



## KANISHKA

by  
*Atul Kohli*

Defined by bold spices, robust flavours and dishes designed to endure, Rajasthani cuisine is where slow-cooked meats, preserved ingredients and rich textures reflect both necessity and opulence.

Our five-course menu brings together a true taste of Rajasthan, beginning with crisp and fiery Mirchi Bada, moving through deeply spiced classics such as Laal Maas, and finishing with the iconic sweetness of Ghewar, a dessert rooted in celebration and tradition.

Each course has been carefully crafted to reflect the region's heritage, balancing intensity with refinement, and offering a modern interpretation of dishes once served in royal courts.

Join us for an evening that captures the spirit of Rajasthan: vibrant, generous and full of character, right here in the heart of Mayfair.

### NAASHTA

Mirchi Bada

Padrón Pepper, Truffle Yum, Roscoff Onion Chutney



### KING OF CHAAT

Raj Kachori, Spiced Potato and Chickpea, Mung Bean Sprouts,  
Chutneys



### THE MARWARI STREAM

Pan-Seared Sea Bass, Asparagus, White Curry,  
Mathania Chilli Oil

or

### RAJWADI ALOO

Bharwan Potato, Sesame, White Curry,  
Mathania Chilli Oil



### THE WARRIOR'S FIRE LAMB

Laal Maas - Traditional Rajasthani Slow-Braised Lamb Shank

or

### GWAR FALI KOFTA

Green Bean Kofta in Jodhpuri Korma  
*Mains served with Safed Chawal, Gatta Kadi & Bajra Roti*



### THE PINK CITY SUNSET

Honeycomb Ghewar with Rose-Water Rabri, Chocolate Chilli  
Crèmeux

£75 per person | Wine Pairing £35