



KANISHKA

by
Atul Kuchhar

CHEF'S SELECTION

£29.5 for two courses or £34.5 for three course

Available for Lunch and Early Evening (5pm - 6:30pm)

STARTERS

Tapioca Kale Pattice

Tapioca pearls and kale tikki, curry leaf, lime, sun-dried tomato chutney

Chardonnay, Deakin Estate, Australia £15

Chicken 65

Andhra spiced Norwich chicken, curry leaf, Guntur onion and chilli chutney

Sauvignon Blanc, Tinpot, New Zealand £11

Kolkata Gosht Chaap

Crispy fried lamb croquette, peanut

Fleurie, Dominique Morel, France £15

Tandoori Ratan (£8 Supplement)

Assorted kebab platter including tandoori prawns, chicken tikka and lamb seekh kebab served

with roasted pepper & garlic chutney

Barbera d'Alba, G.D. Vajra, Italy £14

MAINS

Bharwan Paneer Aur Palak Makhani

Fig stuffed paneer tikka, baby spinach and rich makhani gravy

Chablis, Domaine Vrignaud, France £17

Murgh Korma

Norwich chicken supreme tandoori, sprouting broccoli, tarragon korma

Pinot Noir, Tinpot, New Zealand £15

Meen Malabar

Catch of the day fish, plantain, sea vegetables, Malabar sauce

Gavi di Gavi, DOCG, Italy £14

Rara Gosht (£12 supplement)

Slow-braised Lake District lamb curry, lamb chop, potato and leek Bhaji

Shiraz, Thelema Vineyards, South Africa £15

ALL MAINS ARE SERVED WITH RICE

Kanishka Signature Black Dal £10 | Naan (Plain, Butter, Garlic or Roti) £5

DESSERTS

Bhapa Doi

Baked yoghurt mousse with meringue

Béres Tokaj, Late Harvest, Hungary £12

Pistachio Tres Leches (£8 supplement)

Pistachio sponge, white chocolate mousse, saffron, cinnamon anglaise

Late Harvest Malbec, Argentina £14