



KANISHKA

BY ATUL KOCHHAR

But today, well lived, makes every
yesterday a dream of happiness, and
every tomorrow a vision of hope.

MAITRI MENU

£45 per person – Minimum of 8 guests

Murg Gulabi Tikka

Rose and cardamom flavoured tandoori chicken tikka

Kurkuri Machhi

Crisp fried telapia with fermented tamarind ketchup

Murg Makhani

Organic chicken thighs braised in tomato and coriander sauce

Gosht Do Pyaza

Slow braised lamb curry with onions

Saag Makkai (v)

Sweet corn in rich spinach puree

Main course served with:

Tarka Dal (v)

Yellow lentil

Anari Hing Aloo (v)

Sautéed baby potatoes with asafoetida and pomegranate

Naan and Rice

Faluda Kulfi

(v) vegetarian Full vegetarian menus available.

Prices include VAT @ 20%. A discretionary 15% 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.

MUDITA MENU

£68 per person – Minimum of 8 guests

Amuse Bouche

Murg Tikka

Grilled chicken marinated with smoked chilli

Thandi Machi

Grilled fish rillette

Tandoori Peppers (v)

Peppers in a ginger and chilli marinade

Middle Course Chef's Choice

Saag Gosht

Braised lamb with cumin, ginger and spinach

Chettinaad Jhinga

Prawns simmered in a south india spiced sauce

Mutter Mangodi (v)

Lentil dumplings and peas with ginger and tomatoes

Main course served with:

Subz Biryani (v)

Hyderabadi speciality of slow-cooked basmati rice and seasonal vegetables

Masala Baigan

Wok-fried aubergine cooked in ground spices

Kanishka Daal

Black lentil speciality

Bread and Raita

Pre Dessert Chef's Choice

Peanut Butter Parfait

Caramalised banana

or

Faluda Kulfi