

WEEKEND BRUNCH MENU

Saturday 11.30am to 2.00pm

Sunday 11.30am to 3.00pm

A welcome seasonal Kanishka punch cocktail
Bottomless red, white wine or beer with food - £65pp (2 hrs)
Brunch food only - £50pp (min 2 persons)



SHARING DISHES

- Khari paneer tikka (v)(g)(d)**- spiced paneer tikka baked with pastry, rocket leaves, chia seeds
Chole samosa (v)(g)(d)- mini samosa with smoked yellow peas & potato curry
Makhan makai ki chaat (v)(d)- spiced butter corn kernels, lime and coriander
Malai broccoli (v)(d)- grilled broccoli, marinated in nutmeg garam masala, served with parmesan shards
Tulsi chicken tikka (d)- tandoor grilled chicken supreme marinated in basil & cheese
Atul's fried chicken – pickle mayonnaise
Lamb sausage & akuri pao (g)(d)- lamb sausages & Parsi style scrambled egg in brioche
Machhi amritsari - Punjabi carom seed and gram flour coated fried fish



ADD ON

- Changezi champen (d) (1 piece £15)** - tandoori lamb chops, mint chutney, onion salad
Ajwaini jhinga (d) (2 pieces £12)- tandoor grilled tiger prawns with ajwain, smoked aubergine baba ganoush, citrus chutney



CHOOSE ONE MAIN DISH TO SHARE

- Hindustanee biryani (d)(g)**– veg or chicken served with raita
Ahuna gosht- East Indian lamb curry with chillies, fennel and stone flowers
Baghar-e-baigan (v)(n)- aubergine steaks filled with vegetable mince, telgu baghar gravy, beans poriyal
Palak paneer (d)(v) – bharwan paneer tikka, baby spinach & tomato sauce
Subj makahne (d)(n)- seasonal vegetable & lotus seeds

Mains served with daal, rice and naan

DESSERT PLATTER (for the table)

Trio of desserts (n)(d)(g) – chocolate hazelnut choux, bhapa doi, carrot halwa

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