

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 & bitter gourd salad with blue cheese dressing, mixed sprouts, toasted sunflower and pumpkin seeds

12

Wild mushroom galouti, fennel spiced mushroom cake with lotus stem broth

12

Gujarati yellow pea chaat with sweetened yoghurt, mint & wild berry tamarind chutney, wheat crisps

14

Pani puri, spiced guacamole & shallots, guava passion juice in crispy hollow puri

12

Beef chukka – slow cooked & tossed with tomato, garlic and curry leaves; Malabar paratha

14

Konkani soft-shell crab, fermented chilli, yellow tomato chutney, pineapple kachumber

14

Mangalorean scallops with coastal spices, in a creamy coconut moilee with salmon roe & lumpfish caviar

18

Chicken chop with spiced beets, dried pomegranate, nutmeg & ginger; fresh green sauce

16

Samosa platter, Punjabi aloo, Kolhapuri chicken, Madras lamb; assorted chutneys

13

Black chicken Chettinaad, freshly ground spices and curry leaves; kachumber

14



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

Chargrilled

Veg & Seafood

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

18

Grilled artichoke hearts, veg kofta and Mughlai melon seed korma

15

Achari paneer tikka with peppers, red onion, Kashmiri chilli, royal cumin

21

Kalonji jhinga, red chilli, nigella seeds, browned garlic & dill leaves

30

Kasundi machhi (swordfish) in Bengal mustard, smoked cumin & chives, Kerala tapioca mash

26

Meat & Game

Trio of chicken tikka - tandoori grilled chicken lemongrass malai, anardhana chop, bhatti ka murgh

20

Tandoori chicken with classic marination, Punjabi red & Bengali yellow chilli

14/28

Lamb seekh kebab, water chestnut, ginger & coriander; burani raita

24

Tandoori Peshawari lamb chops with fennel & star anise; plum chutney

32

Guineafowl supreme with smoked pepper, fermented chilli, baby ginger, rhubarb raisin relish

25/13

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

Chicken makhani,
chargrilled chicken in creamed tomato,
fenugreek leaves
27

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

Alleppey swordfish & octopus curry
with raw mango, turmeric & coconut
28

Kori gassi, Mangalorean chicken curry,
byadagi chilli & freshly ground spices
27

Kolkata lobster masala with galangal,
red chilli, lime leaves & jaggrey
34

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

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

Paneer tikka masala, grilled cottage cheese tossed
with onion, tomato and coriander
19

Kashmiri gosht, simmered
with browned onion, cinnamon & red chilli
30

Khumb matar, mushroom & green peas
with brown onions, tomatoes & cardamon
19



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

Achari baingan
11

Naan / Tandoori roti
4

Saag aloo
9

Garlic naan / Cheese chilli naan
5

Kahani duo dal
(yellow and black lentils)
10

Bread basket
Choice of any three breads
12

Pulao rice
5

Poppadum chutneys
6

Kahani pickles
5

Cucumber & mint raita
4

Available all services.

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

