

KANISHKA VEGETARIAN TASTING MENU

£78 per person
£125 per person with pairing wines



Amuse Bouche

Kolkatta Puchkas

Wheat bubbles with sweet and sour tamarind water, sprouted mung beans and potatoes
Peth Wetz Estate Grauer Burgunder Rheinbessen, Germany

Kathal Shapta

Lahasa inspired jackfruit and chilli stir fry with bok choy and spring onions
Weitgasse Grüner-Veltliner Mantlerhof, Kremstal, Austria

Dumplings

Organic vegetable dumplings, tomato and chilli chutney and fermented pounded vegetable
Vermentino di Sardegna Marmora, Italy

Sorbet

Blood orange

Dad's Paneer Makhani

Chargrilled paneer tikka simmered in San Marzano and fenugreek gravy
Petale de Rose, Château la Tour de l'Évêque, Cotes de Provence, France

Cauliflower

Tandoor roast baby cauliflower, almond korma
Eric Louis Pinot Noir, France

Served with bread and Kanishka's signature black dal

Mishti


Peanut butter parfait, 24 carat gold leaf and Rice Kheer, mixed berries
Pacherenc du Vic Billb Saint Albert, France



Last order 21:00pm.

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 menu.



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

KANISHKA

BY ATUL KOCHHAR

STARTERS

Kathal Shapta 12

Lahasa inspired jackfruit and wild garlic stir fry with bok choy and spring onions

Gangtok Momo 14

Steamed dumplings of seasonal vegetables, served with tomato and chilli chutney, fermented pounded vegetables

Kolkatta Puchkas 12

Wheat bubbles with sweet and sour tamarind water, sprouted mung beans and potatoes

Bhalla Papdi Chaat 12

Lentil dumplings and crispy bread chaat, raisins and saunth chutney, mint chutney, frozen yogurt

Classic Samosa Chaat 12

Garden green peas and new potatoes stuffed samosa with yogurt, mint and tamarind chutney

SIDES

Mizoram Bamboo Shoot, Mushroom and Green Beans 8

Mutter Paneer 8

Saag Aloo 8

Cauliflower Bhaji 10

Sweetcorn Masala 8

Beetroot Poriyal 8

Kanishka Signature Black Dal or Yellow Dal 8

VEGETARIAN MENU

MAINS

Masala Mixed Grill 20 / 32
Organic baby cauliflower, peppers and onions, stuffed potato, paneer tikka in tandoori marinade

Dad's Paneer Makhani 18
Chargrilled paneer tikka simmered in San Marzano and fenugreek gravy

Purani Dilli Ki Subj Biryani 24
Spiced rice and vegetable baked with pastry lid, served with garlic raita

Tandoori Phool Aur Badam 18
Tandoori roasted baby cauliflower, almond korma

ACCOMPANIMENTS

Cumin Basmati Rice / Red Rice 5

Naan/ Paratha / Roti 5 each

Bread Basket 10

Burani Raita 4

Kachumber Salad 4

Punjabi Onion Salad 4

Plain Yogurt 4