

# KANISHKA

BY ATUL KOCHHAR

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

## KANISHKA TASTING MENU

£69 per person  
£120 per person with pairing wines

### Guinea Fowl Thukpa

Classic north eastern noodle and meat soup with coriander and green onion  
*Peth Wetz Estate Grauer Burgunder Rheinhessen, Germany*

### Naga Scallops

Smoked chilli spiced diver scallops, parsnips achar, puree and papad  
*Haystack Chardonnay, Journeys End, Stellenbosch, South Africa*

### Banana Leaf Steamed Seabass

Sorrel chutney marinated wild seabass, pineapple and shrimp kachumber  
*Etna Bianco, Tornatore, Sicily, Italy*

### Pineapple Chaat Gola - Sorbet

Pineapple and spice salt granita  
*Ridgeview, Sussex, England*

### Vidishi Muntjac ki Boti

Venison steak, grilled apple, aubergine, raita, juniper garam masala gravy  
*Dry Creek Vineyards Heritage Zinfandel, California, USA*

Or

### Sagolir Manxo

Country goat curry - classic and contemporary, cumin and black pepper goat chop and curry  
*Valpolicella Classico La Dama, Veneto, Italy*

Served with bread and Kanishka's signature black dal

### Mishti

Peanut butter parfait, caramelised banana, 24 carat gold leaf  
*Pacherenc du Vic Bilb Saint Albert, France*

Last order 21:00pm. Vegetarian menu available.

Paired wine servings are 100ml, dessert wine serving is 75ml. Tasting menu applies for the entire table and cannot be used in conjunction with the à la carte menu.

Prices include VAT @ 20%. A discretionary 12.5% service charge will be added to your bill, which is distributed to the team. Allergen information available on request. Please inform us of your specific allergy or dietary requirement when ordering. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free.