



କହନୀ { Kahani } ≠ STORY (*Noun*)

S m a l l P l a t e s

Green apple & bitter gourd salad with blue cheese dressing, mixed sprouts, toasted sunflower & pumpkin seeds 12

Wild mushroom galouti, fennel spiced mushroom cake with lotus stem broth 12

Gujarati yellow pea chaat with sweetened yoghurt, mint & wild berry tamarind chutney, wheat crisps 14

Pani puri, spiced guacamole & shallots, guava passion juice in crispy hollow puri 12

Beef chukka – slow cooked & tossed with tomato, garlic and curry leaves; Malabar paratha 14

Konkani soft-shell crab, fermented chilli, yellow tomato chutney, pineapple kachumber 14

Mangalorean scallops with coastal spices, in a creamy coconut moilee with salmon roe & lumpfish caviar 18

Chicken chop with spiced beets, dried pomegranate, nutmeg & ginger; fresh green sauce 16

Samosa platter, Punjabi aloo, Kolhapuri chicken, Madras lamb; assorted chutneys 13

Black chicken Chettinaad, freshly ground spices & curry leaves; kachumber 14



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

Chargrilled

Veg & Seafood

Tandoori broccoli, nigella seeds & honey, crushed wheat crisps with tempered garlic yoghurt 18

Grilled artichoke hearts, veg kofta and Mughlai melon seed korma 16

Achari paneer tikka with peppers, red onion, Kashmiri chilli, royal cumin 12/24

Smoked malabar prawns marinated with fresh turmeric, coconut, curry leaves 22/42

Kasundi machhi (swordfish) in Bengal mustard, smoked cumin & chives, Kerala tapioca mash 18/36

Meat & Game

Trio of chicken tikka - tandoori grilled chicken lemongrass malai, anardhana chop, bhatti ka murgh 20

Tandoori chicken with classic marination, Punjabi red & Bengali yellow chilli 14/28

Lamb seekh kebab, with water chestnut, ginger & coriander; bhurani raitha 14/28

Tandoori Peshawari lamb chops with fennel & star anise; mint yogurt 22/42

Guineafowl supreme with smoked pepper, fermented chilli, baby ginger, rhubarb raisin relish 14/26

Curry & Biryani

Chicken makhani, chargrilled chicken in creamed tomato, fenugreek leaves

27

Alleppey stone bass & octopus curry with raw mango, turmeric & coconut

28

Kolkata lobster masala with galangal, red chilli, lime leaves & jaggrey

34

Prawn vepudu, tossed with shallots, green chilli, ginger & Andhra spices

28

Kashmiri gosht, simmered with browned onion, cinnamon & red chilli

30

Hyderabadi biryani, braised basmati rice exotic spices, mint, coriander (with Lamb, Prawn or Veg)

32/28/26

Kori gassi, Mangalorean chicken curry, byadagi chilli & freshly ground spices

27

Lahori nihari, lamb shank slow cooked with yoghurt, chilli & nihari masala

32

Paneer tikka masala, grilled cottage cheese tossed with onion, tomato and coriander

19

Khumb matar, mushroom & green peas with brown onions, tomatoes & cardamon

19



Accompaniments

Achari baingan

11

Naan / Tandoori roti

4

Saag aloo

9

Garlic naan / Cheese chilli naan

5

Kahani duo dal
(yellow and black lentils)

10

Bread basket
Choice of any three breads

12

Poppadum chutneys

6

Pulao rice

5

Kahani pickles

5

Cucumber & mint raita

4