

KANISHKA

STARTERS

Soft Shell Crab 19
Crispy fried crab, passion fruit, mosdeng serma relish

Atul's Chicken Tikka Pie (d) (g) 19
Tikka masala in puff pastry,
cumin scented berry compote

Potato and Spring Peas (v) 16
King Edward potato and spring peas tikki chaat

Gangtok Momos 16
Choice of filling: Organic vegetables (vg),
free range chicken or Kentish lamb, steamed
and served with tomato and chilli chutney,
fermented pounded vegetable

Kolkatta Puchkas (v) (d) (g) 16
Wheat bubbles filled with chickpeas and potatoes,
honey yoghurt, tamarind

Tandoori Mixed Grill 24
Selection of Lake District lamb chop, jumbo prawn,
Cornish sea bass, corn-fed chicken tikka

ACCOMPANIMENTS

Saffron Rice (vg) 6

Steamed Rice (vg) 5

Cheese and Chilli Naan (v) (d) (g) 5

Paratha (v) (d) (g) 5

Naan (v) (d) (g) / **Roti** (vg) (g) 4 each

Bread Basket (v) (d) (g) 10

Pineapple Raita (v) (d) 4

Kachumber Salad (vg) 4

Masala Onion Salad (?) 3

Poppadom (v) 6

SIDES

Sabz Miloni (v) (d) 9

Hing Aloo (vg) 8

Okra Masala (vg) 9

Sana Thongba (v) 9
Manipuri paneer and green peas

Kanishka Signature Black Daal (v) (d) 9

Yellow Tarka Daal (vg) 8

MAINS

Prawn 30
Ajwaini jumbo prawns, aubergine, masor tenga curry

Salmon 30
Kasundi mustard marinated tandoori Scottish salmon,
pika pila, star fruit, Assamese malai gravy

Dad's Butter Chicken 28
Tandoor cooked corn-fed chicken tikka simmered
in plum tomatoes and fenugreek gravy
(Vegetarian alternative available upon request)

Mizo Vawksa 28
Corn-fed chicken breast or paneer (v), tossed with spring
onions, oyster mushrooms, spinach and Naga chillies

Goat 29
Sagolir Manxo – Cumin and timur pepper
spiced country goat curry

Paneer (v) 28
Mango and raisins stuffed paneer, tomato masala curry

Lamb Kosha 29
Authentic Bengali and North-Eastern lamb curry

Biryani 31
Traditional Old Delhi style, sealed and baked lamb
and aromatic rice, served with pineapple raita
(Vegetarian alternative available upon request)

DESSERTS

Salted Caramel Cheese Cake (?) 9
With salted milk chocolate flakes

Rose Kheer (?) 9
With rhubarb compote

Carrot Halwa (?) 9
With warm rabdi, vanilla snap

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

Prices include VAT at 20%. A discretionary 12.5% service charge will be added to your bill, which is distributed to the team.
If you have any allergies please inform your server. 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.



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WHITE WINE

	Glass 175ml	Bottle 750ml
2018 Waddling Duck, Sauvignon Blanc, Marlborough, New Zealand	11	48
2018 Grüner Veltliner, Crazy Creatures, Kremstal, Austria	13.5	56
2018 Victor Berard Chablis, Burgundy, France		65
2018 Sancerre, Domaine, Durand, Loire, France		70
Mommessin Pouilly Fuisse, Burgundy, France		85
Château Beauchêne Châteauneuf-Du-Pape Blanc, Rhône, France		87
2016 Patriarche Meursault, Burgundy, France		151

RED WINE

	Glass 175ml	Bottle 750ml
2014 Atul Kochhar's Cabernet Franc / Merlot, Malatinszki, Villany, Hungary	10.5	45
2018 Boschendal, Pinotage, Western Cape, South Africa	12.5	50
2016 Mommessin Domaine De La Presle Fleurie, Beaujolais, France.		52
2015 Napa Cellars Zinfandel, California, USA		76
Joel Gott Pinot Noir, California, USA		85
Crozes-Hermitage La Rollande, North Rhône, France		90
2016 Châteauneuf-Du-Pape, Jerome Quiot Parcelles		105

ROSÉ WINE

	Glass 175ml	Bottle 750ml
2017 Patriarche Pere and Fils, Syrah Rose, France	10	40

SPARKLING & CHAMPAGNE

	Glass 125ml	Bottle 750ml
Pirani Prosecco DOC, Veneto, Italy	8	39
Castelnau Brut, Reims, France	12	65
Taittinger Brut La Francaise, Reims, France	14.5	75
Bollinger Special Cuvée, Aÿ, France	20	125
Taittinger Brut Rosé Cuvée Prestige, Reims, France	19	88
Bollinger Special Cuvée Rose, Aÿ, France	26	130
Laurent-Perrier Cuvée Rosé Brut, Reims, France		150
Krug "Grande Cuvée" 167 Ème Édition Brut Champagne, Reims, France		450
Dom Perignon P2 Brut 2000, Epernay, France		650

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COCKTAILS

- Atul's Passion Fruit Martini** 17.5
Ketel One vodka, passion fruit chutney, passion fruit, lemon juice, sugar
- Mango Margarita** 15
Blanco tequila, mango, lime, Cointreau
- Old Fashioned** 15
Buffalo Trace whisky, orange bitter, Angostura bitter, brown sugar
- The Floral** 12
Prosecco, elderflower, lychee, orange blossom
- Kanishka G&T** 15
Jin Dea, spiced rum liqueur, lemon, ginger beer
- Aperol Spritz** 12
Aperol, soda, prosecco

BEERS

- Cobra** (330ml) 5.5
- Kanishka Lager** (440ml) 6
- Empress Ale** (330ml) 6.5

SPIRIT MIXERS

- Ketel One & Mixer** 11.5
- Tanqueray 10 & Mixer** 13.5
- Hendricks & Mixer** 15
- Monkey 47 & Mixer** 17.5
- Johnnie Walker Black & Mixer** 11.5
- Havana 3yr & Mixer** 11.5

SOFT DRINKS

- Coca Cola** (330ml) 3.75
- Diet Coke** (330ml) 3.5
- Orange Juice** 3
- Apple Juice** 3
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On these premises the standard serve is 50ml. 25ml measure available upon request.

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