

कह नी { Kahani } ǂ STORY *(Noun)*

Small Plates

Smoked octopus & grilled scallop salad, turmeric, ginger, cucumber, radish & grapefruit
16

Kolkata beetroot cake, ginger, fennel & royal cumin; kasundi mustard kadi sauce
12

Pani puri, spiced black chickpeas & shallots, pomegranate & cranberry juice in crispy hollow puri
12

Amritsari soft-shell crab delicately spiced with ajwain; avocado, mint chutney
14

Ruby papdi chaat, spiced chickpeas, sweetened yoghurt, wild berry & tamarind chutney
14

Bhindi kurkure – delicately spiced crispy okra
10

Venison keema chukka, slow cooked & tossed with tomato, garlic and curry leaves; cumin pav
16

Kahani Klaasik

Chargrilled

Veg & Seafood

Tandoori broccoli, nigella seeds & honey, crushed wheat crisps with tempered turmeric yoghurt
18

Grilled artichoke hearts & seasonal vegetable kofta; Mughlai pine nut & mace korma
18

Angara paneer tikka, peppers, Kashmiri chilli, ginger & royal cumin; mint chutney
13/26

Smoked Malabar prawns with fresh turmeric, coconut, curry leaves; tapioca mash
22/42

Hariyali machhi (monkfish), fresh greens, roasted cumin & browned garlic; lemon quinoa
18/36

Meat & Game

Duo of chicken tikka – tandoori chicken, cardamom malai & Rajasthani achari; fresh salad
11/22

Tandoori chicken (half); classic marinade, Punjabi red & Bengali yellow chilli
18

Lamb seekh kebab with water chestnut, ginger & coriander; bhurani raita
14/28

Tandoori Nawabi lamb chops, chargrilled with saffron yoghurt, nutmeg & black cardamom; mint yoghurt
22/42

Lucknowi guinea fowl supreme, celery, cashew nuts, cumin & baby ginger; amla murabba
14/26

Curry & Biryani

Chicken makhani, chargrilled chicken in a creamed tomato sauce with fenugreek leaves
28

Kottayam fish curry, stone bass, turmeric, coconut& Kerala tamarind
28

Calicut lobster masala, galangal, red chilli, lime leaves & jaggery
34

Prawn vepudu, tossed with shallots, green chilli, ginger & Andhra spices
28

Afghani bhunao lamb, tender lamb with browned shallots & black cardamom
30

Hyderabadi biryani, braised basmati rice with exotic spices, mint, coriander (with Lamb, Prawn or Veg)
32/28/26

Kori gassi, Mangalorean chicken curry, byadagi chili & freshly ground spices
28

Lahori nihari, lamb shank slow cooked with yoghurt, chilli & nihari masala
32

Lasooni saag paneer, cottage cheese, onion, tomato, garlic & spinach
20

Methi malai gucchi & green peas, pine nut korma sauce
22

Accompaniments

Kalonji baingan
11

Achari aloo gobi
11

Kahani duo dal
(yellow and black lentils)
10

Naan / Tandoori roti
4

Garlic naan / Cheese chilli naan
5

Bread basket
Choice of any three breads
12

Pulao rice
5

Assorted poppadums & chutneys
8

Kahani pickles
5

Cucumber & mint raita
4

A 13% discretionary service charge will be added to your bill. For any dietary requirements please speak to your waiter.