

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 ingredients. The result is a totally unique and innovative style of modern Indian cuisine.



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LUNCH MENU
£42 two courses | £47 three courses

STARTERS (Choose one)

ALOO KACHALU CHAAT
Crispy Colocasia, tamarind and green mango chutney and potato foam with crispy lentil

CHIDIYA SAMOSA KI CHAAT
Vegetable mini samosa with smoked yellow pea curry and chutneys

ROSEMARY SEEKH KEBAB
Grilled ground lamb kebab with British accent, mint, onion pickle

KACHI MIRCH CHICKEN TIKKA
Cornfed grilled chicken supreme, green chilli, roasted pepper chutney, chicken skin and puffed rice

TANDOORI RATAN (£8 supplement)
Assorted kebab platter – Tandoori prawn, chicken tikka & lamb seekh kebab with roasted pepper & chutney

KHARGOSH 65 (£7 supplement)
Rabbit, curry leaf, guntur chilli, coconut pachadi



MAINS (Choose one)

PUNJABI CHOLE PANEER AND KULCHA
Slow cooked white chickpeas, cottage cheese with onion kulcha and raita

MEEN MOILEE
Pan fried sea bream, sea vegetables, moilee sauce and vermicelli

PURANI DILLI KA BUTTER CHICKEN
A classic of old Delhi – chicken tikka in rich tomato sauce

HINDUSTANI BIRYANI
Choice of biryani – chicken, lamb or vegetable (£7 supplement)

Served with black daal, bread and rice



DESSERTS (Choose one)

Coconut creme brûlée
or
Kanishka spiced chocolate brownie