

KANISHKA

90 minute Brunch

A welcome Gin & Tonic

Bottomless red, white wine or Beer with food - £65pp (90 minutes)

Brunch food only - £50pp (min 2 people)

Dahi Bhalla (d,g)

Lentil fritters topped with honey yoghurt & chutneys

Karara Aloo Papadi Chaat (d, g)

Crispy potato, flat bread, chickpea & chutneys

Chilli Garlic paneer (d)

Tangra style cottage cheese with peppers

Mushroom Cheese Kulcha (g)(d)

Chilly cheddar and mushroom flatbread

Chukandar Dhokla

Beetroot sweet & sour gram flour cake

Chicken Manchurian Momo

Chicken dumpling tossed with a sweet and sour Manchurian sauce.

Lamb Sheekh Pulao

Stir-fried rice with lamb kebab and vegetables

Bun Omlette (g,d)

Masala omlette, brioche bun

Chicken Tikka (d)

Clay oven roasted chicken morsels

Karwari Fish

Crispy spiced fried fish

ADD - ONS

Hindustani Biryani - Chicken £18 / Veg Dum biryani £15

Murgh Makhani – Grilled chicken morsels in tomato & fenugreek sauce £18

Tandoori prawns (2 pieces) - £15

Lamb chop (1 piece) - £15

Naan - £4

Black Daal - £8

DESSERT

Gulab Jamun and Vanilla Ice Cream



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Cocktails - £9.50

Rhubarb & Strawberry Spritz

Whitley Neill Rhubarb gin, strawberry purée, lime juice, soda, Prosecco

Aperol Spritz

Aperol, soda, Prosecco

El Chapo Margarita

Blanco tequila, Cointreau, oolong tea, grapefruit juice, lime, ginger & green chilli syrup

Tandoori Pineapple Rum Punch

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

Atul's Passion Fruit Martini

Vodka, Passoa, tamarind chutney, passion fruit, lemon, sugar syrup

White Lady

Gin, lychee liqueur, rose syrup, chamomile tea, lemon