



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.

KANISHKA SET MENU

2 courses for £29 · 3 courses for £35

LUNCH

12:00pm–14:45pm

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Baked Mackerel, Pickled Bamboo Shoot, Bilahir Tok
Mizo Vawksa: Stir-fried Chicken, Pak Choi, Spinach and King Chillies
Potato and Spring Peas Tikki Chaat (v)
Misa Mach Poora: Grilled Prawns, Shidol Chutney (£6)

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Corn-Fed Chicken, Hinkejvu, Black Sesame Sauce
Mango and Raisins Stuffed Paneer, Courgettes Fritter, Malai Curry (v)
Halibut, Aubergine Bhaja, Masor Tenga Gravy
Mixed Grill of Chicken Tikka and Lamb Seekh, Kachumber Salad (£10)

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Caramel Cheese Cake, Salted Milk Chocolate Flakes
Black Rice Pudding, Coconut Panna Cotta
Dark Chocolate Ganache, Mint Granita

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NIBBLES AND SIDES

Fried Chicken Momo 8

Onion Bhaji (vg) 6

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

Kanishka Signature Black Daal (v) 9

Saag Aloo (vg) 9

Red Rice (vg) 4

Steamed Rice (vg) 4

(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.

