

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,

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

Scallops (d) 21

Seared Cornish scallops, wild nettle, cauliflower and caviar

Duck (d) 19

Gressingham duck breast, leg pickle, bottle gourd, fermented garlic and jalpai jola asaar

Soft Shell Crab (n) 19

Crispy fried crab, passion fruit, papaya, peanuts and tungtap chutney

Atul's Chicken Tikka Pie (d) (g) 19

Tikka masala in puff pastry, cumin scented berry compote

Beetroot (vg) (g) (n) 16

Tikki, bhajiya, kachori, pickle, pearls and pine nuts

Gangtok Momos (g) 18

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

Tandoori Mixed Grill (d) 24 for one / 45 for two

Selection of Lake District lamb chop, tiger prawn, Scottish salmon, corn-fed chicken tikka
(Vegetarian alternative available upon request)

SIDES

Labra: Tripura Mix Vegetables (vg) 9

Sana Thongba: Traditional Imphal Paneer and Green Peas (v) 9

Gobhi Aloo Tarkari: Baby Potatoes, Cauliflower and Tomatoes (vg) 8

Usoi Ooti: Manipuri Bamboo Shoot and Beans Curry with Mushroom and Jackfruit (vg) 9

Kanishka Signature Black Dal (v) (d) 9

Yellow Cholar Dal (vg) 8

(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.

MAINS

Monk Fish 35

Grilled monkfish, aubergine bhaja, bilahir tok, Narasingha masor jhol

Butter Chicken (d) 31

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

Broccoli (vg) 28

Tandoori broccoli, grilled purple sprout, pakora, magaj korma

King Prawn 39

Chingri Malai: Pan-seared king prawns, salsify with malai curry

Venison (d) 42

New Forest venison steak, venison galho, pehak, oyster mushroom, black sesame sauce

Goat 33

Gorkhali Manxo: Cumin and timur pepper spiced country goat curry

Lamb (d) 37

Lake District lamb loin, yellow peas ghugni, pointed gourd with spiced kosha gravy

Biryani (d) (g) 33

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

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

Bread Basket (v) (d) (g) 11

Pineapple Raita (v) (d) 4

Kachumber Salad (vg) 4

Masala Onion Salad (vg) 3

Poppadom (vg) (g) 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, fermented fish chutney, cauliflower and caviar
Premium · Filarino Sangiovese Rosato Rubicone IGT, Emilia Romagna, Italy
Deluxe · Bodega Catena Zapata Alta Chardonnay, Argentina

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

Tikka masala in puff pastry, cumin scented berry compote
Premium · Pinotage, Rhebokskloof Wine Estate, Paarl, South Africa
Deluxe · Pinot Noir, Eradus, Marlborough, New Zealand

Monkfish

Grilled monkfish, aubergine bhaja, bilahir tok, malai curry
Premium · Etna Bianco, Tornatore, Sicily, Italy
Deluxe · Prophet's Rock Pinot Gris, New Zealand

Sorbet (vg)

Roasted mango and cumin sorbet with coconut foam

Venison (d)

Venison steak, pehak, oyster mushrooms and black sesame sauce
Premium · Dry Creek Vineyards Heritage Zinfandel, Sonoma, California, USA
Deluxe · The Lane – Reunion Shiraz, The Lane, Adelaide Hills, Australia

Goat

Cumin and timur pepper-spiced country goat curry
Premium · Mont Du Toit, Wellington, South Africa
Deluxe · Truchard Pinot Noir Pinot Noir, USA

Served with saffron rice (vg), butter naan (v)(d)(g) and Kanishka's signature black dal (d)

Mishti (d)

Vanilla Mishti Doi (v) (d)
Milk Chocolate Saffron Rabdi Cremeux (v) (d)
Premium · 10 Years Old Tawny Port, Warre Otima
Deluxe · Tokaji Blue Label Aszu, 5 Puttonyos, Barta, 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

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Fully vegan or vegetarian menu available.

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Last order 20:45pm. 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.