

KANISHKA

KANISHKA VEGETARIAN TASTING MENU

£110 per person
£60pp for Premium pairing wines
£85pp for Deluxe pairing wines

Amuse Bouche

Premium · Prosecco
Deluxe · Taittinger Champagne

Gangtok 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

King Edward Potato

Summer truffle potato cake, broad beans

Premium · Pinotage, Rbeboeskeloof Wine Estate, Paarl, South Africa
Deluxe · Pinot Noir, Eradus, Marlborough, New Zealand

Cauliflower

Garlic roasted cauliflower, pearl barley, vine tomatoes, malai sauce

Premium · Etna Bianco, Tornatore, Sicily, Italy
Deluxe · The Lane, Pinot Gris, Adelaide Hills, Australia

Sorbet

Nimboo Paani

Paneer

Tandoor paneer, peas, walnut chutney, oyster mushroom

Premium · Dry Creek Vineyards Heritage Zinfandel, Sonoma, California, USA
Deluxe · The Lane, Reunion Shiraz, Adelaide Hills, Australia

Aubergine

Aubergine steaks filled with potatoes, fritters, radish, Moilee sauce

Premium · Mont Du Toit, Wellington, South Africa
Deluxe · Truchard Pinot Noir Pinot Noir, USA

Served with roti and Kanishka's yellow dal

Mishti

Mango Mishti Doi

Chocolate chilli melt, salted caramel

Premium · 10 Years Old Tawny Port, Warre Otima
Deluxe · Tokaji Blue Label Aszu, 5 Puttonyos, Barta, Hungary

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.



VEGETARIAN A LA CARTE

STARTERS

Onion Bhaji 11

Onion fritters, pickled onions, spring onion

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 chutney, chickpeas & potatoes

Samosa Chaat 12

Garden green peas and new potatoes stuffed samosa with sweet yoghurt and mint chutney

King Edward Potato 14

Summer truffle potato cake, broad beans chaat

MAINS

Aloo Baigan 21

Aubergine steaks filled with potatoes, fritters, radish, Moilee sauce

Saag Paneer 15

Masala potato in a creamy spinach sauce

Chole Palak 15

Traditional Chickpeas curry with fresh baby spinach leaves

Bhindi Pyaza 16

Tender okra simmered with onions and spices

Cauliflower 19

Spice roasted cauliflower, pearl barley, malai sauce

ACCOMPANIMENTS

Angoori Hing Aloo 9

Kanishka Signature Black Daal or Yellow Daal 9

Naan / Roti 3

Bread Basket 10

Saffron Rice 5

Basmati Rice 4

Kachumber Salad 3

Punjabi Onion Salad 3

Poppadom 6