



KANISHKA VEGAN TASTING MENU

£78 per person
£60 for premium pairing wines and £85pp for deluxe pairing wines



Amuse Bouche

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

Beetroot
Baked beetroot, beetroot ketchup, pickled endive

Tofu and Jackfruit
Lahasa inspired jackfruit, tofu and chilli stir fry with bok choi and spring onions

Sorbet
Blood orange

Grilled Aubergine
Grilled aubergine stuffed with smoked aubergine

Sweet Potato and Sprout
Roasted sweet potato, sautéed purple sprout
Served with roti and Kanishka's yellow dal

Mishti
Saffron poached pear, coconut sorbet, 24-carat gold

Last order 21:00pm.



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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

STARTERS



Tofu and Jackfruit 12

Lahasa inspired jackfruit, tofu and chilli 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

Samosa Chaat 12

Garden green peas and new potatoes stuffed samosa with tamarind chutney

Potato Cake 12

Panfried King Edward potato cake with spiced chickpeas



VEGAN MENU



MAINS



Grilled Aubergine 12

Grilled aubergine stuffed with smoked aubergine, tamarind and coconut sauce

Saag Aloo 12

Masala potato in a creamy spinach sauce

Cauliflower Mattar Bhaji 10

Cauliflower and peas in a San Marzano sauce

Classic Baigan Bharta 12

Smoked aubergine infused with chilli and garlic

Kand Mool 10

Roasted root vegetables in an onion & ginger gravy

ACCOMPANIMENTS



Mizoram Bamboo Shoot, Mushroom and Green Beans 8

Roti 4

Saffron Rice 5

Basmati Rice 4

Kachumber Salad 4

Punjabi Onion Salad 4