn

## MAIN COURSE

### Bhuna Gosht (d)

Lamb rump roast

### Chemmeen Malabar

King prawn with cinnamon and coconut

### Macchi Rava Masala (g)

Grilled sea bass on onion and tomato masala

### Kofta Curry (v)(d)

Seasonal vegetable dumpling with peanut and coconut sauce

### Black Dal (v)(d)

Atul's signature lentils

### Sukhe Aloo (v)

New potatoes with tangy dry spices

### Vegetable Biryani (g)(d)

Aromatic saffron spiced basmati rice with vegetables, 24 carat gold leaf

### Bread (g)(d) & raita(d)

### Sorbet

### Dessert (g)(d)(a)(n)

Chocolate bombe, berries, christmas pudding

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# SAPPHIRE Vegetarian

## CHAMPAGNE AND CANAPÉS

Lasooni mushroom (d), papri chat (g)(d), aloo bonda,  
Dahi puri (g)(d), aubergine pakora, subz seekh kebab (d)

### Tandoori Ratan (d)

Baby red bell pepper, tandoori romanesco, stuffed cottage cheese

## MAIN COURSE

### Bhuna Paneer (d)

Cottage cheese cooked with whole Indian spices

### Subz Malabar (d)

Mixed vegetables with cinnamon and coconut

### Rava Corn Amritsari (g)

Crisp fried vermicelli baby corn

### Kofta Curry (d)

Seasonal vegetable dumpling with peanut and coconut sauce

### Kanishka Dal (d)

Atul's signature lentils

### Sukhe Aloo

Parisian potatoes with tangy dry spices

### Vegetable Biryani (d)(g)

Aromatic saffron spiced basmati rice with vegetables, 24 carat gold leaf

### Breads(d)(g)

### Sorbet

### Dessert (g)(d)(a)(n)

Chocolate bombe, berries, christmas pudding

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# WHITE WINE

**La Smilla, Gavi di Gavi DOCG, Piedmont, 2022** £68.00

**Grape - Cortese**

*Delicate aroma of ripe peach & pear on the nose, palate displays stony minerality & medium acidity*

**Chablis 1er Cru 'Vaucoupin', Domaine Corinne Perchaud, 2020** £109.00

**Grape - Chardonnay**

*Nose displays aromas of lemon balm with bright citrus fruit & pear. Palate is expressive with saline notes, precise acidity & energetic finish*

**Sancerre, Domaine des Brosses, 2022** £70.00

**Grape - Sauvignon Blanc**

*Ripe citrus aromas, herbaceous notes. On palate it displays concentrated minerality & freshness.*

**Lagar de Pintos, Rías Baixas, 2022** £59.00

**Grape - Albariño**

*Zesty notes matched beautifully by a concentrated & grapefruit accented palate*

**Mango Wine, Rhythm Vinery, Maharashtra, 2022** £60.00

**Grape - Chenin Blanc, Mango Juice**

*Alphonso Mango aroma on the nose, palate is fruity with a hint of tartness through the ripe fruit.*

**Tinpot Hut, Marlborough, 2023** £58.00

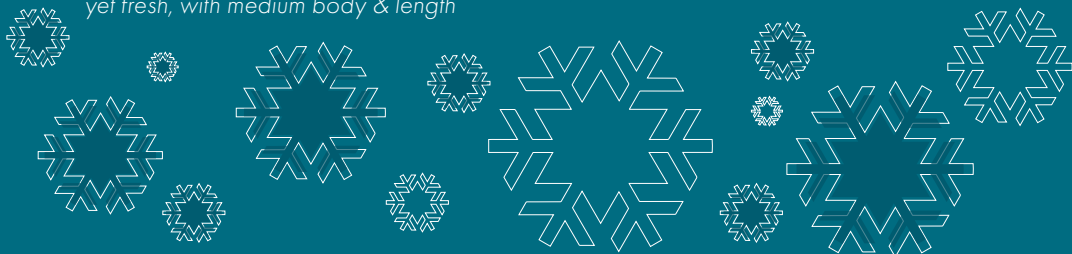
**Grape - Sauvignon Blanc**

*Intense aromas of grapefruit, crushed lemongrass and underlying ripe fruit & mineral notes on the palate*

**Wild Earth, Central Otago, 2021** £65.00

**Grape - Riesling**

*Aromas of melon, lime zest, elderflower & palate is mouth filling, yet fresh, with medium body & length*





## RED WINE



Château Lagrange, Pomerol, 2017 £99.00

Grape - Merlot 95%, Cabernet Sauvignon 5%

*Beautifully fresh density, an intense juiciness, chewy but supple structure and fine length*

Grevey-Chambertin, Joseph Drouhin, Côte de Nuits, 2019 £110.00

Grape - Pinot Noir

*Intensely fruity with aromas of black cherry, wild blackberry & liquorice. On the palate, silky tannins with earthy nuances*

Châteauneuf-du-Pape Rouge, Château de Beaucastel, 2019 £159.00

Grape - Mourvedre, Grenache, Syrah, Counoise

*Nose reflects spicy, earthy, rich & complexity. Palate offers deep, dark, spicy red fruits & elegant finish*

Chianti Classico Riserva DOCG, Gherardino, Vignamaggio, 2017 £75.00

Grape - Sangiovese 90%, Merlot 10%

*Fruity nose of sour cherries, blackberries & ripe cherries, tobacco & spices. On the palate forest fruits, with soft tannins & a liquorice finish with soft tannins & a liquorice finish.*

Terrazas des los Andes, Mendoza, 2021 £79.00

Grape - Malbec

*A plushly textured wine with fine tannins & typical notes of violets, black cherries, plums & chocolate*

De Martino, Legado, Isla de Maipo, 2022 £52.00

Grape - Carmenere

*Aromas of red & black fruits. Palate displays flavours of tobacco leaf, spices & pepper*

Thelema Vineyards, Stellenbosch, 2019 £60.00

Grape - Shiraz

*Aromatic & inviting, this Shiraz shows ripe black fruit, cassis & spice on the palate*





## CHAMPAGNE



### Atul's Signature Blanc de Blancs, NV

£88.00

*A Pinot Blanc based Champagne shows an attractive intensity of toasty aromas. On the palate, there are apricots & jasmine flavours abound, followed by a creamy brioche baked lusciousness.*

### Bollinger Special Cuvée Brut, NV, Aÿ

£129.00

*Aromatic complexity, ripe fruit, spicy aromas, hints of roasted apples, peaches, on the palate length & vivacity, bubbles like velvet, pear, brioche and spicy aromas, notes of fresh walnuts.*

### Laurent Perrier Rose NV, Tours-sur-Marne

£149.00

*Made, unusually, from 100% Pinot Noir, grapes are allowed only three days brief contact, with the skins to give the wine its pink colour.*

### Cristal, Louis Roederer

£350.00

*It has a silky texture & fruity aromas, complemented by a powerful mineral quality with white fruit and citrus notes.*



## COCKTAILS



### Aperol Spritz

£12.00

*Aperol, soda, Prosecco*

### The Hugo

£17.50

*Whitley Neill gin, elderflower, mint, lime, soda, Champagne*

### Tandoori Pineapple Rum Punch

£15.00

*Tandoor pineapple infused Bacardi rum, spice rum liqueur, lime, ginger beer, cinnamon syrup*

### El Chapo Margarita

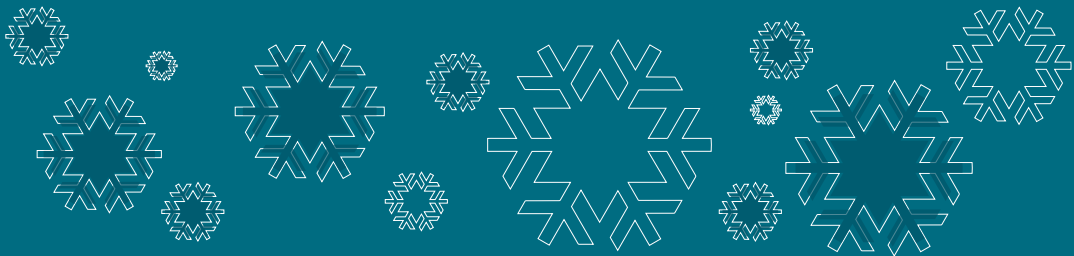
£15.00

*Blanco tequila, Cointreau, oolong tea, grapefruit juice, lime, ginger*









## KANISHKA MAYFAIR

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