

S m a l l P l a t e s

Beetroot, peach, apple with baby leaves, pinenuts and mustard 8	Octopus and calamari chaat, kasoondi mustard, sweet potato, grapefruit 12
Black chicken, Chetinaad roasted spice and curry leaves 10	Seared scallop, star anise coated, smoked pepper chutney, shrimp pickle 12
Spiced chickpeas with sweetened yoghurt, mint, tamarind chutney, papdi 10	Samosa platter, Punjabi aloo, kolhapuri chicken, chettinad venison 11
Soft shell crunchy crab with Mangalorean spices, kachumber, smoked tomato chutney 12	Spiced green pea cake with cumin, ginger and chilli, cranberry chutney 9



K a h a n i K l a a s i k

Chargrilled

Veg & Seafood

Tandoori broccoli honey, nigella seeds, crushed wheat crisps, tempered yoghurt 14
Roasted spiced aubergine steak milled mustard crust, avocado chutney 12
Paneer tikka with peppers and red onion, pickling spice 18/9
Smoked Malabar prawns marinated with fresh turmeric, coconut, curry leaves 32/16
Grilled stone bass coated with browned garlic, sundried tomato purée 20/10

Meat & Game

Trio of chicken tikka tandoor grilled chicken supreme with cream cheese, mint and pickling spices 16
Tandoori Chicken with classic marination red and yellow chillies 20/10
Lamb seekh kebab green chilli, coriander, ginger, garam masala 22/11
Guinea fowl tikka chettinad spices, smoked tomato makhni sauce, Ajwain roti 20
Venison Keema tossed with shallots, fenegreek leaves, truffle naan 22

K a h a n i S p e c i a l s

Sirloin kebab chargrilled, truffle oil, ground fennel, royal cumin 30/15
Tandoori Somerset lamb chops with Kashmiri-chillies, Nagercoil clove 32/16
Lobster tail, tossed with shallots, brown garlic crushed peppercorn 28



K a h a n i D a w a t

'Kahani' Chicken Makhani Chargrilled chicken tomato makhani, fenugreek leaves 22	Hydrabadi Biryani Braised fragrant basmati rice exotic spices, mint, corriander (with Lamb or Prawn) 25
Kerala Fish Curry Halibut simmered with shallots, turmeric, tamarind and coconut 24	Kori Gassi Chicken simmered with curry leaves peppercorn & coconut 20
Kashmiri Nihari Somerset lamb shank Slow cooked with browned onion and Kashmiri spices 24	Saag Paneer tossed with onion-tomato masala, puréed spinach 16



A c c o m p a n i m e n t s

Ajwani okra 8	Naan / Tandoori roti 3.5	Poppadum chutneys 4
Jeera aloo 8	Garlic naan / Gruyere naan 4	Kahani pickles 3
Kahani duo dal (Makhani-tadka dal) 8	Pulao rice 4	Cucumber & mint raita 3