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# KANISHKA

## VEGETARIAN TASTING MENU

£78 per person

Wine pairings are an additional cost –  
£60 for premium pairing wines and £85pp for deluxe pairing wines

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### Amuse Bouche

*Premium* · Prosecco

*Deluxe* · Taittinger Champagne

### Ganktok Momo

Organic vegetable dumplings, tomato and chilli chutney and fermented pounded vegetable

*Premium* · Filarino Sangiovese Rosato Rubicone IGT, Emilia Romagna, Italy

*Deluxe* · Bodega Catena Zapata Alta Chardonnay, Argentina

### Beetroot

Roasted beetroot, beetroot ketchup, picked endive

*Premium* · Pinotage, Rbebokskloof Wine Estate, Paarl, South Africa

*Deluxe* · Pinot Noir, Eradus, Marlborough, New Zealand

### Tofu and Jackfruit

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

*Premium* · Etna Bianco, Tornatore, Sicily, Italy

*Deluxe* · Prophet's Rock Pinot Gris, New Zealand

### Sorbet

Blood orange

### Eggplant

Roasted eggplant, stuffed with mashed spiced eggplant

*Premium* · Dry Creek Vineyards Heritage Zinfandel, Sonoma, California, USA

*Deluxe* · The Lane – Rennie Shiraz, The Lane, Adelaide Hills, Australia

### Cauliflower

Tandoor roast baby cauliflower, almond korma

*Premium* · Mont Du Toit, Wellington, South Africa

*Deluxe* · Truchard Pinot Noir Pinot Noir, USA

Served with bread and Kanishka's signature black dal

### Mishti

Peanut butter parfait, 24 carat gold leaf and Rhubarb Kheer, mixed berries

*Premium* · Warre's Otima Port, Portugal (Chilled)

*Deluxe* · Tokaji blue label Aszu, Hungary

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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**

  
Jackfruit 12

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

Gangtok Momos 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

Samosa 12

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

Potato 12

Panfried King Edward potato cake with spiced chickpeas

Beetroot 14

Beetroot Dhokla, baked beetroot, beetroot ketchup

**SIDES**

  
Mizoram Bamboo Shoot, Mushroom  
and Green Beans (vg) 8

Saag Paneer 8

Angoori Hing Aloo (vg) 8

Patta Ghobhi Matar (vg) 8

Baigan Bharta (vg) 8

Kanishka Signature Black Dal or Yellow Dal (v) 8

  
**VEGETARIAN MENU**

  
**MAINS**

  
Masala Mixed Grill 16 / 28  
Organic baby cauliflower, peppers and  
onions, stuffed potato, paneer tikka  
in tandoori marinade

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

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

Cauliflower 18  
Tandoori roasted baby cauliflower, almond korma

Leek and Pakora 18  
Leek and pakora kadhi, ghee rice

**ACCOMPANIMENTS**

  
Saffron Basmati Rice 5

Steamed Basmati Rice 5

Naan/ Paratha / Roti 5 each

Bread Basket 10

Burani Raita 3

Kachumber Salad 3

Punjabi Onion Salad 3

Plain Yogurt 3