

# KANISHKA

BY ATUL KOCHHAR

At Kanishka, the menus are inspired by Atul Kochhar's love of traditional Indian cuisine, brought to life by his continuous research into ever-evolving regional recipes, combined with his dedication to using only the finest British ingredients. The result is a totally unique and innovative style of modern Indian cuisine.

## KANISHKA TASTING MENU

£69 per person  
£120 per person with pairing wines

### Guinea Fowl Thukpa

Classic north eastern noodle & meat soup with coriander & green onion  
*Riesling Trimbach, Alsace – 2012*

### Naga Scallops

Smoked chilli spiced divers scallops, parsnips achar, puree & papad  
*Mercurey Blanc, Domaine Michel Juillot – 2012*

### Banana Leaf Steamed Seabass

Sorrel chutney marinated wild seabass, pineapple & shrimp kutchumber  
*Lawson Dry Hill Gewürztraminer, Marlborough – 2012*

### Pineapple Chaat Gola – Sorbet

Pineapple & spice salt granita

### Videshi Muntjac ki Boti

Venison steak, aubergine, apples & juniper garam masala gravy, apple & aubergine  
*Pinot Noir Massale, Kooyong – 2013*

Or

### Sagolir Manxo

Tribal goat curry – classic & contemporary, cumin & black pepper goat chop & curry  
*Rioja Reserva, Marques De Riscal – 2009*

Served with bread and Kanishka's signature black dal

### Mishti

Peanut butter parfait & coconut rice pudding  
*Taittinger Prestige Rosé – NV*

Last order 21:00pm. Vegetarian menu available.

Paired wine servings are 100ml, dessert wine serving is 75ml. Tasting menu applies for the entire table and cannot be used in conjunction with the À la Carte.

Prices include VAT @ 20%. A discretionary 12.5% service charge will be added to your bill, which is distributed to the team. Allergen information available on request. Please inform us of your specific allergy or dietary requirement when ordering. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free.