

VEGETARIAN TASTING MENU

STARTERS

PALAK PATA CHAAT

CRISP BABY SPINACH | SALLY POTATO | GRAM FLOUR | SWEETENED YOGHURT | TAMARIND CHUTNEY
(282 KCAL) (DAIRY)

GALOUTI KEBAB

MUSHROOM | CRISPY SAFFRON SWEET BREAD | ROASTED PINEAPPLE & COCONUT CHUTNEY
(321 KCAL) (DAIRY, SULPHITE, GLUTEN)

GRILLED BROCCOLI

SMOKY MARINADE OF HONEY AND KASHMIRI CHILI | ROASTED CASHEW | CURRIED YOGHURT
(52 KCAL) (DAIRY, NUT)

SORBET OF THE DAY

MAIN COURSE

ACHARI PANEER TIKKA

TANDOORI COTTAGE CHEESE | PUNJABI FIVE SPICE | MALAI GRAVY | MASALA LACCHA PARATHA
(406 KCAL) (DAIRY, NUT, MUSTARD, GLUTEN)

KATHAL KOFTA

GOLDEN JACKFRUIT DUMPLINGS | RICH CREAMY TOMATO SAUCE
(KCAL) (DAIRY, NUT)

ACCOMPANIMENTS

JALFREZI | DAL KINARA | SAFFRON PULAO RICE | BUTTER NAAN

DESSERT

ANGOORI GULAB JAMUN

BITE-SIZED SYRUP-SOAKED SWEET | SAFFRON CREAMY RABRI | CRISP KATAFI
(950 KCAL) (DAIRY, NUTS, GLUTEN, SESAME OIL)

We endeavour to source organic, eco-labelled, fair-trade labelled and / or locally produced products in the creation of our menus.

Please note adults need around 2000 kcal a day. Kindly advise your server should you have any food allergies or dietary requirements. Please note that a discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT at the prevailing rate. Please note, we reserve the right to alter prices and menu content due to fluctuating conditions.

KINARA