

COMING UP AT KANISHKA

Join us in May for more exclusive events

CHEF ATUL KOCHHAR X ASIMAKIS CHANIOTIS FOUR HANDS DINNER 13th May 2026

Prepare for an extraordinary culinary collaboration as Kanishka by Atul Kochhar proudly presents another exclusive Four Hands Dinner Series featuring the acclaimed Asimakis Chaniotis. The Michelin-starred chef behind London's Myrtos.

KANISHKA AT PUB IN THE PARK, MARLOW 14TH - 17TH MAY 2026

Kanishka by Atul Kochhar is on the road in mid-may, find us in Higginson Park in Marlow, where you'll be able to try Kanishka favourites whilst listening to live music, watching masterclasses from some of the UK's most celebrated chefs and so much more. Buy your tickets at www.pubintheparkuk.com

FLAVOURS OF RAJASTHAN 29TH MAY 2026

In May, journey with us to Rajasthan, the land of kings and vibrant deserts. Our five-course menu is a culinary tapestry woven with rich, bold flavours and vibrant spices. Taste the secrets hidden in dishes like the iconic Dal Baati Churma and the fiery Laal Maas.



KANISHKA

by

Atul Kochhar

TASTE of KERALA

a five-course tasting experience



KANISHKA

by
Aital Kohhar

Kerala's cuisine is shaped by its coastline; fragrant with coconut, lifted by curry leaves, and layered with the gentle warmth of spices.

Our menu celebrates the flavours of Kerala: the comfort of parippu cheera vada, seafood drawn from the coast, and robust preparations such as spiced meat fry dishes and griddled breads that bring depth and texture to the table.

From the subtle tang of mango to the richness of coconut and the earthiness of spices, each dish reflects a cuisine that is both vibrant and deeply rooted in tradition.

Refined, expressive, and quietly complex,
welcome to a Taste of Kerala.

CHAYA KADI

Parippu Cheera Vada
Lentil and spinach fritters with tomato chutney
Chakka 65
Jackfruit, Keralan onion chilli jam

KURUMULAGU KONCHU

Tellicherry peppercorn-crusting langoustines with mango moilee,
pachadi
or

KURUMULAGU KOON

Field mushrooms, peppercorn-crusting, with mango moilee, pachadi

MEEN POLlichATHU, KAPPA

Fish in banana leaf with tapioca
or

VAZHAPOO POLlichATHU, KAPPA

Banana blossom in banana leaf with tapioca

ATTIRACHI ULARThIYATHU

Braised Dorset lamb fry with Malabar parotta
or

PANEER ULARThIYATHU

House-churned cottage cheese fry with Malabar parotta
*Mains served with Achinga Thoran (long bean poriyal)
and Thakkali Choru (tomato rice)*

KARUPATTI & NENDRAN

Dark jaggery and coconut panna cotta with caramelised banana

£75 per person | Wine Pairing £35

Prices include VAT at the current rate. A £3pp cover charge and a discretionary 10% service charge will be added to your bill. If you have any allergies or dietary requirements please inform your server when ordering. Whilst we have strict controls in place, unfortunately it is not possible to guarantee our dishes will be 100% allergen or contamination free. Fish dishes may contain small bones. Game dishes may contain shot.