



# KANISHKA

## Brunch

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

### Murgh Makhani (d)

Grilled chicken morsels in tomato & fenugreek sauce

### Karwari Fish

Crispy spiced fried fish

### ADD - ONS

**Hindustani Biryani** – Chicken £18 / Veg Dum biryani £15

**Chettinad Kodi Curry** – Chicken curry with chettinad spice blend of peppers, chillies and coconut £18

**Tandoori prawns (2 pieces)** - £15

**Lamb chop (1 piece)** - £15

**Naan** - £4

**Black Daal** - £8

### DESSERT

Gulab Jamun and Vanilla Ice Cream

D – Dairy, G – Gluten, N – Nuts, M – Mustard, SF – Shell Fish, S – Soy, SS – Sesame

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 15% will be added to your bill.



# KANISHKA

## Cocktails

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)

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