

A L A C A R T E



कह नी { Kahani } ❧ STORY (Noun)

S m a l l P l a t e s

Seasonal root vegetable salad with masala humus;
fennel dressing

8

Black chicken, Chetinaad roasted spice and
curry leaves

10

Spiced chickpeas with sweetened
yoghurt, mint, tamarind chutney, papdi

10

Soft shell crunchy crab with
Mangalorean spices, kachumber, smoked tomato
chutney

13

Samosa platter, Punjabi aloo, kolhapuri chicken,
chettinad lamb

12

Smoked octopus and shrimp salad, fresh turmeric,
snap peas, grapefruit

12

Seared scallops, star anise coated, pepper chutney,
barley khichdi

14

Spiced green pea cake with cumin, ginger and chilli,
cranberry chutney

9

Oxtail tossed with shallots, green jackfruit, bay leaf,
Kerala paratha

14



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

15

Roasted spiced aubergine steak
milled mustard crust, avocado chutney

13

Paneer Tikka with peppers, red onion, Kashmiri
chilli, royal cumin

20/10

Smoked Malabar prawns
marinated with fresh turmeric, coconut, curry
leaves

34/17

Monkfish grilled with galangal, lemon grass, fresh
sweet chilli

24/12

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

22/11

Lamb seekh kebab
green chilli, coriander, ginger,

24/12

Tandoor lamb chops with Kashmiri-chillies,
Nagercoil clove

32/16

Sirloin kebab chargrilled, truffle oil, ground
fennel, royal cumin

32/16

Guinea fowl tikka
chettinad spices, smoked tomato makhni sauce,
Ajwain roti

24/12

Venison Keema with shallots, fenegreek leaves,
truffle naan

22

C u r r y & B i r y a n i

Chicken Makhani
Chargrilled chicken in creamed tomato,
fenugreek leaves
24

Kerala Fish Curry
Halibut simmered with shallots,
turmeric, tamarind and coconut
25

Lobster tail, tossed with shallots, brown
garlic crushed peppercorn
29

Jhinga Kalimirch
Tiger prawns, tomatoes, curry leaf & black
peppercorn
25

Kashmiri Nihari
Somerset lamb shank slow cooked with
browned onion and Kashmiri spices
26

Hydrabadi Biryani
Braised fragrant basmati rice
exotic spices, mint, corriander
(with Lamb, Prawn or Jackfruit)
28 /26 /22

Kori Gassi
Chicken simmered with curry leaves
peppercorn & coconut
24

Achari Gosht
Diced lamb simmered with onions,
tomato, curry leave and picking spices
25

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	Naan / Tandoori roti
9	4
Jeera aloo	Garlic naan /
8	Gruyere naan
Kahani duo dal	4.5
(Makhani-tadka dal)	Pulao rice
8	4

Poppadum chutneys
4
Kahani pickles
3
Cucumber & mint raita
3

