# WEEKEND BRUNCH MENU 

Saturday 11.30 am to 2.00 pm
Sunday 11.30 am to 3.00 pm

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

## $\infty$ <br> SHARING DISHES

Khari paneer tikka $(\mathrm{v})(\mathrm{g})(\mathrm{d})$ - 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
Nimbu mirchi chicken tikka (d)- tandoor grilled chicken supreme marinated in lemongrass \& 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 chop, mint chutney, onion salad Ajwaini jhinga (d) (2 pieces £12)- tandoor grilled tiger prawns with wild garlic, black garlic and pickled artichokes

## CHOOSE ONE MAIN DISH TO SHARE

Hindostanee biryani (d)(g)- vegetable or chicken served with raita Ahuna gosht- East Indian lamb curry with chillies, fennel and stone flowers

Chole baigan (v)- Punjabi style chickpeas cooked with aubergine
Palak paneer (d)(v) - beans poriyal 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

