



KANISHKA

Atul Kohli

STARTERS

Jalpari Nilgiri Hand-Dived Orkney Scallops paired with vibrant Nilgiri Herbs, Curry Leaf and Coastal Seaweed Furikake, topped with luxurious Caviar	£26
Chicken Tikka Pie Atul's Signature Spiced Pie served with a tangy Berry Chutney	£22
Rabbit 65 Andhra Spiced Rabbit, Curry Leaf, Guntur Onion and Chilli Chutney	£22
Nadru Ki Chaat Crisp Lotus Stem Kebab layered with Raisins, Amaranth Seed and a luscious Plum and Stem Ginger Chutney	£21
Three Cheese Tikka A rich trio of Paneer, Brie and Halloumi served with Quince Murabba, and sharp Pickled Onions	£21

GRILLS

Bhuni Macchi Chettinad Spiced Monkfish roasted to perfection and served with Coconut Creamed Leeks and Crisps	£22.5
Lasooni Macchi Wild Garlic-Marinated Stone Bass with a cooling Burani Raita and a punchy Black Garlic Achar	£22
Ajwani Jhinga Juicy Tandoori Grilled Tiger Prawns in Carom Seeds, Dill and a well-spiced Thecha	£22.5
Murgh Malai Tikka Cornfed Chicken marinated with Cardamom and Mace accompanied with a vibrant Sunflower Seed & Pepper Chutney	£22
Rosemary Seekh Kebab Succulent Minced Lamb Kebabs infused with Rosemary, grilled and served with Mint Chutney and Pickled Onions.	£24
Malai Broccoli Charred Broccoli marinated in Nutmeg Garam Masala served with a silky Cardamom Cheese Fondue	£21



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KANISHKA SPECIALS

Meen Moilee Flaky Halibut with a vibrant Watercress Moilee, Sea Vegetables and soft Tapioca Pearls	£37
Samudri Khazana A luxurious medley of Scottish Half Lobster, Stone Bass, Scallop, Mussels, Dutch Chilli, Sea Moss enveloped in a rich Coastal Bisque	£49
Royal Kanishka Grill Atul's Signature Kebab Platter including perfectly spiced Tandoori Prawns and Sea Trout, Chicken Tikka and an unctuous Lamb Chop served with Pickled Vegetables	£39
Batak Salan Tender Gressingham Duck Breast with Duck Khurchan Brioche, Purple Sprouting Broccoli and a deeply spiced Salan Sauce	£37
Hiran Ki Boti Juniper Garam Masala-Spiced Fallow Venison Fillet served alongside a Wild Mushroom Pulao, Asparagus, Morels and a rich Jus	£39
Rara Gosht A beautiful combination of Slow-Braised Lake District Lamb Mince Curry, a succulent Lamb Chop and a crispy Potato and Leek Bhaji	£36
Achari Kathal Kofta Jackfruit Dumpling, Golden Raisins and Lotus Seeds with a tangy Achari Korma	£27.5

CLASSIC CURRIES AND BIRYANI

Kadai Jhinga Stir Fried Prawns tossed with Peppers, Ginger, Tomatoes and Padron Peppers	£36
Purani Dilli Ka Butter Chicken A timeless, Old Delhi favourite: Chargrilled Chicken Tikka in a rich, buttery Tomato Sauce	£32
Chettinad Kodi Curry A deeply spiced South Indian Chicken Curry featuring Peppers, Chillies and Coconut	£31
Ahuna Gosht Curry Slow-Cooked East Indian Lamb Curry flavoured with Chillies, Fennel and Stone Flowers	£32.5
Bharwan Paneer Aur Palak Makhani Stuffed Paneer Tikka with Baby Spinach in a velvety tomato-based Makhani Gravy	£27.5
Hindustani Biryani Aromatic basmati rice layered with your choice of vegetables, chicken, or lamb	£27.5 £32 £34

Prices include VAT at the current rate. A £3pp cover charge and a discretionary 10% service charge will be added to your bill. If you have any allergies or dietary requirements please inform your server when ordering. Whilst we have strict controls in place, unfortunately it is not possible to guarantee our dishes will be 100% allergen or contamination free. Fish dishes may contain small bones. Game dishes may contain shot.

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