



SUBJI

Angoori aloo – potatoes and grapes (vg)	£10
Kasuri mattar paneer (v)(d)	£10
Saag makai - spinach with corn (d)	£10
Gobi masala – spiced cauliflower (vg)	£10
Pindi kadhai chole – punjabi chickpea curry	£10
Subj makhana korma - seasonal vegetable & lotus seeds (d)(n)	£10
Kanishka signature black dal (v)(d)	£9
Yellow dal (vg)	£9

AUR SAATH ME

Saffron rice (vg) steamed rice (vg)	£6
Cheese and chilli naan (v)(d)(g)	£6
Peshawari naan (v)(d)(g)	£6
Paratha (v)(d)(g)	£6
Naan (v)(d)(g)	£5
Roti (vg)(g)	£5
Bread basket (v)(d)(g)	£14
Cucumber - onion raita (v)(d)	£5
Kachumber & mung salad (vg)	£5
Masala onion salad (vg)	£5
Indian green salad (vg)	£5
Poppadom (vg)(g)	£5

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KANISHKA

TASTING MENU £85 | £69 WINE PAIRING

NASHTA (d)(g)

Atul Kochhar Blanc de Blanc NV, France



DAHI PURI (d)(g)(v)

Wheat crisp bubble, sweet yoghurt & tamarind
La Smilla, Gavi di Gavi DOCG, Piedmont



NADRU KI CHAAT

Lotus stem kebabs & crisp with tamarind, cranberry, yoghurt chutneys
Riesling, Wild Earth, New Zealand



CRAB BONDA (g)

Cromer crab fitter with grilled corn, apple salad, khimchi and chilli-tamarind chutney
Mango Wine, Rhythm Winery, India



MONKFISH TIKKA (d)

Chettinad spiced grilled monkfish tail, creamed kale korma
Pouilly-Fumé Cuvée de Boisfleury, Alain Cailbourdin



BATYER KALI MIRCHWALA KHURCHAN TART (d)(g)

Norfolk roasted quail with tellicherry black pepper masala in onion seed tart
Riesling, Cave de Hunawehr Reserve, Alsace



ROSEMARY SHEEKH KEBAB (d)

Grilled ground lamb kebab with British accent, mint, onion pickle
Pinot Noir, Tinpot Hut, New Zealand



MEEN MAPPAS (d)

Pan fried sea bass with coconut, curry leaf, garlic sauce, enriched with caviar
Chardonnay, Silver Lining, Australia



PURANI DILLI KA BUTTER CHICKEN (d)

A classic of old Delhi chicken tikka in rich tomato sauce
Chablis, Domaine Vrignaud, France



HINDOSTANEE GOSHT BIRYANI (d)(g)

Shiraz, Thelema Vineyards, South Africa

Served with black daal, cauliflower, bread and rice



PISTACHIO KULFI WITH CHOCOLATE MOUSSE (d)(n)

Royal Tokaji Late Harvest, Tokaj, Hungary



CARDAMON CHAI CRÈME BRULÉE (d)

The Ned, Marlborough, New Zealand

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STARTERS AND KEBABS

Cromer Crab Bonda (g) Cromer crab fritter with grilled corn – apple salad, khimchi and chilli-tamarind chutney	£18
Orkney Scallop Podi Masala (d) Pan seared hand dived Orkney scallop, brassica textures, parsnip crisp	£18
Ajwaini Jhinga (d) Tandoor grilled tiger prawns with ajwain, smoked aubergine baba ganoush, citrus chutney	£18
Tandoori Monkfish (d) Chettinad spiced grilled monkfish tail, creamed kale korma	£18
Chicken Tikka Pie (2006) (g)(d) Speciality of the house served with berry chutney	£16
Murg Tulsei Malai Tikka (d) Tandoor grilled chicken supreme marinated in basil and cheese	£16
Batyer Kali Mirchwala Khurchan Tart (g) Norfolk roasted quail with tellicherry black pepper masala in onion seed tart	£16
Hiran Keema Salli Aur Paratha (g)(d) Muntjac keema masala with crisp potatoes and flaky paratha	£18
Changezi Champen (2001) 1 piece (d) Atul's kitchen classic of tandoori lamb chops, mint chutney, onions salad	£15
Rosemary Sheekh Kebab (d) Grilled ground lamb kebab with British accent, mint, onion pickle	£18
Khari Paneer Tikka (2019) (v)(g)(d) Spiced paneer tikka baked with pastry, rocket leaves, chia seeds	£16
Malai Broccoli (v)(d) Grilled broccoli, marinated in nutmeg garam masala, served with parmesan shards	£14
Chidiya Samosa Aur Mutter Aloo Ki Chaat (v)(g)(d) Vegetable mini samosa with smoked yellow peas and potato curry	£14
Nadru Ki Chaat (v)(d) Lotus stem kebabs and crisp with tamarind, cranberry, yoghurt chutneys	£14

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CURRIES AND BIRYANI

Meen Mappas (d) Pan fried sea bass with coconut, curry leaf, garlic sauce, enriched with caviar	£30
Kadhai Jhinga (d) Stir fried prawns with peppers, ginger and tomatoes	£34
Meen Pollichattu (g) Griddled halibut wrapped in banana leaf, sambhar pickled shallots, fried idli	£34
Purani Dilli Ka Butter Chicken (d) A classic of old Delhi – chicken tikka in rich tomato sauce	£26
Malwani Kodi Kari Chicken curry with Malwan spice blend of peppers, chillies and cumin	£26
Kerala Chicken Curry Fry (n) Kerala street café speciality – stir fried curry with cashew nuts	£28
Kashmiri Rogan Josh Lake district braised lamb curry with, onions, tomato & Kashmiri spice blend	£28
Ahuna Gosht Curry (g) East Indian lamb curry with chillies, fennel and stone flowers	£28
Achari Saag Gosht A proper Punjabi curry with lamb, spinach and pickling spices	£30
Paneer Aur Palak Makhani (v)(d) Spiced fig filled paneer tikka, baby spinach and rich tomato gravy	£24
Baghar – e – Baigan (v)(n) Aubergine steaks filled with vegetable mince, telgu baghar gravy, beans poriyal	£24
Hindostanee Biryani (g)(d) Choice of biryani – Vegetable, chicken, lamb	£24 / £28 / £32

KANISHKA SPECIALS

Lagusta Xec Xec (d) Lobster curry with Goa xec xec gravy, apple pickle, wild rice bhel	£49
Hiran Ki Boti (d) New Forest venison spiced with juniper garam masala, mushroom kedgerree, chocolate curry	£34

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