



SIDES

Aloo & mutter - new potatoes, green peas onion and tomato	£11.5
Gobi Adaraki – spiced cauliflower, ginger and onions	£11.5
Achari Chole Paneer – Punjabi chickpea curry with cottage cheese	£11.5
Kanishka signature black daal	£11.5
Yellow daal	£11.5

BREADS & RICE

Saffron rice/steamed rice	£6.5
Cheese and chilli naan	£6
Peshawari naan	£6
Paratha	£6.5
Naan (Plain Butter Garlic)	£5.5
Roti	£5.5
Cucumber - onion raita	£5.5
Masala onion salad	£5.5
Poppadom	£6.5

Prices include VAT at the current rate. 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. Game dishes may contain shot.



TASTING MENU - ATUL KOCHHAR'S 30 YEARS IN MAYFAIR

Snacks

Sunheri Khasta, Jhinga Til Tinka, Murg Bemisal (1994)
 Square vegetable samosa, prawn with sesame and vermicelli,
 chicken galettes with basil and ginger
Taittinger, Champagne, Brut Reserve, France



Jalpari Chaat Angoori (1995-98)
 Hand dived Orkney scallop with grape must chutney
Mango Wine, Rhythm Winery, Pune, India



Hari Machhi (1999-2002)
 Pan roasted Brixham John Dory with crispy spinach and roasted vine tomatoes
La Smilla, Gave Di Gave, DOCG, Piedmont



Katchi Mirch Ka Tikka Aur Bhel (2000-2001)
 Green chilli, garlic and mustard oil marinated chicken tikka, chicken skin,
 wild rice bhel
Gamay, Fleurie, Dominique Morel, Beaujolais



Changezi Champen, Saag Gosht, Keema Pie (1999-2002)
 Grilled lamb chops, roasted rump, spinach and spiced shepherd's pie
Shiraz, Thelema Vineyards, South Africa



Chocolate Textures and Indian Bread & Butter Pudding (Shahi Tukra) (1998-2002)
Late Harvest, Malbec, Susana Balbo, Mendoza

£120 PP • £80 WINE PAIRING

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STARTERS

Devon Crab Bonda & kekda Devon crab fritter, crispy softshell crab, cinnamon apple chutney and corn	£24
Jal Tarang Scallops, crispy chicken skin & hazelnut podi with chicken jus	£22
Tandoori Monkfish Chettinad spiced grilled monkfish, coconut creamed kale	£23
Chicken Tikka Pie (2006) Atul's signature pie, served with berry chutney	£21
Khargosh 65 Rabbit, curry leaf, Guntur chilli, coconut pachadi	£22
Tandoori Ratan Assorted kebab platter – Tandoori prawn, chicken tikka and lamb seekh kebab with roasted pepper and chutney	£32
Hariyali Paneer Tikka Basil marinated paneer tikka, pastry crust, chia seed & lemon dressing	£19
Nadru ki Chaat Lotus stem kebab, amaranth seeds, cranberry chutney	£19
Malai Broccoli Grilled broccoli, marinated in nutmeg garam masala, served with cardamom parmesan fondue	£19



MAINS

Kadhai Jhinga Stir-fried prawns with peppers, ginger and tomatoes	£34
Hake Alleppey Pan seared hake, pickled fennel, onions, plantain chips and coconut sauce	£37
Coastal Seafood Bisque Red snapper, scallop, tiger Prawn & mussel in spiced bisque, caviar	£49
Purani Dilli Ka Butter Chicken A classic of old Delhi – chicken tikka in rich tomato sauce	£31
Chettinad Kodi Curry Chicken curry with chettinad spice blend of peppers, chillies and coconut	£31
Laal Maans Lake District braised lamb curry with onions, tomatoes, Rajasthani spice blend	£34
Ahuna Gosht Curry East Indian lamb curry with chillies, fennel and stone flowers	£34
Hiran Ki Boti Spiced fallow venison, pickled heritage carrots, wild mushroom and chocolate curry	£39
Batak Salan Slow cooked Gadwall duck breast, apricot, confit leg samosa, peanut and coconut sauce	£39
Bharwan Paneer Aur Palak Makhani Spiced fig filled paneer tikka, baby spinach and rich tomato gravy	£26
Kathal Kofta Jackfruit dumpling in coconut korma, golden raisins & lotus seeds	£29

BIRYANI

Hindustani Biryani Choice of biryani – Seasonal vegetables, Norfolk chicken, Lake District lamb	£29 / £36 / £37
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