



# KANISHKA

by  
*Atul Kochhar*

## DIWALI MENU

£85 pp | £70 Wine Pairing

28th October - 3rd November

### Nashta (g)(d)

*Taittinger Brut NV, France*



### Paneer Hariyali Tikka (d,g)

Herb marinated cottage cheese, pastry

*Sauvignon Blanc, Tinpot Hut, New Zealand*

or

### Khasta Murg (d)(g)

Speciality of the house, chicken tikka pithivie

*El Coto, Rioja, Verdejo, Spain*



### Aloo Kachalu Chaat (d)

Crispy colocasia, potato foam, lentil crumb

*Riesling, Wild Earth, New Zealand*

or

### Jal Tarang (d)(n)

Scallop, chicken jus, hazelnut crumble, chicken skin

*Mango Wine, Rhythm Winery, India*



### Batak Salan (n)

Slow cooked Gressingham duck breast, peanut and coconut sauce

*Pinot Noir, Tinpot Hut, New Zealand*

or

### Bagara Baingan (n)

Aubergine steak, peanut and coconut sauce

*La Smilla, Gavi di Gavi, DOCG, Piedmont*



### Sorbet



### Ghosht do Tareeke Ka

Lamb rump, tandoori lamb chop, chard, lamb jus

*Shiraz, Thelema Vineyards, South Africa*

or

### Kathal Kofta(d)

Jackfruit kofta, coconut malai curry

*Riesling, Unplugged, Weingut Tesch, Nage, Germany*

*Served with black dal, saffron rice and naan*



### Gulab Jamun Saffron Brûlée (d)(g)(n)

Reduced milk dumplings, saffron custard

*Late Harvest Patricius, Tokaj, Hungary*

D – Dairy, G – Gluten, N – Nuts, M – Mustard, SF – Shell Fish, S – Soy, SS – Sesame

Prices include VAT. A discretionary 10% service charge will be added to your bill. If you have any allergies or dietary requirements please inform your server when ordering. Whilst we have strict controls in place, unfortunately it is not possible to guarantee our dishes will be 100% allergen or contamination free. Fish dishes may contain small bones.