



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 Peas Tikki, Sweet Corn Chaat (v) (d)

Misa Mach Poora: Grilled Prawns, Mustard Chutney (£6)

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Corn-Fed Chicken, New Potatoes, Kosha Gravy (d)

Tandoori Paneer, Colocasia Leaf, Malai Sauce (v) (d)

Halibut, Mashed Yam, Masor Tenga Gravy

Mixed Grill of Chicken Tikka and Lamb Bihari Seekh,
Kachumber Salad (d) (£10)

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Key Lime Pie (v) (d) (g)

Masala Chai Crème Brûlée (d) (g)

Dark Chocolate Crèmeux (d) (n)

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NIBBLES AND SIDES

Fried Chicken Momo 8

Onion Bhaji (v) (d) 8

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

Kanishka Signature Black Dal (v) (d) 9

Red Rice (vg) 5

Steamed Rice (vg) 5

(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.