



KANISHKA  
*at home*

Michelin starred chef Atul Kochhar's KANISHKA  
delivering 7 days a week – lunch and dinner...



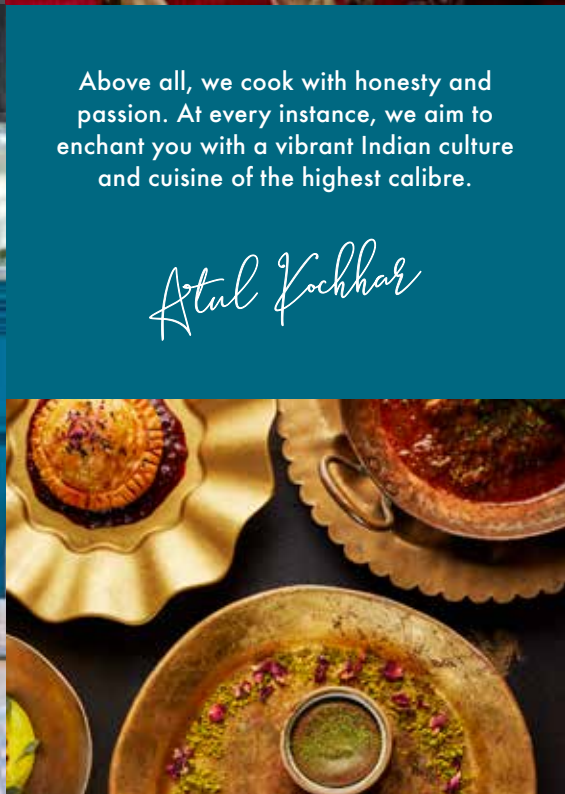
BOOK YOUR THANKSGIVING DINNER,  
DIWALI FEAST OR FESTIVE SEASON  
MEALS NOW



Free Delivery during November\*



*Atul Kochhar*



# KANISHKA *at home*

Welcome to Atul Kochhar's KANISHKA located in the heart of Mayfair's Maddox Street. Atul was the first Indian chef to be awarded a Michelin Star and his menu at KANISHKA blends heritage with innovation, and the finest quality ingredients.

With KANISHKA AT HOME, our delightfully flavoursome Indian cuisine can now be delivered directly to your door and is also available for collection every day of the week.

The highest levels of safety and hygiene are maintained and our deliveries come exclusively from the kitchens in KANISHKA. Quality, standards and excellence are guaranteed.

Above all, we cook with honesty and passion. At every instance, we aim to enchant you with a vibrant Indian culture and cuisine of the highest calibre.

*Atul Kochhar*

## HOW TO ORDER YOUR UNIQUE MEAL EXPERIENCE FOR LUNCH OR DINNER

Order A La Carte or celebrate with one of Atul's exquisite feast menus starting at £68.50 per person.

Simply email [info@kanishkarestaurant.com](mailto:info@kanishkarestaurant.com) at any time or call **0203 978 0978** to make a booking Monday-Sunday between 12pm and 10pm and quote **FREE DELIVERY**.

Your bespoke car and driver will bring it hot and fresh to your door. If you would rather collect your takeaway... you can order online and pick up your food and drinks directly from us!

## WE HAVE COCKTAILS READY FOR YOU TOO...

Our master mixologist has created a range of cocktails simply ready for you to pour and enjoy.

\* Free delivery radius is within 2 miles of Kanishka, thereafter delivery is chargeable.

# KANISHKA at home



## WINTER APPROACHES

And with it – our favourite time of year.

Even in these challenging times, the team at Kanishka love to celebrate, make memories and enjoy the clink of glasses and to savour delicious fresh dishes, warming and fragrant.



### THANKSGIVING

26<sup>th</sup> November

Spend over £100 and receive a bottle of Prosecco

Don't forget to order some of our **Thanksgiving Pumpkin Sour Cocktails** – delivered ready for you to serve.

### DIWALI

9<sup>th</sup> November – 15<sup>th</sup> November

Every order will receive a special sweet gift box from Atul

Orders over £100 will receive a bottle of Atul Kochhar wine or two non-alcoholic cocktails created by the Kanishka mixologist, Nicholas Smith.

### THE FESTIVE SEASON

Christmas is coming...

Celebrating with your family or household this festive season...  
**We have everything you need – ready to bring to your door.**

# KANISHKA at home

## KING KANISHKA BUNDLE

2 people dine for £68.50

- Chicken Malai Tikka (d) ▾ Vegetable Samosa (v) (d) (g)
- Butter Chicken (d) ▾ Lamb Rogan Josh ▾ Black Daal (v) (d)
- Butter Naan (v) (d) (g) x 2 ▾ Onion Salad (vg)
- Raita (v) (d) ▾ Rice (vg) ▾ Gulab Jamun (v) (d) (g) (n)
- Spiced Chocolate Brownie (v) (d) (g)

## KING KANISHKA VEGETARIAN BUNDLE

2 people dine for £68.50

- Potato Cake (v) (d) ▾ Vegetable Samosa (v) (d) (g)
- Paneer Makhani (v) (d) ▾ Saag Aloo (vg) ▾ Black Daal (v) (d)
- Roti (vg) (g) x 2 ▾ Steamed Rice (vg) ▾ Gajjar Halwa (v) (d)
- Gulab Jamun (v) (d) (g) (n)

## ATUL KOCHHAR'S BUNDLE

2 people dine for £89.50

- Tandoori Prawns (d) ▾ Chilli Chicken (g)
- Railway Goat Curry ▾ Chicken Tikka Masala (d)
- Paratha (v) (d) (g) x 2 ▾ Saffron Rice (vg) ▾ Raita (v) (d)
- Onion Salad (vg) ▾ Black Daal (v) (d)
- Gajjar Halwa (v) (d) ▾ Gulab Jamun (v) (d) (g) (n)

Prices include VAT @ 20%. Whilst we have strict controls in place, unfortunately it is not possible for us to guarantee that our dishes will be 100% allergen free.

(vg) vegan (v) vegetarian  
(d) contains dairy (g) contains gluten (n) contains nuts



## STARTERS

### Tandoori Lamb Chops (d) (2pcs) £15

Atul Kochhar's signature marinated lamb chops with coriander & mint chutney

### Chicken Malai Tikka (d) (3pcs) £10

Cream cheese marinated chicken breast tikka

### Potato Cake (v) (d) (3pcs) £7

Cumin and ginger flavoured King Edward potato cake

### Vegetable Samosa (v) (d) (g) (3pcs) £7

Spiced potato and peas stuffed crispy puff

### Lamb Seekh Kebab (d) (2pcs) £12

Traditional minced lamb kebab, cooked in clay oven

### Tandoori Prawn (d) (2pcs) £13

Tandoor grilled jumbo prawns, flavoured with kaffir lime

### Chilli Chicken (g) £10 / £17

Spice-fried boneless chicken breast tossed with capsicum and garlic

### Chilli Paneer (v) (g) £10 / £17

Spice-fried soft paneer tossed with capsicum and garlic

### Momos (g) (6pcs) £8

Fried Lamb / Vegetable (vg) / Chicken momos with a smoked tomato chutney

### Chicken Tikka Pie (d) (g) £14

Atul Kochhar's signature pie, tikka masala in puff pastry, cumin scented berry compote

## BIRYANI Served with Raita

### Vegetable Biryani (v) (d) £15

Seasonal vegetables dum-cooked with fragrant basmati rice and spices

### Chicken Biryani (d) £17

Succulent chicken dum-cooked with fragrant basmati rice and spices

### Lamb Biryani (d) £17

Tender Kentish lamb dum-cooked with fragrant basmati rice and spices

### Prawn Biryani (d) £24

Delectable prawns dum-cooked with fragrant basmati rice and spices

## SIDES

### Saffron Rice (vg) £5 / Steamed Rice (vg) £4 / Roti (vg) (g) £3

Butter or Garlic Naan (v) (d) (g) £3 each / Cheese and Chilli Naan (v) (d) (g) £4

Paratha (v) (d) (g) £4 / Onion Salad (vg) / Kachumber Salad (vg) £3 each

Burani Raita (v) (d) £3 / Onion Bhaji (vg) (4pcs) £4

### Poppadoms (v) £6

Served with mango, tamarind and coriander & mint chutney

## CHUTNEYS

Mango (v) / Coriander & Mint / Tamarind Chutney (v) £2 each

- Enjoy all three Chutneys for £5 -

## Tandoori Chicken – whole £32 half £17

With coriander & mint chutney

- Subject to availability -

## MAINS

### Butter Chicken (d) £17

Tandoor smoked chicken tikka, simmered in plum tomatoes and delicate spices

### Paneer Makhani (v) (d) £14

Tender Paneer (Indian cottage cheese) simmered in plum tomatoes and delicate spices

### Chicken Tikka Masala (d) £17

Tandoori chicken tikka cooked in rich onion and tomato sauce

### Railway Goat Curry £18

Succulent goat coated in a garam masala & onion – inspired by Indian Railways

### Masala Mixed Grill (d) (g) £24 / £45

Selection of lamb chop, prawn, fish, chicken tikka

### Bhindi Masala (vg) £14

Tender okra cooked in an onion and tomato sauce

### Prawn Moilee Curry £20

King prawns simmered in traditional Kerala spiced coconut curry

### Tandoori Salmon (d) £18

Mustard marinated tandoori salmon, served with cumin potato

### Lamb Roganjosh £18

Authentic saffron flavoured Kashmiri lamb curry

### Kadhai Paneer (v) (d) £17

Tender paneer tossed with coriander, peppers and tomatoes

### Daal Tarka (vg) £7

Indian five spice yellow lentils

### Black Daal (v) (d) £8

Kanishka signature slow cooked creamy black lentils

### Saag Aloo (vg) £7

Baby potatoes simmered in mild spinach gravy

## DESSERTS

### Gulab Jamun (v) (d) (g) (n) £7

Soft fried milk balls simmered in sugar syrup

### Gajjar Halwa (v) (d) £7

Sweet carrots cooked along with milk and cardamom

### Spiced Chocolate Brownie (v) (d) (g) £7

Kanishka signature spiced chocolate brownie

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## WHITE WINE

Bottle 750ml

Chenin Blanc, Franschoek Cellars, Western Cape, South Africa . . . . . £30  
2019 – Pineapple, peach, nectarine, and honey suckle aromas underlined by citrus and tropical fruit.

Mas Settearchi, Fiano, Italy . . . . . £38  
2018 – A lovely freshness, combined with a warm-toned texture, is the distinguishing trait of Fiano's character. Lovely white flower and yellow-fleshed fruit sensations.

Waddling Duck, Sauvignon Blanc, Marlborough, New Zealand . . . . . £48  
2018 – A typical Marlborough Sauvignon Blanc with cut grass aromas, gooseberry flavours and refreshing citric acidity.

Grüner Veltliner, Crazy Creatures, Kremstal, Austria . . . . . £58  
2018 – Spicy, herbal but also fruity aroma and a crisp, fresh acidity.

The Crossings, Pinot Gris, Marlborough, New Zealand . . . . . £58  
2017 – White peach and lychee with great balance.

## RED WINE

Bottle 750ml

Cabernet Sauvignon, Baron d'Arignac, France . . . . . £30  
2018 – Intense red fruits and spiced aromas underlined by hints of chocolate.

Atul Kochhar's Cabernet Franc / Merlot, Malatinszki, Villany, Hungary . . . . . £45  
2014 – Juicy and fleshy on the palate with aromas of plum, black cherry and berry with hints of Mediterranean spices.

Boschendal, Pinotage, Western Cape, South Africa . . . . . £50  
2016 – Rich and vibrant aromas of blackcurrant, spice and plum evolving through on to an easy fruit forward style with a soft structure and ripe berry fruit intensity.

Waddling Duck, Pinor Noir, Marlborough, New Zealand . . . . . £56  
2016 – The bouquet is rich in fruit flavours of sweet and black cherries which harmonies beautifully with the hints of oak.

Napa Cellars Zinfandel, California, USA . . . . . £76  
2015 – The nose reveals pronounced ripe berries with plenty of summer strawberries leading into a rounded fruit driven palate with warm supple tannins leading into a long plush finish.

## ROSÉ WINE

Bottle 750ml

Patriarche Pere and Fils, Syrah Rosé, France . . . . . £32  
2017 – This delicious Syrah Rosé captures all the summer fruit flavours making it very easy going.

Prices include VAT @ 20%.



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## SPARKLING

Bottle 750ml

Pirani Prosecco DOC, Veneto, Italy . . . . . £39  
NV – Classic Prosecco from Bisol, with wonderful fruit clarity and poise.

Pirani Rosé, Veneto, Italy . . . . . £48  
NV – From a state of the art winery in Valdobbiadene, comes this attractive, sparkling rosé, with its delicate mousse and ripe, red berry flavours.

## CHAMPAGNE

Bottle 750ml

Castelnu Brut, Reims, France . . . . . £65  
NV – full and flavoursome style, balanced with crisp, refreshing acidity and a clean pitch perfect finish.

Taittinger Brut La Francaise, Reims, France . . . . . £75  
NV – Light, delicate and elegant, dry, fresh and balanced with a green fruit and citrus character.

Louis Roederer Brut Premier, Reims, France . . . . . £125  
NV – Shows apple and pear fruit backed by notes of toast and almond.

Bollinger Special Cuvée, Aÿ, France . . . . . £125  
NV – Its full-bodied style results from the Pinot-dominated blend, the majority of which uses grapes from the Grand Cru village of Aÿ.

Comtes de Champagne Blanc de Blancs, Taittinger, Reims, France . . . . . £290  
2007 – Complex and delicate aromas and flavours of apples, honey and biscuits.

Bollinger La Grande Année, France . . . . . £350  
2008 – Rich, ample and full-bodied, with all of the pedigree of the vintage on display.

Krug "Grande Cuvée" 167 Ème Édition Brut Champagne, France . . . . . £450  
167 Ème – The 2011 base wine was blended with reserves from 12 other years, the oldest being from 1995. In total, 191 different wines went into the new Grande Cuvée.

## CHAMPAGNE ROSÉ

Bottle 750ml

Taittinger Brut Rosé Cuvée Prestige, Reims, France . . . . . £88  
NV – This lively pink Champagne has crushed wild raspberry and cherry notes, with creamy flavours on the finish.

Laurent-Perrier Cuvée Rosé Brut, Reims, France . . . . . £150  
NV – Made, unusually, from 100% Pinot Noir, grapes are allowed only three days brief contact with the skins to give the wine its pink colour.





## KANISHKA COCKTAILS

### Atul's Passion Fruit Martini £7

Ketel One Vodka, passion fruit purée, lemon juice,  
passion fruit juice, sugar syrup

### Old Fashioned £7

Buffalo Trace whisky, Orange bitter,  
Angostura bitter, brown sugar

### Raspberry Bellini £14

2 servings – served with a Mini Prosecco bottle  
Chambord, Golden Falernum rum

### The Floral £14

2 servings – served with a Mini Prosecco bottle  
Elderflower, lychee, orange blossom

### Mango Margarita £7

Tequila infused with Mango, mango juice, lime, triple sec

### Negroni £7

Gin, Campari, Cocchi, orange bitters

### Plum Elixir £7

*non-alcoholic*

Plum infused Seedlip Spice, ginger ale

## DRINK PACKAGES



### 6 Cocktails £36

(not including The Raspberry Bellini or The Floral)

### 1 bottle of House Wine and 2 Cocktails £40

– Drink packages come with a portion  
of Poppadoms and Chutneys –



# KANISHKA *at home*

WITH LOVE FROM THE TEAM AT KANISHKA

We are looking forward to welcoming you back  
in the future...

\* Free delivery radius is within 2 miles of Kanishka, thereafter delivery is chargeable.



## KANISHKA MAYFAIR

17-19 Maddox Street, Mayfair, W1S 2QH London  
t. +44 (0) 203 978 0978 e. [info@kanishkarestaurant.com](mailto:info@kanishkarestaurant.com)

📍 [kanishkamayfair](#) #kanishkamayfair #kanishkaathome

Please visit [kanishkarestaurant.com/delivery](https://www.kanishkarestaurant.com/delivery)  
to order and find more information.

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