



कह नी { 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

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

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

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

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

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

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

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

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

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

Achhari 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 chop with fennel & star anise; mint yogurt
22/42

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

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

Chicken makhani, chargrilled chicken in
creamed tomato, fenugreek leaves
27

Hyderabadi biryani, braised basmati rice exotic
spices, mint, coriander (with Lamb, Prawn or Veg)
32/28/26

Alleppey stone bass & octopus curry
with raw mango, turmeric & coconut
28

Kori gassi, Mangalorean chicken curry,
byadagi chilli & freshly ground spices
27

Kolkata lobster masala with galangal, red
chilli, lime leaves & jaggrey
34

Lahori nihari, lamb shank slow cooked with
yoghurt, chilli & nihari masala
32

Prawn vepudu, tossed with shallots, green
chilli, ginger & Andhra spices
28

Paneer tikka masala, grilled cottage cheese
tossed with onion, tomato and coriander
19

Kashmiri gosht, simmered
with browned onion, cinnamon & red chilli
30

Khumb matar, mushroom & green peas
with brown onions, tomatoes &
cardamon
19



A c c o m p a n i m e n t s

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

Pulao rice
5

Poppadum chutneys
6

Kahani pickles
5

Cucumber & mint raita
4