

# KANISHKA

## STARTERS

- 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 with cumin scented berry compote
- 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)

## ACCOMPANIMENTS

- Red Rice** (vg) 5
- Steamed Rice** (vg) 5
- Cheese and Chilli Naan** (v) (d) (g) 5
- Paratha** (v) (d) (g) 5
- Peshwari Naan** (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

## DESSERTS

- Vanilla Mishti Doi** (v) (d) 10  
Cranberry and sage compote, cranberry jelly, lemon crunch, vanilla bean sauce
- Dark Chocolate Sphere** (v) (d) (g) (n) 11  
Orange chocolate cream, candied orange, chocolate walnut crumble, spiced caramel sauce
- Chocolate Spice Melt** (v) (d) (g) 11  
Cherry ganache, whole cherry compote, white chocolate & yoghurt sorbet

## SIDES

- Labra** (vg) 9  
Tripura mix vegetables
- Sana Thongba** (v) (d) 9  
Traditional Imphal paneer and green peas
- Gobhi Aloo Tarkari** (vg) 8  
Baby potatoes, cauliflower and tomatoes
- Usoi Ooti** (vg) 9  
Manipuri bamboo shoot and beans curry with mushroom and jackfruit
- Kanishka Signature Black Dal** (v) (d) 9
- Yellow Cholar Daal** (vg) 8

## 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
- Goat** 33  
Gorkhali Manxo – Cumin and timur pepper spiced country goat curry
- Biryani** (d) (g) 33  
Traditional Old Delhi style, sealed and baked lamb and aromatic rice, served with pineapple raita  
(Vegetarian alternative available upon request)

(vg) vegan (v) vegetarian (d) contains dairy (g) contains gluten (n) contains nuts

Prices include VAT at 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.



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## WHITE WINE

	Glass 175ml	Bottle 750ml
2018 Waddling Duck, Sauvignon Blanc, Marlborough, New Zealand . . . . .	11	48
2018 Grüner Veltliner, Crazy Creatures, Kremstal, Austria . . . . .	13.5	56
2018 Victor Berard Chablis, Burgundy, France . . . . .		65
2018 Sancerre, Domaine, Durand, Loire, France . . . . .		70
Mommessin Pouilly Fuisse, Burgundy, France . . . . .		85
Château Beauchêne Châteauneuf-Du-Pape Blanc, Rhône, France . . . . .		87
2016 Patriarche Meursault, Burgundy, France . . . . .		151

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## RED WINE

	Glass 175ml	Bottle 750ml
2014 Atul Kochhar's Cabernet Franc / Merlot, Malatinszki, Villany, Hungary . . . . .	10.5	45
2018 Boschendal, Pinotage, Western Cape, South Africa . . . . .	12.5	50
2016 Mommessin Domaine De La Presle Fleurie, Beaujolais, France. . . . .		52
2015 Napa Cellars Zinfandel, California, USA . . . . .		76
Joel Gott Pinot Noir, California, USA . . . . .		85
Crozes-Hermitage La Rollande, North Rhône, France . . . . .		90
2016 Châteauneuf-Du-Pape, Jerome Quiot Parcelles . . . . .		105

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## ROSÉ WINE

	Glass 175ml	Bottle 750ml
2017 Patriarche Pere and Fils, Syrah Rose, France . . . . .	10	40

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## SPARKLING & CHAMPAGNE

	Glass 125ml	Bottle 750ml
Pirani Prosecco DOC, Veneto, Italy . . . . .	8	39
Castelnau Brut, Reims, France . . . . .	12	65
Taittinger Brut La Francaise, Reims, France . . . . .	14.5	75
Bollinger Special Cuvée, Aÿ, France . . . . .	20	125
Taittinger Brut Rosé Cuvée Prestige, Reims, France . . . . .	19	88
Bollinger Special Cuvée Rose, Aÿ, France . . . . .	26	130
Laurent-Perrier Cuvée Rosé Brut, Reims, France . . . . .		150
Krug "Grande Cuvée" 167 Ème Édition Brut Champagne, Reims, France . . . . .		450
Dom Perignon P2 Brut 2000, Epernay, France . . . . .		650

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## COCKTAILS

**Atul's Passion Fruit Martini 17.5**

Ketel One vodka, passion fruit chutney, passion fruit, lemon juice, sugar

**Mango Margarita 15**

Blanco tequila, mango, lime, Cointreau

**Old Fashioned 15**

Buffalo Trace whisky, orange bitter, Angostura bitter, brown sugar

**The Floral 12**

Prosecco, elderflower, lychee, orange blossom

**Kanishka G&T 15**

Jin Dea, spiced rum liqueur, lemon, ginger beer

**Aperol Spritz 12**

Aperol, soda, prosecco

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## BEERS

**Cobra (330ml) 5.5**

**Kanishka Lager (440ml) 6**

**Empress Ale (330ml) 6.5**

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## SPIRIT MIXERS

**Ketel One & Mixer 11.5**

**Tanqueray 10 & Mixer 13.5**

**Hendricks & Mixer 15**

**Monkey 47 & Mixer 17.5**

**Johnnie Walker Black & Mixer 11.5**

**Havana 3yr & Mixer 11.5**

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## SOFT DRINKS

**Coca Cola (330ml) 3.75**

**Diet Coke (330ml) 3.5**

**Orange Juice 3**

**Apple Juice 3**

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On these premises the standard serve is 50ml. 25ml measure available upon request.

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