



LUNCH MENU

£38

375ml Carafe of Red or White Wine £16

Kanishka Signature Cocktail £14

STARTERS

CHIDIYA SAMOSA AUR MUTTER ALOO KI CHAAT (v,g,d)

Vegetable mini samosa with smoked yellow peas and potato curry

MALAI BROCCOLI (d)

Grilled broccoli, marinated in nutmeg garam masala, served with parmesan shards

MURG TULSI MALAI TIKKA (d)

Tandoor grilled chicken supreme marinated in basil
and cheese

ROSEMARY SHEEKH KEBAB (d)

Grilled ground lamb kebab with British accent, mint, onion pickle

MAINS

MEEN POLLICHATTU (g)

Griddled Halibut wrapped in banana leaf, sambhar pickled shallots, fried idli

PURANI DILLI KA BUTTER CHICKEN (d)

A classic of old Delhi – chicken tikka in rich tomato sauce

KASHMIRI ROGANJOSH

Lake district braised lamb curry with, onions, tomato and Kashmiri spice blend

PINDI KADHAI CHOLE, ONION KULCHA, RAITA (d)(g)

Punjabi chickpea curry

BAGHAR – E – BAIGAN (n)

Aubergine steaks filled with vegetable mince, telgu baghar gravy, beans poriyal

HINDOSTANEE BIRYANI (Suppl £5) (d)(g)

Choice of biryani – chicken or lamb

Served with Kanishka black daal (d)(v), saag aloo (d)(v), naan or pulao

DESSERTS £6 OPTIONAL

Pistaschio and milk fudge (d)(n)

or

Chocolate brownie (d)(n)

(vg) vegan (v) vegetarian (d) contains dairy (g) contains gluten (n) contains nuts (a) contains alcohol

Prices include VAT at the current rate. A discretionary 15% 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.



LUNCH TASTING MENU

£65 | £49 WINE PAIRING

NASHTA (g)(d)

Atul Kochhar Blanc de Blanc NV, France



DAHI PURI (d)(g)

Wheat crisp bubble, sweet yoghurt and tamarind

La Smilla, Gavi di Gavi DOCG, Piedmont



MALAI BROCCOLI TIKKA (d)

Grilled broccoli, marinated in nutmeg garam masala, with parmesan shards

Riesling, Cave de Hunawihr Reserve, Alsace

or

CRAB BONDA (g)

Cromer Crab fritter with grilled corn, apple salad, khimchi and chilli-tamarind chutney

Mango Wine, Rhythm Winery, India

or

ROSEMARY SHEEKH KEBAB (d)

Grilled ground lamb kebab with British accent, mint, onion pickle

Pinot Noir, Tinpot Hut, New Zealand



MEEN MAPPAS (d)

Pan fried sea bass with coconut, curry leaf, garlic sauce, enriched with caviar

Chardonnay, Silver Lining, Australia

or

PURANI DILLI KA BUTTER CHICKEN (d)

A classic of old Delhi – chicken tikka in rich tomato sauce

Chablis, Domaine Vrignaud, France

or

BAGHAR – AE - BAIGAN (n)(v)

Aubergine steaks filled with vegetable mince, telgu baghar gravy, beans poriyal

El Coto, Rioja1

Served with black daal (g)(v), cauliflower, bread (d)(g) and rice



PISTACHIO KULFI WITH CHOCOLATE MOUSSE (d)(n)

Royal Tokaji Late Harvest, Tokaj, Hungary

or

CARDAMON CHAI CRÈME BRULÉE (d)

The Ned, Marlborough, New Zealand

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