

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 vegan and vegetarian food lovers, and can 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,

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

VEGETARIAN & VEGAN A LA CARTE AND TASTING MENU

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

KANISHKA TASTING MENU VEGETARIAN

£110 per person

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

Amuse Bouche (v)

Premium · Prosecco / Deluxe · Taittinger Champagne

Gangtok Momo (vg) (g)

Organic vegetable dumplings, tomato and chilli chutney
and fermented pounded vegetable

Premium · Patriarche Pere and Fils, Syrah Rose, France
Deluxe · Terrazas de los Andres, Chardonnay, Argentina

Colocasia (vg)

Tikki, leaf roulade, purée

Premium · Boschendal, Pinotage, Western Cape, South Africa
Deluxe · Waddling Duck, Pinor Noir, Marlborough, New Zealand

Courgette (vg)

Stuffed courgette, flower, fermented soyabean, kinema curry

Premium · Mas Settearchi, Fiano, Italy
Deluxe · The Crossings, Pinot Gris, Marlborough, New Zealand

Sorbet (v)

Watermelon and ginger sorbet, English blossom honey foam

Broccoli (vg)

Grilled broccoli, bamboo shoot, star fruit, malai gravy

Premium · Napa Cellars Zinfandel, California, USA
Deluxe · Tempus Two Silver Series Shiraz, Hunter Valley, Australia

Paneer (v) (d)

Tandoori paneer, capsicum, banana blossom, black sesame sauce

Premium · Cycles Gladiator Cabernet Sauvignon, California, USA
Deluxe · Joel Gott Pinot Noir, California, USA

Served with roti (vg) and Kanishka's signature black dal (v) (d)

Mishti (v) (g)

Coconut mishti doi, passion fruit compote / Dark chocolate cherry bavaois

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 (n) contains nuts (a) contains alcohol

Prices include VAT at the prevailing rate. 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. Fish dishes may contain small bones. Game dishes may contain shot.

VEGETARIAN A LA CARTE

STARTERS

Onion Bhaji (v) (d) 12

Onion fritters, pickled onions, pika pila, mint chutney

Gangtok Momo (vg) (g) 18

Steamed dumplings of seasonal vegetables, served with tomato and chilli chutney,
fermented pounded vegetables

Kolkatta Puchkas (v) (g) 14

Wheat bubbles filled with chickpeas and potatoes

Shinghara Chaat (v) (g) 14

Garden green peas and new potatoes stuffed samosa chaat

Colocasia (vg) 16

Tikki, anishi and akibiye purée

Masala Mix Grill (v) 21 / 40 (for 2 to share)

Selection of tandoori paneer, broccoli, purple potato, baby peppers

MAINS

Courgette (vg) 27

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

Sana Thongba (v) (d) 18

Tender paneer simmered with coriander, green peas and cream

Ombhal (vg) 19

Nagaland pumpkin curry with jaggery and tamarind

Bhindi Pyaza (vg) 21

Tender okra simmered with onions and spices

Labra (vg) 19

Tripura seasonal mixed vegetables curry

Paneer Makhani (v) (d) 24

Paneer and lotus seeds braised with makhni gravy

ACCOMPANIMENTS

Red Rice (vg) / Steamed Rice (vg) 5 each

Kanishka Signature Black Dal (v) (d) 9 / Yellow Tarka Dal (vg) 8

Hing Aloo, Green Grapes, Pomegranate (vg) 9

Cheese and Chilli Naan (v) (d) (g) / Paratha (v) (d) (g) 5 each

Naan (v) (d) (g) / Roti (vg) (g) / Kodo Ko Roti (v) (d) (g) 4 each

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

Pineapple Raita (v) (d) / Kachumber Salad (vg) 4 each

Masala Onion Salad (vg) 3

Poppadom (vg) 6

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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 a la carte menu.

KANISHKA

KANISHKA TASTING MENU – VEGAN

£110 per person

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

Amuse Bouche (vg)

Premium · Prosecco

Deluxe · Taittinger Champagne

Gangtok Momo (vg) (g)

Organic vegetable dumplings, tomato and chilli chutney
and fermented pounded vegetable

Premium · Patriarche Pere and Fils, Syrah Rose, France

Deluxe · Terrazas de los Andres, Chardonnay, Argentina

Colocasia (vg)

Tikki, leaf roulade, purée

Premium · Boschendal, Pinotage, Western Cape, South Africa

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

Courgette (vg)

Stuffed courgette, flower, fermented soyabean, kinema curry

Premium · Mas Settearchi, Fiano, Italy

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

Sorbet (vg)

Watermelon and ginger sorbet

Broccoli (vg)

Grilled broccoli, bamboo shoot, star fruit, malai gravy

Premium · Napa Cellars Zinfandel, California, USA

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

Kosoi Bwtwi (vg)

Tofu, lotus seed, greens, Naga chilli with mashed yam

Premium · Cycles Gladiator Cabernet Sauvignon, California, USA

Deluxe · Joel Gott Pinot Noir, California, USA

Served with Kodo Ko Roti (vg)(g) and Yellow Dal (vg)

Mishti (vg)

Coconut mishti doi, coconut caviar, passion fruit compote

Summer berries cheese cake

Premium · 10 Years Old Tawny Port

Deluxe · Pajzos Tokaji 5 Puttonyos, Hungary

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 á la carte menu.

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VEGAN A LA CARTE

STARTERS

Onion Bhaji (vg) 12

Onion fritters, pickled onions, pika pila, kordoi chutney

Gangtok Momo (vg) (g) 18

Steamed dumplings of seasonal vegetables, served with tomato and chilli chutney,
fermented pounded vegetables

Kolkatta Puchkas (vg) (g) 14

Wheat bubbles filled with chickpeas and potatoes

Shinghara Chaat (vg) (g) 16

Garden green peas and new potatoes stuffed samosa chaat

Colocasia (vg) 16

Tikki, anishi and akibiye purée

MAINS

Courgette (vg) 27

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

Ombhal (vg) 19

Nagaland pumpkin curry with jaggery and tamarind

Bhindi Pyaza (vg) 21

Tender okra simmered with onions and spices

Labra (vg) 19

Tripura seasonal mixed vegetables curry

Kosoi Bwtwi (vg) 24

Tofu, lotus seed, greens, Naga chilli with mashed yam

Broccoli (vg) 27

Grilled broccoli, artichokes bora, xoriyohor, apricot, malai gravy

ACCOMPANIMENTS

Red Rice (vg) 5

Steamed Rice (vg) 5

Hing Aloo, Green Grapes, Pomegranate (vg) 9

Yellow Tarka Dal (vg) 8

Roti (vg) (g) 4

Kodo Ko Roti (vg) (g) 4

Kachumber Salad (vg) 4

Masala Onion Salad (vg) 3

Poppadom (vg) 6

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