

A L A C A R T E



कह नी { Kahani } ❧ STORY (Noun)

S m a l l P l a t e s

Green apple and bitter gourd, blue cheese salad
with pickled shallots, sunflower & pumpkin seeds

11

Berry papdi chaat, spiced chickpeas with sweetened
yoghurt, wild berry & tamarind chutney

12

Char grilled chicken chops with mustard oil,
Rajasthani spices; chickpea raitha

13

Andhra Soft shell crunchy crab, pineapple
kachumber, peanut butter salan

14

Samosa platter, Punjabi Aloo, kolhapuri chicken,
Madras lamb

13

Mango Pani Puri – sweet potato & black chickpea,
spiced mango juice in crispy hallow puri

11

Kolkata beetroot chop, ginger, fennel & royal cumin
seeds with kasundi mustard kadi sauce

12

Smoked octopus and shrimp salad, fresh turmeric,
snap peas, grapefruit

13

Grilled scallops with red pepper and sesame blend,
coconut & curry leaves sauce

15

Coorgi black chicken, Mangalorean pounded spice
and curry leaves

14



K a h a n i K l a a s i k

Chargrilled

Veg & Seafood

Tandoori broccoli
honey, nigella seeds, crushed wheat crisps,
tempered yoghurt

17

Red pumkin chunks, ginger mustard sauce,
coconut yogurt

16

Paneer Tikka with peppers, red onion, Kashmiri
chilli, royal cumin

22/11

Smoked Malabar prawns
marinated with fresh turmeric, coconut, curry
leaves

36/18

Monkfish char grilled with mustard, turmeric,
browned garlic, saffron, quinoa kichadi

32/16

Meat & Game

Trio of chicken tikka - tandoor grilled chicken
supreme with cream cheese, pickling spices &
Rajasthani chops

19

Tandoori Chicken with classic marination red and
yellow chillies

26/13

Lamb seekh kebab, water chestnut, green chilli,
coriander, ginger, black olive crumb

26/13

Tandoor lamb chops with Kashmiri-chillies,
Nagercoil clove

36/18

Rib eye steak, 21 days aged, tandoori grilled with
browned garlic & crushed pepper; kadai vegetables

32/16

Guinea fowl tikka
chettinad spices, smoked tomato makhni sauce,
Ajwain roti

26/13

C u r r y & B i r y a n i

Chicken Makhani Chargrilled chicken in creamed tomato, fenugreek leaves 26	Hydrabadi Biryani Braised fragrant basmati rice exotic spices, mint, coriander (with Lamb, Prawn or Veg) 30 /28 /26
Goan Fish Curry, Stone bass simmered with freshly ground whole spices, kokum and fenugreek 27	Karaikudi Chicken, simmered with fennel, star anise, tomato and coriander 26
Lobster tail, tossed with shallots, browned garlic, cumin and star anise 32	Laal Maas Jaipuri lamb curry simmered with onions, red chilli, bay leaf and cinnamon 28
Kerala Prawn masala with shallots, tomatoes, turmeric, green chilli & curry leaves 26	Saag Paneer tossed with onion-tomato masala, puréed spinach 19
Lahori Nihari, lamb shank slow cooked with onion, yogurt, black and green cardamom 28	



A c c o m p a n i m e n t s

Kalonji baingan 11	Naan / Tandoori roti 4
Bhindi do Pyaza 11	Garlic naan / Cheese chilli naan 5
Jeera aloo 9	Pulao rice 5
Kahani duo dal 10	
Poppadum chutneys 5	
Kahani pickles 4	
Cucumber & mint raita 4	

Available all services except on Festive days, up to 8 guests per booking.

A 12.5% discretionary service charge will be added to your bill.

For any dietary requirements please speak to your waiter.

