

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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NEW YEAR'S EVE MENU

£85 pp

£75 Early Bird (5-5.30pm seating)

STARTERS

(Choose one)

Devon Crab Bonda and Kekada

Devon crab fritter, crispy softshell crab, cinnamon apple chutney and corn

Jal Tarang (d)(n)

Scallops, crispy chicken skin and hazelnut podi with chicken jus

Tandoori Monkfish(d)

Chettinad spiced grilled monkfish, coconut creamed kale

Tandoori Ratan (d)

Assorted Kebab Platter - Tandoori prawn, chicken tikka and lamb seekh kebab, roasted pepper and garlic chutney

Changezi Champen (d)

Kasundi mustard & cheese marinated Romney's Marsh lamb chop, kachumber and mint chutney

Chicken Tikka Pie (2006) (g)(d)

Atul's signature pie, served with berry chutney

Hariyali Paneer Tikka (v)(d)(g)

Basil marinated paneer tikka, pastry crust, chia seed and lemon dressing

Nadru Ki Chaat (v)(d)

Lotus stem kebab, amaranth seed, cranberry chutney

D – Dairy, G – Gluten, N – Nuts, M – Mustard, SF – Shell Fish

S – Soy, SS - Sesame

MAIN COURSE

(Choose one)

Hake Alleppey (d)

Pan seared hake, pickled fennel, onions, plantain chips and coconut sauce

Coastal Seafood Bisque(d)

Red snapper, scallop, Tiger Prawn & mussels in spiced bisque, caviar

Purani Dilli Ka Butter Chicken(d)

A classic of old Delhi – chicken tikka in rich tomato sauce

Chettinad kodi curry

Chicken curry with Chettinad spice blend of peppers, chillies and coconut

Ahuna Gosht Curry (n)(g)

East Indian lamb curry with chillies, fennel and stone flowers

Bharwan Paneer Aur Makhani (v)(d)

Spiced fig filled paneer tikka, baby spinach and rich tomato gravy

Hindustani Biryani (g)(d)

Choice of biryani – vegetable, chicken, lamb

Batak Salan (g)(n)

Slow cooked Muscovy duck breast, apricot, confit leg samosa, salan sauce

All mains served with daal, saag aloo, saffron pulao & bread

DESSERT PLATTER

Chocolate financier with passionfruit, panettone pudding and orange coffee sandwich (d)(n)

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