

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

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## VEGETARIAN & VEGAN A LA CARTE AND TASTING MENU

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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 · Filarino Sangiovese Rosato Rubicone IGT, Emilia Romagna, Italy  
Deluxe · Bodega Catena Zapata Alta Chardonnay, Argentina

### Beetroot (vg) (g) (n)

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

Premium · Pinotage, Rhebokskloof Wine Estate, Paarl, South Africa  
Deluxe · Pinot Noir, Eradus, Marlborough, New Zealand

### Sapta (vg) (g)

Tempeh, tofu, bock choi and spring onion sapta

Premium · Etna Bianco, Tornatore, Sicily, Italy  
Deluxe · The Lane, Pinot Gris, Adelaide Hills, Australia

### Sorbet (vg)

Roasted mango and cumin sorbet with coconut foam

### Gourd (vg)

Stuffed bottle gourd, lotus seeds, black sesame sauce

Premium · Dry Creek Vineyards Heritage Zinfandel, Sonoma, California, USA  
Deluxe · The Lane, Reunion Shiraz, Adelaide Hills, Australia

### Broccoli (vg)

Tandoori Broccoli, grilled purple sprout, pakora and magaj korma

Premium · Mont Du Toit, Wellington, South Africa  
Deluxe · Truchard Pinot Noir Pinot Noir, USA

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

### Mishti

Vanilla mishti doi (vg) / Milk chocolate saffron rabdi cremeux (v) (d)

Premium · 10 Years Old Tawny Port, Warre Otima  
Deluxe · Tokaji Blue Label Azsu, 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

(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, mint chutney

#### Gangtok Momo (vg) (g) 18

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

#### Kolkata Puchkas (v) (d) (g) 16

Wheat bubbles filled with chickpeas, potatoes and pomegranate

#### Shinghara Chaat (v) (d) (g) 16

Garden green peas and new potatoes stuffed samosa chaat

#### Beetroot (vg) (g) (n) 16

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

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

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

### MAINS

#### Broccoli (vg) 28

Tandoori broccoli, grilled purple sprout, pakora, magaj korma

#### Labra (vg) 16

Tripura seasonal mixed vegetables curry

#### Bhindi Pyaza (vg) 19

Tender okra simmered with onions and spices

#### Usoi Ooti (vg) 17

Manipuri bamboo shoot and green peas curry with mushrooms and jackfruit

#### Kosoi Bwtwi (vg) 18

Tofu, seasonal greens, naga chilli with tempeh

#### Gourd (vg) 24

Stuffed bottle gourd, oyster mushroom, lotus seeds, black sesame sauce

#### Makhana Paneer Makhani (v) (d) 27

Tender paneer cubes and lotus seeds braised with makhani gravy

### ACCOMPANIMENTS

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

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

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

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

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

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

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

Masala Onion Salad (vg) 3

Poppadom (vg) (g) 6

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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 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 · Filarino Sangiovese Rosato Rubicone IGT, Emilia Romagna, Italy

Deluxe · Bodega Catena Zapata Alta Chardonnay, Argentina

### Beetroot (vg) (g) (n)

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

Premium · Pinotage, Rhebokskloof Wine Estate, Paarl, South Africa

Deluxe · Pinot Noir, Eradus, Marlborough, New Zealand

### Sapta (vg) (g)

Tempeh, tofu, bok choy and spring onion sapta

Premium · Etna Bianco, Tornatore, Sicily, Italy

Deluxe · The Lane, Pinot Gris, Adelaide Hills, Australia

### Sorbet (vg)

Roasted mango and cumin sorbet with coconut foam

### Gourd (vg)

Stuffed bottle gourd, lotus seeds, black sesame sauce

Premium · Dry Creek Vineyards Heritage Zinfandel, Sonoma, California, USA

Deluxe · The Lane, Reunion Shiraz, Adelaide Hills, Australia

### Broccoli (vg)

Tandoori broccoli, grilled purple sprout, pakora and magaj korma

Premium · Mont Du Toit, Wellington, South Africa

Deluxe · Truchard Pinot Noir Pinot Noir, USA

Served with roti (vg) (g) and yellow cholar dal (vg)

### Mishti

Vanilla mishti doi (vg)

Dark chocolate cheese cake (vg)

Premium · 10 Years Old Tawny Port, Warre Otima

Deluxe · Tokaji Blue Label Azsu, 5 Puttonyos, Barta, Hungary

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.

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## VEGAN A LA CARTE

### STARTERS

#### Onion Bhaji (vg) 12

Onion fritters, pickled onions, tamarind chutney

#### Gangtok Momo (vg) (g) 18

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

#### Kolkatta Puchkas (vg) (g) 16

Wheat bubbles filled with chickpeas, potatoes and pomegranate

#### Shinghara Chaat (vg) (g) 16

Garden green peas and new potatoes stuffed samosa chaat

#### Beetroot (vg) (g) (n) 16

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

### MAINS

#### Broccoli (vg) 28

Tandoori broccoli, grilled purple sprout, pakora and magaj korma

#### Labra (vg) 16

Tripura seasonal mixed vegetables curry

#### Bhindi Pyaza (vg) 19

Tender okra simmered with onions and spices

#### Usoi Ooti (vg) 17

Manipuri bamboo shoot and green peas curry with mushrooms and jackfruit

#### Kosoi Bwtwi (vg) 18

Tofu, seasonal greens, naga chilli with tempeh

#### Gourd (vg) 24

Stuffed bottle gourd, oyster mushroom, lotus seeds, black sesame sauce

### ACCOMPANIMENTS

#### Red Rice (vg) 5

#### Steamed Rice (vg) 5

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

#### Yellow Cholar Dal (vg) 8

#### Roti (vg) (g) 4

#### Kachumber Salad (vg) 4

#### Masala Onion Salad (vg) 3

#### Poppadom (vg) (g) 6

(vg) vegan (g) contains gluten (n) contains nuts (a) contains alcohol

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