

A L A C A R T E



कह नी { Kahani } 卐 STORY (Noun)

S m a l l P l a t e s

Green apple and bitter gourd, blue cheese salad
with pickled shallots, sunflower & pumpkin seeds

10

Berry papdi chaat, spiced chickpeas with sweetened
yoghurt, wild berry & tamarind chutney,

11

Char grilled chicken chops with mustard oil,
Rajasthani spices; chickpea raitha

12

Soft shell crunchy crab with Chetinaad spices,
kachumber, yellow tomato

chutney

13

Samosa platter, Punjabi aloo, kolhapuri chicken,
Madras lamb

12

Pani Puri - Filled with sweet potato and chickpea,
tangy spiced water in hallow crispy puri

10

Mushroom & cassava cake with cumin, ginger and
chilli, tamarind & date chutney

15

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

12

Grilled scallops with red pepper and sesame blend,
coconut & curry leaves sauce

14

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

16

Red pumkin chunks, ginger mustard sauce,
coconut yogurt

15

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

22/11

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

34/17

Monkfish char grilled with Gujarati's green
chutney, crab & barley kichidi

30/15

Meat & Game

Trio of chicken tikka - tandoor grilled chicken
supreme with cream cheese, pickling spices &
Rajasthani chops

18

Tandoori Chicken with classic marination red and
yellow chillies

24/12

Lamb seekh kebab, green chilli, coriander, ginger,
black olive crumb

24/12

Tandoor lamb chops with Kashmiri-chillies,
Nagercoil clove

34/17

Sirloin kebab chargrilled with fresh coriander &
curry leaves chutney, calamansi & 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

Curry & Biryani

Chicken Makhani
Chargrilled chicken in creamed tomato,
fenugreek leaves
24

Alleppey Fish Curry
Stone bass simmered with shallots,
turmeric, tamarind and coconut
26

Lobster tail, tossed with shallots, browned
garlic, cumin and star anise
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, coriander
(with Lamb, Prawn or Morel & Veg)
28 /26 /24

Kerala Chicken
Chicken simmered with green chilli, fennel
tamarind and poppy seeds
25

Laal Maas
Jaipuri lamb curry simmered with onions,
red chilli, bay leaf and cinnamon
26

Saag Paneer
tossed with onion-tomato masala,
puréed spinach
18



Accompaniments

Kalonji baingan
10
Ajwani okra
9
Jeera aloo
8
Kahani duo dal
9

Naan / Tandoori roti
4
Garlic naan /
Gruyere naan
5
Pulao rice
4

Poppadum chutneys
4
Kahani pickles
3
Cucumber & mint raita
3

