



कह नी { Kahani } ❧ STORY (Noun)

Small Plates

Green apple & bitter gourd salad with blue cheese dressing, mixed sprouts, toasted sunflower & 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 & curry leaves; kachumber

14



Kahani Klaasik

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

16

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

12/24

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

22/42

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

18/36

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, with water chestnut, ginger & coriander; bhurani raitha

14/28

Tandoori Peshawari lamb chop with fennel & star anise; mint yogurt

22/42

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

14/26

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 stone bass & 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