



# KANISHKA

by  
*Amit Kabbir*

## NASHTA

Rawa Prawn Balchao and Vindaloo Pork Sausage

or

Rawa Baby Corn Balchao and Vindaloo

## CRAB XEC XEC

Crab Xec Xec, Pickled Chilli, Herb Oil

or

## Soya Xec Xec

Soya Xec Xec, Pickled Chilli, Herb Oil

## FISH RECHEADO

Palm Vinegar and Chilli-Marinated Red Snapper, Sanna, Grilled Baby Gem, Kokum

or

## COURGETTE RECHEADO

Palm Vinegar and Chilli-Marinated Baby Courgette, Sanna, Grilled Baby Gem, Kokum

## CHICKEN CAFREAL

Cornfed Chicken marinated with Green Chilli, Curry Leaves,  
Garlic and Coriander, Mince Potato Chop, Konkani Cashew Gravy

or

## SURAN CAFREAL

Yam marinated with Green Chilli, Curry Leaves,  
Garlic and Coriander, Potato Chop, Konkani Cashew Gravy

## LAMB XACUTI

Traditional Lamb Goan Curry cooked with Coriander Seed,  
Poppy Seed, Cinnamon and Coconut Milk

or

## JACKFRUIT XACUTI

Traditional Goan Curry cooked with Coriander Seed,  
Poppy Seed, Cinnamon and Coconut Milk

*Mains served with Red Rice and Pav*

## BEBINCA

Multi-Layered Coconut Cake, Coconut Jelly, Passion Fruit Caramel,  
Coconut and Jaggery Sorbet

£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.