

## STARTERS AND KEBABS

Cromer Crab Bonda (g) Cromer crab fritter with grilled corn – apple salad, khimchi and chilli-tamarind chutney	£18
Orkney Scallop Podi Masala (d) Pan seared hand dived Orkney scallop, brassica textures, parsnip crisp	£18
Ajwaini Jhinga (d) Tandoor grilled tiger prawns with ajwain, smoked aubergine baba ganoush, citrus chutney	£18
Tandoori Monkfish (d) Chettinad spiced grilled monkfish tail, creamed kale korma	£18
Chicken Tikka Pie (2006) (g)(d) Speciality of the house served with berry chutney	£16
Murg Tulsi Malai Tikka (d) Tandoor grilled chicken supreme marinated in basil and cheese	£16
Batyer Kali Mirchwala Khurchan Tart (g) Norfolk roasted quail with tellicherry black pepper masala in onion seed tart	£16
Hiran Keema Salli Aur Paratha (g)(d) Muntjac keema masala with crisp potatoes and flaky paratha	£18
Changezi Champen (2001) 1 piece (d) Atul's kitchen classic of tandoori lamb chops, mint chutney, onions salad	£15
Rosemary Sheekh Kebab (d) Grilled ground lamb kebab with British accent, mint, onion pickle	£18
Khari Paneer Tikka (2019) (v)(g)(d) Spiced paneer tikka baked with pastry, rocket leaves, chia seeds	£16
Malai Broccoli (v)(d) Grilled broccoli, marinated in nutmeg garam masala, served with parmesan shards	£14
Chidiya Samosa Aur Mutter Aloo Ki Chaat (v)(g)(d) Vegetable mini samosa with smoked yellow peas and potato curry	£14
Nadru Ki Chaat (v)(d) Lotus stem kebabs and crisp with tamarind, cranberry, yoghurt chutneys	£14



## CURRIES AND BIRYANI

Meen Mappas (d) Pan fried sea bass with coconut, curry leaf, garlic sauce, enriched with caviar	£30		
Kadhai Jhinga (d) Stir fried prawns with peppers, ginger and tomatoes	£34		
Meen Pollichattu (g) Griddled halibut wrapped in banana leaf, sambhar pickled shallots, fried idli	£34		
Purani Dilli Ka Butter Chicken (d) A classic of old Delhi – chicken tikka in rich tomato sauce	£26		
Malwani Kodi Kari Chicken curry with Malwan spice blend of peppers, chillies and cumin	£26		
Kerala Chicken Curry Fry (n) Kerala street café speciality – stir fried curry with cashew nuts	£28		
Kashmiri Roganjosh Lake District braised lamb curry with, onions, tomato & Kashmiri spice blend	£28		
Ahuna Gosht Curry (g) East Indian lamb curry with chillies, fennel and stone flowers	£28		
Achari Saag Gosht A proper Punjabi curry with lamb, spinach and pickling spices	£30		
Paneer Aur Palak Makhani (v)(d) Spiced fig filled paneer tikka, baby spinach and rich tomato gravy	£24		
Baghar – e – Baigan (v)(n) Aubergine steaks filled with vegetable mince, telgu baghar gravy, beans poriyal	£24		
Hindostanee Biryani (g)(d) Choice of biryani – vegetable, chicken, lamb	£24 / £28 / £32		
KANISHKA SPECIALS			
Lagusta Xec Xec (d) Lobster curry with Goa xec xec gravy, apple pickle, wild rice bhel	£49		
Hiran Ki Boti (d)	£34		

New Forest venison spiced with juniper garam masala, mushroom kedgeree, chocolate curry



## SUBJI

Angoori aloo – potatoes and grapes (vg)	£10
Kasuri mattar paneer - paneer and peas (v)(d)	£10
Saag makai - spinach with corn (d)	£10
Gobi masala – spiced cauliflower (vg)	£10
Pindi kadhai chole – punjabi chickpea curry	£10
Subj makhana korma - seasonal vegetable & lotus seeds (d)(n)	£10
Kanishka signature black dal (v)(d)	£9
Yellow dal (vg)	£9

## AUR SAATH ME

Saffron rice (vg) steamed rice (vg)	93
Cheese and chilli naan (v)(d)(g)	£6
Peshawari naan (v)(d)(g)	£6
Paratha (v)(d)(g)	£6
Naan (v)(d)(g)	£5
Roti (vg)(g)	£5
Cucumber - onion raita (v)(d)	£5
Masala onion salad (vg)	£5
Poppadom (vg)(g)	£5