

A L A C A R T E



कह नी { Kahani } ❧ STORY (Noun)

S m a l l P l a t e s

Salad of kumquats, plum, apple granny smith,
salad leaves, red pepper & pinenut dressing

12

Kolkata beetroot chop, ginger, fennel & royal
cumin seeds with kasundi mustard kadi sauce

12

Berry papdi chaat, spiced chickpeas with sweetened
yoghurt, berry chutney, purple crisps

14

Kiwi Pani puri, spiced baby potato, shallots, kiwi
& pineapple juice in crispy hallow puri

12

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

14

Kolkata soft shell mustard crunchy crab, Kosambari
salad, carrot & sprouts, coriander chutney

14

Grilled Scallops with Andhra spices, alleppey
coconut & fresh turmeric sauce

18

Nilgiri chicken chop, mint, coriander, padron
pepper, fennel seeds with smoked pepper chutney

16

Samosa platter, Punjabi Aloo, kolhapuri chicken,
Madras lamb

13

Black chicken Chettinaad, freshly ground spices and
curry leaves; peanut chutney

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 with tempered yoghurt

18

Artichoke hearts grilled, Andhra spiced & methi
malai kofta with Mughlai melon seed korma

16

Achari paneer tikka with peppers, red onion,
kashmiri chilli, royal cumin

24/12

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

40/20

Monkfish char grilled with browned garlic, ajwain,
red chilli & dill leaves; bisi bele bath

36/18

Meat & Game

Trio of chicken tikka - tandoori grilled chicken
supreme with cream cheese, pickling spices &
hariyali chops with peanut butter sauce

20

Tandoori chicken with classic marination, Punjabi
red and Bengali yellow chilli

28/14

Lamb seekh kebab, water chestnut, green chilli,
coriander, ginger; kachumber salad

28/14

Tandoori peshawari lamb chops with kashmiri-
chillies, nagercoil clove with mint yogurt

40/20

Sirloin kebab chargrilled with star anise, lentil,
curry leaves chutney & calamansi

36/18

Guineafowl fillets, tandoori grilled with golden
beets, nutmeg & ginger; pickled rhubarb

26/13

Curry & Biryani

Chicken Makhani, chargrilled chicken in creamed tomato, fenugreek leaves 27	Hydrabadi Biryani, braised fragrant basmati rice exotic spices, mint, coriander (with Lamb, Prawn or Veg) 32/28/26
Chettinad Fish Curry, stone bass simmered with garlic, mustard, tamarind and fenugreek 28	Murgh Kali Mirch, Chicken simmered with browned onion, tomato, black pepper and coriander 27
Lobster tail, tossed with shallots, browned garlic, fennel, cumin and star anise 34	Lahori Nihari, lamb shank slow cooked with onion, yogurt, black and green cardamon 32
Kerala Prawn Masala with shallots, tomatoes, turmeric, green chilli & curry leaves 28	Saag Paneer, spinach and Indian cottage cheese tossed with onion-tomato masala, puréed spinach 19
Mirch Ghost, Lamb Curry with scotch bonnet, bay leaf, cinnamon and lemon zest 30	Khumb Matar, mushroom peas with brown onions, tomatoes and cardamon 19



Accompaniments

Kalonji baingan 11	Naan / Tandoori roti 4
Jeera aloo 9	Garlic naan / Cheese chilli naan 5
Kahani duo dal 10	Bread basket Choice of any three breads 12
	Pulao rice 5
Poppadum chutneys 6	
Kahani pickles 5	
Cucumber & mint raita 4	

Available all services

A 13% discretionary service charge will be added to your bill.
For any dietary requirements please speak to your waiter.

