

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

11

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

12

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

13

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

chutney

14

Samosa platter, Punjabi aloo, kolhapuri chicken,
Madras lamb

13

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

11

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

12

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

13

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

15

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

15



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

17

Red pumpkin chunks, ginger mustard sauce,
coconut yogurt

16

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

22/11

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

36/18

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

32/16

Meat & Game

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

19

Tandoori Chicken with classic marination red and
yellow chillies

26/13

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

26/13

Tandoor lamb chops with Kashmiri-chillies,
Nagercoil clove

36/18

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

26/13

Venison Keema with shallots, fenegreek leaves,
truffle naan

24

Curry & Biryani

Chicken Makhani
Chargrilled chicken in creamed tomato,
fenugreek leaves
26

Alleppey Fish Curry
Stone bass simmered with shallots,
turmeric, tamarind and coconut
27

Lobster tail, tossed with shallots, browned
garlic, cumin and star anise
32

Jhinga Kalimirch
Tiger prawns, tomatoes, curry leaf & black
peppercorn
26

Kashmiri Nihari
Somerset lamb shank slow cooked with
browned onion and Kashmiri spices
28

Hydrabadi Biryani
Braised fragrant basmati rice
exotic spices, mint, coriander
(with Lamb, Prawn or Morel & Veg)
30 /28 /26

Kerala Chicken
Chicken simmered with green chilli, fennel
tamarind and poppy seeds
26

Laal Maas
Jaipuri lamb curry simmered with onions,
red chilli, bay leaf and cinnamon
28

Saag Paneer
tossed with onion-tomato masala,
puréed spinach
19



Accompaniments

Kalonji baingan
11
Ajwani okra
11
Jeera aloo
9
Kahani duo dal
10

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

Poppadum chutneys
5
Kahani pickles
4
Cucumber & mint raita
4

