

Did you know?

Kanishka specialises in the unexplored cuisine of India's North East 'Sister States'. This region of India has a distinct food culture, and its roads overflow with local food carts and eateries.

The approach to cooking is one of humility and elevated simplicity – relying less on oil and spice than in other parts of the country, and instead upon the expert combination of fantastic quality ingredients.

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

We have a wide selection of dishes for vegetarian food lovers, and can gladly cater for most dietary requirements.

Atul Kochhar was the first Indian Chef to gain the Michelin Star accolade.

We deliver our fine dining cuisine to your home (within the M25).



KANISHKA

Welcome to my restaurant,
I truly hope you enjoy your visit.

A small tip from me...

If you want to try the best of the best at Kanishka, try my Tasting Menu with paired wines.

Don't forget to post your lovely pictures
#kanishkamayfair

Warm wishes,



Atul Kochhar



BRITISH
Curry Awards

**We are an award winning
restaurant...**

BEST NEWCOMER 2019

British Curry Awards

**BEST RESTAURANT DURING THE
PANDEMIC FOR FINE DINING
HOME DELIVERIES 2020**

British Curry Awards

Follow us to stay up to date
   @kanishkamayfair

KANISHKA

At Kanishka, the menus are inspired by Atul Kochhar's love of traditional Indian cuisine, brought to life by his continuous research into ever-evolving regional recipes, combined with his dedication to using only the finest British ingredients. The result is a totally unique and innovative style of modern Indian cuisine.

STARTERS

Duck Patties 19

Smoked Gressingham duck patties, foie-gras, pine nuts, lacto-fermented apricot

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

Scallops 21

Seared Cornish scallops, green peas purée, pika pila, kamrakh

Beetroot and Goji Berry (vg) 16

Textures of beetroot: croquettes, pickle, chutney, pearls and crisps

Gangtok Momos 16

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

Tandoori Mixed Grill 24

Selection of Lake District lamb chop, jumbo prawn, Cornish sea bass, corn-fed chicken tikka (Vegetarian alternative available upon request)

SIDES

Bamboo Shoots and Jack Fruit Khar (vg) 9

Sana Thongba: Manipuri Paneer and Green Peas (v) 9

Hing Aloo, Green Grapes, Pomegranate (vg) 8

Rosep Aon: Nagaland's Mixed Vegetables (vg) 9

Kanishka Signature Black Daal (v) 9

Yellow Tarka Daal (vg) 8

(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.

MAINS

Courgette (v) 23

Tofu-stuffed and clay oven-smoked Provencal courgette, fritters, bhaji, flower, posto curry

Monk Fish 32

Grilled monkfish, kol phool, bilahir tok, malai sauce

Dad's Butter Chicken 28

Tandoor cooked corn fed chicken tikka simmered in plum tomatoes and fenugreek gravy (Vegetarian alternative available upon request)

Biryani 31

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

Seafood Tenga 34

Pan-seared king prawn, halibut, scallops, razor clam and mussels with masor tenga curry

Venison 36

New Forest venison steak, venison jadoh, peach, blueberry raita, black sesame sauce

Goat 31

Sagolir Manxo: Cumin and timur pepper spiced country goat curry

Lamb 31

Lake District lamb rump, colocasia, hinkejvu, spiced kosha gravy

Wagyu Beef 62

Yorkshire Wagyu fillet, 24-carat gold, bone marrow, axone, turnip, kinema curry

ACCOMPANIMENTS

Red Rice (vg) 5

Steamed Rice (vg) 5

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

Paratha (v) (d) (g) 5

Naan (v) (d) (g) 4

Roti (vg) (g) 4

Kodo Ko Roti (g) 4

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

Pineapple Raita (v) (d) 4

Kachumber Salad (vg) 4

Masala Onion Salad (vg) 3

Poppadom (v) 6

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KANISHKA

KANISHKA TASTING MENU

£110 per person

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

Amuse Bouche

Premium · Prosecco / Deluxe · Taittinger Champagne

Scallops (d)

Seared scallops, spring peas, mosdeng serma, caviar

Premium · Patriarche Pere and Fils, Syrah Rose, France

Deluxe · Terrazas de los Andres, Chardonnay, Argentina

Atul's Chicken Tikka Pie (d) (g)

Tikka masala in puff pastry, cumin scented berry compote

Premium · Boschendal, Pinotage, Western Cape, South Africa

Deluxe · Waddling Duck, Pinor Noir, Marlborough, New Zealand

Monkfish

Grilled monkfish, kol phool, malai curry

Premium · Mas Settearchi, Fiano, Italy

Deluxe · The Crossings, Pinot Gris, Marlborough, New Zealand

Sorbet (vg)

Strawberry chaat sorbet, elderflower foam

Venison

Venison steak, peach, hinkejvu, black sesame sauce

Premium · Napa Cellars Zinfandel, California, USA

Deluxe · Tempus Two Silver Series Shiraz, Hunter Valley, Australia

Goat

Cumin and timur pepper-spiced country goat curry

Premium · Cycles Gladiator Cabernet Sauvignon, California, USA

Deluxe · Joel Gott Pinot Noir, California, USA

Served with saffron rice, bread and Kanishka's signature black daal

Mishti (v)

Coconut Mishti Doi, Passion Fruit Compote / Chocolate Chilli Melt, Salted Caramel

Premium · 10 Years Old Tawny Port

Deluxe · Pajzos Tokaji 5 Puttonyos, Hungary

WHY NOT ADD A WHISKY PAIRING TO YOUR TASTING MENU...

£85 per person

Served to enjoy with Amuse Bouche – Crabbie's Yardhead Whisky Sour Whisky, Lemon, Sugar, Egg White, Bitters

Served to enjoy with courses 1 and 2 – Crabbie 12 year old

Served to enjoy with courses 3 and 4 – Crabbie 18 year old

Served to enjoy with courses 5 and 6 – Crabbie 15 year old

Served to enjoy with dessert – Scottish Coffee

(vg) vegan (v) vegetarian (d) contains dairy (g) contains gluten Fully vegan or vegetarian menu available.

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Last order 20:30pm. 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.